



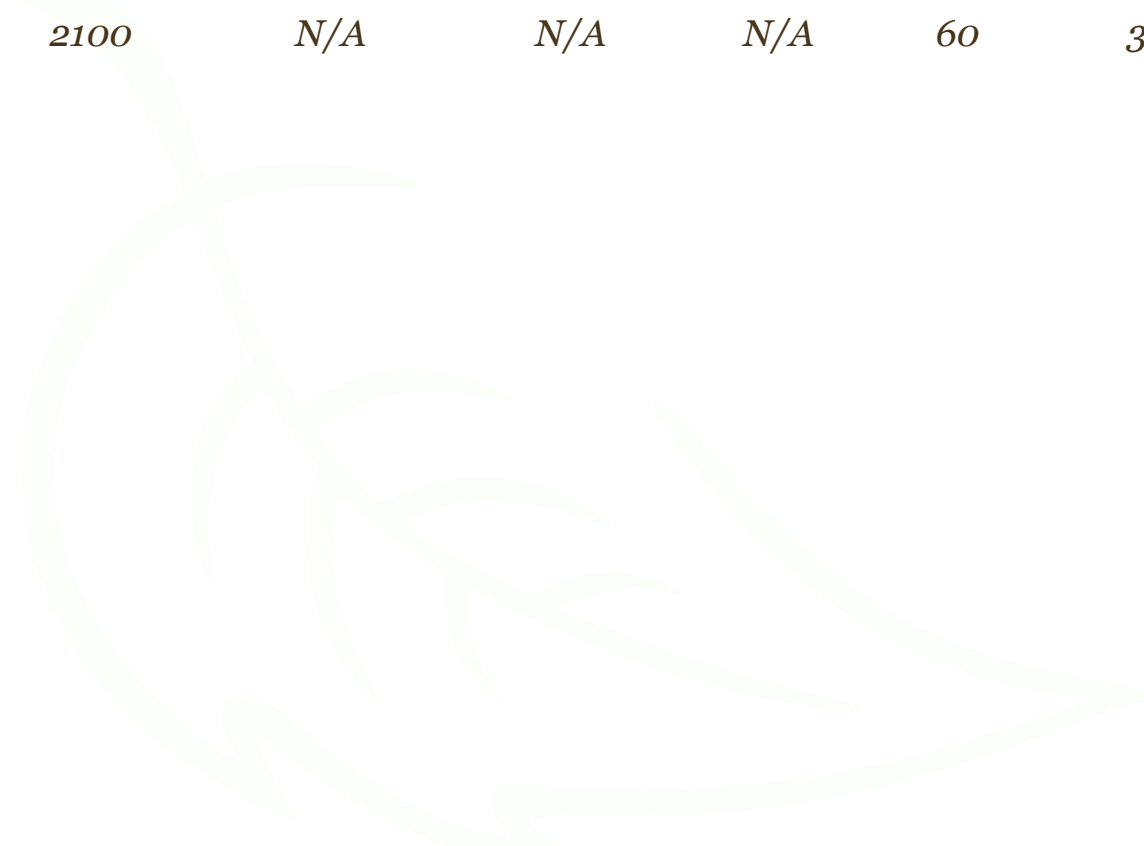
# BROOKSHIRE

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*weddings • receptions • social events*  
*[www.brookshire.biz](http://www.brookshire.biz)*

# BROOKSHIRE DIMENSIONS AND CAPACITY

	SQ FOOT	CLASSROOM	BANQUET	THEATER	WIDTH	LENGTH
<i>Ballroom</i>	<i>6400</i>	<i>500</i>	<i>500</i>	<i>800</i>	<i>80</i>	<i>80</i>
<i>Room A</i>	<i>3200</i>	<i>225</i>	<i>175</i>	<i>400</i>	<i>80</i>	<i>40</i>
<i>Room B</i>	<i>3200</i>	<i>225</i>	<i>175</i>	<i>400</i>	<i>80</i>	<i>40</i>
<i>Patio A</i>	<i>2000</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>	<i>50</i>	<i>40</i>
<i>Patio B</i>	<i>2000</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>	<i>50</i>	<i>40</i>
<i>Lobby</i>	<i>2100</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>	<i>60</i>	<i>35</i>



# MEETING PACKAGES

*Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea*

## OPTION 1 - 49.95 PP

### CONTINENTAL BREAKFAST

*Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip*

OR

### YOGURT PARFAIT BUFFET

*Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries*

### DELI LUNCH BUFFET

*Lunch is prepared in individual boxes or buffet style with sandwich, your choice of pasta salad or fruit salad and potato chips*

### SAVORY ITALIAN PANINI

*Ham, salami, mozzarella and mild banana peppers with herb seasoning on ciabatta bread*

### THE CLUB

*Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion with mayonnaise on ciabatta bread*

### THE ROASTY TOASTY

*Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on marble rye*

### CHICKEN SALAD

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds with lettuce and sliced tomato on a fresh baked croissant*

### CHIPOTLE TURKEY

*Roast turkey breast, provolone, lettuce, tomato, red onion with chipotle mayo on ciabatta bread*

### HOLD THE MEAT WRAP

*Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red pepper hummus wrapped in a tortilla*

## AFTERNOON SNACK

*Assorted cookies and brownies*

*25 person minimum package guarantee. If minimum is not met, a 50 fee will be required  
Soda or juice available upon request additional 1.95 pp*

# MEETING PACKAGES

Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea

## OPTION 2 - 53.95 pp

### CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

OR

### YOGURT PARFAIT BUFFET

Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries

### LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

### ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

SLOW ROASTED ROSEMARY CHICKEN  WITH NO JUS  
Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

### LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

### GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

### CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

## SIDES

Choice of Two

Wild Rice Pilaf

Penne Pasta with Marinara   or Alfredo Sauce 

Chef's Roasted Seasonal Vegetables   

Chive or Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Honey Glazed Carrots  




Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  

Au Gratin Potatoes 

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Vegetable Orzo Pasta Salad 

Southern Style Corn  

Sautéed Summer Squash   

Quinoa with Mushrooms   

## AFTERNOON SNACK

Choose two: Fresh vegetables with roasted red pepper dip, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

25 person minimum package guarantee. If minimum is not met, a 50 fee will be required

Soda or juice available upon request additional 1.95 pp

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# MEETING PACKAGES

Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea

## OPTION 3 - 56.95 pp

### HOT BREAKFAST (SELECT 1)

#### BREAKFAST SANDWICH

Your choice of bacon, egg and cheddar, or sausage, egg and cheddar breakfast sandwich served with potatoes and seasonal fresh fruit with strawberry cream cheese dip

#### BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, peppers, onions and sausage or bacon wrapped in a tortilla served with potatoes and seasonal fresh fruit and strawberry cream cheese dip

#### ALL AMERICAN BREAKFAST SAMPLER

Scrambled eggs, crisp bacon and sausage, potatoes, assorted breakfast pastries and seasonal fresh fruit with strawberry cream cheese dip

### LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

#### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

#### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

#### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

#### ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

#### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

#### SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

#### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

#### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

#### PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

#### LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

#### GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

#### CHEF CARVED MEATS WITH NO SAUCE

Choice of One  
Top round roast with mushroom sauce,  
Pork loin with apple cranberry relish  
Roast turkey with gravy  
Pineapple glazed ham  
USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

### SIDES

Choice of Two

Wild Rice Pilaf

Penne Pasta with Marinara   or Alfredo Sauce 

Chef's Roasted Seasonal Vegetables   

Chive or Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Honey Glazed Carrots  

Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  

Au Gratin Potatoes 




Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Vegetable Orzo Pasta Salad 

Southern Style Corn  

Sautéed Summer Squash   

Quinoa with Mushrooms   

### AFTERNOON SNACK


Choose two: Fresh vegetables with hummus, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

25 person minimum package guarantee. If minimum is not met, a 50 fee will be required

Soda or juice available upon request for an additional 1.95 pp

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# BREAKFAST BUFFET MENU

*Includes self-serve beverage station with water, regular and decaffeinated coffee, iced and hot tea*

## CONTINENTAL BREAKFAST

*10.75 pp*

*Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip*

## YOGURT PARFAIT BUFFET

*7.25 pp*

*Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries.*

## BREAKFAST SANDWICHES

*13.75 pp*

*Your choice of bacon, egg and cheddar, or sausage, egg and cheddar breakfast sandwiches served with potatoes, seasonal fresh fruit with strawberry cream cheese dip*

## BREAKFAST BURRITOS

*13.75 pp*

*Scrambled eggs, cheddar cheese, peppers, onions and sausage or bacon wrapped in a tortilla served with potatoes, seasonal fresh fruit and strawberry cream cheese dip*

## ALL AMERICAN BREAKFAST BUFFET

*16.50 pp*

*Scrambled eggs, crisp bacon and sausage, potatoes, assorted breakfast pastries and seasonal fresh fruit with strawberry cream cheese dip*

## BRUNCH BUFFET

*20.95 pp \**

*Scrambled eggs, crisp bacon, sausage, potatoes, assorted breakfast pastries, seasonal fresh fruit with strawberry cream cheese dip, mixed green salad with house made vinaigrette and ranch dressing, vegetable orzo pasta salad, sliced ham and assorted desserts*

*\*Omelette or belgian waffle station available for an additional 5 pp*

# LUNCH BUFFET MENU

*Includes self-serve beverage station with water, regular and decaffeinated coffee, iced and hot tea*

## DELI LUNCH BUFFET

*13.45 pp*

*Lunch is prepared in individual boxes or buffet style with sandwich, your choice of pasta salad or fruit salad, potato chips and cookies*

## SAVORY ITALIAN PANINI

*Ham, salami, mozzarella and mild banana peppers with herb seasoning on an Italian hoagie roll*

## THE CLUB

*Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion with mayonnaise on an Italian hoagie roll*

## THE ROASTY TOASTY

*Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on an Italian hoagie roll*

## CHICKEN SALAD

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds with lettuce and sliced tomato on a fresh baked croissant*

## CHIPOTLE TURKEY

*Roasted turkey, provolone, lettuce, tomato, red onion with chipotle mayo on ciabatta bread*

## HOLD THE MEAT WRAP

*Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red pepper hummus wrapped in a tortilla*

## SOUP AND SALAD BUFFET

*16.25 pp*

*Choice of two hearty soups, mixed salad greens with toppings including grilled chicken, shredded cheese, pepperoni, bacon, cucumbers, peppers, onions, banana peppers, carrots, home-style croutons, house made vinaigrette and ranch dressing, fresh baked rolls and assorted cookies*

## SOUP AND SANDWICH BUFFET

*16.25 pp*

*Choice of two hearty soups, two deli sandwiches, chips and assorted cookies*

# BUFFET MENU

Choice of one entree and two sides with mixed green salad, house made vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, assorted desserts, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff

## OPTION 1 - 22 PP

### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

### SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

### ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

### LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

### GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

### CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

## SIDES

Choice of Two

Wild Rice Pilaf

Penne Pasta with Marinara   or Alfredo Sauce 

Chef's Roasted Seasonal Vegetables   

Chive or Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Honey Glazed Carrots  

Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  

Au Gratin Potatoes 

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Vegetable Orzo Pasta Salad 

Southern Style Corn  

Sautéed Summer Squash   

Quinoa with Mushrooms   

\*15 person minimum package guarantee. If minimum is not met, a 50 fee will be required

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# BUFFET MENU

*Includes salad served tableside with house made vinaigrette and ranch dressing,  
artisan bread basket with infused dipping oil, pre-set water with self-serve beverage station including  
regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 2 - 30 PP

### HORS D'OEUVRES

*Choice of two, one of which can be passed or served tableside for no additional charge*

#### COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork baked  
meatballs served with marinara or barbecue sauce*

#### SPINACH RISOTTO STUFFED MUSHROOMS

*Mushroom caps delicately filled with rich, creamy risotto  
lightly dusted with parmesan cheese*

#### BACON WRAPPED WATER CHESTNUTS

*Lightly glazed with honey cracked pepper sauce*

#### CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken,  
mayonnaise, red onion, celery and almonds served in petite  
phyllo cups*

#### MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly  
sliced red onions and dill pickle slices*

#### SPINACH AND ARTICHOKE FONDUE

*Warm, creamy dip with spinach, tender artichokes and melted  
cheeses, served with crisp corn tortilla chips*

#### BUFFALO CHICKEN DIP

*Hot, creamy and decadent served with salty, crisp corn tortilla  
chips*

#### CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue  
and buffalo sauces*

#### LOADED POTATO CUPS

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh  
scallions, sour cream and lightly sprinkled with sea salt*

#### CRUDITE CUPS

*An individual serving of seasonal, fresh, crisp vegetables served  
with choice of ranch, bleu cheese or roasted red pepper dip*

#### SHRIMP SHOOTERS

*Two large Gulf shrimp served with vodka cocktail sauce and  
lemon wedge*

#### SCOOP OF FRUIT IF KABOBS

*Fresh seasonal fruit anchored in creme anglaise served in a  
sweet waffle cone*

#### SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar  
and monterey jack on brioche bread served with hearty  
tomato basil soup*

#### LETTUCE WRAPS

*Marinated asian chicken or shrimp and vegetables in bibb  
lettuce with soy dipping sauce*

#### TRADITIONAL DEVILED EGGS

*Beautifully placed in individual spoons, garnished with a sprig  
of chive and paprika*

#### DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper  
jack, smoked gouda and muenster, garnished with walnuts,  
cranberries and grapes; with gourmet crackers*

#### BRUSCHETTA DISPLAY

*Parmesan crusted ciabatta bread served with basil  
marinated tomatoes*


#### NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha  
ketchup, mustard and sweet relish*

#### CHARCUTERIE

*A selection of cured meats including but not limited to  
prosciutto, soppressetta, chorizo and artisanal cheeses;  
fontina and gruyere, olives, red peppers, roasted garlic and  
seasoned flat bread*

#### ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil *  
*Caramelized onion with bacon & gruyere*  
*Prosciutto, pear & olive oil*  
*Spicy sausage and fontina cheese*

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# BUFFET MENU CONT'D

## ENTREES

Choice of two

### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

### SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

### ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

### LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

### GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

### CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

## SIDES

Choice of Two

Wild Rice Pilaf

Penne Pasta with Marinara   or Alfredo Sauce 

Chef's Roasted Seasonal Vegetables   

Chive or Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Honey Glazed Carrots  

Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  

Au Gratin Potatoes 

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Vegetable Orzo Pasta Salad 

Southern Style Corn  

Sautéed Summer Squash   

Quinoa with Mushrooms   

\*15 person minimum package guarantee. If minimum is not met, a 50 fee will be required

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# FAMILY STYLE MENU

*Includes a seasonal green salad served family style with house made vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

24 PP

## ENTREES

*Choice of One*

### PINEAPPLE GLAZED SMOKED HAM 🍷

*Thick sliced ham with pineapple glaze*

### BLACKENED CHICKEN

*Blackened chicken with smoky tasso cream sauce flavored with cured ham*

### ASIAGO CHICKEN

*Lightly breaded and topped with sweet creamy asiago cheese sauce*

### CHICKEN MARSALA

*Traditional Marsala wine mushroom sauce*

### SLOW ROASTED ROSEMARY CHICKEN 🍷 WITH NO JUS

*Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus*

### CARIBBEAN JERK CHICKEN 🍷

*Grilled marinated chicken breast covered with a blend of sweet pineapple mango salsa*

### PORK SCALLOPINI

*Roasted pork in a heavy cream sage sauce*

### BEEF BRACIOLE

*Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella cheese and topped with beefy tomato sauce*

### ASIAN FLANK STEAK 🍷

*Tender, juicy biased cut steak served in a sweet teriyaki glaze*

### BEEF TIPS

*Braised beef tenderloin tips slow cooked in rich burgandy mushroom gravy*

### BRAISED BEEF SHORT RIBS

*Slow cooked until tender in rich demi au jus*

### PENNE PASTA 🌿 WITH NO CHICKEN

*Pesto sauce made with basil and pine nuts, grilled chicken and chef's roasted seasonal vegetables topped with romano cheese*

### PASTA WITH MEATBALLS

*Pasta with marinara sauce and house-made beef and pork blend baked meatballs*

## SIDES

*Choice of Two*

*Wild Rice Pilaf*

*Penne Pasta with Marinara 🌿 🍷 or Alfredo Sauce 🌿*

*Chef's Roasted Seasonal Vegetables 🌿 🍷 🍷*

*Chive or Roasted Garlic Mashed Potatoes 🌿 🍷*

*Smashed Red Skin Potatoes 🌿*

*Honey Glazed Carrots 🌿 🍷*

*Gourmet Macaroni & Cheese 🌿*

*Roasted Root Vegetables 🌿 🍷 🍷*

*Parsley New Potatoes 🌿 🍷*

*Au Gratin Potatoes 🌿*

*Fresh Green Beans with Bacon 🍷*

*Oven Roasted Brussel Sprouts 🌿 🍷 🍷*

*Vegetable Orzo Pasta Salad 🌿*

*Southern Style Corn 🌿 🍷*

*Sautéed Summer Squash 🌿 🍷 🍷*

*Quinoa with Mushrooms 🌿 🍷 🍷*

*Second entrée available additional 5 pp*

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# SERVED DINNER MENU

*Includes one entrée, specialty salad, artisan bread basket with infused dipping oil and beverages including water, regular and decaffeinated coffee, iced and hot tea, choice of cheesecake with strawberry sauce or pie, china, flatware and full service staff*

34 PP

## ENTREES

### SURF & TURF WITH SHRIMP

*Filet prepared with house made demi-glace and choice of grilled shrimp skewer or crab cake topped with remoulade, served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables*

### SALMON WITH LEMON DILL OR MANGO SALSA

*Served with wild rice pilaf and chef's roasted seasonal vegetables*

### STUFFED CHICKEN BREAST

*Sausage and polenta filling topped with garlic cream sauce, roasted garlic mashed potatoes and chef's roasted seasonal vegetables*

### ROASTED HALF CHICKEN

*Marinated in fresh herbs and served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables*

### PANCETTA AND PEAR-STUFFED PORK

*Chops or loin served over au gratin potatoes with chef's roasted seasonal vegetables*

### BARRAMUNDI FRESHWATER FISH

*Barramundi is oven roasted and has a mild buttery flavor, very moist and succulent served with tomato caper relish, wild rice pilaf and chef's roasted seasonal vegetables*

### PRIME RIB

*USDA prime rib of beef topped with hickory au jus served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables.*

## SALADS

### MIXED GREEN SALAD

*Cherry tomatoes, house made croutons, bleu cheese crumbles, toasted walnuts, almonds or pecans and served with balsamic vinaigrette*

### CLASSIC WEDGE

*Crisp bacon, egg, red onion, bleu cheese crumbles and served with ranch dressing*

*\*Any entrée listed on the buffet menu may be substituted as a plated dinner*

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# HORS D'OEUVRES BUFFET MENU

*Includes cheese and cracker board, vegetable display with roasted red pepper dip and choice of three additional hors d'oeuvres, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 1 - 19 PP

*Choice of Three Additional Appetizers*

### DIPS

*served with tortilla chips*

SPINACH & ARTICHOKE  or BUFFALO CHICKEN

### PETIT SANDWICHES

*Choice of One or Two*

CUCUMBER TOMATO WITH HERB SPREAD

TURKEY & CHEDDAR

HAM & SWISS WITH HONEY MUSTARD

CHICKEN SALAD

ROAST BEEF & CHEDDAR WITH CREAMY  
HORSERADISH

### COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork  
baked meatballs served with marinara or barbecue sauce*

SPINACH RISOTTO STUFFED MUSHROOMS 

*Mushroom caps delicately filled with rich, creamy risotto  
lightly dusted with parmesan cheese*

BACON WRAPPED WATER CHESTNUTS 

*Lightly glazed with honey cracked pepper sauce*

CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of  
chicken, mayonnaise, red onion, celery and almonds served  
in petite phyllo cups*

MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly  
sliced red onions and dill pickle slices*

CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue  
and buffalo sauces*

LOADED POTATO CUPS 

*Petite red skins stuffed with sharp cheddar, crispy bacon,  
fresh scallions, sour cream and lightly sprinkled with sea salt*

CRUDITE CUPS   

*An individual serving of seasonal, fresh, crisp vegetables served  
with choice of ranch, bleu cheese or roasted red pepper dip*

SHRIMP SHOOTERS 

*Two large Gulf shrimp served with vodka cocktail sauce and  
lemon wedge*

SCOOP OF FRUIT ,  IF K ABOBS

*Fresh seasonal fruit anchored in creme anglaise served in a  
sweet waffle cone*

SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar  
and monterey jack on brioche bread served with hearty  
tomato basil soup*

LETTUCE WRAPS

*Marinated asian chicken or shrimp and vegetables in bibb  
lettuce with soy dipping sauce*

TRADITIONAL DEVEILED EGGS  

*Beautifully placed in individual spoons, garnished with a  
sprig of chive and paprika*

BRUSCHETTA DISPLAY  

*Parmesan crusted ciabatta bread served with basil  
marinated tomatoes*


NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha  
ketchup, mustard and sweet relish*

CHARCUTERIE

*A selection of cured meats including but not limited to  
prosciutto, soppressetta, chorizo and artisanal cheeses;  
fontina and gruyere, olives, red peppers, roasted garlic and  
seasoned flat bread*

ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil   
Caramelized onion with bacon & gruyere  
Prosciutto, pear & olive oil  
Spicy sausage and fontina cheese*

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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# HORS D'OEUVRES BUFFET MENU

*Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 2 - 30 PP

### DISPLAY SELECTIONS

*Choice of Two*

#### SPINACH AND ARTICHOKE FONDUE

*Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips*

#### BUFFALO CHICKEN DIP

*Hot, creamy and decadent served with salty, crisp corn tortilla chips*

#### DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers*

#### CHIPS AND DIP DISPLAY

*Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole*

#### FRESH FRUIT DISPLAY

*Fresh seasonal fruit served with peanut butter dip or strawberry cream cheese dip*

### HORS D'OEUVRES

*Choice of Four*

#### COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce*

#### SPINACH RISOTTO STUFFED MUSHROOMS

*Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese*

#### BACON WRAPPED WATER CHESTNUTS

*Lightly glazed with honey cracked pepper sauce*

#### CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups*

#### MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices*

#### CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue and buffalo sauces*

#### LOADED POTATO CUPS

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt*

#### CRUDITE CUPS

*An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip*

#### SHRIMP SHOOTERS

*Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge*

#### SCOOP OF FRUIT IF K.ABOBS

*Fresh seasonal fruit anchored in pastry cream served in a sweet waffle cone*

#### SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup*

#### LETTUCE WRAPS

*Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce*

#### TRADITIONAL DEVEILED EGGS

*Beautifully placed in individual spoons, garnished with a sprig of chive and paprika*

#### BRUSCHETTA DISPLAY

*Parmesan crusted ciabatta bread served with basil marinated tomatoes*


#### NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha ketchup mustard and sweet relish*

#### CHARCUTERIE

*A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread*

#### ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil  Caramelized onion with bacon & gruyere Prosciutto, pear & olive oil Spicy sausage and fontina cheese*

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# HORS D'OEUVRES BUFFET MENU CONT'D

## OPTION 2 - 30 PP

### STATIONS

*Choice of One*

#### MARTINI MASHED POTATO STATION

*Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass*

#### BAKED POTATO STATION

*Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad*

#### TACO STATION

*Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans*

#### CHEF MANNED PASTA STATION

*Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread*

#### TAC AND GUAC STATION

*Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips*

#### CARVER SANDWICH STATION

*Served with select bread and buns, toppings and sauces*

#### HONEY HAM

#### ROASTED TURKEY BREAST

#### PORK TENDERLOIN

#### ROAST BEEF

#### PRIME RIB *additional 2 pp*

# A LA CARTE HORS D'OEUVRES

2.95 PP\*

## COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

## SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

## BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

## CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

## MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

## SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips

## BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

## CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

## LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

## CRUDITE CUPS

An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip

## SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

## SCOOP OF FRUIT IF KABOBS

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

## SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

## LETTUCE WRAPS

Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

## TRADITIONAL DEVILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

## DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

## BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes


## NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

## CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, sopresetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

## ASSORTED FLAT BREAD PIZZAS

Fresh mozzarella, balsamic vinegar, tomato and basil   
Caramelized onion with bacon & gruyere  
Prosciutto, pear & olive oil  
Spicy sausage and fontina cheese

## UPGRADED HORS D'OEUVRES

3.95 PP\*

## SMOKED SALMON SKEWER

Smoked salmon and mango skewer topped with tomato relish on petite spoon

## CEVICHE

Red snapper, lime, spicy tomato and avocado ceviche with tortilla crisps

## SHRIMP & GRITS

Seasoned shrimp on creamy cheddar grits served in a ramekin

## TUNA & CUCUMBER

Blackened tuna, creamy herb spread and cucumber served on a crispy wonton

## FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a soft tortilla with spicy bistro sauce

\*Does not include service staff

\*Upgraded hors d'oeuvres can be substituted out for a 1 to any packaged hors d'oeuvres

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# HORS D'OEUVRES PLATTERS

## CHIPS AND DIP DISPLAY

*Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole*

## FRESH VEGETABLE DISPLAY

*Seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip*

## FRESH FRUIT DISPLAY

*Fresh seasonal fruit served with peanut butter or strawberry cream cheese dip*

## DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers*

*Small - 62 Large - 125*

*Small Platters Serve 20-25 guests*

*Large Platters Serve 50-55 guests*

## HOT DIPS

### SPINACH AND ARTICHOKE FONDUE

*Served with tortilla chips*

### BUFFALO CHICKEN

*Served with tortilla chips*

*75.95*

*Hot Dips Serve 30 guests*

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# STATIONS

## MARTINI MASHED POTATO STATION

9.45 pp

*Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass*

## CHILI CHEESE STATION

11 pp

*Home-style chili, shredded cheddar cheese, onions and cornbread*

## BAKED POTATO STATION

11.45 pp

*Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad*

## BURGER AND CONEY STATION

12.25 pp

*1/4 pound flat top burgers & all beef hot dogs with lettuce, tomato, onion slices, assorted cheeses, mustard, mayo, ketchup, coney sauce, diced onions, served with choice of two sides*

## TACO STATION

13 pp

*Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans*

## TAC AND GUAC STATION

14.45 pp

*Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips*

## CHEF MANNED PASTA STATION

15 pp

*Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, romano cheese, caesar salad and garlic bread*

## CARVER SANDWICH STATION

*Served with select bread and buns, toppings and sauces*  
11.45 pp (minimum of 25)

## HONEY HAM

## ROASTED TURKEY BREAST

## PORK TENDERLOIN

## ROAST BEEF

PRIME RIB *additional 2 pp*

# SWEET TREATS

3.95 PP

## DESSERT DISPLAY

*An assortment of chocolate covered strawberries, beignets, Italian clothes pins, chocolate mousse cups, brownies and cheesecake bites*

## PIE OR CHEESECAKE SELECTION

*Choice of two pie or cheesecake flavors*

## S'MORES BUFFET

*Plain and chocolate graham crackers with all of the trimmings needed to make the perfect s'more;*

*Milk chocolate, dark chocolate, mint chocolate and peanut butter cups*

*Your choice of three flavors of gourmet marshmallows – vanilla bean, chocolate, peanut butter, peppermint, strawberry, raspberry, coffee and maple*

## GOURMET COFFEE STATION

*Regular and decaf coffee served with fresh cream, sugar cubes, ground cinnamon, chocolate shavings, fresh orange zest, flavored syrups, whipped cream for topping and biscotti*

## GOURMET HOT CHOCOLATE STATION

*Sweet, decadent hot chocolate with all the trimmings; fresh whipped cream, mini marshmallows, chocolate and caramel syrup, chocolate shavings and cinnamon*

# BREAK MENU

*Assorted fresh baked cookies and brownies*

*3 pp*

*Fresh vegetables with hummus, seasonal fresh fruit and brownies*

*5 pp*

*Cookies, brownies, kettle chips, nuts, soda and bottled water*

*6.50 pp*

*Fresh vegetables with hummus, granola bars, seasonal fresh fruit, bottled water and assorted juices*

*8.50 pp*

*Cheese and crackers, seasonal fresh fruit, granola and fruit bars, cookies, brownies, soda and bottled water*

*9.50 pp*

# PICNIC PACKAGES

*Includes buns, condiments, choice of two sides, potato chips, assorted cookies and brownies, disposable ware, self-serve beverage station including water, regular and decaffeinated coffee, iced tea*

## CHEESEBURGER SLIDERS & CAROLINA BBQ PULLED PORK SLIDERS

*15.45 pp*

*Handmade all beef patties and tender bbq pulled pork on mini brioche buns*

## HAMBURGERS, HOT DOGS & BRATS

*18.95 pp*

## HAMBURGERS, CAROLINA PULLED PORK & BBQ CHICKEN

*21.95 pp*

## SIDES

*Creamy coleslaw, baked beans, potato salad, fruit salad, gourmet macaroni & cheese, mixed green salad with house made vinaigrette and ranch dressings, sautéed summer squash, quinoa with mushrooms, roasted vegetable orzo salad or traditional pasta salad*

# BAR MENU

*Bar packages include specified liquor, Chardonnay, Cabernet, Merlot, White Zinfandel, and Moscato, bottled beer (Bud, Bud Light, Michelob Ultra, and Yuengling Lager), non-alcoholic drinks (Pepsi), ice and mixers.*

## OPEN BAR OPTIONS

### BEER AND WINE

*16 per person for 4 hours*

### BEER, WINE AND HOUSE LIQUOR

*Brands Vary*

*22 per person for 4 hours*

### BEER, WINE AND CALL LIQUOR

*Smirnoff, Bacardi, Dewar's, Jim Beam, Bombay, Seagram's 7, Jose Cuervo Gold, Kahlua, Amaretto, Triple Sec, Irish Cream*

*32 per person for 4 hours*

## HOSTED (CONSUMPTION) BAR OPTIONS

*Non-Alcoholic Drinks - 2*

*Beer - 3*

*Wine - 5*

*Mixed Drinks - 7*

## CASH BAR

*Prices are listed above and guests are also welcome to use a credit card*

*Bartender fee is 150 per bartender.*

# INFORMATION AND POLICIES

**Deposit & Payment Terms:** Will be specified in your individual contract.

**Tax and Service Charge:** A 20% service charge and applicable state sales tax will be applied towards the final bill.

**Facility Fee:** A facility fee is applied to all events. This fee includes the space, tables, chairs, and standard a/v equipment.

**Minimums:** Minimums apply to all events. If the minimum is not met, a fee for the difference will be added to your final bill.

**Guarantees:** A final guest count will be due 10 days prior to the event. Final charges will be based on the guarantee. If no guarantee is provided, we will bill for the expected attendance as listed on your contract. If actual attendance exceeds the guaranteed number, we will make every effort to accommodate the extra number and then bill accordingly.

**Special Meals/Children's Meals:** Please let us know of any children's meals, vegetarian requests, special dietary needs, or religious restrictions 10 days prior to the event.

**Beverage Service:** State law prohibits guests from bringing alcohol into or removing from our facility. Our liquor license allows us to serve alcoholic beverages until 2AM EST.

**Parking:** We offer free parking.

**Audio Visual:** We are happy to assist you in any audio visual support you may need for your event. Advance notification is required and additional charges may apply.

**Damage and Liability:** The client shall be responsible for any damage or loss. Brookshire is not responsible for items left before, during, or after the event.

**Cancellation:** In addition to the loss of the non-refundable deposit, the client will be responsible for paying the expected total costs of the event if the date is not resold.

**Gratuity:** Gratuity is not required and is at your discretion.