## 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

2010

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# **Optional Enhancements:**

# BYOB - Bar Set up:

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

### BYOB - Mimosa Bar Set up:

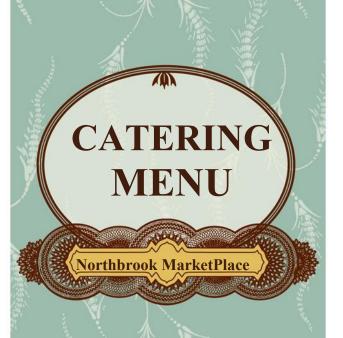
Includes: Ice, Ice Buckets, Wine and
Champagne Glasses
Orange and Cranberry Juice
\$75.00

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
1805 Unionville Wawaset Rd
West Chester PA, 19382
Christine@northbrookmarketplace.com
Telephone 610-793-1210
www.northbrookmarketplace.com



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

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

**Chicken Salad Croissant** 

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

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

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### 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'oeurves

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