

The Brick House proudly offers ~  
Complimentary Valet Parking  
Seasonal Coat Check  
Premium Open Bar  
for Cocktail Hour & Entire Reception

## Wedding Menu

**Tuscan Table** ~ Exquisite Cold Display  
Fresh Mozzarella, Parmigiano-Reggiano & Asiago Cheeses, Sliced  
Cold Italian Meats, Sauteed Hot Peppers, Roasted Red Peppers,  
Tuscan Bean Salad, Olives, Bruschetta & Cheese Bread

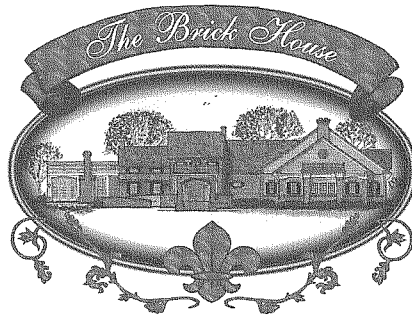
## Captain Stations

### Saute Station (select two)

Chicken Breast with Roasted Garlic & Shallot Cream Sauce  
Soft Shell Crabs in Citrus Beurre Blanc  
Medallions of Pork Madeira Wine Sauce

### Carving Station (select two)

Roasted Turkey Breast with Giblet Gravy  
Baked Ham with Honey Mustard Sauce with mini biscuits  
Roast Loin of Pork Hawaiian Glace  
Marinated Skirt Steak  
Pepper Crusted Pastrami with Horseradish Sauce

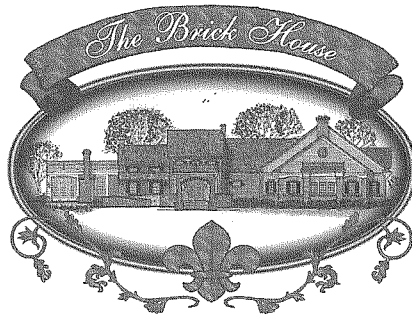


**Hot & Cold Butlered Hors D'oeuvres** (Select Six)

- Jumbo Shrimp Cocktail
- Caviar with Crème Fraiche on Toast Points
- Spicy Chicken Salad Canapes
- Smoked Salmon Tartare Canapes
- Herbed Goat Cheese & Sundried Tomatoes  
Melon & Prosciutto
- Sliced Sirloin Wrapped Asparagus Balsamic
- Tabbouleh Salad in Cucumber Cups with Yogurt
- Vegetable Spring Rolls with Hoisin Sauce
- Brie & Raspberry En Croute
- Filet of Beef with Gorgonzola on a Crostini
- Beef Satay or Chicken Satay
- Petite Beef Wellington
- Buffalo Shrimp or Coconut Shrimp
- Toasted Cheese Raviolis with Marinara
- Beef Franks En Croute
- Rice Balls with meat center
- Spinach & Feta Phyllo Triangles
- Mini Swedish or Italian Meatballs
- Applewood Smoked Bacon Wrapped Scallops
- Baby Lamb Chops

**Buffet-Style Hot Chafing Dishes** (Select Six)

- Jumbo Crabmeat Stuffed Mushrooms
- Baked Clams Casino
- Fried Calamari with Spicy Marinara
- Tenderloin of Chicken with Pignoli & Sundried Tomatoes
- Jumbo Sausage Stuffed Mushrooms
- Baked Clams Oreganato
- Eggplant Rollatini
- Thai Beef & Broccoli



## Sit-Down Dinner Menu

### Pasta Course

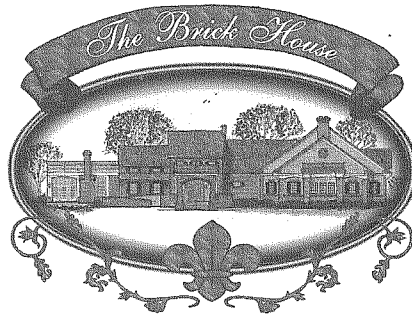
Agnalotti with Porcini Mushrooms & Brandy Cream  
Penne Rigate Alla Con Vodka with peas & prosciutto  
Farfalle with Sundried Tomatoes, Pignoli Nuts & Olives  
Cavatelli with Broccoli, Garlic & Oil  
Rotelli with Fresh Fennel Sausage Ragout

### Salad Course

Classic Caesar Salad  
Italian House Salad  
Mixed Baby Field Greens with Vinaigrette  
Arugula, Hearts of Palm, Avocado, Shaved Pecorino  
& Lemon Olive Oil  
Mixed Baby Greens, Mandarin Orange Segments, Gorgonzola,  
Sunflower Seeds, Sundried Cranberries with Balsamic Vinaigrette  
Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil  
& White Balsamic Vinegar  
Mesculin Greens, Apples, Pears, Candied Walnuts,  
Gorgonzola & Raspberry Dressing

### Intermezzo

Raspberry Sorbet with Seasonal Berries  
Lemon Sorbet with Raspberry Coulis



## ~Entrées~

### **Beef Selections**

Prime Rib of Beef Au Jus with Horseradish Cream  
Grilled Veal Porterhouse Chop with Garlic & Rosemary  
Grilled Filet Mignon, Gorgonzola Crusted (optional)  
with a Merlot Reduction  
Grilled Filet Mignon Au Poivre

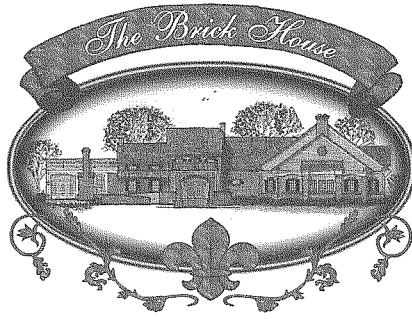
### **Chicken Selections**

Breast of Chicken Saute Francaise  
with chopped tomatoes & diced prosciutto  
Pecan Crusted Chicken with Lemon Maple Bourbon Beurre Blanc  
Breast of Chicken layered with Prosciutto Di Parma, Sage, Mozzarella  
& Lemon Veloute  
Breast of Chicken with Eggplant Cutlet, Mozzarella  
with Marsala Sauce

### **Seafood Selections**

Sesame Seed Crusted Chilean Sea Bass with Balsamic Glace  
Pistachio Crusted Halibut drizzled with Raspberry Sauce  
Red Snapper Provencale with chopped tomatoes, capers,  
green olives & champagne  
Sea Bass with mango relish & basil oil  
Blackened Mahi Mahi

Entrees served with Italian Roasted Potatoes  
& a Fresh Vegetable Medley



## Own Wedding Cake

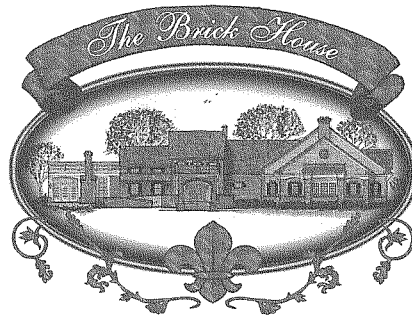
Complimented with mini pastries, fruit tarts &  
Chocolate-dipped strawberries  
or Fresh Seasonal Fruit Platters.

## Standard Pricing Information

Saturday Evenings ~ \$125 p.p.  
+ tax & gratuity

Friday Evening, Saturday Daytime\* or Sunday ~  
\$115 p.p.  
+ tax & gratuity

\*Saturday daytime ~ 12-4 P.M. or 1-5 P.M.



## Wedding Menu ~ Upgrades

### **Raw Bar** ~ \$15 p.p. to include:

Chilled Colossal Shrimp, Little Neck Clams, Canadian Belon Oysters, Alaskan King Crab Legs, Poached Salmon & Seafood Salad

### **Sushi & Sashimi Station** ~ \$10 p.p.

Assorted Sushi Rolls & Sashimi beautifully displayed on boats served with wasabi, soy & fresh ginger

### **Cold Fish Display** ~ \$10 p.p.

Smoked Petrossian Salmon, Whitefish Salad, Smoked Sturgeon, Sable & Rainbow Trout with Classic Garnishes

### **Caviar Station** ~ Market Price

### **International Cheese Display** ~ \$8 p.p.

Assorted Fine Cheeses with Fresh Seasonal Fruit, Water Crackers & French Baguettes

### **Viennese Table** ~ \$10 p.p.

Fine cakes, pastries, fruit platters, cheesecakes, pies, chocolate-dipped strawberries & ice cream.

Entrée Upgrade~

**Lobster Tail & Porterhouse**

**Ice Carvings**

**Fine Linens & Chairs Covers Available**