



# *the brownstone*

## *Breakfast Banquet Menu*



### *Continental Breakfast*

**\$14.95** Per Person

Selection of Chilled Fresh Squeezed Juices  
Assorted Breakfast Pastries  
Seasonal Fruit Display  
Selection of Tea & Fresh Brewed Coffee

### *Family Style Breakfast*

**\$26.95** Per Person

*served family style or buffet*

Fresh Seasonal Fruit  
Scrambled Eggs with Fresh Chives  
Hickory Bacon/Breakfast Sausage  
Home Fries/Biscuits  
Assorted Rolls  
Chilled Fresh Squeezed Juices  
Selection of Tea & Fresh Brewed Coffee

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

## Brunch

\$28.95 Per Person

Spanish Scrambled Eggs/Bacon and Sausage  
French Toast with Fresh Sliced Strawberries  
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, Brewed Regular or Decaf and Tea

## Additional Breakfast Suggestions

The Finest Norwegian Smoked Salmon  
Eggs Benedict in a Light Bernaise Sauce  
Eggs Florentine - Poached Eggs on a bed of Spinach  
Southern Grits w/ Corned Beef Hash  
Bow Tie Pasta in a Light Carbonara Sauce

## Additional Breakfast Stations

Fresh Belgian Waffles with Warm Maple Syrup | \$6.00  
Omelets Made to Order | \$8.00  
Fresh Fruit Crepes | \$6.00

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

# *Buffet Banquet Menu*



## *Buffet*

\$29.50

Fresh Fruit Display Tossed Garden Salad  
Fresh Garden Vegetables & Potato  
Coffee, Tea

### *Your Choice of 7 Hot Entrées*

#### *Entrée Selections*

Chicken Savoy  
Chicken Scarperiello  
Chicken Tenders Scampi  
Rosemary Roasted Chicken

Chicken Breast Francaise  
Chicken Tenders Marsala  
Stir-Fry Chicken or Beef w/ Oriental  
Vegetables 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 in Vodka Sauce  
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  
Sauteed 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*

Fresh Shrimp Francaise  
Grilled Shrimp over Seafood Risotto  
Veal Rollatini Marsala  
Grilled Double Cut Lamb Chops  
Veal Chop Milanese  
Filet 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  
Homemade Potato Gnocchi Stuffed Flounder w/ Crabmeat  
Soft Shell Crab (seasonal)  
Marinated Skirt Steak

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**Event 973. 595 .8582**

# *Served Banquet Menu*



## *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 | \$26.95  
Roast Free Range Chicken | \$26.95  
Tender Breast of Capon Florentine | \$26.95  
Chicken Cordon Bleu | \$26.95  
Prime Rib of Beef | \$28.50  
Filet Mignon | \$32.95  
Cowboy Rib Eye | \$42.95  
Chateaubriand | \$32.95  
Aged Grilled 28oz. Porterhouse Steak | \$49.95  
Sliced Pork Tenderloin | \$28.95  
Veal Rollatini | \$29.50  
Veal Francaise | \$29.50  
Grilled Veal Chop or Veal Milanese | \$36.95  
Veal Oso Bucco over Risotto | \$38.95  
Filet of Sole Francaise | \$28.95  
Grilled Maine Salmon | \$28.50  
Pan Seared Swordfish | \$29.50  
Florida Red Snapper | \$28.50  
Pan Seared Chilean Sea Bass | \$36.00

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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 | **\$26.95**  
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 | **\$26.95**  
Beef Short Ribs, Chicken Francaise & Marsala of Picata | **\$28.95**

## *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



# *The Brownstone Ultimate Beefsteak*

**\$39.95 Per Person**

Sliced Beef Tenderloin Dipped in Sweet Butter served on Fresh Sliced French Bread

Cold Antipasto

Penne in a Tomato Basil Sauce

Golden French Fried Potatoes

Thin Sliced Shoe String Vadalia Onion Loaf

Fresh Brewed Coffee & Tea

Soda & Beer

*Guernsey Crest* Ice Cream

The Brownstone Ultimate Beefsteak without Beverages \$36.00per Person

## *Dessert Options*

*All desserts homemade on premises in The Brownstone Bakery*

*Prices are per person*

Brownie A'la Mode \$6.00

Miniature Italian Pastry \$4.50

Warm Apple Pie A'la Mode \$6.00

Filled Sheet Cake (*any style*) \$3.00

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 \$6.95

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# Beverage Menu



## 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 | \$5.00 per person
- Imported Red & White Wine | \$6.95 per person
- Mimosas | \$6.95 per person

## Open Bar

- One Hour | \$20.00 per person
- Two Hours | \$22.00 per person
- Three Hours | \$24.00 per person
- Four Hours | \$26.00 per person

## Premium Open Bar

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

- One Hour | \$24.00 per person
- Two Hours | \$26.00 per person
- Three Hours | \$28.00 per person
- Four Hours | \$30.00 per person

## Hot Beverage Menu

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

## Children's Bar

*Non Alcoholic Frozen Cocktails* Frozen Daiquiries, Pina Coladas | \$8.00 per person  
Roy Rogers or Shirley Temple | \$6.00 per person

Cash Bar

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