

THE  
**BROOKSIDE**  
— B A N Q U E T S —

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## **THE GRAND SOIREE' WEDDING**

ONE WEDDING AT A TIME  
5 HOURS OF PREMIUM BRAND OPEN BAR  
CHAMPAGNE GREETING  
WHITE GLOVE SERVICE – BRIDAL ATTENDANT  
VALET SERVICE AND COAT CHECK ~ CHOICE OF LINENS  
DIRECTION AND SEATING CARDS

### *COCKTAIL RECEPTION*

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UPON THE ARRIVAL OF YOUR GUESTS, CHAMPAGNE GARNISHED WITH FRESH STRAWBERRIES  
AND EDIBLE FLOWERS ON SILVER TRAYS WILL BE SERVED BUTLER STYLE

### **FULL OPEN BAR**

ALL PREMIUM LIQUORS  
A VAST SELECTION OF CALIFORNIA WINES  
DOMESTIC AND IMPORTED BEERS  
IMPORTED CHAMPAGNE, FRUIT JUICES,  
VARIETY OF CARBONATED DRINKS

### **BUTLER PASSED HORS D'OEUVRES**

A DELUXE CHEF'S SELECTION OF HORS D'OEUVRES  
PASSED BUTLER STYLE BY WHITE GLOVE SILVER TRAY SERVICE

MINI BEEF WELLINGTON  
BRAISED BABY LAMB CHOPS  
STUFFED MUSHROOMS WITH CRABMEAT  
COCONUT CRUSTED SHRIMP  
BACON WRAPPED SCALLOPS  
MARYLAND CRAB CAKES  
LOBSTER COBBLER  
TUNA TARTARE  
CLAMS CASINO  
CHICKEN SATAY SKEWERS  
CHICKEN CORDON BLEU PUFFS  
SPANAKOPITA  
QUESADILLAS  
SHEPERD'S PIE  
VEGETABLE SPRING ROLLS  
ROASTED PEPPER AND GOAT CHEESE TARTS  
CONEY ISLAND FRANKS  
PEAR ALMOND BRIE IN FILO  
MINI MONTE CRISTO SANDWICHES  
MAC AND CHEESE BALLS W/ CHIPOTLE SAUCE  
EMPANADAS

## CAPTAIN STATIONS

*ALL INCLUDED*

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ARTISTICALLY DISPLAYED FRESH FRUIT AND BERRIES  
CARVED MELONS OVERFLOWING WITH FRESH FRUITS

HOMEMADE FRESH MOZZARELLA AND TOMATOES  
FRESH MOZZARELLA CHEESE WITH SLICED BEEFSTEAK TOMATOES,  
PROSCIUTTO AND ROASTED PEPPERS WITH BASIL AND VIRGIN OLIVE OIL

CRUDITÉ OF RAW VEGETABLES  
RED AND GREEN BELL PEPPERS, CELERY, CARROTS, ZUCCHINI  
AND BROCCOLI, SERVED WITH OUR HOUSE PREPARED  
CHUNKY BLEU CHEESE DIP

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

MEDITERRANEAN STATION  
ASSORTED OLIVES, FRESH FETA CHEESE, STUFFED GRAPE LEAVES, CHICK PEA HUMMUS,  
CAPONATO SALAD BOWL OF PEPPERONCINIS, ASSORTED PASTA SALADS,  
TOASTED ISRAELI COUSCOUS SALAD WITH DRIED FRUITS AND NUTS

VARIETY OF HOMEMADE PIZZAS  
FRESH THIN AND THICK CUT PIZZA WITH ASSORTED TOPPINGS

SALUMARIA STATION  
IMPORTED PROSCIUTTO, SOPPRESSATA, CAPICOLA, MORTADELLA,  
PEPPERONI, AND GENOA SALAMI

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

SEAFOOD STATION  
FRESHLY SHUCKED LITTLE NECK CLAMS ON HALF A SHELL  
JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES  
FRESHLY PREPARED SEAFOOD SALAD OF SHRIMP, SCALLOPS AND CALAMARI  
SCOTTISH SMOKED SALMON

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**CHEF STATIONS**

*PLEASE SELECT THREE*

**THE PASTA STATION**

*PLEASE SELECT TWO*

PENNE WITH VODKA SAUCE  
FARFALLE WITH SUN DRIED TOMATOES AND PESTO  
LOBSTER RAVIOLI W/ SUN DRIED TOMATOES IN A BRANDY CREAM SAUCE  
CAVATELLI W/ BROCCOLI IN GARLIC & OIL  
TORTELLINI CARBONARA

**LUGANICA SAUSAGE STATION**

ITALIAN SAUSAGE STUFFED WITH CHEESE AND BASIL  
BROCCOLI RABE SAUTEED IN GARLIC AND OLIVE OIL

**THE CARVING STATION**

*PLEASE SELECT TWO*

BAKED VIRGINIA HAM  
ROAST BREAST OF TURKEY  
MARINATED LONDON BROIL  
ROAST LEG OF LAMB  
\*SUCKLING PIG

**WOK 'N ROLL STATION**

*PLEASE SELECT TWO*

ASSORTED SUSHI ROLLS SERVED WITH  
WASABI, SOY SAUCE & PICKLED GINGER  
CHICKEN LO MEIN, VEGETABLE LO MEIN  
SHRIMP LO MEIN, PORK FRIED RICE  
SHRIMP FRIED RICE

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**\* SEAFOOD EXTRAVAGANZA**

IN ADDITION TO THE SEAFOOD STATION, YOUR GUESTS WILL ENJOY:  
ROCKY POINT OYSTERS, SUCCULENT CRAB CLAWS AND MAINE LOBSTERS,  
PRESENTED WITH A DRAMATIC, HAND CARVED ICE SCULPTURE

**\*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 MARTINI STATION**

ALL OF YOUR FAVORITE MARTINI DRINKS  
WITH YOUR CHOICE OF GARNISHES  
FOUR FLAVORED VODKAS  
ELABORATELY DISPLAYED ICE CARVED MARTINI GLASS

**\*HIBACHI GRILL STATION**

JUMBO GRILLED SEA SCALLOPS ~ JUMBO GRILLED SHRIMP

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**SILVER CHAFING DISHES**

*PLEASE SELECT SIX*

BEEF BURGUNDY WITH PEARL ONIONS AND MUSHROOMS

STIR FRY BEEF AND BROCCOLI

ITALIAN OR SWEDISH MEATBALLS

SESAME CHICKEN WITH BROCCOLI FLORETS

HAWAIIAN PINEAPPLE CHICKEN

CHICKEN WITH COGNAC CREAM SAUCE

FRIED CALAMARI

SEAFOOD PAELLA OVER SAFFRON RICE

STEAMED CLAMS IN A GARLIC LEMON BURRE BLANC SAUCE

MUSSELS MARINARA OR GARLIC WHITE WINE SAUCE

CLAMS OREGANATO

STUFFED MUSHROOMS WITH CRABMEAT

EGGPLANT ROLLATINI

FRIED PLANTAINS

KIELBASI AND SAUERKRAUT

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL

PIEROGIES WITH CARAMELIZED ONIONS & BACON

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*DINNER TO FOLLOW*

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**FIRST COURSE**

*PLEASE SELECT ONE*

**TRADITIONAL CAESAR SALAD**

CRISP ROMAINE LETTUCE TOSSED IN A CREAMY  
CAESAR DRESSING, SERVED WITH A GARLIC CROUSTADE

**NEW YORK WALDORF SALAD**

MESCLUN GREENS, GOAT CHEESE, HONEY CRISP APPLES, GRAPES,  
RAISINS AND WALNUTS IN A HOUSE PREPARED HONEY VINAIGRETTE

**\*FRESH MOZZARELLA, TOMATO AND PROSCIUTTO**

SERVED WITH A CUCUMBER BELT WRAPPED MESCLUN SALAD

**MEDITERRANEAN TUSCAN SALAD**

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

**INTERMEZZO**

**LEMON SORBET**

SERVED IN A COSMOPOLITAN GLASS  
WITH CRÈME D' MINT LIQUOR AND A HINT OF FRESH MINT

**ENTRÉE (GUEST CHOICE OF 3)**

*ALL SERVED WITH A CHEF'S SELECTION OF SEASONAL VEGETABLES AND POTATOES*

*PLEASE SELECT ONE*

**ROAST PRIME RIB OF BEEF**

SERVED WITH NATURAL AU JUS

**CHAR-GRILLED NEW YORK STRIP STEAK**

SERVED WITH A PEPPERCORN SAUCE

**WINE BRAISED SHORT RIBS**

SERVED WITH GARLIC MASHED POTATOES

**\*GRILLED FILET MIGNON *OR* CHATEAUBRIAND**

SERVED WITH A CABERNET REDUCTION SAUCE

*PLEASE SELECT ONE*

**PANKO CRUSTED STUFFED CHICKEN BREAST**

WITH SPINACH AND CHEESE, SERVED WITH A ROSEMARY WINE SAUCE

**PAN SEARED FRENCH CUT CHICKEN**

IN A FIG COGNAC SAUCE, SERVED WITH WILD RICE

**SAUTÉED CHICKEN TRIBBIANO**

WITH ARTICHOKE AND ROASTED PEPPERS,  
IN A LEMON WHITE WINE SAUCE

*PLEASE SELECT ONE*

**GRILLED SCOTTISH SALMON FILET**

SERVED WITH A CREAMY LEMON DILL SAUCE

**\*PECAN CRUSTED CHILEAN SEA BASS**

SERVED WITH A CHAMPAGNE BUTTER SAUCE

**PAN SEARED RED SNAPPER**

SERVED WITH A SHALLOT BEURRE BLANC SAUCE

## DESSERT

ELEGANT CUSTOM DESIGNED TIERED WEDDING CAKE  
SERVED WITH A SELECTION OF COFFEES AND HERBAL TEAS

AND

PLEASE SELECT ONE

INDIVIDUALLY PLATED CHOCOLATE ALMOND MOUSSE  
SERVED WITH FRESH STRAWBERRIES,  
WHITE AND DARK CHOCOLATE SHAVINGS

ASSORTMENT OF MINIATURE ITALIAN AND FRENCH PASTRIES  
CANNOLI, ECLAIRS, FRENCH CREAM ROULETTE, PASTICCIOTTI CON RICETTA, CREAM PUFFS,  
FRENCH NAPOLEONS, TIRAMISU, CASSATINE PIGNOLI TARTS, NOCCIOLA CREAM PUFFS,

### **\*EXTRAVAGANT VIENNESE DISPLAY**

#### DELICE PATISSERIE

AN ELABORATE SELECTION OF FRESHLY PREPARED LAYERED CAKES  
ITALIAN PASTRIES, PETIT FOURS, FRUIT TARTS, CHEESECAKE, NAPOLEON  
TITAMISU, ASSORTED MOUSSE TARTS, CANNOLI, CREAM PUFFS, SFOGLIATELLE  
BABA AU RHUM, ASSORTED ITALIAN COOKIES AND BISCOTTI

#### CHOCOLATE FOUNTAIN

A TOWERING FOUNTAIN OF DELICIOUS MILK CHOCOLATE  
ACCOMPANIED BY A VARIETY OF FRESH DIPPABLE FRUIT AND TREATS

#### FLAMBE STATION

EXCITING CHEF PREPARED FLAMBE STATION  
WITH YOUR CHOICE OF BANANAS FOSTER OR CHERRIES JUBILEE

#### ICE CREAM SUNDAE STATION

CHOCOLATE AND VANILLA ICE CREAM  
WITH A VAST ARRAY OF TOPPINGS AND SAUCES

#### BELGIAN WAFFLE & WARM ZEPPOLIES STATION

CHEF PREPARED ZEPPOLIES & BELGIAN WAFFLES  
SERVED WITH A WIDE ASSORTMENT OF TOPPINGS

#### INTERNATIONAL COFFEE STATION

ESPRESSO, CAPPUCINO, CORDIALS, COGNAC,  
PORT WINE AND GRAPPA COLOMBIAN BLEND COFFEE, DECAF,  
AND A WIDE SELECTION OF HERBAL TEAS

### **\*LED LIGHTING PACKAGE**

*\*DENOTES ADDITIONAL CHARGE*

ALL PRICES SUBJECT TO 22% SERVICE CHARGE, 6.625% NJ SALES TAX AND 5% MAITRE' D FEE