

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

Additional Breakfast Suggestions

The Finest Norwegian Smoked Salmon
Eggs Benedict in a Light Bernaise Sauce
Eggs Florentine - Poached Eggs on a bed of Spinach

THE BROWNSTONE

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
Consult one of our Banquet Managers to schedule your Event 973. 595.8582

THE BROWNSTONE

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

Oriental Beef and Broccoli
Beef Burgundy with Buttered Noodles
Italian Meatballs

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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

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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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

Additional Selections

consult your banquet manager for prices

Tri-Color Salad

Caesar Salad

Hot Antipasto

Fried Calamari Appetizer

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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 Vadalía 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 \$20.9

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

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Filled Sheet Cake - any style

Your choice of Hot Belgian Waffles and Ice Cream
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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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