

Seated Dinner Menu

Seasonal Mixed Green Salad with House Vinaigrette

Entrée Selections:

(If you select more than 1 entrée selection, count must be given 72 hours prior to event.)

Chicken Picatta with Lemon Caper Butter Sauce
Oven Roasted Potatoes and Seasonal Vegetable Medley
\$36.50 per person

Orange Soy Seared Salmon on a Bed of Wilted Greens
with Orange and Soy Glaze
\$39.95 per person

Filet Mignon with Bordelaise Sauce
Seasonal Vegetable Medley and Fingerling Potatoes
\$49.00 per person

Seasonal Dessert by our Pastry Chef
Freshly Baked Rolls with Sweet Cream Butter
Regular and Decaffeinated Coffee, Herbal Hot Tea
Selection and Iced Tea.

STATION MENU

Carving Station

Smokehouse Beef Brisket with
Horseradish Sauce

Pasta Station

Sundried Tomato & Mascarpone Ravioli
and Cavatappi Pasta
With Choice of Alfredo & Marinara Sauce
& Caesar Salad

Asian Station

Vegetable low Mein &
General Rob's Chicken

Make your own Slider Station

BBQ Pulled Pork, Cole Slaw with Dinner Rolls

Cheese Station

Domestic and Imported Cheeses Display
with Fresh & Dried Fruits
and Fresh Baguette

Seasonal Dessert Station

\$47.50 per person

SAMPLE CHEF'S TABLE MENU

SEARED TUNA CRUDO W/ SHAVED
FENNEL & DIJON SALAD, VANILLA –
LEMON OLIVE OIL, PARSLEY JUICE AND
TANGERINE GELEE

CHILLED CLEAR TOMATO WATER SOUP
WITH FRESH BAILY OREGANO, BEETS,
CARAMELIZED CELERY AND FREE
RANGE SPRING PEAS

BLACK TIGER SHRIMP & WHITE CORN
GRITS WITH BLISTERED GRAPES, CRISPY
BACON & PENNSYLVANIA MAPLE
GASTRIC

BEEF TENDERLOIN A LA *CARNITAS* &
BRANDYWINE RAMPS SAUTEE, YUKON
GOLD POTATO HASH AND APPLE CIDER
EMULSION

LEMON CURD & BLUEBERRY PIE BRULEE

HOT LIQUID CHOCOLATE PUDDING
WITH MASCARPONE MOUSSE &
CHOCOLATE BISCOTTI

COFFEE SERVICE

\$80.00PP++

RESERVATION REQUIRED

MINIMUM OF 10 PEOPLE

*For more information or to make an appointment
contact Christine Boone*

1805 Unionville Wawaset Rd

West Chester PA, 19382

Christine@northbrookmarketplace.com

Telephone 610-793-1210

www.northbrookmarketplace.com

CATERING MENU

Northbrook MarketPlace

*Our Chef's Table and
2nd Floor MarketPlace
are available for your next
Corporate or Social Event.*

Private BRUNCH BUFFET Menu

Scrambled Eggs, Bacon & Sausage
Apple Cider Donut French toast
Breakfast hash browns
Yogurt, Fresh Fruit and Homemade Granola
Northbrook's Own Apple Cider Donuts
Assorted Breakfast Pastries
(3) Hot Lunch Entrees
Northbrook's Own Desserts Display
Regular and Decaffeinated Coffee
Orange and Cranberry Juice
\$22.50 per person++

Luncheon Menus

Served Luncheons

Soup du jour
Or Mixed Green Salad with Seasonal Inspired Dressing

Quiche

Crème Brulee'
Regular and Decaffeinated Coffee and Hot Tea Selection
Ice Tea and Lemonade
\$17.00 ++ per person

Soup du jour
or
Mesclun Greens, Crumbled Goat Cheese and Fresh Raspberries
Raspberry Vinaigrette and Fresh Herb Crostini

Chicken Cordon Blue
Or
Baked Salmon with Herb Buerre Blanc

Chocolate Mousse Martini
Regular and Decaffeinated Coffee and Hot Tea Selection
Ice Tea and Lemonade
\$24.00 ++ per person

SALAD & SANDWICH Menu
Fresh Sliced Seasonal Fruit
With Honey Yogurt Dipping Sauce
Garden Salad
Mixed Greens, Garden Vegetables and House Vinaigrette
Pasta Salad
Assorted Hoagies and Wraps
To include: Turkey, Ham & Cheese, Roast Beef, Chicken,
Tuna and Egg Salads
Regular and Decaffeinated Coffee and Hot Tea Selection
Ice Tea and Lemonade
Bite Size Dessert Display
\$17.50 ++ per person

Lunch Buffet MENU (1)

Garden Salad with Assorted Dressings
Cous Cous and Vegetable Salad
Chicken Piccata
Eggplant Parmesan
Oven Roasted Red Potatoes
Seasonal Vegetables
Assorted Rolls
Regular and Decaffeinated Coffee and Hot Tea Selection
Ice Tea and Lemonade
Bite Size Dessert Display
\$22.50++ per person

Lunch Buffet MENU (2)

Northbrook's Own Pulled Pork
BBQ Chicken Tenders
Mushroom Ravioli with Cream Sauce
Garden Salad with Assorted Dressings
Baked Beans & Cole Slaw
Assorted Rolls
Regular and Decaffeinated Coffee and Hot Tea Selection
Ice Tea and Lemonade
Bite Size Dessert Display
\$27.50++ per person

Hors d'oeuvres

per piece

Chicken Pot Pie Puff	\$1.75
Raspberry and Brie in Puff Pastry	\$2.00
Bacon Wrapped Scallops	\$2.50
Citrus Cured House Smoked Salmon on a Potato Pancake	\$2.50
Mini Crab Cake	\$2.75
Vegetable Spring Rolls with Dipping Sauce	\$1.50
Farm Fresh Deviled Eggs	\$1.00
"Spanikopita"	\$2.00
Prosciutto, Fig Jam & Blue Cheese Crostini	\$2.75
Chicken Satay with Spicy Asian Sauce	\$2.00
Philly Cheese Steak Eggroll	\$3.00
"Good Ol'" Pigs in a Blanket	\$1.00
Pork Pot Stickers with Asian Sauce	\$1.50
Shrimp Pot Stickers with Dipping Sauce	\$2.00
Quiche Bites	\$1.50

++All Prices subject to a 6% Sales Tax and an 18% Service Charge

Minimum of 35 people for all Hot Buffet Menus

Dinner Menus

RECEPTION

included with all dinner menus:
Choice of (3) from the selection below

Crab & Artichoke Dip in a Bread Boule

**Large Vegetable Tray w/ Assorted Sauces
for Dipping**

**Assorted Hummus Platter with Bagel Chips
Homemade Tortilla Chips, Salsa and
Guacamole**

Cubed Cheese and Fruit Tray

(2) Homemade Butler Passed Hors d'oeuvres

Dinner Buffet MENU (1)

Baked Salmon with Citrus Buerre Blanc
Chicken Marsala
London Broil with Bordelaise Sauce

Large Garden Salad with Choice of Dressings
Orange Ginger Cous Cous Salad
Tomato & Cucumber Salad

Crispy Fingerling Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls

Regular and Decaffeinated Coffee and Hot Tea Selection
Dessert Display
\$47.00++ per person

Dinner Buffet MENU (2)

Northbrook's Own Pulled Pork
Slow Roasted Smokehouse Beef Brisket
BBQ Chicken Tenders
Choice of BBQ sauces on the side

Garden Salad with Assorted Dressings

Baked Beans
Cole Slaw

Baked Mac & Cheese
Roasted Red Skin Potatoes
Individual Corn Bread

Regular and Decaffeinated Coffee and Hot Tea
Selection
Dessert Display
\$42.00++ per person