

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

\$19.95 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

