

THE
BROOKSIDE
— B A N Q U E T S —

41 BROUGHTON AVENUE
BLOOMFIELD NJ 07003
PHONE (973) 748-6590
FAX: (973) 748-1556

THE GRAND SOIREE'

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

PROPOSED WEDDING PACKAGE

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

FULL OPEN BAR

ALL PREMIUM LIQUORS
A VAST SELECTION OF CALIFORNIA WINES
DOMESTIC CHAMPAGNE
DOMESTIC AND IMPORTED BEERS
FRUIT JUICES, ASSORTED SODAS

COCKTAIL RECEPTION

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

CHEF'S CHOICE OF TEN

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

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CAPTAIN STATIONS

ALL INCLUDED

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ICE SCULPTURE

DRAMATIC, HAND CARVED, CUSTOM ICE CARVING

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 WITH BALSAMIC VINAIGRETTE

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 COUS-COUS SALAD WITH DRIED FRUITS AND NUTS

VARIETY OF HOMEMADE PIZZAS

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
ELEGANT RED AND BLACK CAVIAR ACCOMPANIED BY FINELY CHOPPED ONIONS,
EGGWHITES AND EGG YOLKS SERVED WITH TOAST POINTS.
SCOTTISH SMOKED SALMON, SMOKED WHOLE WHITING
SEAFOOD SALAD

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CHEF STATIONS

PLEASE SELECT TWO

THE PASTA STATION

CHOOSE 2

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

THE SAUTÉ STATION

CHOOSE 2

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

THE CARVING STATION

CHOOSE 2

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

THE ORIENTAL STIR FRY STATION

CHOOSE 2

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

PLEASE SELECT ONE

WOK STATION

A VARIETY OF STIR FRIED VEGETABLES SERVED WITH YOUR CHOICE OF BEEF, CHICKEN, OR SEAFOOD
DELICATELY ACCENTED WITH DUCK SAUCE AND SOY SAUCE

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CREPE STATION

CREPES FILLED WITH YOUR CHOICE OF MUSHROOMS, SPINACH, CHICKEN OR SEAFOOD

* SEAFOOD EXTRAVAGANZA

CUSTOM ICE CARVING ACCOMPANIED WITH JUMBO SHRIMP,
ROCKY POINT OYSTERS, CLAMS ON THE HALF SHELL,
SUCCELENT CRAB CLAWS, AND MAINE 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 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

FIRST COURSE

PLEASE SELECT ONE

GRILLED PORTOBELLO MUSHROOM
ACCOMPANIED WITH BABY GREENS
IN A BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD
SERVED WITH A GARLIC CROUSTADE

FRESH MOZZARELLA, TOMATO AND PROSCIUTTO
CUCUMBER BELT WRAPPED MESCLUN SALAD

BABY MIXED GREENS 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
AND A HINT OF FRESH MINT

ENTRÉE (GUEST CHOICE OF 3)

ALL SERVED WITH CHOICE OF POTATO OR RICE AND VEGETABLE

PLEASE SELECT ONE

*GRILLED FILET MIGNON
CABERNET REDUCTION SAUCE

ROAST PRIME RIB OF BEEF
AU JUS

PLEASE SELECT ONE

*PECAN CRUSTED CHILEAN SEA BASS
CHAMPAGNE SAUCE
GRILLED SALMON
DILL SAUCE

PAN SEARED RED SNAPPER
SHALLOT BEURRE BLANC

PLEASE SELECT ONE

PAN SEARED FRENCH CUT CHICKEN
IN FIG COGNAC SAUCE

STUFFED CHICKEN BREAST
WITH SPINACH AND CHEESE

SAUTÉED CHICKEN BREAST
WITH ARTICHOKES AND ROASTED PEPPERS,
FRANCESE, OR MARSALA

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DESSERT

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

OR
PLEASE SELECT ONE

INDIVIDUALLY PLATED CHOCOLATE ALMOND MOUSSE

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ASSORTMENT OF ITALIAN PASTRIES

***EXTRAVAGANT VIENNESE DISPLAY**

AN ELABORATE SELECTION OF
CAKES, ITALIAN PASTRIES,
PETIT FOURS, TARTS, MOUSSES
AND CHEESECAKES

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, CAPPUCCINO, 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 20% SERVICE CHARGE, 6.625% NJ SALES TAX AND 5% MAITRE' D FEE