



*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, Grilled Cheese Crostini

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*

**Panko 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 -** *Rosemary Jus*

**Grilled 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*

Panko 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 - *Rosemary Jus*

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

### **From the Sea**

Panko Encrusted Grouper- *Lemon Dill Beurre Blanc*

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

Grilled Salmon— *Citrus 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*

Panko 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 - *Rosemary Jus*

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

### **From the Sea**

Panko Encrusted Grouper- *Lemon Beurre Blanc*

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

Grilled Salmon - *Citrus 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

## Selection of Soups

*(choose one)*

Manhattan Vegetable Chowder

Smoked Gouda and Roasted Vegetable Bisque

Italian Wedding Soup

Tomato Basil

Mushroom and Barley

## Potatoes and Grains

*(choose one)*

Boursin Whipped Potatoes

Potatoes Gratin

Parmesan Mushroom Risotto

Roasted Fingerling Potatoes

Wild Rice Pilaf

## From the Garden

*(choose one)*

Grilled Asparagus

Roasted Broccolini

Glazed Baby Carrots

Haricots Verts

Brussel Sprouts with Pancetta

## Select Two Entrees

*(choose two)*

Select 2 Proteins of your choice

# 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

*Silver Gate Cabernet Sauvignon*  
*Silver Gate 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

*Twenty Acres Cabernet Sauvignon*  
*Twenty Acres 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*