



# *the brownstone*

## *Christmas Dinner 2018*



*The Brownstone is exclusively offering the following  
Menu December 23<sup>rd</sup> & 24<sup>th</sup>.*

*Our regular Banquet Menu will not be offered during this time.*

*The Brownstone is CLOSED on December 25<sup>th</sup>*

*Prices subject to 7% sales tax & 14% packaging charge  
We will happily accommodate children or guests with special dietary needs*

### *Appetizers*

Cold  
Small/Large

Cheese Display	\$55   \$90
Mediterranean Platter (Grape Leaves, Humus, Babaganush, Mediterranean Olives & Pita Chips)	\$59.95
Fresh Fruit Display	\$55   \$85
Seafood Salad	\$19.95 lb
Mozzarella & Tomato Salad	\$ 9.95 lb
Fresh Mozzarella Twist	\$ 9.95 lb
Grilled Vegetables	\$ 9.95 lb
Italian Antipasto	\$85   \$149

Roasted Red Peppers \$ 8.95 lb  
Spinach Artichoke Dip \$21.95  
Italian Long Hot Peppers \$8.95 lb.  
Sushi Platter - 30pc Assortment \$49.95

*(Shrimp Tempura Roll, California Roll, Spicy Tuna Roll, Avocado Roll, Spicy Salmon Roll)*

## Hot

Rice Balls \$3.00 ea.  
Maryland Crab Cakes \$3.50 ea.  
Clams Oreganato or Casino \$2.75 ea. (*dozen minimum*)  
Tomato Brochetta \$18.95 qt.  
Stuffed Mushrooms \$2.95 ea.  
Sliced Beef Tenderloin Ciabatta \$135.00 per piece  
Prosciutto Wrapped Mozzarella 15pcs. \$21.95

## Raw Seafood Bar

Alaskan Snow Crab (*med*) \$25 lb  
Jumbo Shrimp Cocktail \$26 lb  
Baccala Salad \$9.95 lb  
Fresh Oysters \$3.00 ea (*dozen minimum*)  
Little Neck Clams \$2.50 ea (*dozen minimum*)

## Hot Seafood

### Half | Full

Shrimp Franciase \$80 | \$130  
Shrimp Fra Diavolo \$80 | \$130  
  
Shrimp Scampi over Escarole \$80 | \$130  
Fried Calamari \$55 | \$95  
Fried Shrimp \$50 | \$95  
Baked Scrod Oreganato \$50 | \$90  
Steamed Mussels *Red or White* \$35 | \$60  
Stuffed Flounder \$70 | \$130

## Entrees

### Pasta & Italian Selections

#### Half | Full

Eggplant Rollatine	\$55   \$85
Penne Vodka	\$45   \$70
Cavatelli & Broccoli Rabe	\$45   \$70
Rigatoni Tomato Basil	\$40   \$70
Linguine White Clam Sauce	\$45   \$80
Al Ceppo Broccoli Rabe & Sausage	\$45   \$80
Orecchiette Carbonara	\$45   \$90
Strozapretti Bolognese	\$60   \$110
Traditional Lasagna	\$60   \$110
Bucatini Spicy Blue Crab	\$75   \$125
Italian Sausage & Peppers	\$40   \$75

## Chicken

#### Half / Full

Chicken Marsala	\$65   \$89
Chicken Francaise	\$65   \$89
Chicken Scampi	\$65   \$89
Chicken Savoy	\$60   \$85
Chicken Scarpariello	\$60   \$89

## Beef & Veal

#### Half | Full

Beef Tips Artichoke Hearts	\$68   \$98
Beef Tips Pizziola	\$68   \$98
Beef Short Ribs	\$75   \$130
Veal Marsala	\$70   \$125
Veal Franciase	\$70   \$125

## Sides

### Half / Full

Cream Corn \$25 | \$40  
Cream Spinach \$30 | \$40  
Broccoli Rabe \$24 | \$40  
Scallop Potato \$25 | \$40  
Potato Croquette \$2.95 each | *minimum order of 12*

Mixed Vegetables \$25 | \$40  
Mashed Potatoes \$25 | \$40  
Red Bliss Potato \$25 | \$40  
Broccoli Rabe Oil & Garlic \$35 | \$55

## Carving Items

Beef Tenderloin \$135  
Crispy Sea Bass orange ginger sauce \$8.95 lb (10lb | 12lb min.)  
Crown Roast of Pork \$125  
Prime Rib of Beef *Oven Ready* \$135  
Stuffed Pork Loin \$90  
Rack of Lamb \$95

## Fresh Baked Bread

Home Baked Focaccia half sheet \$12.50  
Semolina Rolls \$3.50 per dz

## Sauce by the Quart

Alfredo \$9.00  
Carbonara \$9.50  
Tomato Basil \$8.00  
Vodka Sauce \$8.00  
Fileto di Pomodoro \$9.50

## *Miniature Italian Pastry*

New York Cheese Cake \$40.00  
Carrot Cake \$30.00  
Chocolate Mousse Cake \$30.00  
Sweet Potato Cheese Cake \$40.00  
Napoleon 1/4 Sheet Cake \$55.00  
Apple Pie \$25.00  
Pumpkin Pie \$20.00  
Fresh Fruit Tart \$30.00  
Struffulli 3lb tray \$18.00

### *Brownstone Pastry \$22.95 per lb.*

Éclairs, Cannoli, Macaroons, Granny's Cookies, Lobster Tails, Mesa luna,  
Tiralucci, Linzer Cookies, Biscotti, Chocolate and Vanilla Cookies,  
Amaretto Cookies, Sfogatelli, Pasticotti

### *Cookies By The Pound*

Ghoriabi Lebanese Butter Cookies \$21.95 per lb.  
Pignoli Cookies \$24.00 per lb.

*Prices subject to 7% sales tax & 14% packaging charge  
We will happily accommodate children or guests with special dietary needs*

Consult one of our Banquet Managers to schedule your Event 973. 595 .8582