

THE BROWNSTONE

Wedding Brunch

Brunch Cocktail Hour

*One hour premium cocktails with butlered Mimosas and Bellinis
Chef Selections of Butler Style Hors D'oeuvres Served on Silver Trays with Fresh Flowers*

Chopped Chicken Liver Pâté, Plum Tomato Bruschetta, Field Ripe Melon with Parma Prosciutto, Mini Vegetable Dumplings, Fan Tail Fried Shrimp, Santa Fe Chicken Egg Rolls, Cheddar Cheese in Puff Pastry, Deviled Eggs

Cold Buffet and Display

Grilled Marinated Vegetables, International Selection of Imported and Domestic Cheeses, served with Gourmet Flat Breads, Assorted New York Bagels, Served with Smoked Salmon, White Fish Salad, Whipped Cream Cheese, Strawberry Cream Cheese

Carving Station

Poached Scottish Salmon wrapped in Puff Pastry, Served with Bernaise Sauce

Fresh Crepe Station

Served with Chicken, Scallions, Bay Scallops, Cream Sauce

Quiche Station

Fresh Vegetable, Seafood Lorraine, Chef's Special

Brunch

Champagne Toast

Eggs Benedict, Apple Smoked Bacon, Breakfast Sausage, Challah Bread French Toast with Cinnamon and Powdered Sugar, Fried Calamari, Grilled Monk Fish, Sesame Chicken with Oriental Noodles, Breakfast Potatoes & Steamed Mixed Vegetables, Cheese Blintzes, South Western Corn Chowder Soup

Pasta Station

Penne Pasta & Cheese Filled Tortellini
Guest Choice of Fresh Plum Tomato Basil or Carbonara Sauce

Omelet Station

Omelets made to order with choice of fillings:
Cheddar Cheese, Mushrooms, Onions, Peppers, Smoked Salmon, Scallions, Tomatoes, Ham

Carving Station

Roast Turkey with Bread Stuffing
Fresh Cranberry Sauce
Beef Tenderloin with a Merlot Reduction

Sweet Endings

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Seasonal Fruits and Berries
Fresh Baked Croissants, Biscuits, Muffins, Fruit, Danish, Fresh Fruit Tarts

Beverages

Selection of Fresh Chilled Juices, Brewed Regular and Decaf Coffee, English Breakfast Tea, Cappuccino, Espresso, Café Latte

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