

**The Brewster Inn**  
**Private Party Menu**  
**(parties of 15-50)**  
**(Requires a \$100 deposit at booking)**

**Hors d'oeuvres**

**Rustic Cheese Board**

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

**Crudités Display**

*Features beautiful assortment of colorful fresh vegetables with cucumber dill and roasted red pepper dips.*  
1.50 per guest

*The following are passed to your guests on silver trays, **Each is priced per piece and (requires a 25 piece minimum.)***

- Wild Boar and Chevre En Crouete 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 1.50**
- 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 1.50**
- Diver Scallops Wrapped in Applewood Smoked Bacon 1.75**
- Turkish Dates Stuffed with Parmigiano Reggiano 1.50**
- Smoked Salmon Blini with Horseradish Cream 1.50**
- Spanikopita 1.50**
- Red Raspberry and Brie Tartlets 1.50**
- Foraged Mushroom and Smoked Mozzarella Tartlets 1.50**

### ***Soups, Appetizers & Entrees***

*It is our mission at The Brewster Inn to bring our customers dishes featuring the freshest seasonal, and often local, ingredients available. Because of this our menu changes very frequently. Your choices for soups, appetizers and entrees will be taken directly from the restaurant's most current menu.*

### **Salads**

#### ***Maytag Blue 7.00***

*Fresh mixed field greens tossed with toasted walnuts, red grapes and finished with premium Maytag blue cheese and balsamic vinaigrette.*

#### ***Smoked Duck Salad 8.00***

*With seasonal greens, local chevre, toasted walnuts and raspberry vinaigrette*

#### ***House Salad (included)***

*Crisp romaine tossed with sliced almonds and seasonal fruit, finished with homemade honey mustard or balsamic vinaigrette.*

#### ***Caesar (included)***

*Crisp romaine tossed with homemade croutons and classic caesar dressing.*

### **Dessert**

#### ***Bananas Foster 8.00***

*Bananas flambéed in brown sugar, butter and liqueur over a classic crepe filled with homemade vanilla ice cream.*

#### ***Brewster Inn Mud Pie 8.00.***

*Chocolate wafer crust filled with homemade cappuccino ice cream, decadently finished with a fudge top, whipped cream and slivered almonds.*

#### ***Crème Brulee 7.00***

*Luscious traditional French custard flecked with vanilla bean finished beneath a crisp caramelized sugar top.*

#### ***Chocolate Mousse 7.00***

#### ***Seasonal Fruit Pies 8.00***

***Cake Charge:*** \$1.75 per guest to bring in a Cake for parties of 10 or more

## *Coffee & After Dinner Drinks*

### *Regular and Decaffeinated Coffee*

*Hazelnut Coffee*

*Cappuccino*

*Espresso*

*The Brewster Inn proudly pours a specialty freshly ground Brewster Blend Coffee*

### *Assorted Forte Teas*

*\* The Brewster Inn has an extensive collection of fine liqueurs including a variety of cordials, single malt scotches, aged bourbons, and vintage ports. You can choose to offer these or specialty coffee drinks to your guests for an additional charge.*

## *Bar Selections*

### *Wine*

*Irony Pinot Noir*

*Klinker Brick Zinfandel*

*14 Hands Merlot*

*Kendall Jackson Chardonnay*

*Sonoma Cutrer Chardonnay*

*Momo Sauvignon Blanc*

*Avea Pinot Grigio*

*Dr. Loosen Riesling*

### *Beer*

***Draft** – Seasonal Microbrew and Draft Selections*

***Bottle** - Coors Light, Budweiser, Michelob Ultra, Heineken, Corona, Saranac Amber, Becks, O'Doul's*