

THE BROWNSTONE

Traditional Wedding



Cocktail Hour

Your choice of butler style selections

Fried Fan Tail Shrimp, Mini Corned Beef Reubens, Pan Fried Potato Pancakes,
Beef Tenderloin Raspberry Baked Brie in Puff Pastry, Broccoli Rabe Won Tons,
Homemade Spanikopita, Tomato Brochetta, Mini Quiche Lorraine,
Santa Fe Chicken Egg Roll

Hot Buffet

Braised Beef with Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Francaise over Sauteed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Salumeria

Italian Display, Grilled Vegetables
International 5 Domestic Cheese Display

Stations

attended by Sous Chefs

Pasta Station

Bow Tie, Cheese Tortellini, Fresh Tomato
Basil or Carbonara Sauce

Stir Fry Station

Gulf Shrimp with Fried Rice and
Fried Dumplings

Dinner

Champagne Toast, 4 hours Premium Open Bar

Guest Choice of
Tomato Bruchetta, Julianne Zucchini Reggiano Parmigiano,
Rigatoni Pasta with Vodka Sauce
Tri Color Salad or Caesar Salad

THE BROWNSTONE



Entree - Guest Choice

Prime Rib Au Jus
Maine Atlantic Salmon Grain Mustard Burre Blanc
Breast of Chicken Francaise
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Foccacia

Dessert

All desserts homemade on premises in The Brownstone Bakery
Tiered Wedding Cake
Miniature Italian Pastry, Fresh Fruit Display
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