

***The Brewster Inn***  
***Wedding Sit-Down Reception***  
***Maximum count 160***

***Approximately \$48.00 per guest includes the following***

***Salads***

*Romaine with seasonal fruit, sliced almonds with a choice of house made dressing...  
included*

*Brewster Caesar Salad...included*

***Or you can upgrade to one of the following:***

*Maytag Bleu Cheese with wild greens, red grapes, walnuts and balsamic vinaigrette +3*

*Asiago Cheese Cup Salad offers a chef's choice of seasonal greens and ingredients+3*

*Harvest stacked salad with cougar gold cheese, fried onions, apple wood smoked bacon,  
peppercorn dressing and cider reduction +3*

***Sorbet Intermezzo +2.50***

*Luscious, yet refreshing fruit sorbet beautifully presented between courses.*

## **Entrees**

Choose up to five entrees

*The Brewster Inn Veal Atlantis, sautéed veal and lobster with tarragon beurre blanc +2*

*Pan Seared Tournedos of Beef, roasted garlic potatoes and burgundy cream sauce -*

*Truffle Encrusted Big Eye Tuna, balsamic teriyaki, shichimi aioli, sautéed spinach and hand rolled pasta +3*

*Ponzu Marinated Chilean Sea Bass, tomatillo mojo, chimichurri and island rice +2*

*Grilled Bay of Fundy Salmon, fresh green curry coconut beurre blanc and balsamic cider reduction sweet potato mash -2*

*Diver Sea Scallops, wild mushroom risotto, roasted chicken demi glace and truffles -1*

*Shrimp Scampi, sautéed in the traditional lemon garlic sauce or plum tomatoes, Asiago and portabella mushroom sauce with fresh pasta -4*

*Grilled Filet Mignon, Bordelaise sauce chantilly potatoes -1*

*Bison Osso Bucco, braised with Zinfandel and Juniper demi glace garlic mash potatoes and gremolata -*

*Pork Tenderloin with Au-poivre sauce and roasted garlic potatoes -3*

*New Zealand Rack of Lamb marinated with burgundy, aged balsamic and rosemary -*

*Chicken Francaise, sautéed with lemons, capers and white wine, saffron pasta and seared spinach -3*

*Grilled Duck Breast, cranberry gastrique, chevre, pine nuts and sweet potato mash -1*

*Braised Beef Ravioli, forest mushrooms, prosciutto & shaved Parmigiano Reggiano -5*

*Carolina Spice Rubbed One Pound Black Angus Strip Steak, chantilly potatoes and aged balsamic +3*

*Butternut Squash Risotto Cake, fresh green curry coconut beurre blanc, cider balsamic and wild mushroom ragout -2*

*It is our mission at The Brewster Inn to bring our customers dishes featuring the freshest seasonal, and often local, ingredients available. Because of this our menu changes seasonally. Your choices for salads and entrees will be taken directly from the restaurant's most current menu.*

*You will choose up to five entrées. Our chefs will accommodate dietary needs and are open to suggestions to make your dinner special.*

*\*The Brewster Inn will need your 5 entrée choices 10 days prior to the reception\**

### **Standard Open Bar**

*Our highly experienced bartenders will serve your guests for the entire duration of your **four-hour reception**. Bar will include standard brands of well spirits, draft as well as bottled beers and selections from our house bottles of wine.  
**included***

### **Premium Open Bar**

*Bar will include our finest collection of top shelf spirits, our entire selection of draft & Bottled Beers as well as premium selections of our house bottles of wine.  
**Add'l \$9.00 per guest for Four Hours of Premium Open Bar***

*\*\* The Brewster Inn is happy to accommodate special requests for specific selections of beer, wine or liquor. Prices will vary based on selection and consumption.*

### **Wedding Cocktail**

*If you have a drink that is special to you; we can have that drink available to you and your guests at your wedding? Your signature cocktail will be passed **throughout the cocktail hour** on silver trays.*

*\*Price based on drink choice and consumption*

### **Wine Tasting Presentation**

*Wines of your choice selected from our award-winning wine list will be presented to your guests for a tasting*

*\*Price will be based on wine selections and usage*

## ***Rustic Cheese Board***

*Features an assortment of imported and domestic cheeses, embellished with seasonal fruits and berries, served with gourmet crackers, lava bread and grilled baguette.*

**\$4.00 per guest**

## ***Butlered Hors d'oeuvres***

*(Each is priced per guest)*

- Wild Boar and Chevre En Croute 1.50*
- Pork Pot Stickers with Asian Dipping Sauce 1.50*
- Tomato, Basil, and Mozzarella Croistini 1.50*
- Peekytoe Crab Hushpuppies with Tomato Butter 1.50*
- Jonah Crab Cakes with Tangy Remoulade 1.50*
- Thai Beef Satay with Toasted Peanut Sauce 1.50*
- Ocean Garden Shrimp Cocktail 2.50*
- Lobster Crepes and Sweet Herbs 1.50*
- New Zealand Lamb Chop with Balsamic Glaze 2.50*
- Big Eye Tuna Ceviche on Spoons 1.50*
- Diver Scallops Wrapped in Applewood Smoked Bacon 1.50*
- Turkish Dates Stuffed with Parmigiano Reggiano 1.50*
- Smoked Salmon Blini with Horseradish Cream 1.50*
- Black Walnut and Portabella Baklava 1.50*
- Spanakopita 1.50*
- Red Raspberry and Brie Tartlets 1.50*
- California Rolls with Wasabi Soy Dipping Sauce 1.50*
- Foraged Mushroom and Smoked Mozzarella Tartlets 1.50*

## ***Cake & Dessert***

*After your cake cutting ceremony the cake will be served immediately to your guests at no additional charge.*

## ***Sweet Samplings***

*An irresistible display of our pastry chef's finest desserts, truffles and petite pastries*  
**2.00 ea**

## ***Coffee & Tea Service***

*Pouring premium Paul deLima Coffees accompanied by an assortment of Tea Forte*  
**1.50 per guest**

**\* 8 % Tax and 18%Gratuity is added to the Per Person Price**