

Brookside

BY MAGGIO'S

Plated Dinner

Thoughtfully Made. Beautifully Served.

Plated Dinner

Our plated dinner includes hosts' choice of a Caesar salad or garden salad with house dressing, served alongside freshly baked rolls with whipped butter. For dessert, enjoy the hosts' choice of chocolate mousse, vanilla ice cream with chocolate syrup, or sweet bread pudding. Your meal is complimented by freshly brewed coffee, hot tea, soda, and iced tea.

Your choice of **three** of the following entrées.
Individual entrée counts are due 10 days prior to your event.

Chicken Parmesan - Crisp, golden-breaded cutlet topped with melted mozzarella and marinara, presented over penne pasta. 30.00 per guest

Chicken Piccata - Finished with mushrooms and capers in a delicate white wine–lemon butter sauce, accompanied by wild rice pilaf and garden vegetables. 30.00 per guest

Chicken Marsala - Finished with fresh mushrooms in a marsala wine sauce. Served with rice pilaf and a vegetable medley. 30.00 per guest

Penne Tomato & Vodka with Chicken - Tender chicken served over penne pasta, tossed in a rich vodka sauce crafted with onions, butter, marinara, cream, and fresh herbs. 30.00 per guest

Roasted Sirloin - Thinly sliced, slow-roasted beef finished with au jus, accompanied by garlic mashed potatoes and fresh garden vegetables. 33.00 per guest

Slow Roasted Prime Rib - Aged Prime Rib, slowly roasted and served with au jus and creamy horseradish accompanied by potato gratin and fresh vegetables. market price

Filet Mignon - Perfectly grilled and finished with a rich béarnaise sauce, paired with potato gratin and fresh garden vegetables. 45.00 per guest

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

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Meatloaf - House-made meatloaf finished with a rich mushroom gravy, paired with creamy mashed potatoes and glazed carrots. 30.00 per guest

Roasted Pork Tenderloin - Roasted herb-encrusted pork tenderloin, finished with your choice of sauce—a fresh berry reduction or mustard demi-glace—served with rice pilaf and seasonal vegetables. 31.00 per guest

Herb Encrusted Salmon - Herb-encrusted broiled salmon, seasoned with a signature blend of spices, accompanied by wild rice pilaf and garden vegetables. 32.00 per guest

Maple Soy Glazed Salmon - Salmon oven-baked with a maple–soy glaze, accompanied by wild rice pilaf and seasonal garden vegetables. 32.00 per guest

Tilapia Francaise - Egg-battered and golden, topped with lemon–white wine sauce, served with rice pilaf and vegetables. 30.00 per guest

Chilean Sea Bass - In a sherry cream sauce served with rice pilaf and fresh vegetables. 42.00 per guest

Eggplant Rollatini - Eggplant filled with ricotta, mozzarella, and fresh herbs, finished with our house-made marinara. 29.00 per guest

Triple Layer Oven Baked Lasagna - Layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese and tomato gravy. 29.00 per guest

Cheese Tortellini - Cheese filled tortellini topped in vodka or alfredo sauce. 29.00 per guest

Fresh Seasonal Fish - Fish du Jour served with seasonal vegetables and rice pilaf. 33.00 per guest

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Signature Hors d'oeuvres

The perfect way to begin your event. Served for one hour or less.

Vegetable Crudité - Fresh vegetables with dip. 4.00 per guest

Vegetable & Cheese Crudité - An artful display of fresh vegetables and artisan cheeses, accompanied by gourmet crackers and a signature dip. 5.00 per guest

Vegetable, Cheese, Seasonal Fruits & Berries - Served with gourmet crackers and dips. 7.00 per guest

Bruschetta Bar - A tasty blend of tomato and basil, shrimp and tropical bruschetta served on garlic crostinis. 7.00 per guest.

Mezza Inspired - Hummus, Baba Ganoush & Eggplant Caponata with grilled pita wedges. 8.00 per guest

Antipasto Display - Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami, & artichoke hearts served with thin slices on baguette, sourdough, and Italian breads. 9.00 per guest

Add Butlered Hors d'oeuvres

Hummus - On grilled pita wedges

Chicken Satay - With peanut sauce

Cocktail Franks - With deli mustard

Salmon Mousse - On sliced cucumbers

Eggplant Caviar - On toasted crostinis

Potato Latkes - With sour cream and chives

Shrimp Bruschetta - Served on garlic crostinis

Spanikopita - Spinach and cheese wrapped in phyllo

Chicken & Vegetable Potstickers - With teriyaki dip

Stuffed Mushrooms - With spinach and parmesan cheese

Tomato & Basil Bruschetta - Served on garlic crostinis

2 Butlered Hors D'oeuvres - 6.00 per guest

3 Butlered Hors D'oeuvres - 7.50 per guest

4 Butlered Hors D'oeuvres - 9.00 per guest

We offer customized hors d'oeuvres. Please speak with your event coordinator.

Signature Desserts

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

Flambé Display

Bananas Foster - Sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream.

Baked Alaska - Layers of Grand Marnier pound cake topped with gourmet vanilla bean ice cream and a purée of raspberries, finished with Swiss meringue, flambéed with Grand Mariner, brandy & rum.

Cherries Jubilee - Fresh sweet cherries flambéed with kirschwasser and served a top gourmet vanilla bean ice cream.

9.00 per guest

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.