

# THE BROWNSTONE

## Cocktail Wedding Reception



### Cocktail Reception

4½ Hour Premium Open Bar, Imported & Domestic Wine

#### Butler Style Hors D'oeuvres

*Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers*

Lobster Vegetable Dumplings, Mini Arborio Rice Balls, Fresh Jumbo Shrimp Cocktail,  
Sliced Filet Mignon on Toasted Baguette,  
Tomato Bruschetta, Scallops with Bacon, Maryland Crab Cakes,  
Cheddar Cheese Puffs, Chicken Saute in Peanut Sauce,  
Asian Spare Ribs, Santa Fe Chicken Egg Rolls, Inside Out Vegetable Tempura Rolls,  
Spedini ala Romano

#### Cold Buffet & Display

Grilled Marinated Vegetables with Fresh Garlic and Extra Virgin Olive Oil,  
Marinated Seafood Salad Fresh Roasted Red Peppers,  
Selection of Imported Italian Meats and Cheeses, Assorted Bread and Rolls,  
Sweet Cream Butter

#### Hot Buffet

Veal Rollatini Marsala, Fried Calamari,  
Shrimp Francaise with Sauteed Escarole,  
Stuffed Eggplant Rollatini, Risotto with Braised Beef, Short Ribs,  
Chicken Breast Francaise, Grilled Filet Mignon Medallions with Artichoke Hearts,  
Fresh Steamed Mixed Vegetables, Red Bliss Potatoes

### Stations

*attended by Sous Chefs*

#### Pasta Station

Penne Pasta,  
Five Cheese Filled Tortellini  
Guest Choice of  
Fresh Plum Tomato Basil Sauce,  
Carbonara Sauce

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## Raw Bar

### *Ice Display*

Fresh Rhode Island Little Neck Clams  
Nova Scotia Oysters  
Seasonal Jonah Cocktail Claws,  
Florida Stone Crabs Served with Honey Mustard,  
Traditional Cocktail Sauce and Fresh Lemons

## Sushi Station

### *Traditional Asian Sous Chef*

Fresh California Rolls, Spicy Tuna,  
Salmon Rolls, Chef's Specials -  
Eel, Tuna, Yellow Tail Hand Rolls\_ Served with Fresh Ginger and Wasabi

## Carving Station

Roast Prime Rib Beef Au Jus  
Free Range Roasted Turkey with Sausage Stuffing, Cranberry Sauce  
Stuffed Pork Tenderloin with Fresh Basil and Sundried Tomatoes  
Caramelized Rack of Lamb

## Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled  
with Drawn Butter,  
Traditional Cocktail Sauce  
and Fresh Lemons

## *Dessert*

*All desserts homemade on premises in The Brownstone Bakery*  
Choice of Tiered Wedding Cake, Seasonal Fruit and Berries  
Choice of Zeppole Station or Fresh Baked Belgium Waffle Station with Ice Cream

## Viennese Table

Hot Belgium Waffles with Ice Cream, Italian Zeppoli Station,  
Seasonal Cheese Cakes, Pear/Apple Tarts and Assorted Cakes  
Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,  
International Coffee Bar

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