

The Brewster Inn
Wedding Food Stations Reception

maximum count 175
(\$1000.00 Deposit Required at Booking)

Hors d'oeuvres

(Each is priced per guest – choose a minimum of six)

- 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 Celeriac Remoulade 1.50**
- Thai Beef Satay with Toasted Peanut Sauce 1.50**
- Ocean Garden Shrimp Cocktail 2.50(1pp)**
Features The Brewster Inn's Famous Chili Horseradish
- Lobster Crepes and Sweet Herbs 1.50**
- Ocean Pearls in Phyllo 1.50**
Ragout of Oysters, Scallops and Clams in Pastry
- New Zealand Lamb Chop with Balsamic Glaze 2.50**
- Big Eye Tuna Ceviche on Silver 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**
Enhanced with Honey Balsamic
- Spanakopita 1.50**
Fresh Spinach and Feta Wrapped in Phyllo
- Red Raspberry and Brie Tartlets 1.50**
- Petite Beef Wellington with Whole Grain Mustard 1.50**
- California Rolls with Wasabi Soy Dipping Sauce 1.50**
- Foraged Mushroom and Smoked Mozzarella Tartlets 1.50**

Food Presentations and Displays

You must choose a minimum of 5 of the following ten 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.

4.95 per guest

Regional Themed Cheese Board

Features an assortment of cheeses from a specific region complimented by flavors of the same region, all embellished with seasonal fruits and berries, served with gourmet crackers, lava bread and grilled baguette.

7.95 per guest

Regional choices (choose one):

American (Cougar Gold Cheddar, Maytag Bleu, locally made artisan Brewster Cheese)

Spanish (Manchego, Roncal, La Leyenda – with tapas)

Italian (Parmigiano Reggiano, Caciotta, Pepato – with antipasti)

Chocolate Fondue Display

Rich chocolate fondue surrounded by cascades of seasonal fruit, including strawberries, and pineapple, and delicious gourmet chocolate chip cookies.

5.95 per guest

Antipasti

A flavorful collection of roasted red peppers, eggplant caponata, Greek style mushrooms, spiced olives, oven-dried tomatoes, onions agrodolce, caramelized garlic, and gulled artichoke hearts – served with an assortment of authentic breads, sopressata, capicola, prosciutto, salamis, premium olive oil and balsamic vinegar.

7.95 per guest

Carving Presentation

*Your choice of **two** of the following professionally carved by one of our chefs for your guests*

8.95 per guest

Tenderloin of Beef with fresh Horseradish Crème Fraiche

Dry Rubbed Beef Rib-Eye Steak with a Balsamic Glaze

Roast Turkey Breast with Cranberry Aioli

Fresh Bone-In Smoked Ham with Whole Grain Mustard

Applewood Smoked Center Cut Pork Loin with Tomato Butter

Lamb Top Rounds marinated in Garden Sage and Rosemary

Top Round of Kobe Beef with fresh Horseradish Crème Fraiche

*Ahi Tuna with Wasabi Cream and Balsamic Teriyaki (please **add \$2** per guest)*

Sauté Presentation

*Features **two** of the following: risotto with diver scallops, homemade gnocchi with wild boar ragout, veal saltimbocca or shrimp scampi; all sautéed to order by one of our chefs.*

8.95 per guest

Tapas

Choose from a display of seasonal pates, chilled salads, smoked meats and seafood with complimentary adornments.

7.95 per guest

Gourmet Garden

Features the freshest seasonal selection of local and organic vegetables, such as fiddle head ferns, sugar snap peas, tear drop tomatoes, asparagus, spinach and baby golden beets – **sautéed** to order by our chefs. Preparations include sabayon, artisan cheese, and **sautéed** with wine, local garlic, fresh herbs and olive oil.

6.95 per guest

This display can also include **two choices** from the following salads (**additional \$2 per guest**):

Maytag Bleu (Field Greens, Toasted Walnuts, Red Grapes, Maytag Blue and Balsamic Vinaigrette)

Smoked Duck (Field Greens, House Smoked Duck, Chevre and Raspberry Vinaigrette)

Fresh Tomato, Mozzarella and Basil

Asiago Asparagus Caesar

Grilled Vegetables in Balsamic

Chef's Pasta Sauté

Your choice of **two** each of our homemade pastas and sauces masterfully prepared for your guests by one of our chefs.

Pastas: Penne, Orschiette, Cheese Tortellini or Farfalle

Sauces: Tomato Vodka, Alfredo, Pomodoro, Basil Cream, Monte Carlo, Carbonara or Pesto

8.95 per guest

Additional items including chicken breast, scallops, rock shrimp, roasted red peppers and mushrooms can be **sautéed** in at your guest's request; **choose 2 .(add'l \$ 3 per guest)**

Raw Bar

An extravagant, chef accompanied raw bar of the freshest shellfish and seafood complimented by gourmet sauces and mignonettes, as well as an assortment of seafood salads.

Shellfish and Seafood:

Carved Ahi Tuna with Wasabi Cream and Balsamic Teriyaki, Assorted Raw Oysters, Aquaneck

Clams, Scallops, Ocean Garden Shrimp, Caviar and Flying Fish Roe

Salads (choose two):

Calamari with Garlic, Olives and Peppers

Asparagus and Crab with Lemon Vinaigrette

Lobster Rilletes and Avocado with Key Lime Aioli

Smoked Shrimp and Curried Rice

*** Market Price ***

Cake & Dessert

After your cake cutting ceremony the cake will be taken into the kitchen to be cut. Our staff will serve the cake immediately to your guests.

Sweet Samplings

An irresistible display of our pastry chef's finest desserts, to include truffles, rugelah , fruit & lemon tarts, and profiteroles, featuring the freshest seasonal ingredients and beautiful garnishes.

6.00 per guest (3 pieces per guest)

Coffee & Tea Display

A sterling silver service pouring premium Paul deLima Coffee accompanied by cream, sugar, and an assortment of Forte Teas and lemon wedges.

1.50 per guest

Cocktails

(must choose Standard or Premium)

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 Labatts Blue as well as bottles of Michelob Ultra, Budweiser, Coors Light and Becks Haake n/a Beers, and selections from our house bottles of wine.*

\$10.00 per guest for 1st 2 Hours: \$8.00 per guest for two hours thereafter

Premium Open Bar

Bar will include our finest collection of top shelf spirits, our entire selection of draft Labatts Blue, Guinness Stout, Dead Guy Ale, Magic Hat), as well as premium selections of our house bottles of wine.

\$15.00 per guest for 1st 2 Hours: \$12.00 per guest for two hours thereafter

*** 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

*Have a favorite drink? Is there a cocktail that perfectly coordinates with the color scheme or theme of your wedding? Your cocktail will be passed **throughout the cocktail hour** on silver trays.*

2.00 per guest

Wine Tasting Presentation

Wines of your choice selected from our award-winning wine list will be presented to your guests for tasting with complimentary cheeses and fruit.

**Price will be based on wine selections*