

Brookside

BY MAGGIO'S

Buffet Luncheon

Thoughtfully Made. Beautifully Served.

Luncheon Buffets

Each luncheon buffet includes table linens, color-coordinated napkins, fine china, silverware, and stemware.

New York Deli

A bountiful selection of freshly made sandwiches—oven-roasted turkey breast, roast beef with provolone, corned beef, albacore tuna salad, and chicken Waldorf salad—served on freshly baked challah rolls.

Elevated Sandwich Substitution Options: Deviled Egg Salad, Shrimp Salad, Crab Louis
(Add 5.00 per guest)

Our signature dijon potato salad & primavera pasta salad, deli style mustard, Hellmann's mayonnaise, Russian dressing, pickles & potato chips, condiment tray.

Your Choice of One Salad

Garden Salad with Assorted Dressings

Classic Caesar Salad with Herb & Garlic Oven Baked Croutons

Spinach Salad with bacon, white mushrooms, roasted peppers, red onions, chopped egg and seasoned croutons topped with hot bacon dressing

Oriental with cashews, carrots, scallions, mandarin oranges, red onions and a peanut ginger dressing

Brookside Manor's Signature Mediterraneo with fresh greens topped with a medley of fire-roasted vegetables tossed in our house made balsamic vinaigrette dressing.

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

Your Choice of One Decadent Dessert

Chocolate Mousse, Vanilla Ice Cream with Chocolate Syrup

Or an Endless Assortment of Delectable Cakes (Add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake & Tiramisu

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea, Soda & Iced Tea

29.00 per guest

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

Italian Feast

Your Choice of One Salad

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

Chicken Marsala with Fresh Mushrooms in a Marsala Wine Sauce

Upgrade to Chicken Parmesan for 1.00 per guest

Home Cooked Meatballs with Gravy & Rolls

Penne Tomato Vodka

Freshly Baked Rolls with Whipped Butter

Your Choice of One Decadent Dessert

Chocolate Mousse, Vanilla Ice Cream with Chocolate Syrup, Sweet Bread Pudding

Or an Endless Assortment of Delectable Cakes (Add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake & Tiramisu

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea, Soda & Iced Tea

25.00 per guest

Add a Side Dish for 3.00 per guest

Add a Third Entrée Option for 4.00 per guest

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

Taste of Philly

Create Your Own Steak or Chicken Steak Sandwich

Includes: Authentic Italian Rolls, American Cheese Sauce, Tomato Sauce, Fried Onions & Hot Peppers

Italian & Turkey Hoagies

Pepperoni and Cheese Strombolis

French Fries with Cheese Wiz

Assorted Tastykakes and Mini Soft Pretzels with Deli Mustard

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea, Soda & Iced Tea

27.00 per guest

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

À la Carte

Served with freshly baked rolls and whipped butter.

Your Choice of One Salad

Fresh Garden with Assorted Dressings

Classic Caesar Salad with Herb & Garlic Oven Baked Croutons

Spinach Salad with bacon, white mushrooms, roasted peppers, red onions, chopped egg and seasoned croutons topped with hot bacon dressing

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

Your Choice of Two Entrées

Beef - Home Cooked Meatballs, Hot Roast Beef, Meatloaf, & Roasted Sirloin (Add 3.00)

Pork - Sausage, Peppers & Onions, Medallions of Herb Crusted Pork Tenderloin

Pasta - Penne Tomato Vodka, Triple Layer Oven Baked Lasagna, Baked Ziti, & Stuffed Shells

Fish - Tilapia Francaise, Herb Encrusted Salmon, & Seasonal Fresh Fish

Chicken - Marsala, Fantasia, Mesquite, Piccata, Francaise, & Parmesan (Add 1.00)

Turkey - Hot Turkey with Home Style Gravy

Your Choice of Two Sides

Oven Roasted Potatoes · Garlic Mashed Potatoes · Mashed Cauliflower · Rice Pilaf

Penne Marinara · Fresh Green Beans · Vegetable Medley · Glazed Carrots with Raisins ·

Baked Sweet Potatoes · Vegetable Risotto · Classic Herbed Stuffing · Macaroni & Cheese

Mashed Sweet Potatoes

Dauphinoise Potatoes (Add 2.00 per guest). Twice Baked Potato Casserole (Add 2.00 per guest)

Shrimp or Chicken Fried Rice (Add 2.00 per guest) Loaded Sweet Baked Potatoes (Add 2.00 per guest)

Your Choice of One Decadent Dessert

Vanilla Bean Ice Cream with Chocolate Syrup · Sweet Bread Pudding

Uncle Sam's Chocolate Mousse

Or an Endless Assortment of Delectable Cakes (Add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake & Tiramisu

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea, Soda & Iced Tea

29.00 per guest

Add a Third Entrée Option for 4.00 per guest

Add a Third Side Option for 3.00 per guest

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

Signature Appetizer Enhancements

The Perfect Way to Begin Your Event

Choice of Family Style or Stationary

Vegetable Crudit  - Fresh vegetables with dip. 4.00 per guest

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

Fresh Vegetables, Artisan Cheeses, Seasonal Fruits & Berries - Served with gourmet crackers and dips. 8.00 per guest

Cocktail Franks with deli mustard. 5.00 per guest

Tomato & Basil Bruschetta served on garlic crostinis. 5.00 per guest

Chicken & Vegetable Potstickers with teriyaki dip. 6.00 per guest

Potato Latkes with sour cream and chives. 6.00 per guest

Chicken Satay with peanut sauce. 6.00 per guest

Eggplant Caviar on toasted croute. 6.00 per guest

Hummus on grilled pita wedges. 6.00 per guest

Stuffed Mushrooms with spinach and parmesan cheese. 7.00 per guest

Bang Thai Shrimp on grilled pita wedges. 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

Bacon Wrapped Scallops - 8.00 per guest

While gratuities are never added to your event bill, they are always deeply appreciated by our dedicated service staff.

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

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

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.