

# THE BROWNSTONE

## Christmas Dinner



### Appetizers

Cold  
Small/Large

Cheese Display	\$30 / \$55
Fresh Fruit Display	\$30 / \$60
Seafood Salad	\$15.00 lb
Italian Cold Antipasto	\$85.00 / \$110

Roasted Red Peppers	\$ 7.00 lb
Mozzarella & Tomato Salad	\$ 7.95 lb
Fresh Mozzarella Twist	\$ 8.95 lb
Grilled Vegetables	\$ 8.95 lb

Chicken Cacciatore

**Half Tray**   **Full Tray**  
\$35.00   \$68.00

*Onion, Mushrooms, Peppers and Marinara Sauce*

Chicken Tenders Scampi

*Half Tray*   *Full Tray*  
\$35.00   \$65.00

*Garlic, Extra Virgin Olive Oil*

Chicken Parmigiana

*Half Tray*   *Full Tray*  
\$35.00   \$68.00

*Breast of Chicken Topped with Mozzarella and Tomato Sauce*

Stir Fry Chicken

*Half Tray*   *Full Tray*  
\$35.00   \$68.00

*With Chinese Vegetables*

Roasted Turkey \$4.00 per lb.

*Sliced or Whole served on a decorative platter*

# THE BROWNSTONE

## *Beef & Veal Buffet Selections*

*Half Tray    Full Tray*

Oriental Beef and Broccoli    \$40.00    \$79.00

*Served with White Rice*

Beef Tips Pizziola    \$45.00    \$85.00

Grilled Beef Tips    \$45.00    \$85.00

*With Artichokes and Potatoes*

Beef Burgundy    \$35.00    \$70.00

*With Buttered Noodles*

Italian Meatballs    \$30.00    \$55.00

Swedish Meatballs    \$30.00    \$55.00

\*Veal Marsala    \$45.00    \$85.00

\*Veal Franchise    \$45.00    \$85.00

\*Veal Rollatini    \$45.00    \$85.00

*Stuffed with Prosciutto & Fresh Mozzarella*

Veal and Peppers    \$35.00    \$55.00

*With Onions*

BBQ Spare Ribs    \$40.00    \$75.00

*St. Louis Style Ribs with Homemade BBQ Sauce*

## *Pasta Buffet Selections*

*Half Tray    Full Tray*

Penne with Vodka Sauce    \$28.50    \$55.00

*Italian Plum Tomato Sauce & Vodka with a Touch of Cream*

Rigatoni    \$28.50    \$55.00

*Fresh Tomato and Basil Sauce*

Tri-Colored Tortellini Alfredo    \$30.00    \$57.50

*Served with Cream Sauce with Locatelli Romano Cheese*

Homemade Potato Gnocchi    \$35.00    \$70.00

# THE BROWNSTONE

*Potato Dumpling with Tomato Basil Sauce*

Farfelle Carbonara \$28.50 \$55.00

*Pancetta with Cream Sauce with Fresh Peas and Romano Cheese*

Parpedella & Portabella Mushrooms \$32.00 \$60.00  
*with Light Cream, Onions and Pancetta*

Cavatelli with Broccoli \$30.00 \$58.00

Jumbo Stuffed Shells \$30.00 \$60.00

## *Italian Buffet Selections*

***Half Tray Full Tray***

Homemade Eggplant Rolletini \$38.00 \$68.00

*Filled with Ricotta Cheese & Topped with Mozzarella Cheese*

Risotto with Raddichio and Veal \$30.00 \$55.00

*Made with Red Wine, Ground Veal and Romano Cheese*

Risotto & Portabella Mushrooms \$30.00 \$55.00

Italian Sausage and Peppers \$30.00 \$55.00

*Onions, Peppers & Extra Virgin Olive Oil*

Stuffed Boneless Pork Loin \$45.00 \$89.00

*Stuffed with Sundried Tomatoes, Fresh Basil and Eggplant*

*Prices subject to 7% sales tax*

*We will happily accommodate children or guests with special dietary needs  
Consult one of our Banquet Managers to schedule your Event 973. 595 .8582*

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## Catered Buffet Selections 2



*Full tray serves approximately 30 to 35 people*

### Seafood Buffet Selections

*Half Tray Full Tray*

Filet of Sole Oregonata \$37.00 \$72.00  
*Topped with Seasoned Bread Crumbs*

Fried Calamari \$30.00 \$55.00  
*Seasoned and Served with Mild Marinara Sauce(not recommended without Sous Chef)  
Soft Shell Crab Franchise Seasonal Market Price*

Poached Salmon *Whole fish* \$80.00

\*Stuffed Flounder \$45.00 \$85.00  
*With Crab Meat*

\*Shrimp Scampi \$55.00 \$97.00  
*Served over Saute Escarole*

\*Shrimp Francaise \$55.00 \$97.50  
*Dipped in Egg Batter, Lemon, Butter and White Wine*

\*Grilled Shrimp Over Risotto \$60.00 \$110.00  
*Marinated Grilled Shrimp over Seafood Risotto*

*\*Buffet items not included in Hot Buffet Choices*

### Potato & Vegetable

### Buffet Selections

*Half Tray Full Tray*

Red Roasted Potato \$20.00 \$35.00  
*Fresh Rosemary and Herbs*

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Garlic Mashed Potato \$20.00 \$35.00

Home Fried Potato \$20.00 \$35.00

Made with Italian Hot Peppers \$22.00 \$40.00

*Steamed Seasonal Mixed Vegetables*

Broccoli Rabe \$22.00 \$40.00

*Sauteed with Oil and Garlic*

Grilled Portabella Mushroom Caps \$7.95 per lb.

Hand Peeled Baby Carrots \$35.00 \$70.00

Fresh Baked Foccacia .85 Per Person & Semolina Rolls

## *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

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

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