

THE BROWNSTONE

New Beginnings Wedding



Cocktail Hour

*One hour premium cocktails with butlered champagne service
Chef's Selection of Butler Style Hors D'oeuvres Served with Fresh Fruit and Dendrobian Orchid*

Sliced Filet Mignon on Pepper Toast, Crispy Chicken Tenderloin,
Jumbo Shrimp Cocktail, Plum Tomato Bruschetta,
Maryland Crab Cakes, Little Neck Clams Casino, Steamed Lobster Spring Rolls,
Broccoli Rabe Won Tons, Zucchini Flower
with Goat Cheese, Caramelized Rack of Lamb, Cold Melon with Prosciutto,
Fresh California Rolls with Wasabi Soy Sauce

Hot Buffet

Point Judith Fried Calamari with Orange Ginger Sauce,
Eggplant Rollatini, Chicken Tenders with Lemon Thyme,
Shrimp or Soft Shell Crab Francaise, Filet Mignon Tips and Broccoli with Fried Rice

Cold Buffet & Display

Grilled Seasonal Vegetables marinated with fresh Garlic and Extra Virgin Olive Oil,
Sautéed Broccoli Rabe, Grilled Artichokes,
Roasted Red Peppers, Fresh Mozzarella, Selection of Imported Italian Meats,
Soppresata Ham, Cappicola, Parma Prosciutto
with Fresh California Figs, Sautéed Italian Hot Peppers,
Kalamata Olives and Garlic, Field Ripe Summer Melon

Stations

attended by Sous Chefs

Pasta Station

Penne Pasta & Tagliatelli
Guest Choice of Roasted Red Pepper or Plum Tomato Basil
Sauce served with Parmesan Wheel

Carving Station

Crispy Thai Striped Bass with Orange Ginger Sauce,
Boneless Stuffed Pork Loin with Sun dried Tomatoes,
Roasted Garlic Jam and Fresh Rosemary and Herbs

Maine Lobster Station

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

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Raw Shell Fish Station

Fresh Prince Edward Island Little Neck Clams, Maine
Jonah Cocktail Claws, East & West Coast Oysters,
Served with Honey Mustard, Fresh Lemons and
Absolut Citron Cocktail Sauce

Fresh Mozzarella Station

Our Chef will handcraft fresh Mozzarella Cheese Table Side

Dinner

Champagne Toast, 4½ hour Premium Open Bar

Guest Choice of Tri Color Salad with Balsamic Vinaigrette,
Heirloom Tomato Onion Salad with Fresh Fennel,
Al Ceppo Pasta with Fresh Garlic and Extra Virgin Olive Oil, Roasted Peppers

Intermezzo

Fresh Passion Fruit Granita

Entrée – Guest Choice

Grilled Filet Mignon served on a Bed of Black Bean Lentils, Whipped Potato,
Fried Shoestring Holland Leeks
Veal Chop Milanese served with Sliced Plum Tomatoes,
Bermuda Onion, Stuffed Baked Potato
Free Range Chicken with Pignoli Crust served with Barley Risotto and Rainbow Swiss Chard
Pan Seared Chilean Sea Bass with Baby Brussel Sprouts
Summer Vegetables, Fresh Baked Rolls, Fresh Baked Focaccia, Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Fruit and Seasonal Berries, Italian Zeppole Station and Italian Miniature Pastries,
Fresh Baked Malted Waffles with Ice Cream,
Chef's Assorted Petit Fours

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