

Brookside

BY MAGGIO'S

Plated Luncheon

Thoughtfully Made. Beautifully Served.

Plated Luncheons

Our plated luncheon 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 Two of the Following

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

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

Chicken Francaise - Egg-battered and topped with a bright lemon–white wine sauce, accompanied by wild rice pilaf and garden vegetables.

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.

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

Roasted Sirloin - Thinly sliced, slow-roasted beef finished with au jus, accompanied by garlic mashed potatoes and fresh garden vegetables. (Additional 4.00 per guest)

Roasted Pork Tenderloin - Medallions of roasted, herb-encrusted pork tenderloin finished with a berry reduction, served with rice pilaf and seasonal vegetables.

Herb Encrusted Atlantic Salmon - Herb-encrusted broiled salmon, seasoned with our signature blend of spices, accompanied by wild rice pilaf and garden vegetables.

Maple Soy Glazed Salmon - Salmon oven-baked with a maple–soy glaze, accompanied by wild rice pilaf and seasonal garden vegetables. (Additional 4.00 per guest)

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

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

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

Cheese Tortellini - Cheese filled tortellini topped in an alfredo or vodka sauce.

25.00 per guest

Add a Third Entrée Option for 3.00 per guest

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

Signature Luncheon Appetizers

Choose any two of the following appetizers to your luncheon menu for an additional 7.00 per guest.

Choice of Family Style or Stationary

Vegetable & Cheese Crudite

An artful display of fresh seasonal vegetables and artisan cheeses, accompanied by gourmet crackers and ranch for dipping

Cocktail Franks with deli mustard

Chicken & Vegetable Potstickers with teriyaki dip

Potato Latkes with sour cream and chives

Shrimp Bruschetta served on garlic crostinis

Smoked Salmon whipped chive cream cheese on a pumpernickel round, garnished with fresh dill

Hummus on grilled pita wedges

Bang Thai Shrimp sautéed shrimp with a mild crunch coating tossed in a sweet and spicy sauce

Buffalo Cauliflower Bites served with a side of bleu cheese dressing

Tomato & Basil Bruschetta served on garlic crostinis

Stuffed Mushrooms with spinach and parmesan cheese

Spinach & Artichoke Dip in a baked sourdough bowl

Cheesesteak Egg Rolls with rib-eye steak, caramelized onions and American cheese

Decadent Dessert Upgrades

A Endless Assortment of

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

Add 5.00 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.