



THE
BROOK
T A V E R N

SPECIAL EVENT PACKAGES



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Minimum of 25 guests required for all banquet packages

Pricing: Per person, plus 7% tax & 20% gratuity

Whether you're hosting an intimate celebration or a grand soirée, our curated packages offer a symphony of flavors, textures, and visual delights—each crafted to impress, indulge, and delight every guest.

PASSED HORS D'OUERVES

**Select three
\$11 per person**

Eggplant Meatballs, Savory eggplant and herb meatballs baked in marinara and topped with Parmesan

Deviled Eggs, traditional or with ground smoked sausage

Mushroom Pot Stickers, Ginger Chili Soy

Crispy Rock Shrimp, Cajun Spiced Aioli

Asian Spring Rolls, plum sauce

Crispy Chicken Bites

PREMIUM HORS D'OEUVRES

Chilled Shrimp Cocktail, horseradish cocktail sauce, \$9 per person

Brook Tavern Smashburger Slider, \$7 per person

Philly Cheesesteak Eggrolls, horseradish cream, \$7 per person

Maryland Crab Cakes, \$7 per person

PLATED LUNCH MENU

\$36 per person

Appetizer, Select One

Mixed Greens Salad, Crisp greens tossed with cucumbers, vine-ripened tomatoes, and pickled red onions, finished with a bright red wine vinaigrette

Arugula Salad, Baby arugula layered with figs, chèvre, and crisp apples, dressed in a white balsamic vinaigrette and topped with candied walnuts

Baked French Onion Soup Au Gratin, A rich, slow-cooked onion broth crowned with toasted baguette and melted Swiss cheese

Chipotle Sweet Potato Bisque, A velvety, mildly spiced bisque featuring roasted sweet potatoes and smoky chipotle cream

Entrée, Select Two

Maryland Crab Cake, Pan-seared and delicately seasoned, served with Old Bay caper remoulade, arugula, and a touch of lemon vinaigrette, served with chef's choice of seasonal starch and vegetables.

The Brook Salad with Grilled Chicken, A hearty medley of grilled vegetables, baby greens, Boursin cheese, and garlic croutons in an aged sherry vinaigrette

Beer-Battered Haddock, Golden-fried haddock fillet with hand-cut fries and classic tartar sauce

Chicken Milanese, Crisp parmesan-breaded chicken breast topped with fresh arugula and lemon caper sauce, served with linguine and seasonal vegetables

Seasonal Risotto, Chef's choice of seasonal ingredients folded into a creamy, perfectly textured risotto

Dessert, Select One

Chocolate Flourless Torte, Decadent and rich, served with fresh raspberry sauce

Seasonal Cheesecake, A smooth, creamy classic with rotating seasonal fruit or flavor accents

UNION AVENUE FAMILY-STYLE MENU

\$49 per person

Appetizer, Select One

Mixed Greens Salad, Fresh greens with cucumbers, tomatoes, pickled onion, and red wine vinaigrette, individually served

Arugula Salad, Figs, chèvre, apples, and candied walnuts on a bed of arugula with white balsamic vinaigrette, individually served

Crispy Fried Pickles, Crisp dill pickles lightly battered and fried, served with horseradish crema

Eggplant Meatballs, Savory eggplant and herb meatballs baked in marinara and topped with Parmesan

Buffalo Cauliflower, Crispy cauliflower tossed in spicy Buffalo sauce with carrot-celery slaw and blue cheese crumble

Entrée, Select Two

Certified Sliced NY Strip, Perfectly seared and finished with herb butter

Smoked St. Louis Ribs, Slow-smoked, tender ribs brushed with our signature glaze

Chicken Milanese, Golden and crisp, served with lemon caper sauce and arugula

Chicken Marsala, Pan-seared chicken breast with wild mushrooms in a rich marsala wine sauce

Faroe Islands Salmon, Sustainably sourced salmon with a pomegranate glaze

Seasonal Risotto, Chef's selection of local, seasonal ingredients in a creamy risotto base

Sides to Share, Select Two

Hand-Cut Fries

Linguine with Lemon Caper Sauce

Farro Pilaf with Fresh Herbs

Whipped Mashed Potatoes

Roasted Fingerling Sweet Potatoes

Crispy Brussels Sprouts with Brown Sugar, Bacon, and Sherry Vinaigrette

Sautéed Broccoli with Garlic and Olive Oil

Dessert, Select One

Chocolate Flourless Torte – Raspberry sauce drizzle

Seasonal Cheesecake – Rotating flavor inspired by the season.

Cream Puff Platter – Pastry puffs filled with vanilla custard

NELSON AVENUE PLATED DINNER

\$54 per person

Appetizer, Select One

Mixed Greens Salad, Fresh garden greens with cucumbers, tomatoes, and pickled onions in red wine vinaigrette

Arugula Salad, Figs, chèvre, apples, and candied walnuts with a white balsamic vinaigrette

Baked French Onion Soup Au Gratin, Caramelized onions in savory broth with a golden Swiss cheese crust

Chipotle Sweet Potato Bisque, Smooth and smoky, finished with spiced crème fraîche

Maryland Crab Cake, Golden-seared with Old Bay caper remoulade and lemon vinaigrette

Entrée, Select Three

Grilled Center-Cut Filet Mignon (+\$6)
Tender and perfectly grilled, finished with a rich demi-glace, served with chef's choice of seasonal starch & vegetables

Crispy Organic Roast Chicken
Juicy and flavorful, served with natural pan jus, served with chef's choice of seasonal starch & vegetables

24-Hour Braised Beef Short Rib
Slow-cooked for deep flavor and tenderness, paired with arugula and horseradish, served with chef's choice of seasonal starch & vegetables

Grilled Center-Cut Pork Chop

Dijon herb-crusted with a caramelized sear, served with chef's choice of seasonal starch & vegetables

Seared Faroe Island Salmon

Your choice of basil beurre blanc or pomegranate glaze, served with the chef's choice of seasonal starch & vegetables

Chicken Piccata

Lemon-caper white wine sauce with parsley butter, served with chef's choice of seasonal starch & vegetables

Chicken Marsala

Tender chicken in a rich mushroom marsala sauce, served with the chef's choice of seasonal starch & vegetables

Seasonal Risotto

Chef's inspired risotto highlighting seasonal ingredients

Dessert, Select One

Chocolate Flourless Torte,
Intensely rich with raspberry sauce

Seasonal Cheesecake
A timeless favorite with seasonal flair

Coconut Cream Pie
Silky coconut custard with toasted coconut and whipped cream

Brook Tavern Signature Skillet Cookie (+\$8)
A warm, house-baked cookie topped with butter pecan ice cream—our crowd favorite

CHAMPAGNE BRIDAL BRUNCH BUFFET

\$54 per guest • Minimum 25 guests

Sparkling Station

A refreshing welcome featuring:

Prosecco & Saratoga Sparkling Water

Assorted Juices for custom blends

Cucumber-Infused Water

Seasonal Lemonade

Morning Bites

Freshly Baked Biscuits with Peach Jam,
Creamy Butter & Strawberry Preserves

Charcuterie Presentation

An artful array of:

Cured Meats

Extra Sharp Cheddar & Brie

Salted & Roasted Marcona Almonds

Olives, Roasted Peppers & Dried Apricots

Maile Whole Grain Mustard & Artisan Breads

Burrata & Heirloom Tomato

Creamy burrata paired with heirloom
tomato wedges, fresh basil, Saratoga
olive oil & sea salt

Deviled Eggs

Select Two:

Classic Smoked Salmon

BBQ Chicken Flatbread

Topped with cilantro & jalapeño for a savory kick

Mediterranean Tortellini Salad

Feta, Olives, Spinach & Sun-Dried Tomatoes
tossed with cheese-filled tortellini

Roasted Eggplant Dip

Served with crisp pita chips

Lobster Rolls (optional upgrade)

Classic New England-style, available for an
additional \$8 per guest

Celebratory Cake available upon request