

Plated Dinner

(twenty five guest minimum)

*Entrées are Served with choice of Salad, Assorted Rolls and Sweet Butter,
Chef's Selection of Appropriate Accompaniments, Dessert, Freshly Brewed Premium European
Blend Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Bigelow Teas.*

Salad

Northbrook Signature Salad

Fresh Field of Greens topped with
Grape Tomatoes, Carrots and Cucumber
Choice of Two Dressings

Spinach Salad

Baby Spinach with Mushrooms,
Red Onions and Tomato
Chef Recommends a Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Homemade
Croutons and a Classic Caesar Dressing

Appetizer

Tomato Mozzarella

Fresh Buffalo Mozzarella with Sliced
Roma Tomatoes, Fresh Basil and Extra
Virgin Olive Oil
\$5.00 additional per guest

Blackened Sea Scallops

Cajun Crusted Sea Scallops,
Served with a Vanilla Enhanced
Cream Sauce
\$6.00 additional per guest

Crab Cakes

Served with a Lobster
Flavored Cream Sauce
\$6.00 additional per guest

Tri Color Ravioli

Artichoke and Ricotta Filled Ravioli,
Served with a Sherry Demi Glace
\$5.00 additional per guest

Dessert

Cheese Cake with Strawberry Sauce

Raspberry Custard Bavarian

Cannoli Torte

Carrot Cake

Chocolate Mousse Cake

Radisson Hotel Northbrook 2875 North Milwaukee Avenue, Northbrook, Illinois
847-298-2525

All prices are subject to current Illinois sales tax and 20% service charge.
Per person pricing is subject to a one and one half hour time limit. Prices are subject to change.

Poultry Entrees

Boneless Chicken Breast Stuffed with Asiago Cheese and Sun Dried Tomatoes
Finished with a Pinot Grigio Sauce
\$26.95 per guest

Sautéed Breast of Chicken topped with Wild Mushrooms, Artichoke Hearts and Shrimp. Finished with a Chardonnay Sauce
\$27.95 per guest

Char-Broiled Chicken Breast Served with a Sweet Tomato and Ginger Chutney
\$26.95 per guest

Sautéed Chicken Breast Served with a Wild Mushroom Merlot Demi Glace
\$25.95 per guest

Seafood Entrees

Blackened Cajun Crusted Grouper Served with a Vanilla Enhanced Cream Sauce
\$33.95 per guest

Grilled Sea Bass Laced with a Lobster and Sherry Sauce
\$35.95 per guest

Fresh Fillet of Halibut, Oven Poached and Served with a Sweet Tomato Sauce
\$33.95 per guest

Fresh Fillet of Salmon, Char-Broiled, and Finished with a Papaya Mango Chutney
\$32.95 per guest

Beef and Lamb Entrees

Char Broiled 8 oz. Filet Served with a Mushroom Merlot Demi Glace
\$37.95 per guest

Horseradish Crusted 12 oz. New York Strip Served with a Syrah Demi Glace
\$36.95 per guest

Bone In Veal Chop with a Chanterelle Mushroom Sauce
\$38.95 per guest

Australian Lamb Chops Served with a Juniper Berry and Peppercorn Sauce
\$39.95 per guest

Combination Entrees

Charbroiled 6 oz Filet Served with a Mushroom Merlot Sauce and Jumbo Prawns Stuffed with Crabmeat
\$39.95 per guest

Charbroiled 6 oz Filet and 4 oz. Chicken Breast Served with a Morel Mushroom Sauce
\$37.95 per guest

Char Broiled 6 oz. Filet and a 4 oz. Salmon Filet with a Roasted Red Pepper Coulis
\$38.95 per guest

Chicken Marsala and a Fresh 4 oz. Salmon Fillet Served with a Papaya and Mango Chutney
\$36.95 per guest

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