



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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Prices subject to applicable NJ sales tax

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

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 | **\$55.00**

Mixed Garden Salad | **\$49.00**

(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)

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 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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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)