



# *the brownstone*

## *New Beginnings Wedding*



### *Cocktail Hour*

*One hour premium cocktails with butlered champagne service  
Chef's Selection of Butler Style Hors D'oeuvres Served with Fresh Fruit and Dendrobian  
Orchid*

Sliced Filet Mignon on Pepper Toast  
Crispy Chicken Tenderloin,  
Jumbo Shrimp Cocktail  
Plum Tomato Bruschetta  
Maryland Crab Cakes  
Little Neck Clams Casino  
Steamed Lobster Spring Rolls  
Broccoli Rabe Won Tons  
Zucchini Flower w/ Goat Cheese  
Caramelized Rack of Lamb  
Cold Melon w/ Prosciutto  
Fresh California Rolls w/ Wasabi Soy Sauce

### Hot Buffet

Point Judith Fried Calamari w/ Orange Ginger Sauce  
Eggplant Rollatini  
Chicken Tenders w/ Lemon Thyme  
Shrimp or Soft Shell Crab Francaise  
Filet Mignon Tips and Broccoli with Fried Rice

### Cold Buffet & Display

Grilled Seasonal Vegetables marinated w/ fresh Garlic & Extra Virgin Olive Oil  
Sautéed Broccoli Rabe  
Grilled Artichokes  
Roasted Red Peppers  
Fresh Mozzarella  
Selection of Imported Italian Meats  
Soppresata Ham  
Cappicola  
Parma Prosciutto w/ Fresh California Figs  
Sautéed Italian Hot Peppers  
Kalamata Olives and Garlic  
Field Ripe Summer Melon

### Stations

*attended by Sous Chefs*

### Pasta Station

Penne Pasta & Tagliatelli  
*Guest Choice* of Roasted Red Pepper or Plum Tomato Basil  
Sauce served w/ Parmesan Wheel

### Carving Station

Crispy Thai Striped Bass w/ Orange Ginger Sauce,  
Boneless Stuffed Pork Loin with Sun dried Tomatoes,  
Roasted Garlic Jam & Fresh Rosemary and Herbs

### Maine Lobster Station

Steamed 1 ½ lb. Maine Lobster Shelled served w/ Drawn Butter  
Traditional Cocktail Sauce & Fresh Lemons  
Raw Shell Fish Station

Fresh Prince Edward Island Little Neck Clams  
Maine Jonah Cocktail Claws  
East & West Coast Oysters  
Served w/ Honey Mustard  
Fresh Lemons & Absolut Citron Cocktail Sauce

**Fresh Mozzarella Station**

Our Chef will handcraft fresh Mozzarella Cheese

*Dinner*

*Champagne Toast*

*4 ½ hour Premium Open Bar*

*Guest Choice* of Tri Color Salad w/ Balsamic Vinaigrette,  
Heirloom Tomato Onion Salad w/ Fresh Fennel  
Al Ceppo Pasta with Fresh Garlic & Extra Virgin Olive Oil  
Roasted Peppers

**Intermezzo**

Fresh Passion Fruit Granita

**Entrée**

*Guest Choice*

Grilled Filet Mignon served on a Bed of Black Bean Lentils  
Whipped Potato  
Fried Shoestring Holland Leeks  
Veal Chop Milanese served w/ Sliced Plum Tomatoes  
Bermuda Onion  
Stuffed Baked Potato  
Free Range Chicken w/ Pignoli Crust served w/ Barley Risotto & Rainbow Swiss Chard  
Pan Seared Chilean Sea Bass w/ Baby Brussel Sprouts  
Summer Vegetables  
Fresh Baked Rolls  
Fresh Baked Focaccia  
Whipped Butter

## *Dessert*

*All desserts homemade on premises in The Brownstone Bakery*

Choice of Tiered Wedding Cake  
Fresh Fruit and Seasonal Berries  
Italian Zeppole Station & Italian Miniature Pastries  
Fresh Baked Malted Waffles w/ Ice Cream  
Chef's Assorted Petit Fours

*We will happily accommodate children or guests with special dietary needs*  
**Consult one of our Banquet Managers to schedule your Event 973. 595 .858**