



Wedding Reception Menus

(1) Hour Hors d'oeuvre RECEPTION

To include:

- *Roasted Vegetable Display with Hummus and Caramelized Onion Dip
- *Assorted Cubed Cheese & Cured Meats with Olives, Fresh Baguette & Crackers

* Choice of (3) Homemade Butler Passed Hors d'oeuvres
from the selection below:

Hot

- Vegetable spring roll
- Cheesesteak eggroll
- Pork potsticker
- Mini crab cake
- Pigs in a blanket
- Bacon wrapped scallop
- Asian chicken satay

Crostini's

- Bacon jam and brie
- Caramelized onion cream and beef
- Chipotle corn spread and country ham
- Ratatouille with whipped goat cheese
- Honey whipped feta, tapenade

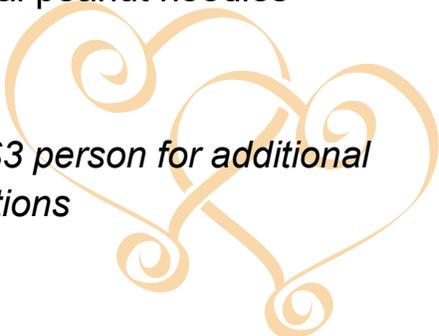
Mini chilled tacos

- Salmon salad
- Chicken salad
- Sliced beef

Shooters

- Shrimp cocktail
- Chipotle hummus
- Potato crisp and chipotle ranch
- Chilled tomato soup, parmesan bread
- Crudit , onion dip
- Thai peanut noodles

Add \$3 person for additional selections





BUFFET DINNER MENU OPTIONS

Greens and more

Choose 2

- Garden salad
- Ceasar salad
- Kale, sweet potato and bacon jam
- Shaved Brussel sprout, bell pepper, red onion, craisin, pecan, maple vinaigrette
- Chopped broccoli, craisin, red onion, bell pepper, sunflower seed and lemon
 - Chilled noodle and vegetable, lemon tahini dressing
 - Thai peanut noodles
 - Smoky fried Brussel sprouts
 - Tomato cucumber and basil
 - Caprese Salad

Add \$4 per person for additional selection

Hot Sides

Choose 2

- Garlic herb potatoes
- Uncle Harolds rubbed potato hash
- sweet and smoky sweet potato wedges
 - spiced red rice and beans
- garlic and tomato braise white beans
 - roasted green beans
 - ratatouille
 - orange glazed carrots
 - mac and cheese
 - creamed spinach
- sausage and corn succotash

add \$4 per person for additional selection



Mains

Choose 3

Chicken

- Chicken Florentine
 - Chicken piccata
 - Chicken marsala
- Chicken and spinach lasagna
 - Chicken parm bake
 - Boneless BBQ chicken
- Crispy fried chicken wings (garlic herb, buffalo, sticky Asian) add \$2 pp

Pork

- Pineapple soy pork tenderloin
 - Braised pork shoulder
- Garlic herb pork loin, apple and fennel
 - Herb fried pork knuckles

Beef

- Garlic herb flank steak, peppers, onions
- Tomato herb braised pot roast, shredded
- Northbrook Smoke house Beef brisket
 - Cider braised short rib (add \$5 pp)
 - Sliced tenderloin, demi (add \$6 pp)
- Prime rib carving station, Yorkshire puddings (add \$8 pp)

Vegetarian

- Portabella, spinach and barley risotto
 - Vegetable lasagna
 - Curried cauliflower steaks

Seafood

- Garlic tomato roasted salmon
 - Salmon Florentine
- Mussels (white wine, coconut, spicy tomato)
 - Shrimp scampi (add \$3 pp)
 - Crab cakes (add \$5 pp)



Seasonal Bite Size Dessert Display by our Pastry Chef

Non- Alcoholic Drink Display to include:

Iced Tea, Lemonade, and Water

Regular and Decaffeinated Coffee and Hot Tea Selection



(4) Hour Heavy Cocktail Party MENU

- *Roasted Vegetable Display with Hummus and Caramelized Onion Dip
- *Assorted Cubed Cheese & Cured Meats with Olives, Fresh Baguette & Crackers
- * (6) House made Passed Hors d'oeuvres:

Citrus Cured House Smoked Salmon on a Potato Pancake
Vegetable Spring Rolls with Dipping Sauce
Spanakopita
"Good Ol" Pigs in a Blanket
Pork Pot Stickers with Asian Sauce
Quiche Bites

Pasta Station

(2) Pastas, Marinara Sauce, Alfredo Sauce , Meatballs, and **Caesar Salad**

Carving Station

Beef Brisket with Creamy Horseradish Sauce
 Pork Loin with Caramelized Apples & Onions
 And Dinner Rolls

APPLE CIDER DONUT WALL & COFFEE BAR

Regular and Decaffeinated Coffee & Cold Brew Coffee
 With Vanilla and Hazelnut Creamer
 Whipped Cream, Ghirardelli Chocolate & Sea Salt Caramel Sauce
 Northbrook's Apple Cider Donuts

Beverage Station To include: Iced Tea, Lemonade and Water.

\$59.00++ per person

Included in all Packages:

Ivory Damask Linens, White Napkins, plates, silverware, all tables, and chairs

++All prices Subject to 6% Sales Tax and 20% Service Charge



OPTIONAL UPGRADES:

Bar Set Up

(Required if you select to do BYOB)

Beer & Wine Bar Set up

Includes: Bartender, Ice, Ice Buckets, and all needed glassware for the event,
Lemons & Limes if needed for Beer selection .

\$395.00

Full Bar Set up

Includes: Bartender, Ice, Ice Buckets, and all needed glassware for the event

Sodas: Coke, Diet Coke, Sprite Giner Ale

Mixers: Soda Water, Tonic Water, Grenadine, Margaria Mix

Juices: OJ, Pineapple, Cranberry & Peach Juice

Fruit & Olive Garnishes

\$600 – Up to 75 Guests / \$750 – 76 – 125 guests

Ceremony Fee:

Includes: Coordination of processional, set up and breakdown of chairs.

\$325.00 – Inside / \$500 – Outside

Apple Cider Donut Ice Cream Sundae Bar

Choice of 3 flavors of Ice Cream

Sprinkles, Chocolate Sauce, Cherries, Whipped Cream

and our famous Apple Cider Donuts

\$5.00++ per person

APPLE CIDER DONUT WALL & COFFEE BAR

Regular and Decaffeinated Coffee & Cold Brew Coffee

With Vanilla and Hazelnut Creamer

Whipped Cream, Ghirardelli Chocolate & Sea Salt Caramel Sauce

Northbrook's Apple Cider Donuts

\$4.50++ per person





Apple Cider Donut Favor

Our famous Apple Cider donut
individually wrapped in clear cellophane bag with choice of ribbon color
\$2.00 per favor

Floor Length Table Linens

White, Champagne or Textured Taupe Table Clothes
\$12.00 per Table
Linens Napkins
White or Champagne
\$.50 each

Specialty Cake or Cupcakes

*Designed by our Own Pastry Chef Evan
Individually Designed & Priced for each event.*

Cake Cutting Fee for outside cakes brought in:

*Will cut and serve the cake to all your guests includes plates and forks.
\$.50 per person*

Vendor Meal

\$25.00++ per person

Kids 11 and under

\$25.00++ each

Our team is also more than happy to sit down with you and customize the perfect menu that can include your personal favorites or family traditions as well.

Prices on menu are always subject to change

