

PLATINUM PACKAGE 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

DISPLAY STATIONS

Choice of One

ANTIPASTO STATION

Cured Italian meats including salami, spicy capicola, prosciutto, and mortadella along with fresh Italian cheeses including parmigiano reggiano, fresh mozzarella, pecorino and provolone served with mixed olives and assorted peppers displayed on rustic platters

SEAFOOD BAR -EXCEPT CROSTINI

Shrimp, fresh oyster shooters, mussels, lobster salad crostini, and crab claws with cocktail sauce, lemons and limes

FRUIT DISPLAY

Fruit and anglaise stuffed waffle cones and fresh fruit skewers served with chocolate sauce and peanut butter dipping sauce

IMPORTED CHEESE DISPLAY -EXCEPT CROSTINI

Assorted imported cheeses such as brie, parmesan, aged cheddar, gouda and feta with crostini, olive spread, and figs served on a display of rustic platters

VEGETABLE DISPLAY

Fresh vegetables displayed on a variety of platters featuring zucchini, squash, asparagus, peppers, and mushrooms accompanied by ranch and onion dips

SMOKED SALMON DISPLAY -EXCEPT CRACKERS

Fresh, never frozen Scottish Salmon smoked in Scotch barrels served alongside with cream cheese, hardboiled egg whites and yolks, red onions, tomatoes and imported crackers and flatbreads

MEDITERRANEAN DISPLAY -EXCEPT PITA

Grilled artichoke hearts, roasted red pepper hummus, pita chips and homemade Moroccan Cucumber Salad consisting of tomato, cucumber, onion, parsley, lemon juice and extra virgin olive oil

CAPRESE DISPLAY

Sliced heirloom tomatoes, fresh mozzarella cheese, Italian imported olive oil and fresh basil leaves

APPETIZERS

Choice of Two, which can be passed or served tableside for no additional charge

STUFFED MUSHROOM TRIO

Selection of mushrooms filled with spinach florentine, mushroom risotto and freshly grated parmesan cheese

SEARED LAMB CHOPS

on a bed of mustard demi sauce

MEATBALLS

100% beef meatballs tossed in marinara and veal meatballs in a Thai BBQ sauce

SATAY TRIO

Seared skewers of pork, beef, and chicken satay with ginger cilantro Thai peanut sauce

MINI BISON SLIDERS

Bison sliders with mushroom and swiss. Served with mustard, ketchup and pickles

TUNA WONTONS

with Thai curry aioli and served on a bed of microgreens

CHICKEN LOLLIPOPS

With selections of Thai, BBQ, Buffalo and Sesame gourmet dipping sauces

SMOKED SALMON

With dill cream cheese, tomato, and onion served on bagel chips

PROSCIUTTO AND MELON WEDGES

Lightly glazed with balsamic drizzle

MINIATURE CRAB CAKES

With a dill and old bay aioli

JUMBO BLANCHED ASPARAGUS

Wrapped in prosciutto

HAND CRAFTED DEVEILED EGGS

With a hint of truffle oil

FRESH FRUIT SKEWERS

Delicately laced with mint leaves

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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PLATINUM PACKAGE MENU CONT'D

SALADS

Choice of One

FRESH RIPE STRAWBERRY & SPINACH SALAD  
with crumbled chevre cheese and almond slivers; lightly dressed with a balsamic vinaigrette

CAPRESE SALAD  
Red and yellow heirloom tomatoes and fresh mozzarella on a bed of bibb lettuce with a balsamic glaze

ROMAINE & RADICCHIO  
with sliced apples, dried cranberries, walnuts, and gorgonzola cheese; featuring a blush wine vinaigrette

CLASSIC CAESAR SALAD  
served in a crisp parmesan cup with romaine lettuce and a caesar dressing drizzle

PLATED ENTREES

Choice of Two

FILET OSCAR  -IF SAUCE REMOVED
6 oz Midwestern grain fed, certified angus beef center cut filet topped with crab meat, blanched asparagus tips, and bearnaise sauce. Served with roasted Yukon gold fingerling potatoes and asparagus wrapped in thinly sliced carrot ribbons; if 8oz filet is desired, add \$3pp

NY STRIP  -IF SAUCE REMOVED
10 oz Midwestern grain fed, certified angus beef New York strip steak served with roasted Yukon gold potatoes and asparagus wrapped in thinly sliced carrot ribbons

THE BROOKSHIRE DUO  -IF SAUCE REMOVED
Your choice of two of the following entrees served with horseradish mashed potatoes and roasted seasonal vegetables

Choose Two

- Certified angus beef, Midwestern grain fed, 4 oz center cut filet
- Hormone free chicken breast, 4 oz locally raised
- Poached lobster tail, chemical free, certified ocean friendly
- Shrimp skewer, chemical free, certified ocean friendly

CHICKEN SALTIMBOCCA
6 oz locally raised, hormone free semi boneless chicken breast stuffed with ginger, sage and spinach, and wrapped in prosciutto with a roasted shallot reduction. Served with roasted Yukon gold fingerling potatoes and haricot verts with olive oil, garlic, red pepper flakes and julienned vegetables

GRILLED CHILEAN SEA BASS 
6 oz chemical free, certified ocean friendly filet of Chilean sea bass with cilantro, citrus juices, and mango orange relish. Served with roasted Yukon gold fingerling potatoes and roasted baby carrots with lemon drizzle

GRILLED YELLOW FIN TUNA 
6 oz chemical free, certified ocean friendly filet of grilled yellow fin tuna served with cilantro jasmine rice and roasted baby carrots with lemon drizzle

SHRIMP AND SCALLOP
Chemical free, certified ocean friendly shrimp and scallops served on a bed of linguini with roasted baby carrots and lemon drizzle

SLOW ROASTED LAMB CHOPS 
Slow roasted and herb crusted New Zealand rack of lamb. Served with brown sugar roasted sweet potatoes and asparagus wrapped in thin carrot ribbons

LAMB SHANK OSSO BUCCO
All-natural domestic lamb shanks served on a bed of vegetable cous cous with roasted baby carrots and lemon drizzle

TUSCAN VEAL CHOP 
10 oz all-natural domestic veal chop roasted with olive oil, rosemary, garlic and sage served with brown sugar roasted sweet potatoes and asparagus wrapped in thinly sliced carrot ribbons

BONE IN PORK CHOP 
10 oz all natural, steroid and antibiotic free premium bone in pork chop with dijon and herbs in an apricot demi-glaze. Served with roasted Yukon gold fingerling potatoes and roasted seasonal vegetables

SEARED DUCK BREAST
Maple leaf duck breast served on a bed of wild rice pilaf with leeks and shitaki mushrooms. Served with haricot verts with olive oil, garlic and red pepper flakes with a garnish of julienned vegetables

STUFFED PORTOBELLO MUSHROOM  
Portobello mushroom top filled with braised spinach, asparagus, feta, riced cauliflower and roasted red pepper puree. Served with coconut almond rice and haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables

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PLATINUM PACKAGE MENU CONT'D

SIDES

Choice of Two

Our chef has paired each entrée with a recommended starch and vegetable. However, you may substitute one starch and one vegetable from the below list:

Roasted asparagus wrapped in thinly sliced carrot ribbons  

Roasted brussel sprouts with bacon and onion 

Roasted haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables  

Roasted baby carrots drizzled in lemon  

Twice baked potatoes with cheddar cheese and chives  

Lobster mashed potatoes 

Horseradish mashed potatoes  

Risotto cakes

White cheddar au gratin potatoes 

Coconut rice with almond slivers 

Wild rice pilaf with leeks and shitaki mushrooms 

Mixed vegetable cous cous 

Brown sugar roasted sweet potatoes  

Roasted Yukon gold fingerling potatoes  

LATE NIGHT BITES

BANANAS FOSTER STATION

Vanilla ice cream with all of the toppings to make the perfect bananas foster including cherries jubilee, bananas and our housemade rum sauce

SWEET TREATS

An assorted display of your favorite late-night desserts including mini Italian cream horns (clothes pins), beignets, cannoli's and macaroons

OLDE FASHION POPCORN STATION

Freshly popped popcorn with a variety of toppings including salt, grated parmesan, cajun pepper, cinnamon and sugar. Guests can also mix in their favorite treats for the perfect balance of salty and sweet including assorted candies, marshmallows, peanuts and sprinkles

SOFT PRETZEL STATION

Plain and salted pretzel twists and pretzel bites with sweet and savory toppings including honey mustard, spicy mustard, nacho cheese, marinara, icing and caramel to make the perfect treat

SLIDER STATION

Create your own slider. Combination of beef, pork and chicken sliders served alongside everything needed to make the perfect slider including pickled onions, ketchup, mustard, pickles and buffalo sauce

TACO STATION

Create your own mini tacos. Grilled chicken and beef, lettuce, cheese, sour cream, tomatoes and olives. Served with both soft and hard tortillas

*Some stations can be made Gluten Free with modifications

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