



## 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 Crudité 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 Crème 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 & Entrées

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](http://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, balsamic & 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 Riesling \$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

Crement 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

Barb Ianuzi

# 315-655-9232

[barbara@thebrewsterinn.com](mailto:barbara@thebrewsterinn.com)