

THE
BROOKSIDE
BANQUETS

41 BROUGHTON AVENUE
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THE SIT-DOWN RECEPTION

**COAT CHECK
CHOICE OF LINENS
DIRECTION AND SEATING CARDS
WHITE GLOVE SERVICE**

BUTLER PASSED HORS D'OEUVRES

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

BACON WRAPPED SCALLOPS
SHEPERD'S PIE
VEGETABLE SPRING ROLLS
CLAMS CASINO
STUFFED MUSHROOMS WITH CRABMEAT
CHICKEN SATAY SKEWERS
ROASTED PEPPER AND GOAT CHEESE TARTS
SPANAKOPITA
CHICKEN CORDON BLEU
QUESADILLAS
CONEY ISLAND FRANKS
PEAR ALMOND BRIE IN FILO
MARYLAND CRAB CAKES
EMPANADAS
MAC AND CHEESE BALLS W/ CHIPOTLE SAUCE
MINI MONTE CRISTO SANDWICHES
REUBEN PUFFS

CAPTAIN STATIONS

ALL INCLUDED

FRESH FRUIT

ARTISTICALLY DISPLAYED
SEASONAL FRESH FRUIT AND BERRIES

FROMAGERS STATION

WHOLE WEDGES OF THE WORLD'S BEST CHEESE ARTISTICALLY DISPLAYED
SMOKED GOUDA, DUTCH | YELLOW WITH A CARAMEL SWEETNESS
JARLSBERG SWISS, NORWAY | YELLOW WITH A NUTTY FLAVOR
VERMONT CHEDDAR, USA | YELLOW-ORANGE WITH A SHARP FLAVOR
AURICCHIO PROVOLONE, ITALY | SEMI-SOFT WITH A RICH FLAVOR
GRANAPADANA, ITALY | HARD WITH DISTINCTIVE FLAVOR

CHARCUTERIE BOARD

A SELECTION OF ITALIAN MEATS INCLUDING
PROSCIUTTO DI PARMA, MORTADELLA,
SOPRESSATA, SALAMI AND CAPICOLA

A VIBRANT DISPLAY OF ORGANICALLY GROWN & FIRE GRILLED VEGETABLES

YELLOW SQUASH, TRI-COLOR SWEET PEPPERS, JAPANESE EGGPLANT,
PORTOBELLO MUSHROOMS, ZUCCHINI

FRESH CRISP DISPLAY OF RAW GARDEN VEGETABLES

BABY CARROTS, BROCCOLI FLORETTES, CUCUMBERS, GRAPE TOMATOES
CAULIFLOWER FLORETTES, PENCIL ASPARAGUS, TRI-COLOR PEPPERS
SERVED WITH ASSORTED HAND-BLENDED HUMMUS, BABA GANOUSH
AND OUR HOUSE PREPARED CHUNKY BLEU CHEESE DIP

AN ELABORATE DISPLAY OF ITALIAN ANTIPASTI

FRESHLY ROASTED SWEET RED PEPPERS, FRESH MOZZARELLA AND TOMATOES
ARTICHOKE HEARTS VINAIGRETTE AND MARINATED MUSHROOMS

SEAFOOD SALAD

SHRIMP, SCALLOPS AND CALAMARI
TOSSED WITH EXTRA VIRGIN OLIVE OIL,
LEMON AND FRESH HERBS

THE
BROOKSIDE
BANQUETS

FIRST COURSE

PLEASE SELECT ONE

PENNE VODKA

CLASSIC ITALIAN PASTA, TOSSED IN A CREAMY VODKA SAUCE

RIGATONI BOLOGNESE

MINCED MEAT, SIMMERED IN A ROBUST TOMATO SAUCE

FARFALLE PESTO

BOWTIE PASTA, SUNDRIED TOMATOES AND PARMESAN CHEESE,
TOSSED IN A CREAMY PESTO SAUCE

SECOND COURSE

PLEASE SELECT ONE

ASSORTED GREEN SALAD

MESCLUN GREENS, TOMATOES, ENGLISH CUCUMBERS,
SHREDDED CARROTS AND ONIONS IN BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN A CREAMY CAESAR DRESSING
AND TOPPED WITH FRESHLY GRATED PARMESAN CHEESE

MAIN COURSE

*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

***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 ARTICHOKES 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

FRESHLY BAKED OCCASION CAKE
CUSTOM DESIGNED SHEET CAKE WITH CHOICE OF FLAVOR,
FILLING AND ORNAMENTAL FROSTING
TIERED CAKE \$2.50 PER PERSON

A VARIETY OF CARBONATED DRINKS,
FRESHLY BREWED COFFEE
AND A WIDE SELECTION OF HERBAL TEAS

***OPTIONAL MENU ENHANCEMENTS**

*CHAMPAGNE OR SPARKLING CIDER TOAST

*FOUR HOUR OPEN BAR
ALL PREMIUM LIQUORS, A VAST SELECTION OF WINES,
CHAMPAGNE, DOMESTIC, AND IMPORTED BEERS
FRUIT JUICES, ASSORTED SODAS

* UNLIMITED BEER AND WINE
A VAST SELECTION OF WINES,
DOMESTIC AND IMPORTED BEERS

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

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

*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

*DONUT WALL OR DONUT TOWER
FRESH VARIETY OF DONUTS
CHOCOLAT - VANILLA - STRAWBERRY

*LED LIGHTING PACKAGE