

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
\$39.50 per person

Orange Soy Seared Salmon on a Bed of Wilted Greens
with Orange and Soy Glaze
\$42.95 per person

Filet Mignon with Bearnaise Sauce
\$49.00 per person

All Entrees served with seasonal Vegetable Medley and
Souffle Potatoes

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

Prime Rib with Horseradish Sauce

Pasta Station

Mushroom 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

Seasonal Dessert Station

Regular and Decaffeinated Coffee, Hot Tea Selection
Ice Tea, Water and Lemonade

\$52.00 per person

Minimum of 35 people for all Hot Buffet Menus

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,
CAMELIZED 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*

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West Chester PA, 19382

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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) Seasonal Hot Lunch Entrees
Northbrook's Own Desserts Display
Regular and Decaffeinated Coffee
Orange and Cranberry Juice
\$24.50 per person++

Luncheon Menus

Served Luncheons

French Onion Soup
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
\$19.50 ++ 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
"Spanikopita"	\$2.00
Prosciutto, Fig Jam & Goat Cheese Crostini	\$2.75
Chicken Satay with Asian Peanut 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 20% 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 with Hummus and Ranch Dressing for Dipping
 - *Assorted Cubed Cheese & Cured Meats with Olives, Fresh Baguette & Crackers
 - *Homemade Tortilla Chips, Salsa and Guacamole
- * (2) Homemade Butler Passed Hors d'oeuvres

Dinner Buffet MENU (1)

Baked Salmon with Citrus Buerre Blanc
Garlic & Herb Roasted Chicken
London Broil with Local Sautéed Mushrooms
Large Garden Salad with Selection of Dressings
Kale Caesar Pasta Salad
Tomato & Cucumber Salad
Souffle Potatoes
Seasonal Vegetable Medley
Assorted Dinner Rolls
Regular and Decaffeinated Coffee and Hot Tea Selection
Assorted Bite Size Dessert Display
\$49.00++ 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
\$45.00++ per person