

THE
BROOKSIDE
— B A N Q U E T S —

SILVER PACKAGE

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

PRIVATE BRIDAL SUITE

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COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

PASSED BY WHITE GLOVE SILVER TRAY SERVICE

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

CAPTAIN STATIONS

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

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

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CHOOSE 1 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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SILVER CHAFING DISHES

CHOOSE 4

SESAME CHICKEN WITH BROCCOLI FLORETS
FRIED CALAMARI
PAN FRIED ARTICHOKE HEARTS WITH HORSERADISH SAUCE
SEAFOOD PAELLA OVER SAFFRON RICE
KIELBASI 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

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DINNER TO FOLLOW

FIRST COURSE

CHOOSE ONE

GRILLED PORTOBELLO MUSHROOM ON A
SALAD OF ASSORTED BABY GREENS
BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD
SERVED WITH A GARLIC CROUSTADE

BABY MIXED GREENS WITH DRIED CRANBERRIES, CANDIED PECANS,
MANDARIN ORANGES AND GORGONZOLA CHEESE
IN A RASPBERRY VINAIGRETTE

INTERMEZZO

LEMON SORBET
SERVED WITH A HINT OF FRESH MINT

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ENTRÉE (GUEST CHOICE OF 3)

ALL SERVED WITH CHOICE OF POTATO OR RICE AND VEGETABLE

ROAST PRIME RIB OF BEEF AU JUS OR NY SHELL STEAK

GRILLED SALMON, DILL SAUCE OR
PAN SEARED RED SNAPPER IN A SHALLOT BEURRE BLANC

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE
CHICKEN BREAST SAUTÉED WITH ARTICHOKE AND ROASTED PEPPERS
SAUTÉED CHICKEN BREAST FRANCESE OR MARSALA

DESSERT

ELEGANT CUSTOM DESIGNED TIERED WEDDING CAKE

COFFEE,
DECAFFEINATED COFFEE
AND A SELECTION OF HERBAL TEAS

*DENOTES ADDITIONAL CHARGE

ALL PRICES SUBJECT TO NJ SALES TAX AND SERVICE CHARGE