

*The Brewster Inn*  
**Wedding Sit-Down Reception**  
Maximum count 140

*Approximately \$51.00-\$60.00 per guest includes the following (based on entrée choices and counts)*

**Salads**

*Romaine with seasonal fruit, sliced almonds with a choice of house made dressing...included*

*Brewster Caesar Salad...included*

**Or you can upgrade to one of the following:**

*Maytag Bleu Cheese with wild greens, red grapes, walnuts and balsamic vinaigrette +3*

*Asiago Cheese Cup Salad offers a chef's choice of seasonal greens and ingredients+3*

*Your choice; lets talk about your favorite salad !!*

**Sorbet Intermezzo +2.50**

*Luscious, yet refreshing fruit sorbet beautifully presented between courses.*

## **Entrees**

*Choose up to five entrees and counts for entrees must be received 7days prior*

<i>The Brewster Inn Veal Atlantis, sautéed veal and lobster with tarragon beurre blanc</i>	<i>\$57</i>
<i>Pan Seared Tournedos of Beef, roasted garlic potatoes and burgundy cream sauce</i>	<i>\$57</i>
<i>Truffle Encrusted Big Eye Tuna, balsamic teriyaki, shichimi aioli, sautéed spinach w/hand rolled pasta</i>	<i>\$58</i>
<i>Ponzu Marinated Chilean Sea Bass, tomatillo mojo, chimichurri and island rice</i>	<i>\$58</i>
<i>Maple Glazed Salmon, teriyaki balsamic, wasabi mash potatoes &amp; fennel ginger salad</i>	<i>\$55</i>
<i>Pan Seared Sea Scallops, English peas, forest mushroom ravioli, white truffle cream</i>	<i>\$59</i>
<i>Shrimp Scampi....plum tomatoes, Asiago and portabella mushroom sauce w/ fresh pasta</i>	<i>\$56</i>
<i>Grilled Filet Mignon, Bordelaise sauce, chantilly potatoes add lobster claw +\$10</i>	<i>\$57</i>
<i>New Zealand Rack of Lamb marinated with burgundy, aged balsamic and rosemary</i>	<i>\$60</i>
<i>Chicken Francaise, sautéed with lemons, capers and white wine, saffron pasta and seared spinach</i>	<i>\$55</i>
<i>Blackened or Grilled Harpooned Swordfish, seasonal salsa, garlic mash &amp; chive oil</i>	<i>\$57</i>
<i>Wild Mushroom and Triple Cheese Ravioli, oven roasted tomato beurre blanc</i>	<i>\$51</i>
<i>Black Angus Choice Strip Steak(16 oz), sautéed mushrooms, sherry glazed onions chantilly potatoes</i>	<i>\$60</i>

*\*\*prices may vary from season to season*

*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 seasonally. Your choices for salads and entrees will be taken directly from the restaurant's most current menu.*

*You will choose up to five entrées. Our chefs will accommodate dietary needs and are open to suggestions to make your dinner special. The Brewster Inn employs 10 Chefs to prepare foods in house so that it is easy for us to make it anyway you want*

*\*The Brewster Inn will need your 5 entrée choices and counts for each entrée 7 days prior to the reception\**

### **Standard Open Bar**

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

***Included***

### **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*

### **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.*

**\$4.00 per guest**

## *Butlered 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 Crostini 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*

## *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 piece*

## *Coffee & Tea Service*

*Pouring premium Brewster Blend Coffee accompanied by an assortment of Tea Forte  
1.50 per guest*

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