



The
BROWN
HOTEL

2026 Wedding Menu

Butler Passed Hors d 'Oeuvres

Cold Selection

Italian Bruschetta with Tomato, Basil and Mozzarella, Balsamic Drizzle, Crostini

Shrimp Salad, Cucumber Rondelle, Micro Greens, Old Bay Crème Fraiche

Smoked Salmon, Rye Toast, Chive Crème Fraiche

Cucumber, Olive, Feta Cheese Tartlet

Seasonal Melon and Berry Skewer



Hot Selection

Vegetable Spring Rolls, Sweet Chili Sauce

Mini Hot Brown

Applewood Smoked Bacon-Wrapped Scallops, Maple Glaze

Grilled Teriyaki Chicken, Green Onion on Skewer

Churrasco Steak, Chimichurri Sauce on Skewer

Sweet Bourbon Glazed Shrimp on Skewer

Fried Shrimp, Cornmeal, Crostini, Remoulade



Plated Dinner Selections

First Course

Soup

Manhattan Vegetable Chowder

Smoked Gouda and Roasted Vegetable Bisque

Italian Wedding Soup

Tomato Basil, Pesto Oil

Mushroom and Barley

Salad

Caesar- Crisp Romaine, Parmesan, Olive Tapenade, Herb Croutons, Caesar Dressing

Baby Mixed Greens- Teardrop Tomato, Cucumber, Shaved Carrots, Shredded Cheddar, Champagne Vinaigrette

Arugula- Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette

Bluegrass Wedge- Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Goat Cheese, Creamy Herb Dressing

Spinach- Spinach, Dried Cherries, Candied Pecans, Diced Eggs, Honey Mustard Bacon Dressing

“The Pearl” Selections

Second Course

(Same protein for all guests chicken or pork)

(Duet +\$10 per person— Choice of Two proteins on the same plate)

Poultry & Pork

Roasted Breast of Chicken- *Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus*

Herb-Crusted Breast of Chicken- *Sweet Tomato Jam, Tarragon Cream “Béarnaise”*

Seared Breast of Chicken Piccata - *Lemon Cream and Crispy Fried Capers*

Rosemary Garlic Encrusted Pork Tenderloin- *Argentinian Chimichurri*

Grilled Bone-In Berkshire Pork Chop- *Brazilian Steakhouse Seasoning, Compound Butter*

Beef

Cabernet Braised Short Rib of Beef- *Red Onion Marmalade, Cabernet Jus (+12 per person)*

Grilled Tenderloin of Beef- *Argentinian Chimichurri (+18 per person)*

Grilled New York Strip- *Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus (+15 per person)*

“Sapphire” Selections

Second Course

(Duet- Choice of Two proteins on the same plate)

Poultry & Pork

Roasted Breast of Chicken- *Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus*

Herb-Crusted Breast of Chicken- *Sweet Tomato Jam, Tarragon Cream “Béarnaise”*

Seared Breast of Chicken Piccata - *Lemon Cream and Crispy Fried Capers*

Rosemary Garlic Encrusted Pork Tenderloin- *Argentinian Chimichurri*

Grilled Bone-In Berkshire Pork Chop- *Brazilian Steakhouse Seasoning, Compound Butter*

From the Sea

Panko Encrusted Grouper- *Lemon Dill Aioli*

Seared Sea Scallops (2)- *Tomato Caper Relish*

Grilled Salmon- *Herbed Garlic Beurre Blanc*

Sautéed Shrimp (3) - *Garlic Butter Sauce*

Beef

Cabernet Braised Short Rib of Beef- *Red Onion Marmalade, Cabernet Jus (+10 per person)*

Grilled Tenderloin of Beef- *Argentinian Chimichurri (+16 per person)*

Grilled New York Strip- *Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus (+13 per person)*

“Ruby” & “Diamond” Selections

Second Course

(Duet- Choice of Two proteins on the same plate)

Poultry & Pork

Roasted Breast of Chicken - *Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus*

Herb-Crusted Breast of Chicken - *Sweet Tomato Jam, Tarragon Cream “Béarnaise”*

Seared Breast of Chicken Piccata - *Lemon Cream and Crispy Fried Capers*

Rosemary Garlic Encrusted Pork Tenderloin - *Argentinian Chimichurri*

Grilled Bone-In Berkshire Pork Chop- *Brazilian Steakhouse Seasoning, Compound Butter*

From the Sea

Panko Encrusted Grouper- *Lemon Dill Aioli*

Seared Sea Scallops (2) - *Tomato Caper Relish*

Grilled Salmon - *Herbed Garlic Beurre Blanc*

Sautéed Shrimp (3) - *Garlic Butter Sauce*

Beef

Cabernet Braised Short Rib of Beef - *Red Onion Marmalade, Cabernet Jus*

Grilled Tenderloin of Beef- *Argentinian Chimichurri*

Grilled New York Strip- *Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus*

Accompaniments

(Paired with Entrees)

From the Garden

(choose one)

Grilled Asparagus

Roasted Broccolini

Glazed Baby Carrots

Haricots Verts

Brussel Sprouts with Pancetta

Potatoes and Grains

(choose one)

Boursin Whipped Potatoes

Potatoes Gratin

Parmesan Mushroom Risotto

Roasted Fingerling Potatoes

Wild Rice Pilaf

Dinner Buffet (Sapphire, Ruby and Diamond) Package

Salads

*Partially Deconstructed
(choose one)*

Caesar- Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing

Baby Mixed Greens- Teardrop Tomato, Cucumber, Shaved Carrots, Shredded Cheddar, Champagne Vinaigrette

Arugula- Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette

Bluegrass Wedge- Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Goat Cheese, Creamy Herb Dressing

From the Garden

(choose one)

Grilled Asparagus

Roasted Broccolini

Glazed Baby Carrots

Haricots Verts

Brussel Sprouts with Pancetta

Selection of Soups

(choose one)

Manhattan Vegetable Chowder

Smoked Gouda and Roasted Vegetable Bisque

Italian Wedding Soup

Tomato Basil

Mushroom and Barley

Select Two Entrees

(choose two)

Select 2 Proteins of your choice

Potatoes and Grains

(choose one)

Boursin Whipped Potatoes

Potatoes Gratin

Parmesan Mushroom Risotto

Roasted Fingerling Potatoes

Wild Rice Pilaf

Crystal Package

Starting at \$185—Includes 4 Stations from below, 4.5 Hours Premium Bar Package, 3 Butler Passed Hors d'Oeuvres

Display & Carving Stations Reception

(Please see Director of Catering for additional options)

Salad Station

Classic Caesar Salad

Romaine, Croutons, Shaved Parmesan Cheese, Caesar Dressing

Baby Mixed Greens & Arugula

Teardrop Tomato, Cucumber, Goat Cheese Crumbles, Roasted Baby Beets, Champagne Vinaigrette and Truffle Vinaigrette

Soup Bar

(Select 2)

Manhattan Vegetable Chowder • Mushroom & Barley
Smoked Gouda and Roasted Vegetables • Italian Wedding Soup
Tomato Basil, Pesto Croutons

Grazing Board

American and International Farm House Cheeses, Fresh Fruit
Prosciutto Salami, Coppa, Grilled Vegetables, Assorted Olives, Nuts, Crudité
Assortment of Dips and Spreads, Marinated Artichoke Hearts, Dried Fruit
Pickles, Jam & Jelly, Assortment of Breads and Crackers

Mashed Potato Bar

Buttered Yukon Potatoes and Brown Sugar Sweet Potatoes

Toppings: Cheddar Cheese, Chives, Smoked Bacon, Caramelized Onions
Roasted Mushrooms, Sour Cream, Spiced Pecans, Baby Marshmallows

Pasta Bar

Cavatappi Pasta, Alfredo, Grilled Chicken

Penne Pasta, Marinara, Italian Sausage

Toppings: Asiago Cheese, Parmesan Cheese, Red Chili Flakes,
Olives, Basil Roasted Garlic, Sun Dried Tomatoes

Seafood Station

(Select 2)

Shrimp Cocktail - House Made Cocktail & Remoulade Sauce

Little Neck Clams - White Wine Garlic & Butter Sauce Served with Blue Dog Baguette

Seared Sea Bass - Confit Lemon Butter

Grilled Salmon - Wild Rice, Herbed Garlic Beurre Blanc

Carving Station

(Select 2)

(All Served With Miniature Rolls)

Flat Iron Steak

Creamy Mushroom Peppercorn Sauce

Roasted Certified Angus - Tenderloin of Beef

Red Wine Reduction, Creamy Horseradish, Henry Bain's

Prime Ribeye

Creamy Horseradish, Henry Bain's

Brown Sugar Glazed Ham

Sweet Brown Sugar Glazed

Dessert Display

Assorted house made bite sized desserts - client will work with pastry chef
selection of 6

Bar Package Tiers

Deluxe Package +\$11 Per person for each additional hour

Premium Package +\$13 per person for each additional hour

Prestige Package +\$14 per person for each additional hour

Deluxe Liquor

*Wheatley Vodka
Beefeater Gin
Bacardi Light Rum
Dewar's Scotch
Old Forester Bourbon
Four Roses Bourbon
El Jimador Tequila*

Wine

*Dark Horse Cabernet Sauvignon
Dark Horse Chardonnay
Sparkling/Prosecco*

Beer

*Domestic Beer (Mich Ultra, Coors Light)
Premium and Imported Beer (Stella, Modelo)*

Premium Liquor

*Tito's Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Dewar's Scotch
Makers Mark Bourbon
Four Roses Small Batch Bourbon
Bulleit Bourbon
Patron Tequila*

Wine

*Bogle Cabernet Sauvignon
Bogle Chardonnay
Sparkling/Prosecco*

Prestige Liquor

*Grey Goose Vodka
Tanqueray Gin
Flor De Cana Rum
Johnny Walker Black Scotch
Bulleit Rye Bourbon
Elijah Craig Small Batch Bourbon
Woodford Reserve
Don Julio Tequila*

Wine

*Wines of Francis Coppola Cabernet Sauvignon
Wines of Francis Coppola Chardonnay
Sparkling/Prosecco*

N/A Beverages

Coke Products, Bottled Water, Ginger Ale and Club Soda

Late Night Bites

Cheese Quesadillas *10 per person*
with Salsa Roja (Add Chicken \$2 per person)

Mini Sliders *(All Served on Brioche Buns) 13 per person*

- *Beef, Smoked Ketchup, Cheddar Cheese*
- *Hand Battered Fried Chicken, Red Onion, Local Pickles, Herb Dressing*

Chicken Wings *(House Made Buffalo and Korean BBQ Sauce) 12 per person*
Served with Herb Dressing, Bleu Cheese

Mini Deep Dish Pizzas *(Pepperoni, Sausage) 9 per person*

Add on to any of the above
French Fries in Bamboo Boat *5 per person*
Served with Ketchup, Mustard, Cheese Sauce