

# 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*

*\$22.50 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

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## *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*  
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## *Buffet Banquet*



### *Buffet*

\$24.50

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

### *Entrée 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

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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  
Sautéed Broccoli Rabe  
Stuffed Cabbage  
Fresh Green Beans  
Home Fried 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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## *Served Banquet*



### *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 Entrée Selections*

Chicken Marsala, Piccata or Francaise \$18.95  
Chicken Savoy \$19.95  
Roast Free Range Chicken \$16.95  
Tender Breast of Capon Florentine \$18.95  
Chicken Cordon Bleu \$19.95

Prime Rib of Beef \$24.50  
Filet Mignon \$26.95  
Cowboy Rib Eye \$28.95  
Chateaubriand \$26.95  
Aged Grilled 20oz. Porterhouse Steak \$35.00

Sliced Pork Tenderloin \$18.95  
Veal Rollatini \$22.50  
Veal Francaise \$22.50  
Grilled Veal Chop or Veal Milanese \$28.00  
Veal Osso Bucco over Risotto \$30.00

Filet of Sole Francaise \$18.95  
Grilled Maine Salmon \$19.95  
Pan Seared Swordfish \$19.95  
Florida Red Snapper \$19.95  
Pan Seared Chilean Sea Bass \$24.95

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## *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

## *The Brownstone Ultimate Beefsteak*

*\$26.00*

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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## *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

### *Entrée Selections*

Sliced Sirloin of Beef and Roast Chicken \$18.95  
Maple Baked Ham and Roast Chicken \$18.95  
Roast Turkey Breast and Maple Baked Ham \$18.95  
Stuffed Sliced Pork Loin and Rosemary Roast Chicken \$18.95  
Chicken Marsala and Sliced Sirloin of Beef \$20.95

### *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

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## *Additional Dessert*

*All desserts homemade on premises in The Brownstone Bakery ~  
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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 \$4.00 per person
- Assorted Soft Drinks \$2.50 per person (including Boylans Birch Beer)
- Assorted Soft Drinks & Draft Beer \$6.00 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 \$15.00 per person
- Three Hours \$18.00 per person
- Four Hours \$20.00 per person

### Premium Open Bar

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

- One Hour \$16.00 per person
- Two Hours \$19.00 per person
- Three Hours \$22.00 per person
- Four Hours \$24.00 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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