

Brookside

BY MAGGIO'S

Buffet Dinner

Thoughtfully Made. Beautifully Served.

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 Three 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

33.00 per guest

Add a Third Side Option for 3.00 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

Tilapia Francaise

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

31.00 per guest

Add a Third Entrée Option for 4.00 per guest

Add a Second Side Dish for 3.00 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

Tomato Pies

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

33.00 per guest

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

Mexican Fiesta

Jicama & Orange Salad with spring mix, fresh julienne jicama, orange slices, bell peppers and red onions

Your Choice of Beef or Chicken served with *soft tacos* or *burrito wraps*

Served with lettuce, tomato, cheese, chopped onions, chopped jalapenos, salsa, guacamole, and sour cream

Your Choice of Two Sides: Refried beans and Rice · Nachos & Cheese · Spanish Rice · Mexican Sweet Potatoes · Street Corn (Add 2.00 per guest)

Rice Pudding & Churros

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

31.00 per guest

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

Big Betha's Barbeque

Southern Fried Chicken

BBQ Babyback Ribs

Picnic Potato Salad

Baked Beans with Bacon

Cornbread & Buttermilk Biscuits

Seasonal Fresh Fruit Salad

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

Protein Upgrades

Slow-Roasted Brisket (Add 9.00 per guest)

Pulled Pork (Add 7.00 per guest)

Add Ons

Primavera Pasta Salad (Add 2.00 per guest)

Corn on the Cob (Add 3.00 per guest)

Brussel Sprouts with Bacon (Add 3.00 per guest)

33.00 per guest

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

Grand Buffet

Served with freshly baked rolls and whipped butter

Choose your own menu from the following.

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

Asian Salad with cashews, carrots, scallions and red onions with peanut ginger dressing

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

Chef Carved. Your Choice of One

Oven Roasted Turkey Breast with homestyle gravy, freshly baked cornbread and buttermilk biscuits

Top Round of Beef with gravy and freshly baked artisan rolls

Honey Glazed Ham with pineapple, maraschino cherries and freshly baked artisan rolls

Herb Encrusted Pork Tenderloin with mustard cream sauce and freshly baked artisan rolls

Herbed Salmon with dill cream sauce and freshly baked artisan bread

Slow-Roasted Prime Rib with au jus, horseradish mayo and French Bread (add market price)

Beef Tenderloin with béarnaise sauce and French Bread (add market price)

Roasted Leg of Lamb with mint sauce and freshly baked artisan rolls (add 6.00 per guest)

Your Choice of Two Entrées

Chicken Marsala - with fresh mushrooms in a marsala wine sauce

Chicken Fantasia - with mushrooms, asparagus, artichokes, mozzarella cheese and marinara sauce

Chicken Piccata - with fresh mushrooms and capers in a white wine lemon butter sauce

Chicken Francaise - lightly dipped in egg batter, topped with lemon and white wine sauce

Herb Encrusted Atlantic Salmon - encrusted with our special blend of herbs and spices

Tilapia Francaise - lightly dipped in egg batter, topped with lemon and white wine sauce

Sherried Beef Tips - tenderloin tips with a wild mushroom sherry sauce

Roasted Sirloin - slow roasted, thinly sliced and topped with au jus

Herb Encrusted Pork Tenderloin - oven roasted with a mustard demi-glace

Your Choice of One Vegetarian Entrée

Penne Tomato Vodka - A blend of onions, butter, vodka and fresh herbs & spices

Penne Arabiata - With black olives, hot peppers, anchovies, onions & capers spiked with hot sauce

Vegetable Lasagna - Delicately layered lasagna noodles with fresh ricotta, herbs, spices, fresh vegetable medley, mozzarella cheese and oven baked until golden brown

Eggplant Rollatini - Eggplant stuffed with ricotta and mozzarella, topped with marinara and oven-baked with more mozzarella cheese

Farfalle Simpatico - Bowtie pasta sautéed in a simple but elegant blend of butter, parmesan and romano cheeses, fresh herbs and spices

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

40.00 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

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.

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. 8.00 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

Upgraded Options

2.00 per guest

Prosciutto Wrapped Figs · Bacon Wrapped Scallops · Miniature Crab Cakes with tartar sauce ·

Smoked Salmon with cream cheese and chives on bagel chips

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.

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

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.