



the brownstone

Breakfast Banquet Menu



Continental Breakfast

\$12.95 Per Person

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

Family Style Breakfast

\$24.95 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 |\$4.50
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

Prices subject to applicable NJ sales tax & 22% service charge We happily accommodate guests with special dietary needs

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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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 | \$24.95
Chicken Savoy | \$26.95
Roast Free Range Chicken | \$24.95
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 | \$46.95
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 | \$32.95

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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 | **\$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 \$4.50

Miniature Italian Pastry \$4.50

Warm Apple Pie A'la Mode \$4.50

Filled Sheet Cake (*any style*) \$2.50

Your choice of Hot Belgian Waffles & Ice Cream

w/ assorted Toppings \$6.00 Fresh

Hot Zeppoles in Powdered Sugar \$3.00

Chocolate Fondue Fountain \$4.50

Cappuccino, Espresso or Cafe Latte \$4.95

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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 \$4.95 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