

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 Croute 1.50**
- Pork Pot Stickers with Asian Dipping Sauce 1.50**
- Plum Tomato, Lemon Basil and Fresh 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**
- 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**
- 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**

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 6.50

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

Smoked Duck 7.50

Slices of house smoked duck over mixed field greens tossed with chevre and raspberry vinaigrette.

House Salad (included)

Crisp romaine tossed with sliced almonds and oranges, 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 8.00

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

Chocolate Mousse 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 Paul deLima coffees.

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

Andretti Selection Cabernet

Match book Tempranillo

Woop Woop Shiraz

Cartlidge & Brown Pinot Noir

Raymond Merlot

Kendall Jackson Chardonnay

Carr Chardonnay

Windy Ridge Chardonnay

Silverado Sauvignon Blanc

Gabbiano Pinot Grigio

Dr. Loosen Riesling

Beringer White Zinfandel

Beer

***Draft** - Guinness Stout, Labatts Blue, Winters Bourbon Cask Ale*

Magic Hat.

***Bottle** - Coors Light, Budweiser, Michelob Ultra, Heineken, Corona,*

Saranac Amber, Becks, O'Doul's