

THE BROWNSTONE

Seated Breakfast

30 People Minimum

American Continental Breakfast

\$4.00 Per Person

Assorted Danish, Bagels and Cream Cheese with Preserves and Butter
Chilled Fresh Squeezed Juices
Brewed Coffee and Tea

Continental Breakfast

\$7.50 Per Person

Smoked Salmon with Tomatoes, Capers and Onions
Assorted Danish, Bagels and Cream Cheese with Preserves and Butter
Chilled Fresh Squeezed Juices
Brewed Coffee and Tea

All American Breakfast Buffet

\$8.50 Per Person

Scrambled Eggs
Hickory Bacon & Breakfast Sausage
Home Fries
Biscuits, Assorted Rolls with Preserves and Butter
Chilled Fresh Squeezed Juices
Brewed Coffee and Tea

Premium Breakfast Buffet

\$12.00 Per Person

Fresh Scrambled Eggs
Hickory Bacon & Breakfast Sausage
French Toast and Maple Syrup
Fresh Seasonal Fruit Display
Home Fries
Biscuits and Bagels with Preserves and Butter
Chilled Fresh Squeezed Juices
Brewed Coffee and Tea

Prices subject to 7% sales tax
Consult your banquet manager to schedule your event 973~595~8582

THE BROWNSTONE

Seated Gourmet Sandwiches

all sandwiches served on decorative platters

Gourmet Sandwiches

Grilled Chicken Breast with Jack Cheese
and Bermuda Onion served on Onion Focaccia

\$5.95 Per Sandwich

Grilled Zucchini & Portobello Mushroom With Roasted Peppers and
Fresh Goat Cheese served on Rosemary Focaccia

\$4.95 Per Sandwich

Smoked Turkey Breast with Bacon and Sunflower Sprouts
with Russian Dressing in a Tomato and Herb Wrap

\$5.95 Per Sandwich

Fresh Mozzarella, Arugula, Roma Tomatoes
& Grilled Italian Eggplant Served on Semolina Rolls

\$4.95 Per Sandwich

Grilled Chicken Breast with Romaine Lettuce, Roasted Garlic
Caesar Dressing served in a Vegetable Wrap

\$5.95 Per Sandwich

Grilled Fillet Mignon Sliced thin and served with
Sautéed Vidalia Onions and Tomatoes

\$8.95 Per Sandwich

New England Lobster Club Steamed Lobster, Wasabi Mayonnaise
served on Country White Bread

\$10.95 Per Sandwich

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THE BROWNSTONE

Cold Hors D'Oeuvres & Party Platters

Cold Hors D'Oeuvres

Fresh Iced Jumbo Shrimp Cocktail	\$22.50 lb.
Tomato Brushcetta	.75 ea.
Eggplant Brushcetta	.75 ea.
Grilled Garden Vegetable Platter	\$ 8.95 lb.
Domestic & Imported Cheese with Seasoned Breads & Gourmet Flat Breads	small \$25.00 large \$45.00
Fresh Fruit Display with Berries	small \$25.00 large \$50.00
House Smoked Scottish Salmon with Chopped Onion and Capers	\$15.95 lb.
California Roll (6 Rolls) Served with Soy Sauce, Wasabi & Fresh Ginger	\$ 3.50 piece
Prosciutto and Melon	\$ 1.00 piece
Deviled Eggs	.50 piece
Florida Stone Crabs Cocktail	market price
Cold Antipasto	\$55.00

Salads

Marinated Seafood Salad Calamari, Shrimp, Pulpo, Scungilli & Extra Virgin Olive Oil	\$15.00 lb.
Homemade Mozzarella and Tomatoes Fresh Basil, Balsamic Vinegar, Roasted Peppers & Extra Virgin Olive Oil	\$ 6.95 lb.
Eggless Caesar Salad	\$25.00
Mixed Garden Salad (choice of Dressings)	\$25.00
Roasted Red and Yellow Peppers Red and Yellow Peppers Marinated in Garlic, Oil, Fresh Basil & Fresh Parsley	\$6.95 lb.
Pasta Salad Farfalle with Pancetta Peas, Roasted Peppers, Reggiano Parm	\$4.95 lb.
Homemade Potato Salad	\$4.95 lb.

Hot Hors D'Oeuvres

**all prices are per piece except Buffalo Wings,
Franks, Chicken Fingers and Quiche*

Scallops with Bacon	\$ 1.25
Maryland Crab Cakes	\$ 2.00
Chicken Kabobs	\$ 1.50
Clams Casino	.95
Clams Oreganata	.95
Fried Fantail Shrimp	\$ 1.25
Chicken Fingers (half tray)	\$35.00
Chicken Fingers (full tray)	\$60.00
Buffalo Wings (by the pound)	\$ 6.00
Franks in Puff Pastry (per hundred)	\$45.00
Mini Quiche (per hundred)	\$45.00
Stuffed Mushrooms	.95
Roast Rack of Lamb	\$ 3.50

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THE BROWNSTONE

Seated Hot Buffet



*Seasonal Fresh Fruit Display
Tossed Garden Salad, Tomatoes and Mozzarella Salad
Includes paper and plastic ware*

\$17.95 Per Person

Buffet

Choice of Five Buffet Entrees

Suggested Entrees:

*Grilled Rosemary Chicken
Eggplant Rollantini
Rigatoni Carbonara
Italian Sausage Onion and Peppers
Stir Fry Seasoned Vegetables
Fresh Baked Foccacia and Semolina Rolls*

**Buffet items not included in Hot Buffet Choices*

Dessert

*Double Fudge Brownies
Fresh Baked Chocolate Chip Cookies*

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Seated Buffet Selections

Full tray serves approximately 30 to 35 people

Chicken Buffet Selections

	Half Tray	Full Tray
Chicken Tender Marsala <i>Marsala Wine with Mushrooms and a Rich Brown Sauce</i>	\$35.00	\$65.00
Chicken Franchise <i>Chicken Breast Dipped in Egg Batter Sauteed with Lemon Butter with White Wine</i>	\$35.00	\$70.00
Chicken Breast Rollatine <i>Stuffed with Prosciutto, Cheese, Marsala Wine Sauce & Fresh Herbs</i>	\$38.00	\$75.00
Roast Chicken Country Style <i>Potatoes, Rosemary & Fresh Herbs (Brownstone Style an Old Favorite)</i>	\$35.00	\$68.00
Chicken Cacciatore <i>Onion, Mushrooms, Peppers and Marinara Sauce</i>	\$35.00	\$68.00
Chicken Tenders Scampi <i>Garlic, Extra Virgin Olive Oil</i>	\$35.00	\$65.00
Chicken Parmigiana <i>Breast of Chicken Topped with Mozzarella and Tomato Sauce</i>	\$35.00	\$68.00
Stir Fry Chicken <i>With Chinese Vegetables</i>	\$35.00	\$68.00
Roasted Turkey <i>Sliced or Whole served on a decorative platter</i>	\$4.00 per lb.	

*Veal Rollatini <i>Stuffed with Prosciutto & Fresh Mozzarella</i>	\$45.00	\$85.00
Veal and Peppers <i>With Onions</i>	\$35.00	\$55.00
BBQ Spare Ribs <i>St. Louis Style Ribs with Homemade BBQ Sauce</i>	\$40.00	\$75.00

Pasta Buffet Selections

	Half Tray	Full Tray
Penne with Vodka Sauce <i>Italian Plum Tomato Sauce & Vodka with a Touch of Cream</i>	\$28.50	\$55.00
Rigatoni <i>Fresh Tomato and Basil Sauce</i>	\$28.50	\$55.00
Tri-Colored Tortellini Alfredo <i>Served with Cream Sauce with Locatelli Romano Cheese</i>	\$30.00	\$57.50
Homemade Potato Gnocchi <i>Potato Dumpling with Tomato Basil Sauce</i>	\$35.00	\$70.00
Farfelle Carbonara <i>Pancetta with Cream Sauce with Fresh Peas and Romano Cheese</i>	\$28.50	\$55.00
Parpedella & Portabella Mushrooms <i>with Light Cream, Onions and Pancetta</i>	\$32.00	\$60.00
Cavatelli with Broccoli	\$30.00	\$58.00
Jumbo Stuffed Shells	\$30.00	\$60.00

Beef & Veal Buffet Selections

	Half Tray	Full Tray
Oriental Beef and Broccoli <i>Served with White Rice</i>	\$40.00	\$79.00
Beef Tips Pizziola	\$45.00	\$85.00
Grilled Beef Tips <i>With Artichokes and Potatoes</i>	\$45.00	\$85.00
Beef Burgundy <i>With Buttered Noodles</i>	\$35.00	\$70.00
Italian Meatballs	\$30.00	\$55.00
Swedish Meatballs	\$30.00	\$55.00
*Veal Marsala	\$45.00	\$85.00
*Veal Franchise	\$45.00	\$85.00

Italian Buffet Selections

	Half Tray	Full Tray
Homemade Eggplant Rolletini <i>Filled with Ricotta Cheese & Topped with Mozzarella Cheese</i>	\$38.00	\$68.00
Risotto with Raddichio and Veal <i>Made with Red Wine, Ground Veal and Romano Cheese</i>	\$30.00	\$55.00
Risotto & Portabella Mushrooms	\$30.00	\$55.00
Italian Sausage and Peppers <i>Onions, Peppers & Extra Virgin Olive Oil</i>	\$30.00	\$55.00
Stuffed Boneless Pork Loin <i>Stuffed with Sundried Tomatoes, Fresh Basil and Eggplant</i>	\$45.00	\$89.00

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Seated Buffet Selections

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Seafood Buffet Selections

	Half Tray	Full Tray
Filet of Sole Oreganata Topped with Seasoned Bread Crumbs	\$37.00	\$72.00
Fried Calamari Seasoned and Served with Mild Marinara Sauce (not recommended without Sous Chef)	\$30.00	\$55.00
Soft Shell Crab Franchise	Seasonal Market Price	
Poached Salmon	Whole fish \$80.00	
*Stuffed Flounder With Crab Meat	\$45.00	\$85.00
*Shrimp Scampi Served over Saute Escarole	\$55.00	\$97.00
*Shrimp Francaise Dipped in Egg Batter, Lemon, Butter and White Wine	\$55.00	\$97.50
*Grilled Shrimp Over Risotto Marinated Grilled Shrimp over Seafood Risotto	\$60.00	\$110.00

*Buffet items not included in Hot Buffet Choices

Potato & Vegetable Buffet Selections

	Half Tray	Full Tray
Red Roasted Potato Fresh Rosemary and Herbs	\$20.00	\$35.00
Garlic Mashed Potato	\$20.00	\$35.00
Home Fried Potato	\$20.00	\$35.00
Made with Italian Hot Peppers Steamed Seasonal Mixed Vegetables	\$22.00	\$40.00
Broccoli Rabe Sauteed with Oil and Garlic	\$22.00	\$40.00
Grilled Portabella Mushroom Caps	\$7.95 per lb.	
Hand Peeled Baby Carrots	\$35.00	\$70.00
Fresh Baked Focaccia & Semolina Rolls	.85 Per Person	

Additional Buffet Selections

Pasta Station

Your choice of any two Pastas with Sauce

Carving Station

Choice of Fresh Turkey, Beef Tenderloin, Top Round,
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

Seafood Raw Bar

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

Fresh Sushi

A selection of California Rolls, Tuna Rolls, Yellow Tail, Salmon, Eel
& Tuna Served with Traditional Garnishes , additional charges for Sous Chef

Waffle Station

Zeppoli Station

The Brownstone Bakery

New York Cheese Cake

Rice Pudding
Creme Bruelle
American Apple Pie
Bread Pudding
Fresh Carrot Cake
Fruit Tarts
Tiramisu
Home Made Brownies
Pumpkin Pie
Apple Strudel
Pastry Platter
Sheet Cake
Holiday Specials

Beverages

Assorted Soda and Ice Set Up	\$2.00 Per Person
Coffee Set Up Includes French Roast, Brewed Decaf, Decaf Tea, Sugar, Cream and Sweeteners	\$1.50 Per Person
Bar Set Up Includes Assorted Juices, Soda Mixers, Fresh Fruit, Ice, Straws, Stirrers and Cocktail Napkins	\$2.00 Per Person

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

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Specialty Catering

Brownstone's Ultimate Beefsteak

\$22.00

plus 7% sales tax and 19% Gratuity

Cold Antipasto, Sliced Beef Tenderloin in Dipped Sweet Butter Served on Fresh Sliced French Bread, Penne in a Tomato Basil Sauce, Golden French Fried Potatoes, Fresh Brewed Coffee or Tea with Ice Cream Cake Roll

St. Patrick's Day

\$20.95

Irish Split Pea Soup, Tossed Garden Salad, Irish Soda Bread, Corned Beef Brisket, Roast Chicken, Boiled Potatoes, Carrots and Cabbage, Irish Coffee and Irish Sundae

Thanksgiving

\$26.95

plus 14% Packaging and 7% Sales Tax

Traditional Roast Turkey

With your choice of Bread Stuffing or Sausage Stuffing, Stuffed Mushrooms and Prosciutto with Melon, Choice of Cream of Broccoli Soup or Beef Barley Soup, Tossed Salad, Apple Sauce, Cranberry Sauce, Mashed Potatoes, Gravy, Yams, Green Beans Almandine, Carrots, Acorn Squash, Corn Bread, Rolls, Fruit Salad and Apple or Pumpkin Pie

Christmas Eve

Consult Banquet Manager for Traditional Christmas Eve Menu

Company Picnics

Consult Banquet Manager for Menu

Catering Services

Service Staff 5 Hour Minimum

Servers	\$30.00 Per Hour
Bartenders	\$20.00 Per Hour
Sous Chef	\$30.00 Per Hour

Delivery Charge

Within 10 Miles	\$35.00
Over 10 Miles	<i>Priced Accordingly</i>

Buffet Set Up \$25.00

Chaffer Set Up \$12.00 Each

Includes Wire Rack, Water Pan, Sternos and Serving Utensils

Disposable Tableware Set Up \$1.50 Per Person

Includes Highest Quality Foam Dinner Plate, Salad Bowl, Dessert Plate, Tableware, Flatware, Drinking Cup, Coffee Mugs and Dinner Napkins

Rentals Available

Tables, Chairs, Tents Dance Floors, Linens and Kitchen Equipment

call to book your event
Payment Terms - Deposit Required with Order. Balance Due on Pick Up or Delivery. Check/Cash/AmEx