

# SERVED DINNER MENU

*Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff*

## HORS D'OEUVRES

*Choice of three, two 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 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 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 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 PIZZA

*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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# SERVED DINNER MENU CONT'D

## ENTREES

*Choice of One or Two*

### 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*

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