

FAMILY STYLE MENU

Includes a seasonal green salad served family style with balsamic 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 or hot tea, linens, napkins, china, flatware and full service staff

Includes two Cocktail Hour Appetizers, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

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 fresh pineapple mango salsa

CHICKEN CORDON BLEU

Tender marinated chicken stuffed with prosciutto ham and cheese, rolled in our blend of breadcrumbs, thyme, butter, salt and pepper and cooked to perfection making this classic dish the perfect entrée

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with marinara

PORK SCALLOPINI

Tender roasted pork in a creamy sage sauce

FLANK STEAK 🍷

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

SPIRALED FAJITA STEAK 🍷

Thinly sliced flank steak grilled to perfection and filled with julienned vegetables, seasoned with olive oil, salt and pepper, and fresh rosemary

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgandy mushroom sauce

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 asparagus topped with romano cheese

PASTA WITH MEATBALLS

Pasta with marinara sauce and house-made beef and pork blend baked meatballs

SIDES

Choose one from each category

Vegetables:

Chef's Roasted Seasonal Vegetables 🍷 🍷 🍷

Vegetable Orzo Pasta 🍷

Honey Glazed Carrots 🍷 🍷

Fresh Green Beans with Bacon and Onion 🍷 🍷

Oven Roasted Brussel Sprouts 🍷 🍷 🍷

Southern Style Corn with Red Peppers 🍷 🍷

Roasted zucchini, yellow squash and onions 🍷 🍷 🍷

Roasted Asparagus 🍷 🍷 🍷

Starch:

Penne Pasta with Marinara 🍷 🍷, Alfredo 🍷 or Pesto 🍷 🍷

Roasted Garlic Mashed Potatoes 🍷 🍷

Smashed Red Skin Potatoes 🍷

Gourmet Macaroni & Cheese 🍷

Au Gratin Potatoes 🍷

Broccoli Rice Casserole 🍷

Baked Potato Wedges 🍷

Parsley New Potatoes 🍷 🍷

Wild Rice Pilaf

Sweet Potatoes 🍷 🍷

Third entrée available additional 5 pp
Third side option available additional 3.50pp

🍷 - VEGETARIAN 🍷 - VEGAN 🍷 - GLUTEN FREE

WEDDINGS • RECEPTIONS • SOCIAL EVENTS
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