

THE
BROOKSIDE
— B A N Q U E T S —

5-HOUR COCKTAIL RECEPTION

BEAUTIFUL GARDEN FOR PHOTOGRAPHS
5 HOURS OF PREMIUM BRAND OPEN BAR
CHAMPAGNE SERVED UPON GUEST ARRIVAL
WHITE GLOVE SERVICE
VALET PARKING AND COAT CHECK
CHOICE OF COLOR OF LINEN

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES
PASSED BY WHITE GLOVE SILVER TRAY SERVICE

MINI BEEF WELLINGTON ~ COCONUT CRUSTED SHRIMP ~ LOBSTER COBBLER
CHICKEN SATE SKEWERS ~ SHRIMP AND VEGETABLE SPRING ROLLS ~ CLAMS OREGANATO
REUBEN PUFFS CONEY ISLAND FRANKS ~ ROASTED PEPPER AND GOAT CHEESE TARTS
QUESADILLAS ~ STUFFED MUSHROOMS WITH CRABMEAT ~ CHICKEN CORDON BLEU
SHEPARD'S PIE ~ POTATO PANCAKES WITH SOUR CREAM AND CHIVES ~ GREEK WON TONS
PEAR ALMOND BRIE IN FILO ~ BACON WRAPPED SCALLOPS ~ MARYLAND CRAB CAKES
MAC AND CHEESE BALLS ~ MINI MONTE CRISTO SANDWICHES

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CAPTAIN STATIONS

SALUMARIA STATION

IMPORTED PROSCIUTTO, SOPRESSATA, CAPACOLLA, MORTADELLA, PEPPERONI, AND GENOA SALAMI

BRUSCHETTA STATION

FRESHLY BAKED ITALIAN BREAD, SLICED, TOASTED, AND TOPPED WITH CHOPPED TOMATO, GARLIC, SPICES AND VIRGIN OLIVE OIL

INTERNATIONAL WINE AND CHEESE STATION

FINE IMPORTED AND DOMESTIC CHEESES SUCH AS SWISS LORRAINE, SMOKED CHEDDAR, JACK CHEESE, AGED PROVOLONE, MAYTAG BLUE CHEESE, GRANAPADONA, FETA CHEESE, AND SMOKED GOUDA

GRILLED VEGETABLE STATION

EGGPLANT, ZUCCHINI, YELLOW SQUASH, RED AND YELLOW PEPPERS, TOMATOES, SCALLIONS AND ENDIVE PERFECTLY GRILLED AND SEASONED WITH OLIVE OIL AND GARLIC

SMOKED AND FRESH FISH STATION

SEAFOOD SALAD OF CALAMARI, SHRIMP & SCALLOPS TOSSED WITH EXTRA VIRGIN OLIVE OIL, LEMON, FRESH HERBS AND SPICES

ARTISTICALLY DISPLAYED SEASONAL FRESH FRUIT AND BERRIES

CRUDITÉ OF RAW VEGETABLES

RED AND GREEN BELL PEPPERS, CAULIFLOWER, CELERY, CARROTS, ZUCCHINI AND BROCCOLI SERVED WITH OUR HOUSE PREPARED CHUNKY BLEU CHEESE DIP

HOMEMADE FRESH MOZZARELLA AND TOMATOES

ROASTED PEPPERS AND MARINATED MUSHROOMS

INFUSED WITH BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, GARLIC AND HERBS

FRESH ARTICHOKE HEARTS

MARINATED IN EXTRA VIRGIN OLIVE OIL AND LIGHTLY SEASONED

IMPORTED GAETA AND CALAMATA OLIVES

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BUFFET DINNER RECEPTION

SALAD OF ASSORTED GREENS -OR- CAESAR SALAD

HOT BUFFET

CHOOSE 4

SESAME CHICKEN WITH BROCCOLI FLORETS
FRIED CALAMARI
PAN FRIED ARTICHOKE HEARTS WITH HORSERADISH SAUCE
SEAFOOD PAELLA OVER SAFFRON RICE
SHRIMP SCAMPI OVER RICE
KIELBASA AND SAUERKRAUT
EGGPLANT ROLLATINI
ORIENTAL CASHEW PORK
STEAMED CLAMS IN A GARLIC LEMON BURRE BLANC SAUCE
WILD MUSHROOM RISOTTO WITH TRUFFLE OIL
BEEF AND BROCCOLI
CHICKEN WITH COGNAC CREAM SAUCE
FRIED PLANTAINS
HAWAIIAN PINEAPPLE CHICKEN
MUSSELS MARINARA OR GARLIC WINE SAUCE
ITALIAN OR SWEDISH MEATBALLS
PIEROGIES WITH CARAMELIZED ONIONS AND BACON

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CHEF STATIONS...

THE PASTA STATION

CHOOSE 2

LOBSTER RAVIOLI WITH SUN DRIED TOMATOES IN A BRANDY CREAM SAUCE
FARFALLE WITH SUN DRIED TOMATOES AND PESTO
RIGATONI BOLOGNESE
PENNE WITH VODKA SAUCE
CAVATELLI WITH BROCCOLI IN GARLIC AND OIL

THE SAUTÉ STATION

CHOOSE 2

BROCCOLI RABE AND SAUSAGE
WILD MUSHROOMS WITH COGNAC
EGGPLANT WITH CALAMATA OLIVES, CAPERS AND SQUASH

THE CARVING STATION

CHOOSE 2

BAKED VIRGINIA HAM
ROAST BREAST OF TURKEY
MARINATED LONDON BROIL
ROAST LEG OF LAMB

THE ORIENTAL STIR FRY STATION

CHOOSE 2

BEEF AND BROCCOLI
SHRIMP AND VEGETABLE
FRIED OR STEAMED VEGETABLE DUMPLINGS
PORK OR CHICKEN FRIED RICE

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DESSERT

ELEGANT CUSTOM DESIGNED TIERED WEDDING CAKE

COFFEE,
DECAFFEINATED COFFEE
AND A SELECTION OF HERBAL TEAS

*THE BROOKSIDE'S EXTRAVAGANT VIENNESE DISPLAY

AN ELABORATE SELECTION OF ITALIAN PASTRIES, COOKIES, CAKES AND PIES
EXOTIC MELON AND FRUITS
ICE CREAM STATION WITH STRAWBERRIES ROMANOFF, APPLES FLAMBÉ AND WAFFLES
ZEPPOLIES, CHOCOLATE MOUSSE, AND CHEESECAKE
CHOCOLATE FONDUE FOUNTAIN
BANANNAS FOSTER AND MUCH, MUCH MORE...

*DENOTES ADDITIONAL CHARGE
ALL PRICES SUBJECT TO NJ SALES TAX AND SERVICE CHARGE