

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

Orange Soy Seared Salmon on a Bed of Wilted Greens with Orange and Soy Glaze

Filet Mignon with Bearnaise Sauce

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

Ravioli Station

Mushroom Ravioli with Mushroom Cream Sauce
& Cheese Ravioli with Blush 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
Iced Tea, Water and Lemonade

Minimum of 35 people for all Hot Buffet Menus

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

*Bartender required for events over 50
people - \$295.00 per event
(includes bar set up)*

Upgraded Linens

White Ivory or Textured Taupe
\$10.00 per Tables

*For more information or to make an appointment
contact Christine Boone
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West Chester PA, 19382
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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) Seasonal Hot Lunch Entrees
Northbrook's Own Desserts Display
Regular and Decaffeinated Coffee
Orange and Cranberry Juice

Luncheon Menus

Served Luncheons

Mixed Green Salad with Seasonal Inspired Dressing
And Seasonal fresh Fruit

With Choice of

Slice of Warm Quiche
Or

Chicken Salad Croissant

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Crème Brulee'

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

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

### SALAD & SANDWICH Menu

#### Garden Salad

Mixed Greens, Garden Vegetables and House Vinaigrette  
Pasta Salad & Potato Salad

#### Assorted Hoagies and Wraps

To include: Turkey, Ham & Cheese, Roast Beef, Italian  
Chicken, Tuna and Egg Salads

Regular and Decaffeinated Coffee and Hot Tea Selection  
Ice Tea and Lemonade  
Bite Size Dessert Display

### Lunch Buffet MENU (1)

Garden Salad with Assorted Dressings  
Kale Caesar Pasta Salad

Chicken Marsala  
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

### Lunch Buffet MENU (2)

Northbrook's Own Pulled Pork  
BBQ Chicken Tenders

Garden Salad with Assorted Dressings

Baked Beans, Cole Slaw

Assorted Dinner Rolls  
Regular and Decaffeinated Coffee and Hot Tea Selection  
Ice Tea and Lemonade  
Bite Size Dessert Display

## Hors d'oeuvres

*per piece*

Chicken Pot Pie Puff  
Raspberry and Brie in Puff Pastry  
Bacon Wrapped Scallops  
Citrus Cured House Smoked Salmon on a  
Potato Pancake  
Mini Crab Cake  
Vegetable Spring Rolls with Dipping Sauce  
"Spanikopita"  
Prosciutto, Fig Jam & Goat Cheese Crostini  
Chicken Satay with Asian Peanut Sauce  
Philly Cheese Steak Eggroll  
"Good Ol'" Pigs in a Blanket  
Pork Pot Stickers with Asian Sauce  
Shrimp Pot Stickers with Dipping Sauce  
Quiche Bites

## 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 Beurre 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

### 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

++All Prices subject to a 6% Sales Tax and an 20% Service Charge

**Minimum of 35 people for all Hot Buffet Menus**