

# CATERING MENU

## FOOD FEST

### Breakfast Station

Chef's selection of bagels, muffins, fresh fruit and etc.

*Served 9:30am-11:30am*

### Lunch Station

Chicken fingers, hot dogs & hamburgers, chips

*Served 11:30am-1:30pm*

### Sweets & Treats Station

Warm Chocolate Cookie Cookies & Brownies

Fresh Fruit Salad

*Served 2:30pm*

### BEDP Souvenir Water Bottle

Free refills throughout the day  
water & fountain drinks

**\$26.95 per person**

our packages are based on a  
25 guest minimum.

## BROWNSTONE BLAST

### Marinated Grilled Flank Steak & Lemon -Thyme Grilled Chicken

#### Sides

Garlic-herb Grilled Garden Vegetables  
*with balsamic reduction*

The Ridge Mac & Cheese

Sweet Corn bread with CT Honey Butter

#### Sweets

Mix Berry Crumble or Fresh Fruit

#### Beverages

Lemonade, Ice Tea & Fruit Infused Water

*\*Reserved area required*

**\$27.95 per person**

## THE COOKOUT

### Lemon-thyme Grilled Chicken

### Grilled Hotdogs & Hamburgers

#### Sides

Seasonal grilled vegetables

Choice of pasta salad or baby green salad

#### Assorted Desserts

Warm Chocolate Chip Cookies & Brownies

#### Beverages

Lemonade, Ice Tea & Fruit Infused Water

*\*Reserved area required*

**\$23.95 per person**

Your menu can be customized  
with a la carte additions

## SURF & TURF

### New England Lobster & Grilled Chicken Tarragon – Citrus

#### Sides

Corn on the cob

Penne pasta salad

Garden salad

#### Assorted Desserts

Warm Chocolate Chip Cookies & Brownies

#### Beverages

Fruit Infused Water & Assorted Beverages

*\*Reserved area required*

**\$Market Price**

