

Brookside

BY MAGGIO'S

*Breakfast &
Brunch Collection*

Thoughtfully Made. Beautifully Served.

Hearty Breakfast

On Arrival

Freshly Baked Bagels with an Assortment of Muffins, Donut Holes & Cinnamon Bun Bites

An Artful Display of Seasonal Chilled Fruit and Berries

Freshly Squeezed Orange, Apple, & Cranberry Juice

Freshly Brewed Columbian Coffee with Decaf and a Selection of Herbal Teas

Buffet Station

Assortment of our Gourmet Breakfast Strombolis

Farm-Fresh Fluffy Scrambled Eggs

Your Choice of Two

Thick-Cut French Toast · Buttermilk Pancakes · Fresh Berry Crêpes · Banana Nutella Crêpes

Bananas Foster or S'mores French Toast (Add 2.00 per guest)

Your Choice of One

Breakfast Potatoes · Grit Cakes · Baked Beans

Your Choice of Two

Hickory Smoked Bacon · Sausage · Scrapple · Pork Roll · Breakfast Ham · Canadian Bacon

Turkey Bacon (Add 1.00 per guest) · Turkey Sausage (Add 1.00 per guest)

Served with Cream Cheese, Whipped Butter, Assorted Jellies, Maple Syrup, Sugar, Sweet'N Low, & Cream.

27.00 per guest

A 20% Event Fee & 6% Sales Tax will be Added

Somerton Brunch

On Arrival

Freshly Baked Bagels with an Assortment of Muffins, Donut Holes & Cinnamon Bun Bites

An Artful Display of Seasonal Chilled Fruit and Berries

Freshly Squeezed Orange, Apple, & Cranberry Juice

Freshly Brewed Columbian Coffee with Decaf and a Selection of Herbal Teas

Buffet Station

Assortment of our Gourmet Breakfast Strombolis

Farm-Fresh Fluffy Scrambled Eggs

Your Choice of Two

Thick-Cut French Toast · Buttermilk Pancakes · Fresh Berry Crêpes · Banana Nutella Crêpes

Bananas Foster or S'mores French Toast (Add 2.00 per guest)

Your Choice of One

Breakfast Potatoes · Loaded Breakfast Potatoes · Grit Cakes · Baked Beans

Your Choice of Two

Hickory Smoked Bacon · Sausage · Scrapple · Pork Roll · Breakfast Ham · Canadian Bacon

Turkey Bacon (Add 1.00 per guest) · Turkey Sausage (Add 1.00 per guest)

Your Choice of One

Lasagna · Penne Tomato Vodka · Stuffed Shells · Eggplant Rollatini

Your Choice of One

Fresh Garden · Classic Caesar (Add Chicken: 3.00 per guest · Add Shrimp: 5.00 per guest)

Served with Cream Cheese, Whipped butter, Assorted Jellies, Maple Syrup, Sugar, Sweet'N Low, & Cream.

30.00 per guest

A 20% Event Fee & 6% Sales Tax will be Added

Manor Brunch

On Arrival

Freshly Baked Bagels with an Assortment of Muffins, Donut Holes & Cinnamon Bun Bites
An Artful Display of Seasonal Chilled Fruit and Berries
Freshly Squeezed Orange, Apple, & Cranberry Juice
Freshly Brewed Columbian Coffee with Decaf and a Selection of Herbal Teas

Buffet Station

Your Choice of One

Smoked Fish Display - Nova Scotia lox, whitefish, chunky whitefish salad, and baked salmon salad with fresh vegetable garnishes (Add 5.00 per guest)

Chicken Marsala - With fresh mushrooms in a marsala wine sauce and a side of penne vodka

Mediterraneo Display - A colorful medley of fire-roasted vegetables tossed in our housemade roasted balsamic vinaigrette (With or without chicken)

Turkey Breast Display - Tender home roasted turkey breast, sliced and elegantly presented with cocktail rolls, herbed mayo and cranberry relish

Assorted Tea Sandwiches - An assortment of tea sandwiches including classic cucumber with herbed butter, smoked salmon with watercress and herbed mayo, smoked turkey with cranberry mayo, sliced tomato with creamy avocado, and deviled egg

Assortment of our Gourmet Breakfast Strombolis

Your Choice of Two - Thick-Cut French Toast · Buttermilk Pancakes · Cheese Filled Blintzes with sour cream, apple sauce and warmed blueberry and cherry topping · Fresh Berry Crêpes · Banana Nutella Crêpes
Bananas Foster or S'mores French Toast (Add 2.00 per guest)

Your Choice of One - Breakfast Potatoes · Grit Cakes · Baked Beans · Loaded Breakfast Potatoes

Your Choice of Two - Hickory Smoked Bacon · Sausage · Scrapple · Pork Roll · Breakfast Ham · Canadian Bacon · Turkey Bacon · Turkey Sausage

Chef Josh's Sweet Kugel or Yogurt Parfaits

Omelet Station - Our Chefs Create Your Omelets to Order

Toppings Include: fresh bell peppers, caramelized onions, sliced mushrooms, chopped roma tomatoes, baby spinach, broccoli, smoked ham, crumbled bacon, American, provolone, Swiss, mozzarella cheeses, and salsa

Served with Cream Cheese, Whipped Butter, Assorted Jellies, Maple Syrup, Sugar, Sweet'N Low, & Cream.

37.00 per guest

A 20% Event Fee & 6% Sales Tax will be Added

Gourmet Morning Brunch

On Arrival

Freshly Baked Bagels with an Assortment of Muffins, Donut Holes & Cinnamon Bun Bites

An Artful Display of Seasonal Chilled Fruit and Berries

Freshly Squeezed Orange, Apple, & Cranberry Juice

Freshly Brewed Columbian Coffee with Decaf and a Selection of Herbal Teas

Served with Cream Cheese, Whipped Butter, Assorted Jellies, Maple Syrup, Sugar, Sweet'N Low, & Cream.

Buffet Station

Your Choice of One - Farm-Fresh Scrambled Eggs or Assorted Signature Gourmet Breakfast Strombolis

Your Choice of Two - Thick-Cut French Toast · Buttermilk Pancakes · Cheese Filled Blintzes with sour cream, apple sauce and warmed blueberry and cherry topping · Fresh Berry Crêpes · Banana Nutella Crêpes · Banana Foster or S'mores French Toast (Add 2.00 per guest)

Your Choice of One - Au Gratin Potatoes · Breakfast Potatoes · Loaded Breakfast Potatoes · Grit Cakes · Baked Beans

Your Choice of Two - Hickory Smoked Bacon · Sausage · Scrapple · Pork Roll · Breakfast Ham · Canadian Bacon · Turkey Bacon · Turkey Sausage

Your Choice of One Entrée - Chicken Marsala, Chicken Parmesan, Tilapia Francaise, Lump Crab Cakes with mango salsa, Hot Roast Beef, Pork Tenderloin with a fresh berry reduction, Eggplant Rollatini, Triple Layer Baked Lasagna, Penne Tomato Vodka

Your Choice of One Salad - Fresh Garden, Classic Caesar, Greek Athena, Baby Spinach, Oriental

Add Chicken: 3.00 per guest · Add Shrimp: 5.00 per guest

Omelet Station - *Our Chefs Create Your Omelets to Order*

Toppings Include: fresh bell peppers, caramelized onions, sliced mushrooms, chopped roma tomatoes, baby spinach, broccoli, smoked ham, sausage, crumbled bacon, American, provolone, Swiss, mozzarella cheeses, and salsa

Carving Station - *Choice of One*

Oven Roasted Turkey with pan gravy · Slow Roasted Prime Rib with au jus & horseradish (add market price per guest) · Honey Glazed Ham with pineapples and maraschino cherries · Herb Encrusted Pork Tenderloin served with Mustard Cream Sauce · Beef Tenderloin (add market price per guest) · Herbed Salmon with Dill Cream Sauce · Top Round of Beef with gravy

43.00 per guest

A 20% Event Fee & 6% Sales Tax will be Added

Decadent Desserts

Columbian Coffee—Freshly Brewed, with Decaf and a Selection of Herbal Teas

Light Bites

Assorted home-baked cookies and decadent chocolate chunk brownies.

5.00 per guest

Handmade Ice Cream Sandwich Station

Vanilla and chocolate ice cream sandwiched between homemade chocolate chip, oatmeal raisin & m&m cookies.

6.00 per guest

Cheesecake Martini Bar

Creamy New York cheesecake served in a martini glass surrounded by variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream.

8.00 per guest

S'more Experience

Interactive, beautifully presented, and unforgettable! Guests build their own perfect s'more with fire-toasted marshmallows, assorted chocolates, and crisp graham crackers—finished just the way they like it. This s'mores station elevates the classic campfire favorite with premium ingredients, offering a cozy, crowd-pleasing finish to your event.

8.00 per guest/50 guest minimum

Lavish Sweet Table

Cream puffs, eclairs, petits fours, chocolate raspberry bites, marble cheesecake bites, cannoli, butter cookies, chocolate chunk brownies, chocolate mousse cups & chocolate dipped strawberries.

9.00 per guest

Breakfast Beverages

Champagne Punch

Champagne, cranberry, orange and pineapple juices with mango puree and assorted seasonal fruits and berries

75.00 | yields 25 glasses

Wine & Champagne

By Consumption

Reds: Cabernet Sauvignon, Pinot Noir, Merlot

Whites: Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Sauvignon Blanc

Sparkling: Brut Champagne, Prosecco

35.00 per bottle | *Elevated selections are available upon request for an additional fee*

Sangria Bowl

Your Choice of Red, White or Rosé of Our House-made Blend with Fresh Fruit

90.00 | yields 25 glasses

Self-Serve Beer & Wine Station

By Consumption

Your choice of 4 types of beers & 3 types of wine

Domestic: 5.00 per bottle | Import & Craft: 8.00 per bottle | Bottles of Wine: 35.00

Event Fee

Your event fee includes but is not limited to insurance for your event, set up, break down, clean up, trash removal, heating & air conditioning, equipment rental, decor, breakage & minor damage to the facility.

While never expected, gratuities are always appreciated by your hard working staff.

Breakfast Signatures

Bloody Mary Bar

A build-your-own Bloody Mary bar featuring premium vodka, house-made mix, and an abundant spread of fresh garnishes, and spices—crafted just the way you like it.

Choose 6 Toppings: Celery stalks, lemons, limes, green olives, bleu cheese stuffed olives, pickle spears, bacon, cherry tomatoes, cheese cube skewers

Choose 2 Rims: lemon pepper, coarse salt, chili salt, old bay seasoning

14.00 per guest

Sangria Station

Customize your sangria with crisp wines, vibrant fruits, and bright juices for a light, refreshing addition to your brunch buffet.

Choose 2 Bases: Red, White or Rosé

Choose 3 Fruits: Orange, Lemon, Lime, Apples, Strawberries, Blueberries, Blackberries, Raspberries, Peaches

14.00 per guest

Mimosa Bar

Choose 3 Juices: Orange, Cranberry, Pineapple, Grapefruit, Strawberry Lemonade

Choose 3 Fruits: Orange, Lemon, Lime, Apples, Strawberries, Blueberries, Blackberries, Raspberries, Peaches, Kiwi

14.00 per guest

Espresso Display

Crafted with fresh-pressed espresso, Kahlúa, and Three Olives Espresso Vodka, this curated display offers 12 smooth espresso martinis designed for slow sipping and stylish brunching.

125.00 per display

Ballroom Rentals

- Metal Iron Shower Chair** - Included in package. Fully customizable.
- Microphone** - Complimentary.
- Custom Menus** - 2.00 each.
- Chargers** - 2.00 each.
- Sashes** - 3.00 each. Discuss options with your event coordinator.
- Chair Covers** - 5.00 each. Discuss options with your event coordinator.
- Runners** - 10.00-18.00 each. Pricing varies.
- Clothesline** - 20.00.
- Podium** - 25.00.
- Shower Giraffe** - 20.00.
- Uplighting** - 25.00 per light.
- Bluetooth Speaker** - 25.00.
- White Peacock Shower Chair** - 50.00 Fully customizable.
- Brown Peacock Shower Chair** - 50.00 Fully customizable.
- Projector & Screen** - 50.00 Cords included.
- 50" Flat Screen TV with Cable** - 50.00.
- Popcorn Machine** - 200.00.
- Cotton Candy Machine** - 200.00.
- Sno Cone Machine** - 200.00.
- Slushie Machine** - 250.00.
- Upgraded Floral Centerpieces** - Pricing varies. Please ask your event coordinator.

Event Fee

Your event fee includes but is not limited to insurance for your event, set up, break down, clean up, trash removal, heating & air conditioning, equipment rental, decor, breakage & minor damage to the facility.

While never expected, gratuities are always appreciated by your hard working staff.