

BROOKSTOWN INN

Event Menu



TRADEMARK COLLECTION®
BY WYNDHAM

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Breakfast

BREAKFAST BUFFETS [Priced Per Person]

All breakfasts are served with fresh brewed coffee, chilled juices, and assorted hot teas. Requires minimum of 20 guests or additional \$5 per person if guarantee is under 20 people. Gluten free bread options available.

Classic	\$17
sliced fruit medley, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter	
The Wakeup Call	\$21
scrambled eggs with herbs, potato hash, applewood smoked bacon, sliced fruit, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter	
The West End	\$23
roasted vegetable and cheese frittata, potato hash, applewood smoked bacon, sliced fruit medley, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter	
Country Breakfast	\$28
scrambled eggs, applewood smoked bacon, country pork sausage, grits with aged cheddar, baked apples, sliced fruit medley, biscuits and sweet breads with fruit jams, butter, and pimento cheese	

Ala Cart Snacks [Price Per Person]

House-made Cookies	\$4
Brownies	\$4
Fresh Fruit with Cinnamon Yogurt Dip	\$5
House-made Hummus with Crackers and Crudités	\$6
Kettle Chips	\$4
Mixed Nuts	\$5
Pretzels	\$4
Candy Bars	\$6
Popcorn	\$4
Granola Bars	\$4

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Beverages

HALF-DAY BEVERAGES (4 HOURS) \$8 per person

Coffee and Hot Teas
Assorted Soda
Water

FULL-DAY BEVERAGES (8 HOURS) \$15 per person

Coffee and Hot Teas
Assorted Soda
Water

THE FOLLOWING ARE PRICED BY CONSUMPTION

Soft Drinks (assorted cans) \$2 each
Assorted Bottled Juices \$4 each
Bottled Water \$2 each

THE FOLLOWING ARE PRICED BY THE GALLON

Fruit Punch \$30
Iced Tea \$30
Lemonade \$30
Apple, Cranberry or Orange Juice \$35

THE FOLLOWING ARE PRICED BY THE CARAFE/POT

Freshly Brewed Coffee - regular or decaf \$25
International Tea Assortment (carafe) \$25
Hot Chocolate (carafe) \$25

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Lunch Buffets

Lunch \$32 per person

[Served with tea, water, and choice of dessert]

THE BROOKSTOWN DELI

[Pick Two]

- **Vegetable Wrap** with hummus, swiss cheese, baby spinach, cucumber, tomatoes, and house-made lemon garlic dressing (V)
- **Roast turkey, brie, and bacon** with cranberry mayo
- **Ham, Salami, Pepperoni**, roasted peppers, provolone, lettuce, tomato, and basil pesto
- **Chicken Spinach Wrap** with fresh spinach, feta cheese, red onion, roasted red pepper and balsamic glaze
- **Chicken salad**, bibb lettuce, and tomato

Served with chips, grilled vegetable pasta salad, fresh fruit salad, and house-made chocolate chip cookie. Iced Tea and Water included. Gluten Free Bread/Pasta available.

FROM THE WOK

- **Stir-Fry of Seasonal Vegetables & Choice of Protein** (double vegetable, chicken, pork, beef, shrimp or tofu)
- **Eggrolls or Spring rolls**
- **Lo Mein of Seasonal Vegetables & Choice of Protein** (double vegetable, chicken, pork, beef, shrimp or tofu)
- **Fried or Steamed Dumplings**
- **Asian Salad** (shaved radish, julienne cucumber and carrot, shaved purple cabbage, grape tomato iceberg lettuce and toasted sesame vinaigrette)
- **Fried Rice**

MANGIA

- **Choice Of 2 Sauces & 1 Pasta Variety** (marinara, pesto, or alfredo)
- **Caesar Salad or Heirloom Caprese Display** (seasonal)
- **Roasted Garlic Baguette with Fresh Herb**
- **Choice of Protein** (grilled chicken breast, italian sausage, eggplant, bolognese)
- **Bruschetta with Heirloom Grape Tomato & Shaved Parmesan**
- **Artichoke Fritti, Fresh Herb, Finished with Ground Parmesan** (lightly breaded and flash fried artichoke hearts)

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Lunch Buffets *[Continued]*

Lunch \$32 per person

[Served with tea, water, and choice of dessert]

TEX-MEX FIESTA

- Corn and Flour Tortillas
- Beans and Rice
- Seasoned Ground Beef
- Shredded Chicken
- Chopped Lettuce
- Onions
- Shredded Cheese
- Sour Cream
- Tomatoes
- Jalapeños
- Salsa/Pico de Galo
- Guacamole
- Hot Sauces

OPA

- Lightly Fried Eggplant Parmesan, House-made Marinara, Fresh Herb
- Greek Salad (mixed greens, feta, heirloom grape tomato, cucumber, banana pepper, pepperoncini pepper, roasted red peppers, garbanzo beans, shaved red onion, artichoke hearts, mixed olives and red wine vinaigrette)
- House-made Hummus & Toasted Pita
- Chicken Gyros with tzatziki sauce
- Spanakopita
- Chicken Souvlaki (marinated and grilled chicken breast skewers)

LEXINGTON FLAIR

- Choice of BBQ Chicken, Chopped Pulled Pork BBQ, Dry Rubbed BBQ Pork Loin (Sliced)
- Served with BBQ slaw, potato salad, baked beans
- House-made 5 Cheese Mac
- Rolls

BACKYARD BBQ

- Burgers
- Hotdogs
- Mayo
- Lettuce
- Tomato
- Chili
- Cheese
- Pickles
- Ketchup
- Mustard
- Onions
- Cole Slaw
- Baked Beans
- Potato Salad
- Chips

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HORS D'OEUVRES

\$5 per person

(For example, choose 3 hors d'oeuvres for \$15 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 (market price)
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

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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

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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

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STATIONS

Stations are like miniature buffet's. A single station will be dedicated to one type of food. We require you to choose 3 stations for a meal. One station cannot be substituted for a lunch or dinner meal.

Pasta

Penne and farfalle pasta, marinara and alfredo, Mushrooms, peppers, onions, artichokes, chicken, Italian sausage, parmesan, and mozzarella cheese

\$16 per person

Shrimp and Grits

Shrimp simmered in a creamy sauce with roasted red pepper, mushrooms, bacon, green onion + white cheddar grits

\$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. Add beans and rice for \$5.

\$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, fried chicken, pulled pork, bacon, pimento cheese, slaw, jam, honey, bbq sauce, whole grain mustard, pickles, tomato + arugula

\$16 per person

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BUFFETS

\$49 per person

All dinner buffets are served with tea, water, coffee and fresh baked dinner rolls & 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

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BUFFETS

\$49 per person

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

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PLATED

Plated dinners include your choice of 1 starter item, 2 side items, rolls, butter, tea, water, and coffee. All entrees should be paired with the same side items. Your guests must preselect entrees. We recommend providing your guests with 2-3 options. Each place setting must have a place card with a distinguished mark for each meal selection. We will require the final guest count along with the seating chart 2 weeks before the event date. This way, the catering team can quickly and easily distribute entrees.

Lemon Roasted Chicken Breast

with wild mushroom cream sauce

\$42 per person

Crab Cakes

6 oz pan seared lump crab cakes with lemon basil aioli

\$49 per person

Filet of Beef

grilled fillet of beef with brie and bacon bechamel

\$52 per person

NY Strip

grilled 8 oz rosemary and garlic and sauce bordelaise

\$52 per person

Pan Seared Salmon

6 oz with lemon dill sauce

\$44 per person

Grilled and Glazed Bone in Pork Chop

\$42 per person

Seasonal Ravioli

\$35 per person

Wild Mushroom and Goat Cheese Risotto

\$35 per person

Grilled Double Cut Lamb Chop

cumin, garlic & oregano dusted

\$49 per person

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DESSERTS

\$5 per person or assortment

of 3 for \$12 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

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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

\$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 \$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
Flora De Cana Rum

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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

\$8 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
Flora De Cana Rum

Non-Alcoholic Beverages

Soft Drinks \$2

Bottled Water \$2

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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.

Prices are subject to a 22% service charge and 7% sales tax.

CLASSIC Bar Package	PREMIUM Bar Package	LUXURY & LOCAL Bar Package
\$32 per person (4 hours)	\$36 per person (4 hours)	\$40 per person (4 hours)
WINE Choose 4 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

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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*

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Audio Visual Price Guide

PACKAGES

Flipchart Package [includes paper pad and makers]	\$40
Upgrade to 3M Post-it Paper	+\$40
Whiteboard Package [includes markers and eraser]	\$45

POPULAR À LA CARTE ITEMS

8' Tripod Screen with Skirting	\$45
Polycom Soundstation	\$40
Sound System Package	\$175
Podium	\$15
3000 Lumen HD(WXGA) Projector	\$125

BROOKSTOWN RENTAL FEES

90 x 136 (floor length on 6' table)	\$15
90 x 156 (floor length on 8' table)	\$15
90" Round (lap length on 60" table).....	\$10
108" Round (floor length on cocktail table)	\$12
120" Round (floor length on 60" table)	\$12
132" Round - floor length tablecloths (each).....	\$16
White Garden Chairs	\$3.50
White Drape	\$100
We provide white tablecloths (85 x 85 inches).....	Complimentary

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