



THE  
**BROOK**  
TAVERN

**SPECIAL EVENT  
MENU**



## CHAMPAGNE BRUNCH BUFFET OR FAMILY STYLE

**\$44 per person, minimum 25 guests**

Sparkling Wine & Saratoga Sparkling Water.  
Cucumber Water, Strawberry Lemonade.

Fresh Biscuits, peach jam, butter, strawberry preserves

Charcuterie Platter, featuring assorted cured meats,  
extra sharp cheddar cheese, brie,  
salted & roasted Marcona almonds, olives,  
roasted peppers, dried apricots,  
Maille whole grain mustard, breads.

Burrata with heirloom tomato wedges, basil,  
Saratoga olive oil & sea salt,

Cucumber rounds with dill & yogurt

Deviled Eggs (Classic or Smoked Salmon)

BBQ Chicken Flatbread, cilantro, jalapeno

## PLATED LUNCH MENU

**\$35 per person, minimum 25 guests**

Welcome station, featuring Cucumber Water  
& Strawberry Lemonade

### **First Course, select one**

Tomato Bisque, cheddar popcorn

Artisanal Green Salad, balsamic vinaigrette

Lemon Herb White Bean Dip, pita, served family style

### **Second Course, select two**

Maryland Crab Cake, lemon aioli, mixed greens

Grilled Romaine Caesar Salad,  
choice of grilled chicken or salmon

Sliced Sirloin Steak, garlic butter, fries

Mushroom Risotto, fresh chives

Herb Marinated Grilled Bone In Chicken Breast

### **Dessert, select one**

Lemon Crème Brule

Vanilla Cheesecake, raspberry sauce

Chocolate Torte

## LUNCH BUFFET OR FAMILY STYLE

**\$39 per person, minimum 25 guests**

Welcome station, featuring Cucumber Water  
& Strawberry Lemonade

### First

Chopped Salad, romaine lettuce, red onion,  
blue cheese, cucumber, tomato, crispy onions,  
chick peas, broccoli, balsamic dressing

Tomato Soup, cheddar popcorn

### Second, select two

Lemon Thyme Chicken Medallions, capers

Penne Pasta, grilled seasonal vegetables,  
Saratoga olive oil, basil

Roast Cider Brined Pork Loin, apple chutney

Grilled Faroe Island Salmon, wilted garlic spinach

### Dessert

Fresh Baked Chocolate Chip,  
White Chocolate Macadamia & Sugar Cookies

## PLATED DINNER MENU

**\$49 per person, minimum 25 guests**

### Appetizers, select one

Caesar Salad, white anchovies,  
garlic croutons, Parmesan

Maryland Jumbo Lump Crabcake, lime aioli,  
charred corn & black bean relish

Baked French Onion Soup, au gratin

Iceberg Wedge Salad, candied bacon,  
crumbled blue cheese, fried onion straws

Mixed Green Salad, romaine lettuce,  
cucumbers, carrots, grape tomatoes,  
croutons, balsamic vinaigrette

Chopped Salad, romaine lettuce, red onion,  
blue cheese, cucumber, tomato, crispy onions,  
chick peas, broccoli, balsamic dressing

### Entrees, select three

Grilled Center Cut Filet Mignon, rich demi glace,  
pearl onions, additional \$6

Crispy Organic Roast Chicken, pan jus

Crab Stuffed Faroe Island Salmon, basil beurre blanc

Crispy Pan Seared Faroe Island Salmon,  
pomegranate glaze

24 Hour Braised Beef Shortrib, arugula, horseradish

Grilled 12 oz. Center Cut Pork Chop,  
Dijon herb vinaigrette

Seasonal Vegetable Risotto

Chicken Marsala, wild mushrooms, marsala sauce

Chicken Piccata, capers, white wine, parsley butter

### Desserts, select one

Assorted Fresh Baked Cookie Platter, for the table

Lemon Cheesecake, raspberry compote

Flourless Chocolate Torte, blood orange sauce

Coconut Cream Pie

(NYS sales tax and gratuity not included in pricing)