

APPEALING APPETIZERS

CHILLED

| | | |
|---|---|-----------------------|
| Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips |  | <input type="radio"/> |
| Variety of Domestic & Imported Cheese with Crackers |  | <input type="radio"/> |
| Rainbow Vegetable Platter with Pesto Hummus Dip |   | <input type="radio"/> |
| Fresh Mozzarella & Grape Tomato Caprese Skewers |   | <input type="radio"/> |
| Ahi Tuna Sashimi Wontons with Wasabi Cream* |  | <input type="radio"/> |
| Array of Fresh Sliced Fruit with Honey Yogurt |    | <input type="radio"/> |
| Roma Tomato & Fresh Basil Bruschetta |   | <input type="radio"/> |
| Balsamic & Strawberry Crostini |  | <input type="radio"/> |
| Smoked Salmon Canapés |  | <input type="radio"/> |
| Mini Shrimp Tostadas |  | <input type="radio"/> |

HOT

| | | |
|--|---|-----------------------|
| Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce |  | <input type="radio"/> |
| Crisp Dumplings with Pineapple Teriyaki Dipping Sauce | | <input type="radio"/> |
| Pulled Pork Canapés with Pineapple Salsa | | <input type="radio"/> |
| Mini Crab Cakes with Spicy Remoulade | | <input type="radio"/> |
| Chicken & Waffles with Bourbon Syrup | | <input type="radio"/> |
| Spicy Jamaican Jerk Chicken Skewers |  | <input type="radio"/> |
| Mac & Cheese Panko Croquettes |   | <input type="radio"/> |
| Sweet & Tangy BBQ Meatballs | | <input type="radio"/> |
| Bacon Wrapped Wild Scallops |   | <input type="radio"/> |
| Brie & Apple Phyllo Kisses |  | <input type="radio"/> |
| Pork Belly BLT Crostini | | <input type="radio"/> |



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

ENTICING ENTRÉES

| SALADS | Plated | Buffet |
|---|-----------------------|-----------------------|
| Signature Vinaigrette   | <input type="radio"/> | |
| Classic Caesar Salad <small>UPGRADE</small> | <input type="radio"/> | |
| Raspberry Walnut   <small>UPGRADE</small> | <input type="radio"/> | |
| Assorted Salads | | <input type="radio"/> |
| ENTRÉES | Plated | Buffet |
| Rosemary Garlic Herb Chicken  | <input type="radio"/> | <input type="radio"/> |
| Charred Lemon Chicken Piccata  | <input type="radio"/> | <input type="radio"/> |
| Chicken Cordon Bleu with Chardonnay Sauce | <input type="radio"/> | <input type="radio"/> |
| Panko Parmesan Crusted Chicken with Sherry Cream  | <input type="radio"/> | <input type="radio"/> |
| Cremini Mushroom Chicken Marsala  | <input type="radio"/> | <input type="radio"/> |
| Braised Beef Short Rib   | <input type="radio"/> | |
| Center Cut Sirloin with Demi-Glace   | <input type="radio"/> | |
| Alaskan Cod with Grape Tomato Vinaigrette  | <input type="radio"/> | <input type="radio"/> |
| Oven-Roasted Salmon with Tarragon Butter Sauce   | <input type="radio"/> | <input type="radio"/> |
| Harvest Grain Stuffed Bell Pepper    | <input type="radio"/> | <input type="radio"/> |
| Five-Cheese Tortellini Pesto Parmesan  | <input type="radio"/> | <input type="radio"/> |
| CARVING STATION OPTIONS | | Buffet |
| Pit Ham with Pineapple Glaze  | | <input type="radio"/> |
| Oven-Roasted Turkey with Gravy | | <input type="radio"/> |
| Herb-Crusted Beef Tenderloin Au Jus  <small>UPGRADE</small> | | <input type="radio"/> |
| Roast Beef Au Jus with Creamed Horseradish  | | <input type="radio"/> |
| Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   <small>UPGRADE</small> | | <input type="radio"/> |



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Brookside Gardens

WEDGEWOOD
MEETINGS & EVENTS

DELICIOUS DECADENCES

SPECIALTY BUFFETS

Cost per person

EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

\$44.98

SUMMER GRILL BBQ

Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, and six summer salads.

\$44.98

FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

\$43.98

ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

\$42.98

DESSERTS

Cost per person.

DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

\$8

DONUT STATION

Fun display of fresh-baked donuts

\$5

INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

\$6

COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

\$4

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