PREMIER WEDDING

Cocktail Hour

Butler Style Hors D'oeuvres

Brownstone Signature Beefsteak, Jumbo Shrimp Cocktail, Tomato Bruschetta, Maryland Crab Cakes, Clams Casino, Mini Lobster Rolls, Zucchini Flower w. Goat Cheese, Cold Melon w. Proscuitto, Mustard Crusted Lamb Chops, Fresh California Rolls

Hot Buffet

Fried Calamari, Eggplant Rollatine, Chicken Francese, Shrimp Scampi Over Broccoli Rabe, Braised Beef Short Rib

Cold Buffet & Display

Grilled Seasonal Marinated Vegetables, Sauteed Broccoli Rabe, Grilled Artichoke, Roasted Red Peppers, Fresh Mozzarella, Cured Italian Meats Display, Parma Prosciutto w. California Figs, Sautéed Italian Hot Peppers, Kalamata Olives and Garlic

Stations

Attended by Sous Chef

The 'Maine' Event

Steamed ½ Maine Lobster Shelled By Our Sous Chef, Served w Drawn Butter

Carving Station

Charred Mediterranean Octopus
Boneless Stuffed Pork Loin
Sun Dried Tomato and Fresh Mozzarella

Fresh Mozzarella Bar

Hand Pulled Mozzarella, Stuffed Mozzarella

Ocean Harvest

Fresh Shucked Oysters & Clams, Snow Crab Claws, Gulf Shrimp, Horse Radish Mustard Sauce Fresh Lemon, Cocktail Sauce

Birria Bar

Chef Prepared Mini Birria Tacos

Includes a One Hour Premium Open Bar

Choice Dinner

Champagne Toast
Fresh Baked Focaccia, Whipped Butter

Salad Course

Choice of Two:
Tri- Color Salad, Caesar Salad, Panzanella, Greek Salad

Pasta Course:

Choice of Two:
Al Ceppo w Broccoli Rabe & Sausage,
Rigatoni Bolognese, Penne Vodka

Entree:

Guest Choice:

Grilled Filet Mignon
Over a bed of lentils with seasonal accompaniments

Veal Chop Milanese
Pounded thin Veal Chop on the bone served w. Tomato Salad

Free Range Chicken Scarpiello
Frenched Chicken Breast Vinegar Peppers and Fresh Sausage

Pan Seared Chilean Seabass
With Julienned Carrots, Sweet & Sour Glaze

Vegan/Vegetarian Option

Dessert:

Choice of Tiered Wedding Cake
Fresh Fruit & Seasonal Berries
Italian Zeppole & Pastry
The Chocolate Cascade
Gelato Station

4 ½ Hour Premium Open Bar