

# THE BROWNSTONE

## *Traditional Wedding*

### *Cocktail Hour*

*Your choice of butler style selections*

Fried Fan Tail Shrimp, Mini Corned Beef Reubens, Pan Fried Potato Pancakes, Beef Tenderloin  
Raspberry Baked Brie in Puff Pastry, Broccoli Rabe Won Tons, Homemade Spanikopita,  
Tomato Brochetta, Mini Quiche Lorraine, Santa Fe Chicken Egg Roll

### *Hot Buffet*

Braised Beef with Red Wine Risotto, Beef Tripe in Hot Sauce, Shrimp Francaise over Sauteed Escarole,  
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

### *Salumeria*

Italian Display, Grilled Vegetables  
International 5 Domestic Cheese Display

### *Stations*

*attended by Sous Chefs*

#### *Pasta Station*

Bow Tie, Cheese Tortellini, Fresh Tomato  
Basil or Carbonara Sauce

#### *Stir Fry Station*

Gulf Shrimp with Fried Rice and  
Fried Dumplings

### *Dinner*

*Champagne Toast, 4 hours Premium Open Bar*

Guest Choice of  
Tomato Bruchetta, Julianne Zucchini Reggiano Parmigiano, Rigatoni Pasta with Vodka Sauce  
Tri Color Salad or Caesar Salad

### *Entree - Guest Choice*

Prime Rib Au Jus  
Maine Atlantic Salmon Grain Mustard Burre Blanc  
Breast of Chicken Francaise

Mixed Vegetable Medley, Yukon Potato Souffle  
Assorted Semolina Rolls, Foccacia

### *Dessert*

*All desserts homemade on premises in The Brownstone Bakery*

Tiered Wedding Cake  
Miniature Italian Pastry, Fresh Fruit Display  
International Coffee Bar

*We will happily accommodate children or guests with special dietary needs*

*\*weekend minimum package required, consult your banquet manager to schedule your event 973~595~8582*