

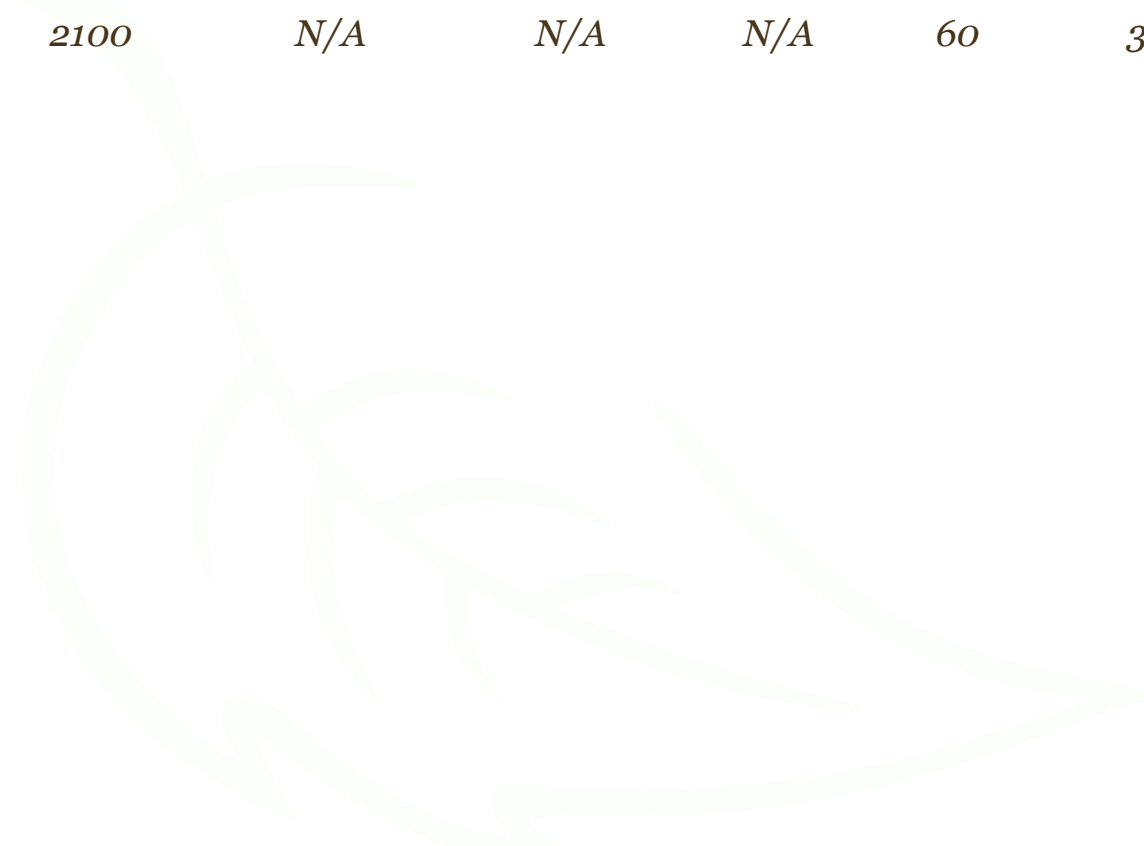


BROOKSHIRE

weddings • receptions • social events
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

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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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

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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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

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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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

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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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

🌿 - VEGETARIAN 🍷 - VEGAN 🍷 - GLUTEN FREE

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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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BROOKSHIRE

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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BROOKSHIRE

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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BROOKSHIRE

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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BROOKSHIRE

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.

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