

the brownstone



Family Style Breakfast

\$26.95 Per Person Family Style Buffet Fresh Seasonal Fruit Scrambled Eggs with Fresh Chives Hickory Bacon/Breakfast Sausage Home Fries/Biscuits Assorted Rolls Fresh Squeezed Juices Selection of Tea & Fresh Brewed Coffee

Brunch

\$36.00 Scrambled Eggs/ Bacon/ Sausage/ French Toast Chicken Marsala/ Home Fries/ Assorted Quiche/ Seasonal Fruit/ Assorted Breakfast Bakeries Fresh Squeezed Juices/ Coffee/ Tea/ and Dessert

Prices subject to applicable NJ sales tax & 22% service charge



\$49.00 Per Person Bottomless Mimosa or Bellini Scrambled Eggs/Bacon and Sausage French Toast with Fresh Sliced Strawberries Boneless Braised Short Rib Penne alla Vodka Chefs Selection of Delectable Fresh Baked Ouiches 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, and Tea Your Choice of House Made Cake Please consult a sales associate to discuss modifications

Additional Breakfast Suggestions

The Finest Norwegian Smoked Salmon Eggs Benedict Eggs Florentine - Southern Grits Corned Beef Hash Bow Tie Pasta Carbonara

Hdditional Breakfast Stations

Fresh Belgian Waffles with Warm Maple Syrup |**\$6.50** Omelets Made to Order |**\$8.00** Fresh Fruit Crepes |**\$8.00**

<u>Carving Stations Suggestions</u> Poached Salmon wrapped in Puff Pastry, Honey Glazed Fresh Stuffed Turkey or Apple Smoked Ham House Smoked Beef Brisket

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





Fresh Fruit, Tossed Garden Salad Fresh Vegetables & Potato Soft Drinks Coffee, Tea & Dessert

Your Choice of 7 Hot Entrées

Entrée Selections

Chicken Savoy Chicken Scarpariello Chicken Tenders Scampi **Rosemary Roasted Chicken** Chicken Breast Francaise Chicken Tenders Marsala Stir-Fry Chicken or Beef w/ Oriental Vegetable Swedish Meatballs **Boneless Braised Short Ribs BBQ** Spare Ribs Veal & Peppers Italian Sausage, Onions & Peppers Kielbasa & Sauerkraut Al Ceppo Pasta w/ Broccoli Rabe & Sausage Penne alla Vodka Rigatoni Fileto di Pomodoro Cavatelli w/ Broccoli Rabe Cheese Tortellini Alfredo Stuffed Jumbo Shells Homemade Manicotti

Potato & Cheese Pirogies, Caramelized Onions Risotto & Wild Mushrooms

> Risotto w/ Ground Veal Oriental Beef and Broccoli Beef Burgundy w/ Buttered Noodles Italian Meatballs Tender Beef Tips Pizzaiola 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 Home Fried Potatoes Red Bliss Roasted Potatoes Homemade Mashed Potatoes

Premium Buffet Selections

Consult your banquet manager for Prices

Shrimp Francaise/ Scampi/Fradiavolo Grilled Shrimp over Seafood Risotto Veal Rollatini Marsala Grilled Double Cut Lamb Chops Veal Chop Milanese Fillet Mignon Tips with Artichoke Hearts & Roasted Potatoes Pork Chop served w/ Italian Hot Peppers Papardelle Pasta, Portobello Mushroom Cream Sauce Rigatoni w/ Broccoli Rabe & Sausage Risotto w/ Rock Shrimp & Lobster Stuffed Flounder w/ Crab meat Soft Shell Crab (**seasonal**) Marinated Skirt Steak

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Served Banquet Menu X

Banquet Menu

All Entrees Served with the following

Soup Du Jour or Pasta Cold Crisp Tossed Garden Salad Fresh Vegetables and Potato Warm Rolls & Butter, Fresh Brewed Coffee Teas and Ice Cream

Served Entrée Selections

Chicken Marsala, Piccata or Francaise |\$26.95 Chicken Savoy |\$28.95 Roast Free Range Chicken |\$26.95 Tender Breast of Capon Florentine |\$28.95 Chicken Cordon Bleu |\$28.95 Prime Rib of Beef |\$38.95 Filet Mignon |\$40.95 Chateaubriand |\$40.95 Sliced Pork Tenderloin |\$34.95 Veal Rollatini |\$39.50 Veal Francaise |\$38.50 Grilled Veal Chop or Veal Milanese |\$40.95 Veal Oso Bucco over Risotto |\$46.95 Filet of Sole Francaise |\$39.95 Grilled Maine Salmon |\$39.95 Pan Seared Swordfish |\$39.95 Florida Red Snapper |\$36.50 Pan Seared Chilean Sea Bass |\$44.95

Prices subject to applicable NJ sales tax & 22% service charge

Family Style Banquet Menu



Family Style

All Entrees Served with the Following

Choice of Soup or Pasta Cold Crisp Tossed Garden Salad Fresh Vegetables & Potato Warm Rolls & Butter Fresh Brewed Coffee, Teas

Entrée Selections

Sliced Sirloin of Beef & Roast Chicken |**\$28.95** Maple Baked Ham & Roast Chicken |**\$26.95** Roast Turkey Breast & Maple Baked Ham |**\$26.95** Stuffed Sliced Pork Loin & Rosemary Roast Chicken |**\$26.95** Chicken Marsala & Sliced Sirloin of Beef |**\$29.95** Beef Short Ribs, Chicken Francaise & Marsala of Picata **\$32.95**

Hdditional Selections

Please Consult Manager for Pricing

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

The Brownstone Ultimate Beefsteak

\$79.00 Per Person **

Sliced Beef Tenderloin Dipped in Butter served on Fresh Sliced French Bread Italian Chopped Salad Penne alla Vodka Golden French Fried Potatoes Thin Sliced Shoe String Valida Onion Loaf Fresh Brewed Coffee & Tea Soda & Beer *Guernsey Crest* Ice Cream

Dessert Options

All desserts homemade on premises in The Brownstone Bakery Prices are per person

> Brownie A'la Mode \$6.00 Miniature Italian Pastry \$6.95 Warm Apple Pie A'la Mode \$6.50 Filled Sheet Cake (*any style*) \$3.50 Your choice of Hot Belgian Waffles & Ice Cream w/ assorted Toppings \$6.00 Fresh Hot Zeppoles in Powdered Sugar \$4.00 Chocolate Fondue Fountain \$6.00

Cappuccino, Espresso or Cafe Latte \$4.95

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Beverages

Draft Beer **|\$6.00** per person Assorted Soft Drinks **|\$3.25** per person featuring Coca Cola Products Assorted Soft Drinks & Draft Beer **|\$8.00** per person Champagne Toast **|\$6.00** per person Non Alcoholic Sparkling Cider **|\$6.00** per person Imported Red & White Wine **|\$6.95** per person Unlimited Bellini or Mimosas **|\$8.95** per person

Open Bar

One Hour**\\$24.00** per personTwo Hours**\\$26.00** per personThree Hours**\\$28.00** per personFour Hours**\\$30.00** per person

Premium Open Bar

Includes Premium Vodka, Cognac, 12 yr. old Single Malt Scotch

One Hour |**\$32.00** per person Two Hours |**\$34.00** per person Three Hours |**\$36.00** per person Four Hours |**\$38.00** per person

Hot Beverage Menu

Fresh brewed Cappuccino, Espresso, Cafe Latte \$6.95 per person

Children's Bar

Non Alcoholic Frozen Cocktails Frozen Daiquiris, Pina Colada |**\$12.00** per person Roy Rogers or Shirley Temple |**\$8.00** per person

> Cash Bar Private Cash Bar or Bar Tab in Banquet Room \$200.00