

The Brewster Inn
Wedding Sit-Down Reception

Maximum count 130
(\$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 Crostini 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
Spanikopita 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 Mushrooms and Smoked Mozzarella Tartlets 1.50

Salads

(Please choose 1)

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 7.00

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

House Salad 5.00

Crisp Romaine tossed with sliced almonds and oranges, finished with homemade honey mustard or balsamic vinaigrette.

Caesar 5.00

Crisp romaine tossed with homemade croutons and classic Caesar dressing.

Soups & 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 and entrees will be taken directly from the restaurant's most current menu.

You will choose up to three entrées. Our chefs will accommodate dietary needs and are open to suggestions to make your dinner special.

Sorbet Intermezzo 2.50

Luscious, yet refreshing fruit sorbet beautifully presented between courses.

****The Brewster Inn will need the quantity of each entrée 10 days prior to the reception****

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, truffles and petite pastries featuring the freshest seasonal ingredients and beautiful garnishes (This assortment can also be served on platters at each table).

6.00 per guest(3 per person)

Coffee & Tea

A sterling silver service pouring premium Paul deLima Coffees accompanied by an assortment of Forte Teas.

1.50 per guest

Cocktails

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 O'Doul's, 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 guestfor 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*