

**The Brewster Inn**  
**Wedding Food Stations Reception**  
(Maximum count 200)

**\$65.00 per guest includes the following**

**Food Presentations and Displays**

**Rustic Cheese Board**

*Features an assortment of imported and domestic cheeses, embellished with seasonal fruits and berries, served with gourmet crackers, lava bread and grilled baguette.*

**Carving Presentation**

Your choice of up to **three** of the following professionally carved by one of our chefs for your guests

*Tenderloin of Beef with fresh Horseradish Crème Fraiche  
Roast Turkey Breast with Pesto Mayonnaise  
Smoked Pork Tenderloin with Tomato Butter  
Lamb Top Rounds marinated in Garden Sage and Rosemary  
Top Round of Kobe Beef with fresh Horseradish Crème Fraiche  
\*Above served with petite rolls  
Grilled Salmon with a cucumber dill salad  
Blackened Salmon with a fresh fruit salsa*

**Gourmet Garden Station**

*Features the freshest( **seasonal selection**) of local and organic baby vegetables all **sautéed** to order by our chef with wine, garlic, fresh herbs and olive oil.*

*This display also includes the following salads made to order at the station:*

*The Brewster Inns Maytag Bleu Salad  
(Field Greens, Toasted Walnuts, Grapes, Maytag Blue and Balsamic Vinaigrette)  
Caesar Salad with grated aged parmesan & homemade croutons  
Platter of fresh Tomato, Mozzarella and Basil*

***Chef's Pasta Sauté Station***  
*masterfully prepared to order for your guests by our chefs.*

*Pastas: Penne & Cheese Tortellini*

*Sauces to include: **choose 2***  
*Vodka, Alfredo, fresh Marinara, Basil Cream, or Carbonara*  
*Additional items including sliced grilled chicken breast, bay scallops, shrimp, roasted red peppers,*  
*fresh pesto and mushrooms can be added in at your guests request*

### ***Coffee & Tea Display***

*A sterling silver service pouring premium Brewster Blend Arabica bean Coffee accompanied by cream, sugar, and an assortment of Forte Teas and lemon wedges.*

### **Standard Open Bar**

*Our highly experienced bartenders will serve your guests for the entire duration of your **four-hour reception**. Bar will include extensive collection of well spirits, draft as well as bottled beers and selections from our house bottles of wine.*

***(included)***

***\* 8 % Tax and 18%Gratuity is added to the Per Person Price***

### ***Options:***

#### **Premium Open Bar**

*Bar will include our finest collection of top shelf spirits, our entire selection of draft & Bottled Beers as well as premium selections of our house bottles of wine.*

**Add'l \$9.00 per guest for Four Hours of Premium Open Bar**

***\*\* The Brewster Inn is happy to accommodate special requests for specific selections of beer, wine or liquor. Prices will vary based on selection and consumption.***

### ***Wedding Cocktail***

*If you have a drink that is special to you; we can have that drink available to you and your guests at your wedding? Your signature cocktail will be passed **throughout the cocktail hour** on silver trays.*

*\*Price based on drink choice and consumption*

### **Wine Tasting Presentation**

*Wines of your choice selected from our award-winning wine list will be presented to your guests  
for a tasting*

*\*Price will be based on wine selections and usage*

### **Butlered Hors d'oeuvres**

#### **Hors d'oeuvres**

*(Price below is per piece)*

- Wild Boar and Chevre En Croute 1.50*
- Pork Pot Stickers with Asian Dipping Sauce 2.00*
- Plum Tomato, Lemon Basil and Fresh Mozzarella Croistini 1.50*
- Peekytoe Crab Hushpuppies with Tomato Butter 1.75*
- Jonah Crab Cakes with Tangy Remoulade 2.00*
- Thai Beef Satay with Toasted Peanut Sauce 1.50*
- Ocean Garden Shrimp Cocktail 2.50*
- Lobster Crepes and Sweet Herbs 2.00*
- Artichoke Crab Tartlett 2.00*
- Cheesy Grits topped with blackened Shrimp in Filo Cup 2.00*
- New Zealand Lamb Chop with Balsamic Glaze 3.00*
- Big Eye Tuna Ceviche on Silver Spoons 2.00*
- Diver Scallops Wrapped in Applewood Smoked Bacon 1.75*
- Turkish Dates Stuffed with Parmigiano Reggiano 1.50*
- Smoked Salmon Blini with Horseradish Cream 1.75*
- Spanikopita 1.50*
- Red Raspberry and Brie Tartlets 1.50*
- Foraged Mushroom and Smoked Mozzarella Tartlets 1.50*

*Hors d'oeuvres chosen above will be passed to your guests by our staff on freshly  
garnished trays during the cocktail hour*

### **Cake & Dessert**

*After your cake cutting ceremony the cake will be served immediately to your guests at no additional  
charge.*

### **Sweet Samplings**

*An irresistible display of our pastry chef's finest desserts, truffles and petite pastries  
2.00 ea*