



# *the brownstone*

## *Catered Breakfast*

*30 people minimum*

**Due to the new State mandated green packaging regulations**

**8% Packaging charge will be added to total order Effective 5/1/2022**

### *Continental Breakfast*

**\$16.95 Per Person**

Assorted Danish, Bagels & Cream Cheese w/ Preserves & Butter  
Chilled Fresh Squeezed Juices

- Fresh Brewed Coffee, Tea & Decaf **\$3.50 Per Person** *additional*

*Prices subject to applicable NJ sales tax*

### *All American Breakfast Buffet*

**\$22.00 Per Person | min. 35 Guests**

Scrambled Eggs  
Hickory Bacon & Breakfast Sausage  
Home Fries  
Biscuits, Assorted Rolls w/ Preserves & Butter  
Chilled Fresh Squeezed Juices

- Fresh Brewed Coffee & Tea **\$3.50 Per Person** *additional*

## *Premium Breakfast Buffet*

\$24.95 Per Person | min. 35 Guests

Fresh Scrambled Eggs  
Hickory Bacon & Breakfast Sausage  
French Toast & Maple Syrup  
Fresh Seasonal Fruit Display  
Home Fries  
Biscuits and Bagels with Preserves and  
Butter Chilled Fresh Squeezed Juices

- Fresh Brewed Coffee & Tea | **\$3.50** Per Person *additional*

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*We will happily accommodate children or guests with special dietary needs*

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

# *Catered Gourmet Sandwiches*

*All sandwiches served on decorative platters*



## *Gourmet Sandwiches*

Grilled Chicken Breast w/ Jack Cheese & Bermuda Onion  
served on Onion Foccacia  
**\$14.95** Per Sandwich

Grilled Zucchini & Portobello Mushroom w/ Roasted Peppers  
& Fresh Goat Cheese served on Rosemary Foccacia  
**\$12.95** Per Sandwich

Smoked Turkey Breast w/ Bacon & Sunflower Sprouts w/ Russian Dressing  
in a Tomato & Herb Wrap  
**\$14.95** Per Sandwich

Fresh Mozzarella, Arugula, Roma Tomatoes & Grilled Italian Eggplant  
Served on Semolina Rolls  
**\$16.95** Per Sandwich

Grilled Chicken Breast w/ Romaine Lettuce, Roasted Garlic  
Caesar Dressing served in a Vegetable Wrap  
**\$16.95** Per Sandwich

Grilled Fillet Mignon Sliced thin served w/ Sautéed Vidalia Onions & Tomatoes  
**Market Price**

New England Lobster Club Steamed Lobster, Wasabi Mayonnaise  
served on Country White Bread  
**\$29.00** Per Sandwich

White Meat Tuna served on Croissant  
**\$12.95** Per Sandwich

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# *Cold Hors D'Oeuvres & Party Platters*



## Cold Hors D'Oeuvres

Fresh Iced Jumbo Shrimp Cocktail | \$28.00 lb.

Tomato Brochetta with sliced Toasted Baguette | \$18.95 per quart

Eggplant Brochetta | \$18.95 per quart

Grilled Garden Vegetables | \$9.95 lb.

Domestic & Imported Cheese w/ Seasoned Breads & Gourmet Flat Breads small

| \$65.00

large | \$95.00

Fresh Fruit Display w/ Berries

small | \$65.00

large | \$110.00

House Smoked Scottish Salmon w/ Chopped Onion and Capers | \$39.95 lb.

California Roll (6 Rolls) Served w/ Soy Sauce, Wasabi & Fresh Ginger | \$7.50

Prosciutto & Melon | \$6.00 piece

Deviled Eggs | \$3.50 piece

Florida Stone Crabs Cocktail | **Market Price**

Italian Cold Antipasto - small \$85.00 | large \$160.00

## Hot Hors D'Oeuvres

*All prices are per piece except Buffalo Wings, Franks, Chicken Fingers & Quiche*

Scallops with Bacon | \$4.00

Maryland Crab Cakes | \$8.00

Chicken Kabobs | \$3.50

Clams Casino | \$4.00

Clams Oreganata | \$4.00

Fried Fantail Shrimp | \$3.00

Chicken Fingers - half tray **\$55.00** | full tray **\$90.00**  
Buffalo Wings - half tray **\$60.00** | full tray **\$100.00**  
Franks in Puff Pastry (per hundred) | **\$75.00**  
Mini Quiche (per hundred) | **\$85.00**  
Stuffed Mushrooms | **\$3.00**  
Roast Rack of Lamb (per Rack with 8 Bones) | **Market Price**

### Salads

Marinated Seafood Salad | **\$22.95 lb.**  
*(Calamari, Shrimp, Pulpo, Scungilli & Extra Virgin Olive Oil)*

Homemade Mozzarella and Tomatoes | **\$9.95 lb.**  
*(Fresh Basil, Balsamic Vinegar, Roasted Peppers & Extra Virgin Olive Oil)*

Eggless Caesar Salad | **\$45.00**  
Mixed Garden Salad | **\$35.00**  
*(w/choice of Dressings)*

Roasted Red & Yellow Peppers | **\$8.95 lb.**  
*(Red & Yellow Peppers Marinated in Garlic, Oil, Fresh Basil & Fresh Parsley)*

Pasta Salad | **\$8.95 lb.**  
*(Farfalle with Pancetta Peas, Roasted Peppers, Reggiano Parm)*

Homemade Potato Salad | **\$6.95 lb.**  
Rice Balls | **\$3.50 each**

### Pasta Sauces

Vodka | **\$9.99 quart**  
Tomato Basil | **\$8.99 quart**  
Marinara | **\$9.99 quart**  
Carbonara | **\$9.99 quart**

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# *Catered Hot Buffet*

*Seasonal Fresh Fruit Display  
Tossed Garden Salad, Tomatoes and Mozzarella Salad  
Includes paper and plastic ware  
\$29.95 Per Person | min. 35 Guests*



## *Buffet*

*Choice of Five Buffet Entrees*

**Suggested Entrees:**  
Grilled Rosemary Chicken  
Eggplant Rollantini  
Rigatoni Carbonara  
Italian Sausage Onion and Peppers  
Stir Fry Seasoned Vegetables  
Fresh Baked Foccacia and Semolina Rolls

*Buffet items not included in Hot Buffet Choices*

## *Dessert*

Double Fudge Brownies  
Fresh Baked Chocolate Chip Cookies

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# *Catered Buffet Selections*

*Full tray serves approximately 30 to 35 people*



## *Chicken Buffet Selections*

Chicken Tender Marsala - half tray \$50.00 | full tray \$95.00  
*(Marsala Wine w/ Mushrooms and a Rich Brown Sauce)*

Chicken Franchise - half tray \$50.00 | full tray \$95.00  
*(Chicken Breast Dipped in Egg Batter Sautéed w/ Lemon Butter & White Wine)*

Chicken Breast Rollatine - half tray \$55.00 | full tray \$100.00  
*(Stuffed w/ Prosciutto, Cheese, Marinara Sauce & Fresh Herbs)*

Roast Chicken Country Style - half tray \$50.00 | full tray \$95.00  
*(Potatoes, Rosemary & Fresh Herbs Brownstone Style and Old Favorite)*

Chicken Cacciatore - half tray \$50.00 | full tray \$95.00  
*(Onion, Mushrooms, Peppers & Marinara Sauce)*

Chicken Tenders Scampi - half tray \$50.00 | full tray \$95.00  
*(Garlic, Extra Virgin Olive Oil)*

Chicken Parmigiana - half tray \$50.00 | full tray \$95.00  
*(Breast of Chicken Topped w/ Mozzarella and Tomato Sauce)*

Stir Fry Chicken - half tray \$50.00 | full tray \$95.00  
*(w/ Chinese Vegetables)*

Oven Roasted Turkey *half Tray \$60.00 / Full Tray \$100.00*  
*(Sliced with Turkey Gravy)*

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## *Beef & Veal Buffet Selections*

Boneless Beef Short Ribs - half tray \$79.00 | full tray \$149.00

Oriental Beef and Broccoli -half tray \$55.00 full tray \$100.00  
(Served w/ White Rice)

Beef Tips Pizziola- half tray \$55.00 | full tray \$100.00

Grilled Beef Tips - half tray \$55.00 | full tray \$100.00  
(w/ Artichokes & Potatoes)

Beef Burgundy - half tray \$45.00 | full tray \$90.00  
(w/ Buttered Noodles)

Italian Meatballs- half tray \$45.00 | full tray \$80.00

Swedish Meatballs - half tray \$45.00 | full tray \$80.00

Veal Marsala - half tray \$65.00 | full tray \$129.00 \*\*\*

Veal Franchise - half tray \$65.00 | full tray \$129.00 \*\*\*

Veal Rollatini - half tray \$65.00 | full tray \$129.00 \*\*\*  
(Stuffed w/ Prosciutto & Fresh Mozzarella)

Veal and Peppers - half tray \$45.00 | full tray \$80.00  
(w/ Onions)

BBQ Spare Ribs - half tray \$50.00 | full tray \$95.00  
(St. Louis Style Ribs w/ Homemade BBQ Sauce)

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\*\*\* Not included in the Buffet Package, please consult Banquet Manager

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## *Pasta Buffet Selections*

Penne with Vodka Sauce - half tray **\$45.00** | full tray **\$75.00**  
*(Italian Plum Tomato Sauce & Vodka w/ a Touch of Cream)*

Rigatoni - half tray **\$45.00** | full tray **\$75.00**  
*(Fresh Tomato & Basil Sauce)*  
*Prices subject to 6.875% NJ sales tax*

Tri-Color Tortellini Alfredo - half tray **\$45.00** | full tray **\$75.00**  
*(Served w/ Cream Sauce and w/ Locatelli Romano Cheese)*

Farfalle Carbonara - half tray **\$50.00** | full tray **\$90.00**  
*(Pancetta with Cream Sauce with Fresh Peas and Romano Cheese)*

Cavatelli & Broccoli Rabe - half tray **\$45.00** / full tray **\$75.00**

Jumbo Stuffed Shells - half tray **\$45.00** | full tray **\$70.00**

## *Italian Buffet Selections*

Homemade Eggplant Rollatini - half tray **\$45.00** | full tray **\$85.00**  
*(Filled w/ Ricotta Cheese & Topped w/ Mozzarella Cheese)*

Risotto with Radicchio & Veal - half tray **\$50.00** | full tray **\$85.00**  
*(Made with Red Wine, Ground Veal and Romano Cheese)*

Risotto & Portabello Mushrooms - half tray **\$45.00** | full tray **\$70.00**

Italian Sausage & Peppers - half tray **\$50.00** | full tray **\$90.00**  
*(Onions, Peppers & Extra Virgin Olive Oil)*

Stuffed Boneless Pork Loin - half tray **\$60.00** | full tray **\$110.00**  
*(Stuffed w/ Sun dried Tomatoes, Fresh Basil and Eggplant)*

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# *Catered Buffet Selections*

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## *Seafood Buffet Selections*

Baked Scrod - half tray \$50.00 | full tray \$95.00  
*(Topped w/ Seasoned Bread Crumbs)*

Fried Calamari - half tray \$55.00 | full tray \$99.00  
*Seasoned & Served w/ Mild Marinara Sauce*  
*Soft Shell Crab Franchise Seasonal Market Price*  
*(not recommended without Sous Chef)*

Poached Salmon in puff pastry - Whole Fish | \$120.00 \*\*\*

Shrimp Scampi - half tray \$79.00 | full tray \$140.00 \*\*\*  
*(Served over Sauté Escarole)*

Shrimp Francaise - half tray \$80.00 | full tray \$150.00  
*(Dipped in Egg Batter, Lemon, Butter & White Wine)*

Grilled Shrimp Over Risotto - half tray \$75.00 | full tray \$140.00 \*\*\*  
*(Marinated Grilled Shrimp over Seafood Risotto)*

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## Potato & Vegetable Buffet Selections

Red Roasted Potato - half tray **\$30.00** | full tray **\$50.00**  
(Fresh Rosemary & Herbs)

Garlic Mashed Potato - half tray **\$30.00** | full tray **\$50.00**

Home Fried Potato - half tray **\$30.00** | full tray **\$50.00**

Steamed Seasonal Mixed Vegetables - half tray **\$25.00** | full tray **\$45.00**

Broccoli Rabe - half tray **\$35.00** | full tray **\$70.00**  
(Sautéed w/ Oil and Garlic)

Grilled Portabello Mushroom Caps | **\$8.95** per lb.

Hand Peeled Baby Carrots - half tray **\$40.00** | full tray **\$75.00**

Fresh Baked Foccacia & Semolina Rolls | **\$1.25** Per Person

## Additional Buffet Selections

### Pasta Station

*Your choice of any two Pastas with Sauce*

### Carving Station

*Choice of Fresh Turkey, Beef Tenderloin, Top Round, Stuffed Pork Loin, Corned Beef or Rack of Lamb*

### Stir Fry Station

*Your choice of Chicken, Shrimp, Pork or Beef served with white rice and Fried Dumplings*

### Seafood Raw Bar

*Featuring Clams, Oysters and Fresh Florida Stone Crab (seasonal) on a Bed of Ice*

### Fresh Sushi

*A selection of California Rolls, Tuna Rolls, Yellow Tail, Salmon, Eel & Tuna Served with Traditional Garnishes, additional charges for Sous Chef*

## *Beverages*

Assorted Soda and Ice Set Up | \$2.95 Per Person

Coffee Set Up | \$3.50 Per Person

*(Includes French Roast, Brewed Decaf, Decaf Tea, Sugar, Cream & Sweeteners)*

Bar Set Up | \$6.00 Per Person

*(Includes Assorted Juices, Soda Mixers, Fresh Fruit, Ice, Straws, Stirrers & Cocktail Napkins)*

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# *Specialty Catering*



## *Brownstone's Ultimate Beefsteak*

### **Market Price**

Cold Antipasto

Sliced Beef Tenderloin in Dipped Sweet Butter Served on Fresh Sliced French

Bread Penne in a Tomato Basil Sauce

Golden French Fried Potatoes

Fresh Brewed Coffee or Tea with Ice Cream Cake Roll

## *St. Patrick's Day*

**\$39.95**

Irish Split Pea Soup

Tossed Garden Salad

Irish Soda Bread

Corned Beef Brisket, Roast Chicken, Boiled Potatoes, Carrots & Cabbage,

Irish Coffee and Irish Sundae

## *Christmas Eve*

*Please check our home page in season for Christmas offering*

## *Catering Services* *Staffing*

Servers | \$200.00 flat rate  
(4 hours)

Bartenders | \$200.00 flat rate  
(4 hours)

Sous Chef \$250.00 Minimum

Delivery Charge within 10 Miles | \$40.00  
(Over 10 Miles Priced Accordingly)

Chaffer Set Up | \$16.00 each  
(Includes Wire Rack, Water Pan, Sterno & Serving Utensils)

Disposable Tableware Set Up | \$2.95 per person  
(Includes Highest Quality Foam Dinner Plate, Salad Bowl, Dessert Plate, Tableware,  
Flatware, Drinking Cups, Coffee Mugs & Dinner Napkins)

Rentals Available  
(Tables, Chairs, Tents Dance Floors, Linens and Kitchen Equipment)