

THE BROWNSTONE

Wedding Buffet Reception



Cocktail Hour

*One hour premium cocktails with butlered champagne service
and California/Italian Wine Station*

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

Coconut Fried Shrimp, Mini Vegetable Quiche, Eggplant Bruschetta,
Prosciutto with Melon, Summer Vegetable Egg Rolls,
Maryland Crab Cakes, Cheddar Cheese Puffs, Spicy Buffalo Wings,
Baked Clams Oreganato, Pepper Crusted Sliced Filet Mignon on Garlic Toast,
California Rolls

Hot Buffet

Fried Calamari, Orange Ginger, Eggplant Rollatine,
Chicken Tenders with Savoy Cabbage

Cold Buffet & Display

Grilled Vegetable Medley Marinated with Fresh Garlic and Extra Virgin Olive Oil
Selection of Imported Italian Meats and Chees

Stations

attended by Sous Chefs

Pasta Station

Fusilli Pasta, Angel Hair
Guest Choice of
Vodka Sauce, Bolognese Sauce

Carving Station

Boneless Stuffed Pork Loin with Sundried Tomatoes,
Roasted Garlic, Fresh Rosemary and Herbs
Grilled Beef Tenderloin
Roast Turkey with Bread Stuffing
Wasabi Herb Crust Lamb Loin

Oriental Station

Sesame Chicken with Oriental
Noodles Stir Fry, Infused Rice,
Fried Dumplings

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Buffet Dinner

Champagne Toast, 4½ hour Premium Open Bar, Imported and Domestic Wine
Mixed Field Salad with Basil Vinaigrette, Fresh Baked Focaccia Bread,
Fresh Baked Rolls, Whipped Butter

Buffet

Veal Chop Milanese served with Sliced Plum Tomatoes and Red Onions
Lamb Shank Osso Bucco Pistachio Crusted Chilean Sea Bass over Green Swiss Chard
Roasted Free Range Chicken with Garlic and Extra Virgin Olive Oil
Risotto with Braised Beef Short Ribs in Red Wine
Shrimp Francaise over Sauteed Escarole
Al Ceppo Pasta with Broccoli Rabe, Sausage and Red Peppers
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Focaccia

Dessert

All desserts homemade on premises in The Brownstone Bakery
Choice of Tiered Wedding Cake
Fresh Fruit and Seasonal Berries
Zeppole Station and Italian Miniature Pastries or
Fresh Baked Malted Waffles with Ice Cream and Fresh Fruit Fondue

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