

# THE BROWNSTONE

## Breakfast Banquet

### Continental Breakfast

\$8.95 Per Person\*

Selection of Chilled Fresh Squeezed Juices  
Assorted Breakfast Pastries  
Seasonal Fruit Display  
Selection of Tea and Fresh Brewed Coffee

### Family Style Breakfast

\$12.00 Per Person\*

*served family style or buffet*

Fresh Seasonal Fruit  
Scrambled Eggs with Fresh Chives  
Hickory Bacon/Breakfast Sausage  
Home Fries/Biscuits  
Assorted Rolls  
Chilled Fresh Squeezed Juices  
Selection of Tea and Fresh Brewed Coffee

### Brunch

\$19.95 Per Person\*

Spanish Scrambled Eggs/Bacon and Sausage  
French Toast with Fresh Sliced Strawberries  
Chefs Selection of Delectable Fresh Baked Quiches  
Brownstone Breakfast Potatoes  
Fresh Vegetables  
Chicken Tenders Marsala  
Seasonal Fruit and Berries  
Assorted Breakfast Bakeries  
Whipped Butter and Fruit Preserves  
Choice of Fresh Squeezed Juices  
French Roasted Coffee, Brewed Regular or Decaf and Tea

### Additional Breakfast Suggestions

The Finest Norwegian Smoked Salmon  
Eggs Benedict in a Light Bernaise Sauce  
Eggs Florentine - Poached Eggs on a bed of Spinach  
Southern Grits/Corned Beef Hash  
Bow Tie Pasta in a Light Carbonara Sauce

### Additional Breakfast Stations

Fresh Belgian Waffles with Warm Maple Syrup \$3.50  
Omelets Made to Order \$4.00  
Fresh Fruit Crepes \$5.00

Carving Stations - Poached Salmon wrapped in Puff Pastry, Honey Glazed Fresh Stuffed Turkey or Apple Smoked Ham

*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

# THE BROWNSTONE

## Buffet Banquet

### Buffet

Seasonal Fresh Fruit Display  
Tossed Garden Salad  
Your Choice of 7 Hot Entrees  
Fresh Garden Vegetables and Potato  
Coffee, Tea and Ice Cream

\$22.50

### Entree Selections

Chicken Savoy  
Chicken Scarperello  
Chicken Tenders Scampi  
Rosemary Roasted Chicken  
Chicken Breast Francaise  
Chicken Tenders Marsala  
Stir-Fry Chicken or Beef  
with Oriental Vegetables

Swedish Meatballs  
Boneless Braised Short Ribs  
BBQ Spare Ribs

Veal and Peppers  
Italian Sausage, Onions & Peppers  
Kielbasa and Sauerkraut

Al Ceppo Pasta with Broccoli Rabe & Sausage  
Penne in Vodka Sauce  
Rigatoni Fileto di Pomodoro  
Cavatelli with Broccoli Rabe  
Cheese Tortellini Alfredo  
Stuffed Jumbo Shells  
Homemade Manicotti  
Potato & Cheese Pirogies, Caramelized Onions  
Risotto and Wild Mushrooms  
Risotto with Ground Veal

Oriental Beef and Broccoli  
Beef Burgundy with Buttered Noodles  
Italian Meatballs  
Tender Beef Tips Pizzaiola  
Marinated Skirt Steak

Fried Calamari  
Prince Edward Island Mussels  
Baked Scrod Oreganata  
Monk Fish Fra Diavolo

Eggplant Rollatini  
Fresh Mixed Vegetable Medley  
Sauteed Broccoli Rabe  
Stuffed Cabbage  
Fresh Green Beans

Homefried Potatoes  
Red Bliss Roasted Potatoes  
Homemade Mashed Potatoes

### Premium Buffet Selections

*consult your banquet manager for prices*

Fresh Shrimp Francaise  
Grilled Shrimp over Seafood Risotto  
Veal Rollatini Marsala  
Grilled Double Cut Lamb Chops  
Veal Chop Milanese  
Filet Mignon Tips with Artichoke Hearts and Roasted Potatoes

Pork Chop served with Italian Hot Peppers  
Papardelle Pasta, Portobello Mushroom Cream Sauce  
Rigatoni with Broccoli Rabe and Sausage  
Risotto with Rock Shrimp and Lobster  
Homemade Potato Gnocchi  
Stuffed Flounder with Crabmeat  
Soft Shell Crab (seasonal)

### Additional Stations

*consult your banquet manager for prices*

Pasta Station  
Your choice of any two Pastas with two sauces

Carving Station  
Your choice of Fresh Turkey, Beef Tenderloin, Braised Beef Brisket, Pastrami, Stuffed Pork Loin, Corned Beef or Rack of Lamb

Stir Fry Station  
Your choice of Chicken, Shrimp, Pork or Beef served with white rice and Fried Dumplings

Whole Lobster Station  
Steamed 1-1/2 lb. Maine Lobster cracked and served in drawn butter

Seafood Raw Bar  
Featuring Clams, Oysters, and Fresh Florida Stone Crab (seasonal) on a bed of ice

Poached Salmon wrapped in Puff Pastry

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# THE BROWNSTONE

## Served Banquet Menu

### Banquet

All Entrees Served with the following ~  
Soup Du Jour or Pasta, Cold Crisp Tossed Garden Salad, Fresh Vegetables and Potato,  
Warm Rolls and Butter, Fresh Brewed Coffee, Teas and Ice Cream

### Served Entree Selections

Chicken Marsala, Piccata or Francaise \$16.95	Sliced Pork Tenderloin \$18.95
Chicken Savoy \$18.00	Veal Rollatini \$19.95
Roast Free Range Chicken \$16.95	Veal Francaise \$19.95
Tender Breast of Capon Florentine \$16.95	Grilled Veal Chop or Veal Milanese \$26.00
Chicken Cordon Bleu \$18.95	Veal Osso Bucco over Risotto \$28.00
Prime Rib of Beef \$24.50	Filet of Sole Francaise \$18.95
Filet Mignon \$26.95	Grilled Maine Salmon \$19.95
Cowboy Rib Eye \$28.95	Pan Seared Swordfish \$19.95
Chateaubriand \$26.95	Florida Red Snapper \$19.95
Aged Grilled 20oz. Porterhouse Steak \$35.00	Pan Seared Chilean Sea Bass \$21.95

### Additional Selections

*consult your banquet manager for prices*

Tri-Color Salad	Eggplant Rollatini Appetizer
Caesar Salad	Rigatoni in a Pink Vodka Sauce
Hot Antipasto	Homemade Manicotti
Fried Calamari Appetizer	Risotto- any style
Tomato or Eggplant Bruschetta	Stuffed Baked Potato

### Brownstone's Ultimate Beefsteak

\$24.00

Sliced Beef Tenderloin Dipped in Sweet Butter served on Fresh Sliced French Bread  
Cold Antipasto  
Penne in a Tomato Basil Sauce  
Golden French Fried Potatoes  
Thin Sliced Shoe String Vadalina Onion Loaf  
Fresh Brewed Coffee and Tea with Ice Cream Cake Roll

### Additional Dessert Selections

*All desserts homemade on premises in The Brownstone Bakery ~ consult your banquet manager for prices*

Brownie A'la Mode  
Selection of Italian Pastries  
Warm Apple Pie A'la Mode  
Filled Sheet Cake - any style  
Your choice of Hot Belgian Waffles and Ice Cream with assorted Toppings or Fresh Hot Zeppoles in Powdered Sugar  
Chocolate Fondue Fountain

Choice of Cappuccino, Espresso or Cafe Latte Regular or Decaf

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# THE BROWNSTONE

## *Family Style Banquet*

### *Family Style*

All Entrees Served with the Following ~  
Soup Du Jour or Pasta  
Cold Crisp Tossed Garden Salad  
Fresh Vegetables and Potato  
Warm Rolls and Butter  
Fresh Brewed Coffee, Teas and Ice Cream

### *Entree Selections*

Sliced Sirloin of Beef and Roast Chicken \$16.95  
Maple Baked Ham and Roast Chicken \$16.95  
Roast Turkey Breast and Maple Baked Ham \$16.95  
Stuffed Sliced Pork Loin and Rosemary Roast Chicken \$16.95  
Chicken Marsala and Sliced Sirloin of Beef \$18.95

### *Additional Selections*

*consult your banquet manager for prices*

Tri-Color Salad  
Caesar Salad  
Hot Antipasto  
Fried Calamari Appetizer  
Tomato or Eggplant Bruschetta  
Eggplant Rollatini Appetizer  
Rigatoni in a Pink Vodka Sauce  
Homemade Manicotti  
Risotto- any style  
Stuffed Baked Potato

### *Additional Dessert Selections*

*All desserts homemade on premises in The Brownstone Bakery ~ consult your banquet manager for prices*

Brownie A'la Mode  
Selection of Italian Pastries  
Warm Apple Pie A'la Mode  
Filled Sheet Cake - any style  
Your choice of Hot Belgian Waffles and Ice Cream with assorted Toppings or Fresh Hot Zeppoles in Powdered Sugar  
Chocolate Fondue Fountain

Choice of Cappuccino, Espresso or Cafe Latte Regular or Decaf

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## *Beverage Menu*

### *Beverages*

- Draft Beer \$3.50 per person  
Assorted Soft Drinks \$2.50 per person (including Boylans Birch Beer)  
Assorted Soft Drinks & Draft Beer \$5.00 per person  
Champagne Toast \$3.50 per person  
Non Alcoholic Sparkling Cider \$3.50 per person  
Imported Red & White Wine \$4.00 per person  
Mimosas \$4.50 per person

### *Open Bar*

- One Hour \$12.00 per person  
Two Hours \$14.00 per person  
Three Hours \$16.00 per person  
Four Hours \$18.00 per person

### *Premium Open Bar*

Includes Premium Vodka, Cognac, 12 yr. old Single Malt Scotch

- One Hour \$16.00 per person  
Two Hours \$18.00 per person  
Three Hours \$20.00 per person  
Four Hours \$22.00 per person

### *Hot Beverage Menu*

- Fresh brewed Cappuccino, Espresso and Cafe Latte in both regular and decaf varieties \$3.50 per person  
Sipping/Hot Chocolate Bar \$3.50 per person  
International Coffee Bar and Gourmet Tea Selection \$3.50 per person

### *Children's Bar*

- Non Alcoholic Frozen Cocktails; Frozen Daiquiries, Pina Coladas \$6.00 per person  
Roy Rogers or Shirley Temple \$2.50 per person

### *Cash Bar*

- Cash Bar available upon request  
set up fee \$100.00

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## *Additional Services*

Ice Carvings

*Non Refundable Deposit Required*

*Vendor Charges equal to ½ price - Children Charges equal to ½ price*

*Final Count required 7 days in advance*

*20% Gratuity and 7% tax added to total*

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