



Private BRUNCH BUFFET Menu

Scrambled Eggs

Breakfast Hashbrowns

Apple Cider Donut French Toast

Bacon & Sausage

Fresh Seasonal Fruit Display

Northbrook's Own Apple Cider Donuts

Seasonal Garden Salad with Choice of Dressing

(3) Hot Seasonal Lunch Entrees

Northbrook's Own Desserts Display

Regular and Decaffeinated Coffee and Hot Tea Selection

Orange and Cranberry Juice

\$25.50 per person++

(all hot buffets require a minimum of 35 guests)

Served Luncheon Menus

Option 1

Soup du jour

Or Mixed Green Salad with Seasonal Inspired Dressing

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*Quiche*

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Crème Brulee'

Regular and Decaffeinated Columbian Coffee

*Selection of Hot Teas
Ice Tea & Lemonade
\$17.50++ per person*

Option 2

*Soup du jour
or*

*Mesclun Greens, Crumbled Goat Cheese and Fresh Raspberries
Raspberry Vinaigrette and Fresh Herb Crostini*

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Chicken Cordon Blue

Or

Baked Salmon with Herb Buerre Blanc

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Chocolate Mousse Martini

Regular and Decaffeinated Columbian Coffee

Selection of Hot Teas

Ice Tea & Lemonade

\$24.50++ per person

(Entrée selection required with final count).

SALAD & SANDWICH Menu

Fresh Sliced Seasonal Fruit Display

Garden Salad

Mixed Greens, Garden Vegetables and House Vinaigrette

Kale Caesar Pasta Salad

Mini Assorted Croissants & Wraps

To include: Chicken, Tuna and Egg Salad

Turkey, Ham & Cheese, Roasted Vegetable & Hummus

Regular and Decaffeinated Coffee and Hot Tea Selection I
Ice Tea and Lemonade

Bite Size Dessert Display

\$19.50 ++ per person

Optional Enhancements:

BYOB – Bar Set up:

*Includes: Ice, Ice Buckets, Wine and Champagne Glasses
\$50.00*

BYOB – Mimosa Bar Set up:

*Includes: Ice, Ice Buckets, Wine and Champagne Glasses
Orange and Cranberry Juice
\$75.00*

Floor Length White Or Ivory Table Linens

\$10.00 per Tables

White Chair Covers with Gold Organza Sash

\$1.00 per chair

Apple Cider Donut Favor

*Our famous Apple Cider donut
individually wrapped in clear cellophane bag with choice of ribbon color
\$1.00 per favor*