

The Brookside

Fine Catering

Grand Sweet 16™

Beautiful Garden for Photographs

5 Hours of Premium Brand Open Bar

Virgin Signature Cocktail Upon Guest Arrival

White Glove Service

Valet Parking and Coat Check

Choice of Color of Linen

Private Bridal Suite

Cocktail Reception

Tropical Virgin Cocktails for Teens

An elegant display of tropical virgin cocktails expertly prepared by our mixologists.
Served with fresh fruit garnishes.

Butler Passed Hors D'oeuvres

Passed By White Glove Silver Tray Service
Choose 6

Mini Beef Wellington ~ Coconut Crusted Shrimp ~ Braised Baby Lamb Chops ~ Lobster Torte
Chicken Sate Skewers ~ Vegetable Spring Rolls ~ Clams Oreganato ~ Reuben Puffs
Greek Won Tons ~ Spanakopita ~ Roasted Pepper and Goat Cheese Tarts ~ Shepard's Pie
Coney Island Franks ~ Stuffed Mushrooms with Crabmeat ~ Chicken Cordon Bleu
Quesadillas ~ Potato Pancakes with Sour Cream and Chives ~ Empanadas ~ Lobster Cobbler
Pear Almond Brie in Filo ~ Bacon Wrapped Scallops ~ Maryland Crab Cakes
Mac and Cheese Balls w/ Chipotle Sauce ~ Mini Monte Cristo Sandwiches

Captain Stations

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted, and Topped with Chopped Tomato, Garlic,
Spices and Virgin Olive Oil

Fresh Homemade Bread Station

Many Breads That Include Focaccia, French, Italian, Stuffed Breads and Semolina
Accompanied by Freshly Seasoned Dipping Aioli

International Cheese Station

Fine Imported and Domestic Cheeses such as Swiss Lorraine, Smoked Cheddar,
Jack Cheese, Maytag Blue Cheese, Feta Cheese

Chef Stations

The Pasta Station

Choose 3

Farfalle with Sun Dried Tomatoes and Pesto

Rigatoni Bolognese

Penne with Vodka Sauce

Cavatelli with Broccoli in Garlic and Oil

Tortellini Carbonara

Mashed Potato Station

Fresh Whipped Idaho and Sweet Potatoes served

Martini Style with a Service Bar of

Green Spring Onions, Fresh Snipped Chives,

Sweet Whipped Butter, Romano and Cheddar Cheeses,

Brown Sugar, Cinnamon and Miniature Marshmallows

Slider Station

Custom Mini-Burgers made to order. Served with assorted toppings and sauces including Cheddar Cheese, Bleu Cheese, Caramelized Onions, Bacon, Sautéed Mushrooms, Baby Spring Greens, Barbeque, and more.

Fresh Tossed Salad Bar

Expertly tossed by our chefs an astonishing variety of mixed greens, romaine lettuce, and arugula, accompanied by our home made dressings and fresh toppings.

Silver Chafing Dishes

Choose 4

Sesame Chicken with Broccoli Florets

Fried Calamari

Pan Fried Artichoke Hearts with Horseradish Sauce

Seafood Paella over Saffron Rice

Pan Seared Tilapia Topped with a Tomato Chutney

Grilled Salmon in Dill Sauce

Kielbasi and Sauerkraut

Eggplant Rollatini

Oriental Cashew Pork

Steamed Clams in a Garlic Lemon Burre Blanc Sauce

Steamed Mussels in a Marinara Sauce

Wild Mushroom Risotto with Truffle Oil

Beef and Broccoli

Chicken with Cognac Cream Sauce

Fried Plantains

Hawaiian Pineapple Chicken

Italian or Swedish Meatballs

Pierogies with Caramelized Onions

Choice of Potato and Vegetable

Grilled Vegetables

Green Beans Almandine

Asparagus and peeled baby carrots

Grilled Portobello Mushrooms

Stir-fry vegetables

Red Roasted potatoes

Garlic Mashed Potatoes

Potato Croquettes

Home Fried Potatoes

*Denotes Additional Charge

All Prices Subject To NJ Sales Tax and Service Charge

Additional Stations

Available at an Additional Cost

** Seafood Extravaganza*

*Custom Ice Carving Accompanied with Jumbo Shrimp,
Rocky Point Oysters, Clams on the Half Shell,
Succulent Crab Claws, and Main Lobsters*

** The Sushi Bar*

*All Your Favorite Sushi and Sashimi
Elegantly displayed
Served with Wasabi, Pickled Ginger and Japanese Soy Sauce
With Sushi Chef Add _____*

** The Carving Station*

Choose 2

*Baked Virginia Ham
Roast Breast of Turkey
Suckling Pig
Marinated London Broil
Roast Leg of Lamb*

**Tenderloin of Beef or Baby Rack of Lamb*

** Shrimp Scampi Station*

Jumbo Shrimp Sautéed in a Garlic and Wine Sauce

** Hibachi Grill Station*

Jumbo Grilled Sea Scallops ~ Jumbo Grilled Shrimp

Dessert

Elegant Custom Designed Tiered Cake

Sweet 16 Viennese Display

Chocolate Fondue Fountain Station

Exotic Melon and Fruits

Ice Cream Sundae Station

Waffle and Zeppolies Station

Popcorn Station

Cotton Candy Station

Friday \$85 per person

Saturday \$100 per person

No Alcohol \$85 per person

No Alcohol / Unlimited Beer And Wine \$6pp

Led Package \$500

All Prices Subject To 7% NJ Sales Tax and 20% Service Charge

Maitre'd Fee 4%

Note: This proposal is not confirmed unless accompanied by a signed contract and deposit.
Proposal is valid for 30 days. Pricing may change after proposal has been issued.