

The Brewster Inn
Wedding Buffet Reception
(Maximum count 130)

\$50.00 per guest includes the following

*Dry Rubbed New York Strip Steak carved to order and complimented by
petite rolls and horseradish creme fraiche*

*Grilled, Baked, Poached or Blackened Bay of Fundy Salmon
With sauces to compliment*

*Chicken Francaise...sauteed boneless breast of chicken sautéed with lemon,
capers and white wine*

*Brewsters Chantilly Potatoes...whipped potatoes with cream, and topped
with melted jarlsberg cheese*

Chefs Seasonal Garden Vegetable

Pasta Station:

*Penne & Cheese Tortellini w/ two sauces
Vodka, fresh Marinara, Basil Cream, or Carbonara*

Fresh Green Salad

*Brewsters Maytag Bleu Salad...field greens, toasted walnuts, red grapes,
maytag bleu cheese and a balsamic vinaigrette*

or

*Brewsters Caesar Salad with freshly grated aged parmesan and homemade
croutons*

Homemade Artisan Breads with butter

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

Premium Open Bar

Bar will include our finest collection of top shelf spirits, our entire selection of draft 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.*

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

(Each is priced per guest)

- Wild Boar and Chevre En Croute 1.50*
- Pork Pot Stickers with Asian Dipping Sauce 1.50*
- Tomato, Basil, and Mozzarella Croistini 1.50*
- Peekytoe Crab Hushpuppies with Tomato Butter 1.50*
- Jonah Crab Cakes with Tangy Remoulade 1.50*
- Thai Beef Satay with Toasted Peanut Sauce 1.50*
- Ocean Garden Shrimp Cocktail 2.50*
- Lobster Crepes and Sweet Herbs 1.50*
- New Zealand Lamb Chop with Balsamic Glaze 2.50*
- Big Eye Tuna Ceviche on Spoons 1.50*
- Diver Scallops Wrapped in Applewood Smoked Bacon 1.50*
- Turkish Dates Stuffed with Parmigiano Reggiano 1.50*
- Smoked Salmon Blini with Horseradish Cream 1.50*
- Black Walnut and Portabella Baklava 1.50*
- Spanakopita 1.50*
- Red Raspberry and Brie Tartlets 1.50*
- California Rolls with Wasabi Soy Dipping Sauce 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*

Coffee & Tea Service

*Pouring premium Paul deLima Coffees accompanied by an assortment of Tea Forte
1.50 per guest*

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

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*

Special Requests

Please feel free to ask us about anything that would make this day more special for you....