

Plated Lunch

(twenty five guest minimum)

*Entrées are Served with 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.*

Northbrook Signature Salad

Mixed Field of Greens with Cucumber,
Grape Tomato and Carrot Ribbons
Choice of Two Dressings

Spinach Salad

Baby Spinach with Wild Mushrooms,
Mandarin Oranges and Pinenuts
Chef Recommends a Raspberry Vinaigrette
Additional \$1.50 per guest

Caesar Salad

Romaine Lettuce, Parmesan Cheese,
Homemade Croutons and a
Classic Caesar Dressing
Additional \$1.50 per guest

Entrées

Please Select One:

Sautéed Chicken Breast with
Wild Mushroom Merlot Demi Glace
\$19.95 per person

Grilled Chicken Breast with
A Lemon Caper Sauce
\$18.95 per person

Char-Broiled Fillet of Salmon
With Sweet Tomato Chutney
\$19.95 per person

Oven Poached Sea Bass with a
Vanilla Infused Cream Sauce
\$21.95 per person

Blackened Farm Raised Tilapia
With a Papaya Mango Relish
\$18.95 per person

London Broil with Sweet Cherry
And Mushroom Demi Glace
\$22.95 per person

Gnocchi filled with Asiago Cheese, Served
With Grilled Chicken Breast and Finished
With a Roasted Red Pepper Pesto
\$17.95 per guest

Chile Crusted Pork Tenderloin with
Roasted Garlic and Mushroom Relish
\$20.95 per guest

Dessert

Please Select One:

Chocolate Fudge Cake

Carrot Cake

Fresh Fruit Tart

Cheesecake with Strawberry Sauce

Pyramid Noisette

*Chocolate Ganache and
Hazelnut Mousseline in a Marble Chocolate Shell*
Additional \$3.00 per guest

White Passion

*White Chocolate and Passion Fruit Mousse,
Pistachio Genoise with a White Chocolate Token*
Additional \$3.00 per guest

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.