



THE
BROOK
TAVERN

**SPECIAL EVENT
MENU**



LATE NIGHT STATION

(SELECT 4)

\$18 per person

Bacon Bleu Cheese Angus Beef Sliders

Brook Tavern honey Sriracha Chicken Wings or
Garlic & Ginger Asian Chicken Wings

Loaded Potato Skins

Onion Rings

Crispy Fried Pickles

Fried Buffalo Cauliflower

Italian Meatballs

Tater Tots

Asian Spring Rolls

Pang's Pot Stickers

Shrimp Lo Mein

Fried Rice



CHAMPAGNE BRUNCH

\$28 per person

Mimosa Bar

Sparkling Wine, assorted juices, seasonal fruit garnishes

Fresh biscuits, strawberry jam, butter, marmalade, fig jam

BBQ Chicken, bacon, pineapple skewers

Pulled Pork Breakfast Wraps, scrambled eggs, cheese

Spicy Buffalo Cauliflower, blue cheese on the side

Loaded Mashed Potato Cakes, sour cream

Cheesy Asparagus Breakfast Flatbread

Vegetable Potato Hash or Pulled Pork Hash

Coffee & Hot Tea Included

BRUNCH

\$24 per person

Artisan Cheese Board accompanied by honey
and assorted nuts, gourmet crackers

Fresh Sliced Fruit Display

Quiche(select one)

Roasted Red Peppers, Feta, Spinach

Basil Tomato, Chorizo Sausage, Avocado

Asparagus and Chevre, Chives

Mini Maryland Crab Cakes, sambal aioli or lemon aioli

Or

Grilled Chicken Caesar Salad

**Assorted Tea Sandwiches served on
artisan breads (select two)**

Cucumber and Herbed Cream Cheese

Ham & Swiss with whole grain mustard

Chicken & Granny Smith Apple Salad

Tomato, Cheddar Cheese, Pesto

Dessert (select one)

Cheesecake, raspberry sauce

Chocolate Flourless Torte

Carrot Cake

Lemon Bars

Raspberry Pie

Coffee & Hot Tea Included

PLATED LUNCH MENU

\$26 per person

Appetizer (select one)

Seasonal Soup

Field Green Salad, shaved carrot, cucumber,
onion, white balsamic

Caesar Salad

Kale Greek Salad, feta cheese, cucumber, capers,
lemon, olive oil

Entree (select two)

Sliced Steak, garlic toast

Fresh Grilled Faroe Island Salmon,
dill cucumber chutney

Roasted Chicken, lemon caper butter

Seasonal Grilled Vegetables, penne pasta,
garlic & olive oil

Seasonal Risotto

Accompanied by Chef's seasonal selections

Dessert (select one)

Cheesecake, raspberry sauce

Chocolate Flourless Torte

Carrot Cake

Lemon Bars

Raspberry Pie

Coffee & Hot Tea Included

LIGHTER PLATED LUNCHEON MENU

\$25 per person

Appetizer (select one)

Field Green Salad, shaved carrot, cucumber, onion,
white balsamic

Classic Caesar Salad, parmesan croutons

Seasonal Soup

Crab Cake, tarragon aioli

Grilled Shrimp, Buffalo Shrimp, or Curry Shrimp

Choice of Olive, Roasted Red Pepper,
or Garlic Hummus, corn chips

Brook Salad

Entree (select 3)

½ Roasted Chicken, herb lemon vinaigrette

The Brook Burger

Brook Taco, choice of Tuna, Chicken, Haddock

Country Fried Chicken Sandwich, coleslaw

Sliced Steak & Fries

½ Rack of Ribs, coleslaw

Pulled Pork Sandwich, Cheddar Cheese, BBQ slaw

Crab Cakes, tarragon aioli

Classic Fish & Chips

Classic Caesar Salad, parmesan croutons,
Choice of Salmon, Chicken, Sliced Steak

Dessert (select one)

Cheesecake, raspberry sauce

Chocolate Flourless Torte

Lemon Bars

Coffee & Hot Tea Included

LUNCH BUFFET

\$24 per person

Artisan Display of Cheeses, assorted nuts,
dried fruits, honey, gourmet crackers

Bruschetta, garlic crostini

Sliced Italian Meats, assorted olives

Fresh Rolls, butter

Salad (select one)

Field Green Salad, shaved carrot, cucumber, onion,
white balsamic

Caesar Salad

Kale Greek Salad, feta cheese, cucumber, capers,
lemon, olive oil

Entree (select two)

Roast Sliced Filet Mignon, horseradish cream sauce
OR NY Strip Steak

Lemon Thyme Chicken Breast

Pan Seared Sesame Soy Salmon, shiitake mushrooms

Penne Pasta, grilled seasonal vegetables, garlic, olive oil

Chef's choice of seasonal vegetables and starch

Dessert (select one)

Cheesecake, raspberry sauce

Chocolate Flourless Torte

Carrot Cake

Lemon Bars

Raspberry Pie

Coffee & Hot Tea Included

PASSED HORS D'OEUVRES

\$9 per person

Crispy Pickles

Mini Crab Cakes, lemon aioli

Chilled Soup Shooters,
choice of Seasonal Melon or Tomato

Lobster Salad, crostini

Crab Stuffed Mushrooms

Brook Beef Sliders

Avocado Fries, spicy aioli

Jerk Shrimp, pineapple salsa

Hummus, crostini

Crab Rangoons

Asian Tuna, crispy wonton

Vegetable Spring Roll

PLATED DINNER MENU

\$31 per person

Appetizers (select one)

Beet Salad, roasted & pickled with goat cheese,
pistachios, balsamic

Field Green Salad, shaved carrot, cucumber, onion,
white balsamic

Caesar Salad, romaine, white anchovy, garlic croutons

Tomato Soup, grilled cheese croutons

Red or White Clam Chowder

Smoked Corn Chowder

Entrees (select three)

Sage & Garlic Rubbed Half Roast Chicken

Prosciutto Wrapped Faroe Islands Salmon

Blackened Ahi Tuna, Asian Slaw

Grilled NY Strip Steak, Bacon & Onion marmalade

Cider Brined Bone in Pork Chop, apple relish

Penne Pasta, grilled seasonal vegetables, fresh herbs

Grilled Filet Mignon au Poivre, shallots,
cognac \$5 additional per person

All accompanied by Chef's choice of
seasonal starch and vegetable

Dessert (select one)

Cheesecake, raspberry sauce

Chocolate Flourless Torte

Carrot Cake

Lemon Bars

Raspberry Pie

Coffee & Hot Tea Included

PLATED DINNER MENU

\$33 per person

Appetizer (select one)

Crab Cake, choice of lemon aioli, spicy aioli, corn salsa

Field Green Salad, shaved carrot, cucumber,
onion, white balsamic

Caesar Salad

Kale Salad, feta cheese, cucumber, capers, lemon, olive oil

Seasonal Soup

Black Pepper Ahi Tuna, avocado corn salsa

Entree (select three)

Seared Salmon, spinach, tomato jam

Wild Mushroom Risotto or Seasonal Risotto

NY Strip Steak, crispy onions, demi

Seared Chicken Breast, spinach, roasted red pepper couli

Roasted Cod, crispy onion, bacon ham

Seared Ahi Tuna, Asian slaw

Dessert (select one)

Cheesecake, berry compote

Flourless Chocolate Cake, whipped cream

Seasonal Creme Brulee

Carrot Cake

Coffee & Hot Tea Included

(NYS sales tax and gratuity not included in pricing)