



the brownstone

Breakfast Banquet Menu



Family Style Breakfast

\$34.95

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

\$39.95.

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
A 3.25% processing fee will be added to all credit and debit card charges***

Our Kitchen utilizes equipment and prepares foods that contain or may come in contact with common allergens. Including Dairy, eggs, wheat, soy, peanuts, tree nuts fish and shellfish. While we strive to accommodate dietary needs, cross contact may occur. Please notify our staff of any food allergies in advance.

Premium Brunch Package

\$49.95 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 Quiches
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

Additional Breakfast Stations

Fresh Belgian Waffles with Warm Maple Syrup |\$7.95
Omelets Made to Order |\$8.00
Fresh Fruit Crepes |\$8.00

Carving Stations Suggestions

Poached Salmon wrapped in Puff Pastry,
Honey Glazed Fresh Stuffed Turkey or Apple Smoked Ham
House Smoked Beef Brisket

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Buffet Banquet Menu



Buffet

\$39.95

Includes

Fresh Fruit, Tossed Garden Salad

Fresh Vegetables & Potato

Soft Drinks, Coffee, Tea

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

Rigatoni Bolognese

Cavatelli w/ Broccoli Rabe

Cheese Tortellini Alfredo

Stuffed Jumbo Shells

Homemade Manicotti

Farfale Carbonara

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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



Banquet Menu

All Entrees Served with the following

Penne alla Vodka
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 | \$34.95
Chicken Savoy | \$34.95
Roast Free Range Chicken | \$34.95
Tender Breast of Capon Florentine | \$34.95
Chicken Cordon Bleu | \$34.95
Prime Rib of Beef | \$39.95
Filet Mignon | \$42.95 Chateaubriand | \$42.95
Veal Francaise | \$42.00
Grilled Veal Chop or Veal Milanese | \$46.00
Veal Oso Bucco over Risotto | \$48.95
Filet of Sole Francaise | \$44.00
Grilled Maine Salmon | \$44.00
Pan Seared Swordfish | \$46.00
Florida Red Snapper | \$44.00
Pan Seared Chilean Sea Bass | \$48.95

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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 | **\$34.95**
Maple Baked Ham & Roast Chicken | **\$34.95**
Roast Turkey Breast & Maple Baked Ham | **\$34.95**
Stuffed Sliced Pork Loin & Rosemary Roast Chicken | **\$34.95**
Chicken Marsala & Sliced Sirloin of Beef | **\$38.95**
Beef Short Ribs, Chicken Francaise & Marsala of Picata **\$39.95**

Additional 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

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The Brownstone Ultimate Beefsteak

\$69.00 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 Validia 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 \$8.00 Fresh
Hot Zeppoles in Powdered Sugar \$6.00
Chocolate Fondue Fountain \$8.00

Cappuccino, Espresso or Cafe Latte \$4.95

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Consult one of our Banquet Managers to schedule your Event 973. 595 .8582

Beverage Menu



Beverages

- Draft Beer | \$6.00 per person
- Assorted Soft Drinks | \$3.25 per person
- Domestic Draft Beer | \$6.95 per person
- Champagne Toast | \$6.95 per person
- Non Alcoholic Sparkling Cider | \$6.00 per person
- California Red & White Wine | \$8.00 per person
- Unlimited Bellini or Mimosas | \$8.95 per person

Open Bar

- One Hour | \$28.00 per person
- Two Hours | \$30.00 per person
- Three Hours | \$32.00 per person
- Four Hours | \$34.00 per person

Premium Open Bar

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

- One Hour | \$34.00 per person
- Two Hours | \$36.00 per person
- Three Hours | \$38.00 per person
- Four Hours | \$40.00 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 | \$14.00 per person
Roy Rogers or Shirley Temple | \$8.00 per person

Cash Bar

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

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