The Brownstone

BREAKFAST

$39.95

Breakfast Starts at 8:00am - Ends 12:00pm
Seasonal Fresh Fruit- Scrambled Eggs with Fresh Chives- Hickory-Smoked Bacon- Smoked Breakfast Sausage- Brownstone Breakfast Potatoes- Buttermilk Biscuits assorted Juices
Freshly Brewed Coffee and Teas

BRUNCH

$42.95

Scrambled Eggs with Fresh Chives- Hickory-Smoked Bacon- Smoked Breakfast Sausage-
French Toast- Chicken Marsala-Penne alla Vodka
Mixed Vegetables- Brownstone Breakfast Potatoes-Assorted Quiche
Seasonal Fresh Fruit- Assorted Breakfast Pastries- Bagels, Freshly Squeezed Juices, Freshly Brewed Coffee and Assorted Teas- Soft Drinks

Premium Brunch

$54.95

Scrambled Eggs with Fresh Chives-Hickory-Smoked Bacon-Smoked Breakfast Sausage- French Toast with Sliced Strawberries- Boneless Braised Beef Short Ribs- Chicken Marsala- Penne alla Vodka- Assorted Quiche- Brownstone Breakfast Potatoes- Seasonal Fresh Fruit- Assorted Breakfast Pastries-Bagels- Freshly Squeezed Juices- Freshly Brewed Coffee and Assorted Teas- Choice of House-Made Cake- Prosecco bar ($200 bartender fee)

BREAKFAST ENHANCEMENTS

Norwegian Salmon - $8.00
Eggs Benedict or Florentine - $6.00
Southern Grits - $2.50
Corned Beef Hash - $3.50

CHEF ATTENDED STATIONS

Belgian Waffles with Maple Syrup- $6.00
Omelets Made to Order - $8.00
Fresh Fruit Crêpes $8.00
Taylor Ham, Egg, and Cheese made to order-$8.00
Carving Selections:
Poached Salmon in Puff Pastry — $8.00
Honey-Glazed Ham — $7.00
Roasted Turkey — $7.00
House-Smoked Beef Brisket — $8.00

PRICES SUBJECT TO NJ SALES TAX AND 22% SERVICE CHARGE. A 3.5% PROCESSING FEE WILL BE ADDED TO ALL DEBIT AND CREDIT CHARGES

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BUFFET

$42.95 Per Person

PACKAGE INCLUDES: Tossed Garden Salad, Fresh Fruit,
Fresh Vegetables & Potatoes, Soft Drinks,
Freshly Brewed Coffee and Teas Dessert

Choice of Five Entrees:

Chicken

Chicken Savoy
Chicken Scarpariello
Chicken Scampi
Rosemary-Roasted Chicken
Chicken Francese
Chicken Marsala
Chicken Chaufa
Chicken Stir-Fry with Vegetables

Pasta & Risotto

Al Ceppo with Broccoli Rabe and Sausage
Penne alla Vodka
Rigatoni Pomodoro
Rigatoni Bolognese
Cavatelli with Broccoli Rabe
Cheese Tortellini Alfredo
Jumbo Stuffed Shells
Homemade Manicotti
Risotto with Ground Veal
Farfalle or Risotto Carbonara
Risotto with Wild Mushrooms
Three Cheese Risotto

Premium Selections

Additional Cost

Braised Beef Short Ribs
Veal Rollatini Marsala
Marinated Skirt Steak
Pork Chop with Vinegar Peppers
Stuffed Flounder with Crabmeat
Shrimp Francese
Shrimp Scampi
Grilled Shrimp Risotto
Shrimp Fra Diavolo

House Specialties

Swedish Meatballs
Eggplant Rollatini
Italian Meatballs
BBQ Spare Ribs
Italian Sausage, Onions and Peppers
Kielbasa and Sauerkraut
Potato and Cheese Pierogies with Caramelized Onions
Stuffed Cabbage
Perníl Pulled Pork

Seafood

Monkfish Fra Diavolo
Baked Scrod Oreganata
Prince Edward Island Mussels
Fried Calamari
Pan Seared Basa

Beef & Veal

Beef Burgundy with Buttered Noodles
Beef and Broccoli
Beef Stir-Fry
Beef Tips Pizzaiola
Beef Tips with Artichokes
Veal and Peppers
Beef Chaufa
Lomo Saltado

Starches & Vegetable

Broccoli Rabe
Homemade Mashed Potatoes
Red Bliss Potatoes
Home-Fried Potatoes
Fresh Green Beans

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PREMIUM BUFFET

$59.95 Per Person

PACKAGE INCLUDES: Tossed Garden Salad, Fresh Fruit, Fresh Vegetables & Potatoes, Beer, Wine, Soft Drinks. Freshly Brewed Coffee and Teas

Dessert: Fresh Fruit, Choice of Sheet Cake or Italian Cookies and Pastries

Choice of Seven Entrees:

Chicken

Chicken Savoy
Chicken Scarpariello
Chicken Scampi
Rosemary-Roasted Chicken
Chicken Francese
Chicken Chaufa
Chicken Marsala
Chicken Stir-Fry with Vegetables

Pasta & Risotto

Al Ceppo with Broccoli Rabe and Sausage
Penne alla Vodka
Rigatoni Pomodoro
Rigatoni Bolognese
Cavatelli with Broccoli Rabe
Cheese Tortellini Alfredo
Jumbo Stuffed Shells
Homemade Manicotti
Farfalle, or Risotto Carbonara
Risotto with Wild Mushrooms
Risotto with Ground Veal
Three Cheese Risotto

Beef & Veal

Beef Burgundy with Buttered Noodles
Beef and Broccoli
Beef Stir-Fry
Beef Tips Pizzaiola
Veal and Peppers
Braised Beef Short Ribs
Veal Rollatini Marsala
Marinated Skirt Steak
Beef Chaufa
Lomo Saltado

House Specialties

Swedish Meatballs
Eggplant Rollatini
Italian Meatballs
BBQ Spare Ribs
Italian Sausage, Onions and Peppers
Pork Chop with Vinegar Peppers
Kielbasa and Sauerkraut
Potato and Cheese Pierogies with Caramelized Onions
Stuffed Cabbage
Perníl Pulled Pork

Seafood

Monkfish Fra Diavolo
Baked Scrod Oreganata
Prince Edward Island Mussels
Fried Calamari
Shrimp Francese
Shrimp Scampi
Shrimp Fra Diavolo
Grilled Shrimp Risotto
Stuffed Flounder with Crabmeat
Pan Seared Basa

Starches & Vegetable

Broccoli Rabe
Homemade Mashed Potatoes
Red Bliss Potatoes
Home-Fried Potatoes
Fresh Green Beans
Spanish Rice & Beans
Arroz Con Gandules

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SERVED DINNER

Classic Package

$59.00

Includes: Soft drinks, Classic Entree Accompaniments
House Salad
***
Penne Alla Vodka
***
Choice of: *Prime Rib, Chicken Marsala, Filet of Sole Francese*
****
Dessert:
Coffee, Tea, Choice of Chocolate Squares, or Sheet Cake

Signature Package

$72.50

Includes: Soft drinks, Beer, Wine, Classic Entree Accompaniments
***
Rice Balls, Fried Calamari
Served Family Style
***
Choice Caesar or Tri Color Salad
***
Choice Penne Alla Vodka, Al Ceppo with Broccoli Rabe & Sausage
***
Choice Bone in Braised beef Short rib, Atlantic Salmon, Chicken Scarpiello
***
Coffee, Tea, Choice of Chocolate Squares, or Sheet Cake

Premier Package

$85.00

Includes: Soft Drinks, Beer, Wine, Classic Entree Accompaniments
***
Eggplant Rollatine, Shrimp Scampi, Stuffed Mushrooms
Served Family Style
***
Choice Caprese or Panzanella Salad
***
Choice Rigatoni Bolognese or Penne with Fresh Tomato Basil
***
Choice Chateaubriand, Chilean Seabass , Free Range Chicken Savoy
***
Coffee, Tea, Fruit Platter, Sheet Cake, or Italian Pastries & Cookies

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FAMILY STYLE

Traditional Package

$39.95

Includes: Soft drinks, Coffee, Tea

House Salad

***

Pasta Course

***

Family Style Entrees & Traditional Sides

****

Dessert:

Chocolate Squares

Entree Selections

Sliced Sirloin & Roast Chicken -$39.95

Maple Baked Ham & Roast Chicken- $39.95

Stuffed Sliced Pork Loin & Rosemary Roast Chicken- $39.95

Sliced Sirloin & Chicken Marsala - $43.95

Beef Short Ribs, Chicken Francese, Marsala, or Picatta- $44.95

Family Style Appetizer Selections

$3.95 *Each:*

Fried Calamari, Rice Balls, Long Hots & Potato, Spedini Alla Romana, Stuffed Mushrooms, Tomato Bruschetta

$5.95 Each:

Mussels (Red, or White), Eggplant Parmesan, Eggplant Rollatine, Clams Oreganato

$7.95 Each:

Shrimp Scampi, Celebration of Italian Meats and Cheeses

Dessert Selections

Per Person

$4.95: *Cappuccino, Espresso, or Cafe Latte*

$6.95 Each:

Brownie A'la Mode, Hot Zeppole in Powdered Sugar, Minature Italian Pastry, Warm Apple Pie A'la Mode.

$8.00 Each:

Chocolate Fountain, Belgian Waffles & Ice Cream

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FAMILY STYLE

Italian Night

$39.95

Includes:
House Salad
***
Penna Alla Vodka & Al Ceppo w. Broccoli Rabe & Sausage
***
Meatballs, Sausage, Eggplant Parmesan
****
Dessert:
Coffee, Tea, Cannoli Platter
Consult with your banquet manager for a list of additional selections

Sunday Dinner

$69.95

Includes:
Spedini Alla Romana, Mussels Marinara , Fried Calamari
***
Mozzarella Caprese or Caesar Salad
***
Rigatoni Pomodoro & Farfalle Carbonara, Meatballs & Sausage
***
Shrimp Scampi, Eggplant Rollatine, Chicken Savoy
****
Dessert:
Espresso, Cappuccino, Cannoli Platter , Zeppole Platter

Brownstone Ultimate Beefsteak

$69.00

Includes: Soft drinks, Beer, Coffee, Tea

Italian Antipasto
***
Penne Alla Vodka
***
Sliced Beef Tenderloin dipped in butter, and served on sliced French Bread
***
French Fries, Spicy Onion Rings
***
Chocolate Squares

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BEVERAGE MENU

Beverages

Draft Beer- $8.00
Assorted Soft Drinks- $3.95
Craft, Imported Draft- $10.00
Champagne Toast- $6.95
Non Alchoholic Sparkling Cider - $5.95
California Red & White- $8.00
Worldy Red & White- $9.95
Unlimited Prosecco, Bellini, or Mimosa- $8.95

Essential Open Bar

House and Call brands, of all major spirits, wine, domestic beer, mixed cocktails

One Hour- $28.00 Per Person
Two Hour- $30.00 Per Person
Three Hour- $32.00 Per Person
Four Hour- $34.00 Per Person

Premium Open Bar

Premium brands, Cognac, Single Malt Scotch, Event Signature Cocktail, IPAs & Imported beer, RTD Cocktails, Celebration-Specific Spirits

One Hour- $30.00
Two Hour- $36.00
Three Hour- $38.00
Four Hour- $40.00

Hot Beverage Bar

Fresh Brewed Cappuccino, Espresso, Latte, Tea

$6.95 Per Person

Non- Alch Options

Childrens Bar- $8.00 Per Person
Non- Alch Beer and Wine- $11.00 Per Person
Mocktail Bar- $12.00 Per Person
CBD/THC Soda- $14.00 Per Person

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DESSERT MENU

Dessert Stations & Displays

*Chocolate-Covered Pretzel $2.50**
*Chocolate-Covered Oreos, $2.50**
*Stuffed Doughnut Station $9.95**
*Standard Cupcakes $2.50**
*Cake Pop Display $3.00**
*Doughnut Wall $3.50**
*Chocolate Chip Ice Cream Sandwich $5.50**
*Chocolate-Covered Strawberry $3.50**
*French Macarons $3.50**
*Gourmet Rice Krispies Treats $3.50**
*Custom-Decorated Sugar Cookies $3.50**

**12 each minimum*

Snow Cone Station $4.95
Antique Popcorn Machine $2.50
Cotton Candy Cart $3.00
Zeppole Station $6.00
S'mores Station $6.00
Milkshake Station $6.50
Chocolate Fountain $6.95
Brownie Sundae Station $6.95
Waffle Sundae Bar $8.00
Crêpe Station $8.00
Bananas Foster $8.00
Stuffed Doughnut Station $9.95
Cookies and Milk Bar $3.50
Candy Bar Consult your event coordinator

Tiered Sheet Cake Options

Vanilla (White), Chocolate, Black and White, Red Velvet, Carrot

Brownstone Bakery Creations

Ask your banquet manager for our most updated options, or see the Bakery 'highlights' on our @thebrownstoneNJ Instagram

Custom Cake Options

If you can invision it, we can make it. If you want a truly custom cake for your celebration, we will gladly schedule a consultation with our in house baker.

Filling Suggestions

Vanilla Custard, Chocolate, Pudding, Chocolate Mousse
Fresh Fruit: Strawberry, Banana, Raspberry or Blueberry, Cannoli, Hazelnut, Dulce de Leche, Pineapple, Lemon, Peach, Bavarian Cream, Raspberry Ganache,Chocolate Ganache, Mascarpone, Pisco, Cream Cheese, Chantilly Cream

Brownstone Bakery Minis

$3.50 Each (12 minimum)
Cheesecake, Fresh Fruit Tart, Carrot Cake, Apple Crumb Tartlet, Coconut Blueberry Tartlet,Key Lime Tartlet, Tiramisu Cup, Chocolate Mousse Tulip, Chocolate Crunch, Strawberry Shortcake,Petite Pecan Pie, Red Velvet Square, Crème Brûlée