

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

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red 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 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 AUKRA NORWEGIAN 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 
Chef's Roasted Seasonal Vegetables   
Roasted Garlic Mashed Potatoes  
Vegetable Orzo Pasta Salad 
Gourmet Macaroni & Cheese 
Quinoa   

Parsley New Potatoes  
Fresh Green Beans with Bacon 
Oven Roasted Brussel Sprouts   
Honey Glazed Carrots  
Sautéed Summer Squash   

Penne Pasta with Marinara  , Alfredo  or Pesto  

Au Gratin Potatoes 
Smashed Red Skin Potatoes 
Southern Style Corn  
Cilantro Lime Rice   
Roasted Root Vegetables   

15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm.
If minimum is not met, a 50 fee will be required. Soda or juice available upon request for an additional 2.25 pp

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

WEDDINGS • RECEPTIONS • SOCIAL EVENTS
WWW.BROOKSHIRE.BIZ • 740-548-8188


BROOKSHIRE

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 - 31 PP

APPETIZERS

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 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 pita bread*

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*

PETITE CAPRESE

*Fresh buffalo mozzarella, tomato and basil drizzled in aged
balsamic vinegar glaze served in a ceramic spoon*

CHICKEN BAMBOO

*Marinated chicken on a bamboo skewer served in a shot glass with
your choice of Thai peanut or Asian dipping sauce*

MINI BEEF WELLINGTONS

Bite size beef wrapped in a flaky puff pastry

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 fresh seasonal vegetables served with
choice of ranch 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*

TRADITIONAL DEVEILED 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

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