

# THE BROWNSTONE

## Wedding Brunch



### Brunch Cocktail Hour

*One hour premium cocktails with butlered Mimosas and Bellinis  
Chef Selections of Butler Style Hors D'oeuvres Served on Silver Trays with Fresh Flowers*

Chopped Chicken Liver Pâté, Plum Tomato Bruschetta,  
Field Ripe Melon with Parma Prosciutto, Mini Vegetable Dumplings,  
Fan Tail Fried Shrimp, Santa Fe Chicken Egg Rolls,  
Cheddar Cheese in Puff Pastry, Deviled Eggs

### Cold Buffet & Display

Grilled Marinated Vegetables, International Selection of Imported and Domestic Cheeses,  
served with Gourmet Flat Breads,  
Assorted New York Bagels, Served with Smoked Salmon, White Fish Salad,  
Whipped Cream Cheese, Strawberry Cream Cheese

### Carving Station

Poached Scottish Salmon wrapped  
In Puff Pastry, Served with Bernaise Sauce

### Freche Crepe Station

Served with Chicken, Scallions,  
Bay Scallops, Cream Sauce

### Quiche Station

Fresh Vegetable, Seafood Lorraine,  
Chef's Special

## Brunch

### Champagne Toast

Eggs Benedict, Apple Smoked Bacon, Breakfast Sausage,  
Challah Bread French Toast with Cinnamon and Powdered Sugar,  
Fried Calamari, Grilled Monk Fish, Sesame Chicken with Oriental Noodles,  
Breakfast Potatoes & Steamed Mixed Vegetables,  
Cheese Blintzes, South Western Corn Chowder Soup

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## Pasta Station

Penne Pasta & Cheese Filled Tortellini  
Guest Choice of Fresh Plum Tomato Basil  
or Carbonara Sauce

## Omelet Station

Omelets made to order  
with choice of fillings:  
Cheddar Cheese, Mushrooms,  
Onions, Peppers, Smoked Salmon,  
Scallions, Tomatoes, Ham

## Carving Station

Roast Turkey with Bread Stuffing  
Fresh Cranberry Sauce  
Beef Tenderloin with a Merlot Reduction

## *Sweet Endings*

*All desserts homemade on premises in The Brownstone Bakery*  
Choice of Tiered Wedding Cake  
Fresh Seasonal Fruits and Berries  
Fresh Baked Croissants, Biscuits, Muffins, Fruit, Danish, Fresh Fruit Tarts

## *Beverages*

Selection of Fresh Chilled Juices, Brewed Regular and Decaf Coffee,  
English Breakfast Tea, Cappuccino, Espresso, Café Latte

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