



# *the brownstone*

## *Wedding Buffet Reception*



### *Cocktail Hour*

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

*Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers*

*Coconut Fried Shrimp, Mini Vegetable Quiche, Eggplant Bruschetta,  
Prosciutto w/ Melon, Summer Vegetable Egg Rolls,  
Maryland Crab Cakes, Cheddar Cheese Puffs, Spicy Buffalo Wings,  
Baked Clams Oreganato, Pepper Crusted Sliced Filet Mignon on Garlic Toast,  
California Rolls*

### *Hot Buffet*

*Fried Calamari, Orange Ginger, Eggplant Rollatine,  
Chicken Tenders w/ Savoy Cabbage*

### *Cold Buffet & Display*

*Grilled Vegetable Medley Marinated w/ Fresh Garlic & Extra Virgin Olive Oil  
Selection of Imported Italian Meats and Cheeses*

## Stations

*attended by Sous Chefs*

### Pasta Station

Fusilli Pasta, Angel Hair

*Guest Choice of*

Vodka Sauce, Bolognese Sauce

### Carving Station

Boneless Stuffed Pork Loin w/ Sundried Tomatoes,

Roasted Garlic, Fresh Rosemary & Herbs

Grilled Beef Tenderloin

Roast Turkey with Bread Stuffing

Wasabi Herb Crust Lamb Loin

### Oriental Station

Sesame Chicken w/ Oriental

Noodles Stir Fry, Infused Rice,

Fried Dumplings

## Buffet Dinner

*Champagne Toast,*

*4 ½ hour Premium Open Bar*

*Imported and Domestic Wine*

Mixed Field Salad w/ Basil Vinaigrette, Fresh Baked Focaccia Bread,

Fresh Baked Rolls, Whipped Butter

### Buffet

Veal Chop Milanese served w/ Sliced Plum Tomatoes & Red Onions

Lamb Shank Osso Bucco Pistachio Crusted Chilean Sea Bass over Green Swiss Chard

Roasted Free Range Chicken w/ Garlic & Extra Virgin Olive Oil

Risotto w/ Braised Beef Short Ribs in Red Wine

Shrimp Francaise over Sauteed Escarole

Al Ceppo Pasta w/ Broccoli Rabe, Sausage & Red Peppers

Mixed Vegetable Medley, Yukon Potato Souffle

Assorted Semolina Rolls, Focaccia



## *Dessert*

*All desserts homemade on premises in The Brownstone Bakery*

Choice of Tiered Wedding Cake  
Fresh Fruit & Seasonal Berries  
Zeppole Station and Italian Miniature Pastries or  
Fresh Baked Malted Waffles with Ice Cream and Fresh Fruit Fondue

*We will happily accommodate children or guests with special dietary needs*  
**Consult one of our Banquet Managers to schedule your Event 973. 595 .8582**