



the brownstone

Autumn Wedding



Cocktail Hour

One hour premium cocktails w/ butlered champagne service & California/Italian Wine Station

Chef Selections of Butler Style Hors D'oeuvres Served w/ Mini Roses, Fresh Flowers and Gourds

Roasted Eggplant Bruschetta, Spedini a la Romano, Scallops with Bacon,
Clams Oreganato, Fresh Jumbo Shrimp Cocktail,
Santa Fe Chicken Egg Rolls, Asian Spare Ribs, Mini Beef Wellington,
Wasabi Crust Lamb Rack, Salmon \ Von Tons,
Beef Tenderloin on Toasted Baggette, Blue Crab California Rolls/Shrimp, Tuna Tempura
Rolls

Hot Buffet

Braised Beef w/ Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Franchise over Sauteed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Cold Display

Beef Carpaccio, Marinated Seafood Salad, Fresh Beet Salad w/ Goat Cheese,
Saute Broccoli Rabe, Stuffed Artichokes with Seasoned Bread Crumbs,
Fresh Mozzarella, Italian Selection of Cheeses and Meats,
Arborio Rice Balls, Fresh Parmesan Cheese

Stations

attended by Sous Chefs

Pasta Station

Rigatoni and Cheese Tortellini
Guest Choice of Filetto Di Pomodoro,
Plum Tomato Basil, Carbonara Sauce

Carving Station

Marinated Veal Rib Eye w/ Peppercorn Sauce,
Pork Tenderloin w/ Apples,
Raisins, Brown Sugar & Apple Puree

Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled w/ Drawn Butter,
Traditional
Cocktail Sauce & Fresh Lemons

Raw Shell Fish Station

Rhode Island Little Neck Clams
Fresh Florida Stone Crabs,
Selection of Northeast Oysters served w/ Honey Mustard and Fresh Lemons,
Traditional Cocktail Sauce

Sushi Bar

Traditional Asian Sous Chef

Fresh California Rolls, Spicy Tuna, Salmon Rolls, Chef's Specials - Eel, Tuna,
Yellow Tail Hand Rolls Served w/ Fresh Ginger and Wasabi

Dinner

Champagne Toast, 4 ½ hour Premium Open Bar

Guest Choice of

Butternut Squash or Leek Soup

Homemade Sweet Potato Gnocchi w/ Brown Butter & Toasted Pumpkin Seeds

Homemade Gargamelli Ground Veal Ragu w/ Fresh Peas

Classic Caesar Salad or Goat Cheese & Vidalia Onion Tart

Entrée

Guest Choice of

Dry Aged 24oz. Porterhouse Steak w/ Russian Fingerling Potatoes,

Baby Carrots & Asparagus Sauteed in a Red Wine Reduction

Crispy Long Island Duck or Organic Chicken Oreganato served with

Green Swiss Chard & Creamy Polenta

Veal Shank Osso Bucco served w/ Risotto Milanese

Toasted Sesame Rare Ahi Tuna w/ Sticky Rice and Ginger Soy Sauce

Fresh Baked Rolls, Fresh Baked Focaccia Bread, Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake, Fresh Seasonal Fruit & Berries, Miniature Italian Pastries

Italian Zeppole Station, Fresh Baked Malted Waffles w/ Ice Cream, Chef's Assorted Petit Fours

Viennese Table

Hot Belgium Waffles with Ice Cream, Italian Zeppoli Station,

Seasonal Cheese Cakes, Pear/Apple Tarts and Assorted Cakes

Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,

International Coffee Bar

We will happily accommodate children or guests with special dietary needs

Consult one of our Banquet Managers to schedule your Event 973. 595 .858