



2026 Party Menu

(Requires a \$100 non-refundable deposit at booking)
Updated 1/26 ** prices subject to change



Stationary Hors d'oeuvres

Rustic Cheese Board

Features an assortment of imported and domestic cheeses, embellished with seasonal fruits and served with gourmet crackers, and crostini.

\$4.75 per person

Add on: Charcuterie Upgrade

cured meats, fig jam & olives

+ \$5.00 per person

Vegetable Crudité

A selection of seasonal raw vegetables with hummus & roasted red pepper dip

\$4.50 per person



Passed Hors d'oeuvres

(Price below is per piece, 25 piece minimum per choice)

Ahi Tuna Sushi Stack \$3.50
Caprese Bites with a Balsamic Glaze \$3.00
Tempura Vegetable Cones \$3.00
Mini Maine Lobster Rolls \$MP
Fried Mac & Cheese Bites \$3.00
Watermelon, Parmigiano Reggiano & Prosciutto Stacks \$3.00
Mini Beef Yorkshire Puddings \$3.50
Mini Grilled Cheese with Tomato Soup Shooters \$3.00
Rock Shrimp Soft-Shell Tacos with Seasonal Salsa \$3.50
Smoked Salmon & Cucumber \$3.50
Vegetable Crudit  Shooters with Blue Cheese Dip \$2.50
Meatballs with Asian Dipping Sauce \$3.00
Gourmet Deviled Eggs \$2.50
Petite Buffalo Chicken Wings & Blue Cheese Mousse \$3.25
Lemongrass Shrimp Skewers \$3.50
Smoked Salmon Cups with Cr me Fraiche \$3.00
Beef Carpaccio Crostini \$3.00
Seasonal Fruit Skewers \$3.00
Pork Pot Stickers with Asian Dipping Sauce \$3.00
Jonah Crab Cakes with Tangy Remoulade \$3.50
Shrimp Cocktail Shooters \$3.50
Diver Scallops Wrapped in Applewood Smoked Bacon \$3.75



Soups, Appetizers & Entr es

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.

For the most current menu, visit www.thebrewsterinn.com/dinnermenu



Salads

Fall Harvest Salad \$15

local apples, candied pecans, cheddar cheese, crispy fried onions,
wild greens & local cider vinaigrette

Roth Blue Salad \$14

with wild greens, sliced grapes, walnuts & balsamic soy vinaigrette

Roasted Beet Salad \$19

Baby arugula, chevre cheese, pistachios, blasamic & olive oil dressing

Caesar Salad \$12

crisp romaine lettuce with shaved grana cheese & asiago baked croutons

House Salad \$12

torn romaine with seasonal fruit, toasted almonds with a
choice of honey mustard or balsamic dressing



Sliders

Small rolls with a choice of a sliced meat to be offered in combination
with passed hors d'oeuvres for a cocktail party feel.

Sliced Beef Tenderloin with horseradish crème fraiche \$15 pp

Roast Turkey Breast with pesto mayonnaise \$10 pp

Pulled Pork with cole slaw & crispy onions \$10 pp

Petite Burger with cheddar cheese \$10 pp



Dessert

Brewster-Style Cheesecake \$16

a blend of sweet cheeses and local honey

Crème Brûlée \$16

rich & creamy vanilla custard topped with a contrasting layer of caramelized sugar

Chocolate Mousse Parfait \$16

dark chocolate mousse accompanied by chocolate crumble & fresh berries

3-Layer Carrot Cake \$18

cream cheese frosting & whipped cream

Fresh Baked Pies \$13

flavors change seasonally

Homemade Ice Cream & Sorbet \$13

flavors change seasonally

Grand Marnier or Berry Soufflé \$18

light and fluffy, this soufflé is topped with powdered sugar and vanilla anglaise

Dessert Charge: \$2.50 per guest to bring in a dessert .



Coffee, Tea & After Dinner Drinks

Brewster Blend Regular & Decaffeinated Coffee \$4.00 pp

~ Cappuccino ~ Espresso ~ Assorted Teas \$6.00 each

Dessert Coffees



House Wine Bottle Selections

White Wine

Chalk Hill Chardonnay \$40

Thirsty Owl Dry Reisling \$36

Marlborough Sauvignon Blanc \$40

Rose Garden Rosé \$40

Red Wine

California Pinot Noir \$45

Klinker Brick Zinfandel \$45

Chateau St. Michelle Merlot \$45

Hahn Red Blend \$40

The Pull Cabernet Sauvignon \$45

Aguaribay Malbec \$40

Champagne & Sparkling

Mumm, Napa Sparkling Blanc de Blanc \$50

Mumm's Cordon Rouge, Brut \$ 70

Ruffino Prosecco \$35

Cremant Pierre Sparr, D'Alsace Brut Reserve \$50

Sparkling, La Vieille Ferme, Reserve Brut \$30



House Beer Selections

Draft & Craft Cans

seasonal selections

Bottle

Coors Light, Budweiser, Michelob Ultra, Heineken, Corona,
Saranac Amber, Becks, O'Doul's & Yuengling



Event Contact

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