

# THE BROWNSTONE

## Wedding Buffet Reception

### Cocktail Hour

*One hour premium cocktails with butlered champagne service and California/Italian Wine Station  
Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers*

Coconut Fried Shrimp, Mini Vegetable Quiche, Eggplant Bruschetta, Prosciutto with Melon, Summer Vegetable Egg Rolls, Maryland Crab Cakes, Cheddar Cheese Puffs, Spicy Buffalo Wings, Baked Clams Oreganato, Pepper Crusted Sliced Filet Mignon on Garlic Toast, California Rolls

### Hot Buffet

Fried Calamari, Orange Ginger, Eggplant Rollatine, Chicken Tenders with Savoy Cabbage

### Cold Buffet and Display

Grilled Vegetable Medley Marinated with Fresh Garlic and Extra Virgin Olive Oil  
Selection of Imported Italian Meats and Cheeses

### Stations

*attended by Sous Chefs*

#### Pasta Station

Fusilli Pasta, Angel Hair  
Guest Choice of  
Vodka Sauce, Bolognese Sauce

#### Carving Station

Boneless Stuffed Pork Loin with Sundried Tomatoes,  
Roasted Garlic, Fresh Rosemary and Herbs  
Grilled Beef Tenderloin  
Roast Turkey with Bread Stuffing  
Wasabi Herb Crust Lamb Loin

#### Oriental Station

Sesame Chicken with Oriental  
Noodles Stir Fry, Infused Rice,  
Fried Dumplings

### Buffet Dinner

*Champagne Toast, 4 ½ hour Premium Open Bar, Imported and Domestic Wine  
Mixed Field Salad with Basil Vinaigrette, Fresh Baked Focaccia Bread, Fresh Baked Rolls, Whipped Butter*

### Buffet

Veal Chop Milanese served with Sliced Plum Tomatoes and Red Onions  
Lamb Shank Osso Bucco  
Pistachio Crusted Chilean Sea Bass over Green Swiss Chard  
Roasted Free Range Chicken with Garlic and Extra Virgin Olive Oil  
Risotto with Braised Beef Short Ribs in Red Wine  
Shrimp Francaise over Sauteed Escarole  
Al Ceppo Pasta with Broccoli Rabe, Sausage and Red Peppers  
Mixed Vegetable Medley, Yukon Potato Souffle  
Assorted Semolina Rolls, Focaccia

### Dessert

*All desserts homemade on premises in The Brownstone Bakery*

Choice of Tiered Wedding Cake  
Fresh Fruit and Seasonal Berries  
Zeppole Station and Italian Miniature Pastries or  
Fresh Baked Malted Waffles with Ice Cream and Fresh Fruit Fondue

*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*