

BROOKSTOWN INN

Event Menu



TRADEMARK COLLECTION®
BY WYNDHAM

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BRIDAL SHOWER/POST WEDDING BRUNCH 15

HORS D'OEUVRES

\$5 per person

HOT

- Mini quiche with bacon and cheese
- House made pimento cheese with pita chips
- Hot baked spinach artichoke dip with naan bread
- Phyllo wrapped baked brie with blackberries and local honey
- Mozzarella and fresh basil arancini & house marinara
- Fried green tomato slider with house made pimento cheese
- Bite sized roasted heirloom tomato pies
- Spanakopita
- Spinach and cheese stuffed mushrooms
- Sausage and cheese stuffed mushrooms
- Artichoke fritti, house marinara, fresh herb, finished with parmesan
- Crispy shrimp and crab spring rolls
- Vegetable spring roll & house teriyaki
- Fried or steamed dumplings
- Mini lump crab cakes with lemon basil aioli
- Charred corn fritters with ancho honey butter & fresh scallion
- Chorizo sausage bites
- Pork tenderloin sliders on Hawaiian rolls, house bbq sauce, sweet pickles
- Cheerwine braised Carolina style pulled pork sliders with white coleslaw and cornichon pickles
- Mini black forest ham biscuit, whole grain mustard, sweet pickles

COLD

- Avocado crema crostini
- Bruschetta with heirloom grape tomato and shaved parmesan, balsamic reduction, fresh sweet basil
- Deviled eggs with fried capers & crispy bacon
- Goat cheese and pistachio crusted strawberry skewers
- Watermelon, mint, and feta skewers
- Heirloom cherry tomatoes, fresh mozzarella, fresh basil, and balsamic reduction
- Corn tortilla chips with pico de gallo and guacamole
- Seared ahi tuna with pickled cucumber

DISPLAYS

Shrimp Cocktail

Chilled fresh peeled shrimp, homemade cocktail sauce, fresh lemon wedges

\$250 per 100 pieces

Charcuterie

Imported cured meats with whole mixed olives, crostini, tapenade, sweet and spicy pickled peppers, assorted pickled vegetables

\$10 per person

House Made Hummus and Crudite

Served with crackers and fresh crudité with house made hummus and buttermilk herb dip

\$6 per person

Hand Cut Imported Cheese Display

Hand cut imported cheese display with pickled vegetables and chutney

\$7 per person

Seasonal fresh fruit

\$5 per person

CARVING STATIONS

Roasted Garlic and Fresh Herb Prime Ribeye

\$14 per person

Sweet & Smoky Carolina BBQ Pork Loin

\$10 per person

Brown Butter Grilled Beef Tenderloin

\$16 per person

Cajun Smoked Turkey Breast

\$10 per person

Carolina Dry Rubbed Pork Loin

\$10 per person

Roasted Garlic, Fresh Chopped Herb, and Balsamic Marinated, Chargrilled Flank Steak

\$12 per person

Served with dinner rolls, herb butter, dijon cream, and horseradish cream

Chef attendant fee \$50 per hour

STATIONS

Pasta

Penne and farfalle pasta

Sauces

Choice of two scratch made sauces: pesto, basil cream, marinara, or alfredo

Accompaniments

Mushrooms, peppers, onions, broccoli, chicken, Italian sausage, poached shrimp, parmesan, and mozzarella cheese

\$16 per person

Shrimp and Grits

Creamy stone ground grits, roasted red pepper, smoked andouille sausage, charred heirloom tomato, crisp scallion, lemon herb marinated shrimp

\$18 per person

Mac & Cheese Bar

House made 5 cheese mac, bacon crumbles, panko breadcrumbs, crisp scallion, ground parmesan

\$10 per person

Nacho or Taco Station

Pulled chicken, ground beef, lettuce, diced tomato, diced onion, assorted cheeses, salsa, chopped cilantro, pickled jalapeno, sour cream, warm corn and flour tortilla

\$10 per person

Mashed Potato Station

Sour cream, assorted shredded cheese, scallion, crispy bacon, house made red skin potato garlic mashed potato

\$8 per person

Slider Station

Warm Hawaiian rolls, smoky pulled pork, choice of three barbeque sauces, coleslaw, spicy pickles

\$10 per person

Salad Station

Fresh local greens, heirloom grape tomato, shaved sweet red onion, assorted cheeses, chopped fresh broccoli, sweet peppers, crispy bacon, julienne heirloom carrots, artichokes, olives, pickled peppers, fresh croutons, assorted dressings of your choice

\$10 per person

Biscuit Slider Station

Fresh baked buttermilk biscuits, shaved ham, sliced turkey, fried chicken, barbecue pork, roast beef, fried green tomato, bacon, lettuce, pimento cheese, horseradish sour cream, roasted garlic aioli, assorted sliced cheeses, bbq sauce, whole grain mustard.

\$16 per person

BUFFETS

\$42 per person

All dinner buffets are served with your choice of fresh baked dinner rolls & herb butter, fresh baked corn bread, or biscuits with honey butter.

Starters

(choose one)

- Garden salad with shaved carrots, cherry tomatoes, shaved red onion and cucumber
- Caesar salad with shaved parmesan, bacon crumbles, herbed croutons and house made caesar dressing
- Baby spinach with feta cheese, fresh strawberries, red onion and candied pecans
- Arugula and beet salad with shaved radish, goat cheese and pine nuts
- Mixed greens with candied walnuts, smoked gouda and fresh pink lady apple, champagne vinaigrette

Entrees

(choose two)

An additional entree is available for an additional \$7 per guest

CHICKEN

- 6oz Lemon and herb marinated grilled chicken breast (choice of burre blanc or marsala sauce)
- Chicken piccata - 6oz herb marinated chicken breast, lightly dredged in seasoned flour and pan seared, finished with house made lemon and caper picatta sauce

SEAFOOD

- Salmon - 6oz hand cut Atlantic salmon, served grilled, seared, or roasted with choice of menu appropriate sauce
- Crab cakes - fresh lump crab, sweet peppers, onion, chopped herb, panko bread crumb, served with aioli of your choice
- Blackened or pecan crusted NC trout - fresh North Carolina rainbow trout, served blackened or pecan crusted, finished with brown butter & herbs
- Herb marinated shrimp with fresh herbs and citrus, garlic and crushed red pepper

PORK

- Pork loin - dry rubbed and slow roasted, served sliced thin with house made bbq sauce
- Pulled pork bbq or dry rubbed bbq pork loin - slow roasted and served pulled or sliced

BEEF BRISKET

Dry rubbed, slow cooked

BEEF

- Garlic herbed-rubbed roast beef - roasted garlic and savory herb rubbed top round roast beef, served sliced thin with house au jus
- Braised short ribs – slow braised cheerwine beef short rib, roasted garlic and rosemary

VEGETARIAN

- Eggplant parmesan - lightly breaded and fried to perfection, parmesan, chopped herb, house marinara
- Seasonal ravioli - blistered heirloom cherry tomatoes, basil cream sauce

BUFFETS

\$42 per person

All dinner buffets are served with your choice of fresh baked dinner rolls & herb butter, fresh baked corn bread, or biscuits with honey butter.

Sides

(choose two)

An additional side is available for an additional \$4 per guest

Grilled asparagus with fresh lemon and parmesan

Sautéed summer vegetables

Winter root vegetable medley

Braised collard greens (traditional or vegetarian)

Fresh green beans with pine nuts

Traditional southern green beans

Roasted broccolini with shaved parmesan and lemon

Brussel spouts with balsamic glaze and lemon zest

Chargrilled asparagus

Summer succotash

Heirloom baby roasted potatoes

Garlic yukon gold mashed potatoes

Cheddar green onion mashed potatoes

Anson mills Carolina gold rice pilaf

Wild rice pilaf

Caramelized sweet potato bacon hash

Warm seasonal vegetable couscous

House made 5 cheese mac

Lobster mac and cheese ++MKT price

Wild mushroom risotto

Smoked baked beans

PLATED

Lemon Roasted Chicken Breast

with wild mushroom cream sauce

\$35 per person

Crab Cakes

6 oz pan seared lump crab cakes with lemon basil aioli

\$42 per person

Filet of Beef

grilled fillet of beef with brie and bacon bechamel

\$44 per person

NY Strip

grilled 8 oz rosemary and garlic and sauce bordelaise

\$44 per person

Pan Seared Salmon

6 oz with lemon dill sauce

\$37 per person

Grilled and Glazed Bone in Pork Chop

\$35 per person

Seasonal Ravioli

\$30 per person

Wild Mushroom and Goat Cheese Risotto

\$30 per person

Grilled Double Cut Lamb Chop

cumin, garlic & oregano dusted

\$42 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Items may be cooked to order. Prices are subject to a 22% service charge and 7% sales tax. All menus and prices subject to change based on guest needs and quantity of guests.

LATE NIGHT SNACKS

\$5 per person

House Beer Cheese and Hot Pretzel

Sliders

Doughnuts

Candy Station

Smores

Popcorn with Toppings

Nespresso Bar

Mini Pizzas

Warm Chocolate Chip Cookies and Milk

Dumplings

Chicken and Waffles

French Fries

Mini Corn Dogs

Mini Banh Mi

Churros

Pierogies

Empandas

Grilled Cheese

DESSERTS

\$5 per person or assortment
of 3 for \$9 per person

Seasonal Fruit Cobbler with Vanilla Ice Cream

Banana Pudding

Flourless Chocolate Torte with Chantilly Crème

Chocolate Ganache and Fresh Berries

Key Lime Pie

Pecan Pie

Carrot Cake

Triple Chocolate Cake

Cheesecake

Pound Cake with Raspberry Drizzle

Strawberry Shortcake

Coconut Cake

Moravian Sugar Cake

Krispy Kreme Doughnut Bar

Lemon Bars

Key Lime Tartlets

Pecan Tartlets

Assortment of Cookies

BAR OPTIONS BASED ON CONSUMPTION

OPEN BAR BASED ON CONSUMPTION

This option is for couples who want to treat their guests and pay per beverage consumed.

Bartender fee \$75 for the first hour, and \$25 for each additional hour of service.

House Wine

\$6 per glass

(Choice of Three)

Pinot Grigio
Sauvignon Blanc
Chardonnay

Pinot Noir
Merlot
Cabernet Sauvignon

Rosé
Prosecco
Brut Cava

Beer

The following are priced by the bottle

(Choice of Four)

Amstel Light \$5
Coors Light \$5
Yuengling \$5

Blue Moon \$5
Heineken \$6
Sam Adams \$6

Sierra Nevada Pale Ale \$6
Fat Tire \$6
Foothills \$6

Premium Liquor or Luxury and Local Liquor

Premium Liquor \$8 per glass

Tito's Vodka
Beefeaters Gin

Cutty Shark Scotch
Makers Mark Bourbon

Bacardi Rum

Luxury and Local Liquor \$9 per glass

Ketel One Vodka
Sutlers Gin

Dewars Scotch
Broad Branch Whiskey

Woodford Reserve Bourbon
Bacardi Rum

CASH BAR

GUESTS PAY PER DRINK DURING THE EVENT

Bartender fee \$75 for the first hour, and \$25 for each additional hour of service.

House Wine

\$7 per glass

(Choice of Three)

Pinot Grigio
Sauvignon Blanc
Chardonnay

Pinot Noir
Merlot
Cabernet Sauvignon

Rosé
Prosecco
Brut Cava

Beer

The following are priced by the bottle

(Choice of Four)

Amstel Light \$6
Coors Light \$6
Yuengling \$6

Blue Moon \$6
Heineken \$7
Sam Adams \$7

Sierra Nevada Pale Ale \$7
Fat Tire \$7
Foothills \$7

Premium Liquor or Luxury and Local Liquor

Premium Liquor \$9 per glass

Tito's Vodka
Beefeaters Gin

Cutty Shark Scotch
Makers Mark Bourbon

Bacardi Rum

Luxury and Local Liquor \$10 per glass

Ketel One Vodka
Sutlers Gin

Dewars Scotch
Broad Branch Whiskey

Woodford Reserve Bourbon
Bacardi Rum

Non-Alcoholic Beverages

Soft Drinks \$9

Bottled Water \$2

BAR PACKAGES

All prices are for 4-hour packages charged per guest over 21. Champagne Toast and Signature Cocktails Available Upon Request. Beer, Wine, and Liquor Brands may be substituted for an equivalent brand at any time. Prices include bar staff, bar set-up, garnishes. Guests under 21 are charged \$3.50 per person for soda service. *Sparkling Wines not included in the Classic Bar Package. Pricing does not include 22% service fee of 7% NC sales tax

CLASSIC Bar Package	PREMIUM Bar Package	LUXURY & LOCAL Bar Package
\$30 per person	\$34 per person	\$37 per person
WINE Choose 2 from the below selection	WINE Choose 4 from the below selection	WINE Choose 4 from the below selection
BEER Choose 4 from the below selection	BEER Choose 4 from the below selection	BEER Choose 4 from the below selection
	LIQUOR Tito's Vodka Beefeaters Gin Cutty Shark Scotch Makers Mark Bourbon Bacardi Rum	LIQUOR Ketel One Vodka Sutlers Gin Dewars Scotch Broad Branch Whiskey Woodford Reserve Bourbon Flora De Cana Rum

BAR PACKAGES (continued)

Wine Selection

Pinot Grigio
Sauvignon Blanc
Chardonnay

Pinot Noir
Merlot
Cabernet Sauvignon

Rose
*Prosecco
*Brut Cava

Beer Selection

Amstel Light
Coors Light
Yuengling

Blue Moon
Heineken
Sam Adams

Sierra Nevada Pale Ale
Fat Tire
Foothills

Bar Accompaniments

SODAS

coca cola, diet coke, sprite,
ginger ale, tonic, club soda

JUICES

orange juice, cranberry juice

GARNISHES

limes, lemons

Bar Packages Include

SODAS

coca cola, diet coke, sprite, ginger ale, tonic, club soda

MIXERS

sweet & sour, triple sec, lime juice, grenadine

JUICES

orange, cranberry, grapefruit, pineapple

GARNISHES

limes, lemons, oranges, cherries, olives

COFFEE AND TEA SERVICE AT \$2.50 PER PERSON*

BRIDAL SHOWER MENU

The Southern

\$16 per person

Deviled Eggs
Chicken Salad on Croissant
Pimento Cheese Biscuits
Fresh Sliced Fruit Salad

Love is Sweet

\$16 per person

Chocolate Covered Pretzel Sticks
Fruit Kebabs
White Chocolate Covered Strawberries
Petit Fours

Biscuit Bar

\$16 per person

Buttermilk Biscuits
Pimento Cheese
Bacon
Sliced Ham
Pickles
Pepper Jelly and Assorted Jams
Apple Butter
Hot Mustard

Veggie Frittata

\$21 per person

Asparagus and Mushroom Frittata
Spring Strawberry Salad
Scones and Muffins with Assorted
Jams and Apple Butter

Tomato Pie served with Arugula Salad

\$21 per person

Fresh Sliced Fruit Salad
Mini Pimento Cheese Biscuits

Grilled Chicken Salad

\$24 per person

Tomato Basil Bisque
Grilled Chicken Salad with mixed greens, sun
dried cranberries, goat cheese, and pecans
Focaccia Bread

“Bottomless” Mimosa Bar

\$21 per person

Champagne
Orange Juice
Grapefruit Juice
Pineapple Juice
Raspberries
Blackberries
Strawberries
Mint Leaves

Bridal Shower White Sangria

\$10 per person

with Fresh Seasonal cut fruits

Southern Coffee Punch

\$10 per person

with Vanilla Ice Cream Mocha

Water, Tea, Coffee

\$2.50 per person