



★ ★ Buffet Menu ★ ★

Catered parties 20 person minimum.

TIER ONE

Choose: 1 Entree, 2 Side Dishes & Dessert

Chicken Marsala

Chicken Parmesan

Chicken Picatta

Chicken & Black Bean Burritos

Braised Chicken
with mushrooms in a red wine sauce

Herb Grilled Chicken

Southern Fried Chicken

Stuffed Pork Loin
with spinach, roasted peppers
& fontina cheese

Jambalaya
with Chicken, Sausage & Shrimp

Turkey Meatloaf

Vegetable Napoleon

Mushroom Crepes

Mushroom Manicotti

Stuffed Portobello Mushrooms
with artichokes & parmesan

Roasted Pork Tenderloin
with apple Demi Glace

Beef Burgundy

TIER TWO

Choose 2 Entrees, 2 Side Dishes & Dessert

Roasted Beef Tenderloin
with Horseradish Sauce

Braised Veal Shank
in Red Wine Sauce

Veal Medallions
in a brandy cream sauce

Grilled Lamb Chops
with Peppercorn Sauce

Poached Salmon
with Cucumber Sauce

Grilled Salmon
with Lemon Aioli

Grilled Shrimp Skewers

Dover Sole
with White Wine Sauce

Sesame Seared Tuna
with Teriyaki Sauce

Pepper Grilled Tuna
with Lemon Aioli

Lump Crab Cakes
with Dijonaise Sauce

Seared Diver Scallops
with White Wine Reduction

Duck Cassoulet
Grilled Flank Steak
Beef Brisket
Panko Coconut Tilapia
with Soy Sesame Aioli
Flounder Francais
BBQ Pulled Pork
with Slider Rolls

SIDE DISHES

Mashed Potatoes
Twice Baked Potatoes
Rosemary Roasted Potatoes
Potatoes Au Gratin
Sweet Potato Puree
Wild Rice Pilaf
Sun Dried Tomato Cakes
Mushroom Risotto Cakes
Macaroni & Cheese
Cheddar Cheese Grits
Corn & Scallion Cakes
Polenta With Spinach,
Tomatoes & Cheddar
Grilled Asparagus
Roasted Red Beets
Sauteéd Broccoli With
Cauliflower, Red Peppers & Carrots
Broccoli & Cauliflower Gratin
Brussels Sprouts With Gruyere
Cheese Sauce Or Roasted With Bacon
Honey Glazed Carrots

Eggplant Parmesan
Eggplant Roulade
Assorted Grilled Vegetables
Green Beans With Almonds &
Caramelized Shallots
Green Beans With Shallots,
Cranberries & Pecans
Sauteéd Julienne Vegetables
Sauteéd Mushrooms
Stuffed Portobello Mushroom
Roasted Root Vegetables
Sauteéd Spinach With Artichokes
& Mushrooms
Caesar Salad
Baby Greens Salad With Cranberries,
Pecans, Goat Cheese &
Balsamic Dressing
Chopped Salad With Avocado,
Tomato, Blue Cheese, Walnuts &
Sherry Dressing
Baby Spinach With Candied Almonds &
Raspberry Dressing
Arugula With Parmesan &
Balsamic Dressing

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Monday - Friday 7am-7pm ★ Saturday 8am-6pm ★ Sunday 8am-4pm