



## SAMPLE CHEF'S TABLE MENU

Hors d'oeuvres begin at 6:30pm and Dinner begins at 7:00pm

Shrimp with Yuzu Soy

Bone Broth with Herbs,  
Caramelized Mushrooms and Eierkuchen

Composed Salad of Arugula, Heirloom Tomato  
Avocado, With Crispy Carrot Ribbons & Vinaigrette

Chive Crusted Marinated Sockeye Wild Salmon  
Spring Asparagus

Filet Mignon  
With Blue Potatoes and Local Asparagus

Barnard's Fresh Peach Streusel Tart

Dark Chocolate and Dried Cherry Souffle

Coffee Service

\$80.00 per person, plus tax and 20% Service Charge

*Chef's Table menus are Chef and Market Inspired and Always subject to change.  
Menu modifications are politely declined. Inform us to discuss medical food allergies.*

*Call the Market to reserve your table for 12 – 22 guests!*

Northbrook MarketPlace / 610-793-1210 / [www.northbrookmarketplace.com](http://www.northbrookmarketplace.com)