

Breakfast

Minimum of 25 people for breakfast buffet selection

Coffee & Muffin

Jumbo homemade muffin regular & decaf coffee served in travel cups...**\$5**

Continental Breakfast

Assorted coffee cakes and muffins, bagels & flavored cream cheese, assorted cereals, fresh seasonal sliced fruit & berries chilled assorted juices, regular & decaf coffee...**\$10**

Brunch Buffet

Fresh fruit display, scrambled eggs, bacon, sausage, French toast.

Choose 2: Roasted redskin potatoes or breakfast potato casserole or pasta primavera

Choose 1: Chicken marsala or herbed chicken

Caesar salad, fresh vegetable medley, chilled orange & cranberry juices, herbal teas and coffee... **\$24**

Breakfast Sandwich Buffet

Scrambled eggs, bacon and American cheese wrapped in an English muffin, fresh fruit cup with coffee and juice...**\$10**

First Tee Breakfast

Coffee cakes, scrambled eggs with cheese, assorted cereals, smoked bacon, breakfast sausage, assorted breads, seasoned potato medley, fresh fruit tray with chilled assorted juices, regular & decaf coffee...**\$17**

Chef Attended Omelet Station (Minimum 30 people)

Upgrade any of the brunches listed above with a made-to-order omelet.

A wide variety of toppings are available.
\$5/person

Chef Attended Pancake Station (Minimum 30 people)

Chocolate chips, fresh blueberries to mix in. Fresh strawberries, bananas, blueberries, whip cream, syrup and chocolate sauce for topping

\$5/person

Plated

All plated breakfasts served with basket of assorted mini muffins, orange juice and coffee service.

Scrambler

Scrambled eggs, your choice of smoked bacon or chicken sausage served with potato medley. ... **\$12**

Cinnamon French Toast

Four jumbo pieces of cinnamon French toast served with applewood smoked bacon and a fresh fruit cup... **\$14**

All food and beverage are subject to 20% service charge and 7.75% sales tax

Luncheon Plated

Served with soup or salad and one dessert

Add \$2/person when a choice of entrée is offered to your guests

Served with assorted dinner rolls, iced tea, lemonade and coffee service

All food and beverage are subject to 20% service charge and 7.75% sales tax

Pesto Chicken Sandwich

Grilled chicken topped with fresh mozzarella cheese and sun-dried tomatoes. Finished with basil pesto and mixed greens on herbed flatbread. Served with fruit salad tossed in a honey yogurt dressing ...\$17

Chicken Vesuvius

Sautéed marinated chicken breast with a garlic, fresh herb, and lemon & Chablis sauce. Served with roasted redskin potatoes & roasted vegetables ... \$18

Apricot Chili Chicken

Marinated fresh grilled chicken breast, topped with a sweet apricot glaze. Served with calico rice & seasonal vegetables ...\$18

Caribbean Style Chicken

Grilled chicken breast marinated in Caribbean spices. Served with plantain sweet potato puree & pineapple chutney ... \$18

Bridges Stuffed Chicken

Boneless chicken breast filled with julienne seasonal vegetables, topped with a light gardeniera cream sauce. Served with garlic mashed potatoes, and a green bean, carrot & pepper medley ...\$20

Chicken Salad

Chicken breast mixed with red grapes and toasted walnuts atop a bed of lettuce and served with asiago cheese toast points. Served with fresh fruit salad tossed in honey yogurt... \$17

You may substitute Tuna Salad at no additional charge.

Creole Tilapia

Cajun corn dusted tilapia served atop dirty rice & southwest corn ... \$17

Mediterranean Chicken Salad

Grilled chicken breast atop iceberg lettuce tossed with a parmesan herb vinaigrette, with kalamata olives, cherry tomatoes, red onion, feta cheese & pita croutons ... \$17

Tropical Shrimp Salad

Poached shrimp on a bed of mixed greens, tossed with an orange hazelnut vinaigrette with diced tomatoes, pineapple, mandarin oranges, bell peppers & red onion ... \$17

Shrimp Linguini Alfredo

Savory gulf shrimp atop linguini tossed in our homemade Alfredo sauce... \$20

Rotini Pesto

Tri-colored rotini pasta tossed in a pesto sauce with roasted zucchini, squash, red peppers and cherry tomatoes... \$16

Add a grilled chicken breast for an additional \$2

Tortellini Alfredo

Broccoli & tri-colored tortellini in our homemade Alfredo sauce... \$18

Sliced Pork Tenderloin

Pork tenderloin atop Dijon Madera cream sauce with roasted red potatoes & asparagus ... \$21

Sirloin of Beef

Pan roasted center cut 6oz sirloin marinated in garlic & fresh herbs, topped with caramelized onions & blue cheese crumbles. Served with garlic whipped potatoes and asparagus. ... \$23

Filet Mignon

5oz USDA choice cut filet grilled medium with a merlot demi. Served with roasted redskin potatoes & steamed broccoli... \$26

Dinner Plated

Choice of either soup or salad, one dessert

Add \$2/person when a choice of entrée is offered to your guests

Served with dinner rolls, lemonade, iced tea and coffee service

Chicken Marsala

Lightly floured chicken breast topped with a shitake mushroom marsala wine sauce. Served with whipped potatoes and roasted vegetables... **\$23**

Chicken Venchenzo

Pan seared airline chicken breast topped with a light cream grape sauce with a hint of blue cheese. Served with seasoned capallini and roasted asparagus...**\$24**

Herb Roasted Chicken

Pan seared airline chicken breast with a yellow tomato coulis paired with ricotta herb mashed potatoes and seasoned asparagus. Served with garlic whipped potatoes and a green bean, carrot, red pepper medley... **\$24**

Chicken Roulade

Chicken breast rolled with spinach, artichoke, and ricotta with a tomato fondue. Served with baked whipped potatoes, and a green bean, carrot, and red pepper medley... **\$25**

Frenched Pork Chop

8 oz bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes and fresh herbs. Paired with rosemary roasted red potatoes, sautéed squash, and pearl onions... **\$26**

Tenderloin Tournedos

USDA choice garlic rubbed beef tenderloin tails, served in a light cognac cream sauce. Accompanied by garlic whipped potatoes and roasted vegetables... **\$27**

Prime Rib

Slow roasted prime rib served medium rare with natural au jus & horseradish cream. Paired with roasted redskin potatoes and roasted vegetables... **\$34**

Filet Mignon

8oz USDA choice cut filet grilled medium with a merlot demi. Served with roasted redskin potatoes and steamed broccoli ... **\$35**

Duet of Filet & Chicken

USDA Choice 5 oz tender filet with a merlot demi Paired with your choice of Chicken Marsala, Vesuvius or Venchenzo. Served with roasted redskin potatoes and steamed broccoli ... **\$40**

Duet of Filet & Shrimp

USDA choice 5oz tender filet with a merlot demi, nestled with 3 jumbo grilled shrimp. Served with roasted redskin potatoes and steamed broccoli ... **\$44**

Pepper & Garlic Salmon Fillet

8oz grilled salmon with a lemon rosemary beurre blanc sauce. Served with bamboo rice and a green bean, carrot and pepper medley... **\$39**

Ahi Tuna

Ruby Red seared steak served medium rare, with bamboo rice, strawberry lime salsa & sugar snap peas... **\$39**

Tortellini & Shrimp Alfredo

Jumbo shrimp tossed with tri-colored tortellini and alfredo sauce... **\$25**

Rotini Pesto

Tri-colored rotini pasta tossed in a pesto sauce with roasted zucchini, squash, red peppers and cherry tomatoes... **\$20**

Roasted Vegetable Napoleon

Layers of fresh roasted zucchini, squash, red peppers, and portabella mushrooms with a roasted tomato sauce... **\$20**

All food and beverage are subject to 20% service charge and 7.75% sales tax

Salad, Soups & Hors d'Oeuvres

Choose a soup or salad - To serve both add \$2

Salads

Bridges House Salad: Mixed greens tossed with cherry tomatoes, kalamata olives, parmesan cheese & French bread croutons with basil vinaigrette.

Caesar Salad: Crisp romaine with grape tomatoes, homemade croutons, grated parmesan cheese with creamy Caesar dressing.

Garden Salad: Iceberg with grape tomatoes, cucumber, red onion and sprouts topped with ranch dressing.

Mysclum Salad: Baby lettuce mixed with toasted pecans, dried cherries & mandarin oranges with raspberry vinaigrette.

Caprese: Sliced roma tomatoes, fresh mozzarella and fresh basil with balsamic vinaigrette

Soup Selections

Cream of grilled chicken and wild rice

Chicken tortellini

Cream of broccoli & white cheddar

Tomato bisque with basil oil

Mushroom bisque

Tuscan vegetable

Chilled strawberry & peach soup (seasonal soup option – please add \$2/person)

Desserts

Vanilla or chocolate ice cream

Raspberry sorbet

Rainbow sherbet

Chocolate or vanilla mousse parfait

Lemon drop cheesecake add \$4.5

Tuxedo mousse cake add \$4.5

Chocolate lava cake add \$4.5

Strawberry Shortcake add \$5

Hors d'Oeuvres

Each hors d'Oeuvre may be butler passed or displayed. Accompanied by appropriate sauces

... \$ 1.75/piece

For one hour of appetizers, we recommend that you allow for 3 - 5 pieces per person.

For heavy appetizers, we recommend that you allow for 12 – 14 pieces per person

Tomato & fresh garlic bruschetta

Shrimp cocktail

Olive tapenade crostini

Brie & strawberry canapé

Spinach and artichoke pita chips

Short rib empanada

Smoked salmon pate flatbread

Almond stuffed date wrapped in bacon

Bacon wrapped scallops

Stuffed mushrooms with spinach & cheese

Mini beef wellington

Coconut chicken

Brie cheese and raspberry phyllo

Chicken sate with peanut sauce

Oriental duck roll

Veggie spring roll

Gorgonzola mousse flatbread

Fig & mascarpone phyllo

Artichoke and parmesan beignet

Southwest beef canapé

Rice paper shrimp

Spicy barbecue meatballs

Prosciutto wrapped melon

Coconut shrimp

All food and beverage are subject to 20% service charge and 7.75% sales tax

Luncheon Buffets

Minimum 25 Guests

All served with lemonade and iced tea station

All food and beverage are subject to 20% service charge and 7.75% sales tax

Deli Buffet

Oven roasted turkey, smoked ham, roast beef & tuna salad.

Your choice of two salads

Coleslaw, Caesar, garden, Italian pasta, or potato salad.

Gourmet relish tray, condiments & spreads, sliced assorted cheeses, homemade chips, bakery fresh breads & rolls, and fresh baked cookies.

\$19

American Cookout

Your choice of two

Certified 1/3 lb. Angus burgers, grilled barbeque chicken, Italian or Polish sausage, beer brats or slow roasted mustard style barbeque pork.

Your choice of two sides

Caesar salad, garden salad, coleslaw, fresh fruit, or baked beans.

Gourmet relish tray, condiments & spreads, sliced assorted cheeses, homemade chips, bakery fresh breads & rolls, and fresh baked cookies.

\$22

(Add \$3 for 3 choices of main dishes and side dishes)

Fiesta

Taco beef, chicken fajitas with peppers and onions, southwest rice, black beans, and taco salad.

Served with soft corn and flour tortillas, sour cream, guacamole, Pico de Gallo, picante sauce, shredded lettuce, diced tomatoes shredded cheese and homemade cookies.

\$27

Italian

Grilled mild Italian sausage, Italian-style beef with peppers and onions, antipasto tray with assorted Italian deli meats and cheeses, and roasted potatoes.

Caesar and Italian pasta salad.

Provolone cheese, gardenieria, condiments & spreads, bakery fresh breads & rolls, and homemade cookies.

\$25

Soup & Salad Buffet

Homemade soup of choice

Waldorf chicken salad, tuna salad, pasta salad and fruit salad.

Mixed greens salad bar with shredded cheese, ham, tomatoes, sliced grilled chicken, carrots, cucumbers, croutons, and ranch & Italian dressings.

Served with bakery fresh mini rolls and fresh baked cookies.

\$24

Asian

Chicken stir fry

Steak or shrimp stir fry

Oriental vegetables, steamed rice, lo mein, vegetable spring rolls, crab rangoon, and Napa cabbage salad.

Served with assorted Asian sauces and condiments.

Fresh baked cookies and fortune cookies.

\$27

Dinner Buffets

Minimum 25 guests

All served with iced tea, lemonade, and coffee station

Bridges

Grilled Angus hamburgers, smoky mustard barbeque pulled pork and barbeque chicken breasts.

Choice of two salads

Garden, Caesar, pasta, potato, coleslaw or fruit salad.

Choice of two sides

Roasted potatoes, garlic mashed potatoes, fresh steamed vegetables, corn on the cob or baked beans.

Cheese, relish & condiments platter, bakery fresh buns, and a plate of homemade cookies on each table.

\$25

Home-Style

Rosemary beer can chicken, herbed pork loin, and roasted sliced beef in a mushroom demi, buttered corn on the cob, mashed potatoes and gravy.

Choice of One Salad

Garden, Caesar, Italian pasta, coleslaw or fruit salad.

Fresh baked dinner rolls, plated homemade cookies on each table.

\$25

Eagle

Your choice of three

Chicken Vesuvius, Caribbean chicken or pork loin, grilled NY strip steaks, tenderloin tips, baked penne and sausage, vegetable rotini pesto.

Choice of two sides

Roasted redskin, baked or mashed potato bar, rice pilaf, roasted vegetables, steamed broccoli, or baked beans.

Garden salad, dinner rolls & flavored butter, plated assorted pastries on each table.

\$29

BBO

Guinness barbeque pork short ribs, barbeque turkey breast, and beef brisket.

Choice of one salad

Garden, Caesar, fruit, or pasta salad

Choice of two sides

Penne pasta in marinara, mashed or baked potato bar, fresh roasted vegetables, baked beans or corn on the cob.

Fresh baked dinner rolls, plated assorted pastries on each table.

\$29

Masters

Barbeque baby back ribs, roasted whole chicken, grilled NY strips and baked penne with sausage.

Choice of two sides

Roasted redskin, baked or mashed potato bar, rice pilaf, roasted vegetables, steamed broccoli, or baked beans.

Mixed greens and Italian pasta salad

Jalapeño corn bread, plated assorted pastries on each table.

\$35

Grand Masters

4oz USDA choice filet, stuffed chicken roulade, and lemon pepper grilled salmon.

Choice of two sides

Roasted redskin, baked potato bar, herb ricotta whipped potatoes, bamboo rice, rice pilaf, roasted vegetables, steamed broccoli, or baked beans.

Choice of One Salad

Garden, Caesar, coleslaw, or Italian pasta salad.

Fresh baked dinner rolls, plated assorted pastries on each table.

\$43

All food and beverage are subject to 20% service charge and 7.75% sales tax

On the Course

Minimum 25 guests

Box Lunch

Your choice of smoked ham, roasted turkey or roast beef, served on Tuscan bread with cheddar cheese, lettuce & tomato, chips, freshly baked cookie, and 20 oz bottle soda or Gatorade.

\$12

Pre-Golf Grilled Lunch Buffet

Grilled chicken sandwiches, hamburgers, and hot dogs pre-wrapped with choice of 20 oz soda or Gatorade, bag of chips, and homemade cookies.

\$13

On the Turn Lunch Ticket

Pick up a hot dog or bratwurst, chips and 20 oz. Soda or Gatorade at the Dock while you make the turn.

\$7

Premium Box Lunch

Assorted variety of the following sandwiches

Turkey Basil Wrap-Roasted turkey, basil vinaigrette, provolone cheese, bacon, tomato, and mixed greens.

Blackened Chicken Wrap-Blackened chicken, iceberg lettuce, mixed cheese, tomatoes and chipotle mayo.

Italian Sub- Salami, prosciutto, pepperoni, roast beef, shredded lettuce, tomatoes and provolone cheese on a hoagie roll.

All served with chips, freshly baked cookie, and soda.

\$15

Grand Appetizer Buffet Minimum 40 guests

Your choice of one carved meat

\$75 Chef fee included in person price.

Italian seasoned beef roast.....\$22 person

Sage cranberry or BBQ turkey breast....\$22 person

Jerk seasoned pork loin.....\$23 person

Steamship pork roast.....\$24 person

USDA choice beef tenderloin.....\$33person

Your Choice of two appetizer trays

Tomato & fresh garlic bruschetta, olive tapenade crostini, spinach and artichoke pita chips, gourmet cheese tray, roasted vegetables, fresh vegetable crudités, caprese skewers, Caesar lettuce wrap, fruit tray or Caesar Salad.

Your choice of two hot displayed buffet style

Barbeque meatballs, buffalo tenders, tequila lime shrimp skewers, chicken or beef sate, chicken quesadillas, bacon wrapped scallops, coconut chicken or shrimp, rice paper shrimp, stuffed mushrooms, or vegetable spring roll

Add mini crab cakes or shrimp cocktail for \$2

Butler passed appetizers ...\$2 person

All food and beverage are subject to 20% service charge and 7.75% sales tax

Hors d' Oevres Reception

Minimum 25 guests

Hot Displayed Appetizer Platters

Each platter is 50 -pieces

Barbeque meatballs.....	\$75
Buffalo tenders.....	\$75
Mini burger or pulled pork	\$120
Mini Pulled Pork.....	\$100
Tequila lime shrimp skewers.....	\$120
Chicken or beef sate.....	\$85
Chicken and cheese quesadillas.....	\$85
Mini crab cakes.....	\$130
Bacon wrapped scallops.....	\$100
Coconut chicken or shrimp.....	\$100
Oriental duck roll	\$100
Short rib empanada	\$120
Mini beef wellington	\$130
Rice paper shrimp	\$120
Stuffed mushrooms.....	\$85
Vegetable spring roll.....	\$100

Carving Station

Add a \$75 Chef carving fee. Served with dinner rolls.

Minimum 40 guests

Italian seasoned beef roast.....	\$7 person
Sage cranberry turkey breast.....	\$7 person
Jerk seasoned pork loin.....	\$8 person
Steamship pork roast.....	\$8 person
USDA choice beef tenderloin.....	\$14/ person

Chef Attend pasta station

Add a \$75 chef carving fee. Minimum 40 guests

Choose three pastas and two meats

Pasta: linguini, fettuccini, cheese tri colored tortellini, tri-colored rotini, mushroom sacchetti, or lobster ravioli

Meats: shrimp, sausage, chicken or meatballs

Includes: marinara, alfredo and pesto sauces, diced tomatoes, mushrooms, broccoli, parmesan cheese and garlic bread.

\$10/person* When ordered in conjunction with other carving stations or 3 additional appetizer trays. **\$15 person** when ordered as single station/food selection.

Cold Displayed Appetizer Platters

Tomato & fresh garlic bruschetta.....	\$85
Shrimp cocktail.....	\$100
Olive tapenade crostini	\$85
Spinach and artichoke pita chips	\$100
Smoked salmon pate flatbread.....	\$120
Gourmet cheese tray.....	\$175
Roasted vegetables.....	\$125
Fresh vegetable crudité.....	\$85
Caprese skewers	\$90
Antipasto platter	\$130
Caesar lettuce wrap.....	\$100
Fresh fruit tray.....	\$100
Mini deli sandwiches.....	\$120

Nacho Bar

Seasoned ground beef topped with melted Mexican cheeses and Pico de Gallo. Served with shredded lettuce, sour cream, picante sauce and tortilla chips....\$6/ person

Cesar Salad Station

Pre-tossed romaine lettuce, grape tomatoes, croutons, parmesan cheese & Caesar dressing\$3/person

Pasta Buffet Station

Pasta will be displayed in chafing dishes on a buffet. Served with garlic bread and rosemary ciabatta rolls.

Choose three:

Tortellini alfredo, baked penne with sausage, lasagna with sausage, spaghetti and meatballs, chicken cacciatore, tri-colored rotini pesto, or fire roasted shrimp arrabiata rigatoni.

\$10/person*

*If ordered in conjunction with other carving stations or 3 additional appetizer trays.

\$15 person when ordered as single station/food selection.

All food and beverage are subject to 20% service charge and 7.75% sales tax

Beverage Packages

Soft Drinks, Lemonade, Iced Tea and Coffee

\$3/person for the first hour

\$1/person for each additional hour

Non-Alcoholic Punch Selections:

\$50/bowl

Tropical Fruit Punch: A fresh blend of seasonal fruit juices, poured over ice and fresh fruit garnish.

Raspberry Sorbet Punch: A refreshing blend of fruit juices mixed with raspberry sorbet and garnished with fresh fruit.

Alcoholic Punch Selections:

\$75/bowl

Champagne Mimosa Punch: A refreshing classic mix of orange juice and champagne.

Rum Runner Punch: A blend of rum, banana liqueur, orange juice & grenadine.

Sangria Punch: Red wine sangria served over ice and fresh fruit.

Drink Tickets

\$4.50 each. Valid for beer, sodas or bottled water and Gatorade for the course.

Deluxe Beer, Wine and Soda Package

\$10/person first hour, \$4/person each additional hour

Draft Beers: Miller Lite, Leieinkugel Seasonal and Killian's Red

Bottled Beers: Miller Lite, Genuine Draft, MGD 64, Budweiser, Bud Light, Coors Light, Michelob Ultra, 312, Guinness, Corona, Corona Light, Heineken, Heineken Light, Amstel Light, Sam Adams and New Castle, Kaliber & Sharps

House Wines & Soft Drinks

Well Brand Bar with Draft Beer

\$12/ person for the first hour

\$4/person for each additional hour

Includes domestic bottled beer and draft, wine, and standard brands

House Wines & Soft Drinks

Bellow's Vodka, Bellow's Gin, Flavored Smirnoff Vodka, Flavored Skyy Vodka, Cutty Sark Scotch, Christian Brothers Brandy, Barton's Whiskey, Jim Beam Bourbon, Bellows Rum, Sauza Gold Tequila, Triple Sec, All Flavored Domestic Cordials

Premium Bar with Draft Beer

\$14/ person for the first hour

\$5/person for each additional hour

Included bottled import and domestic Beers

House Wines & Soft Drinks

All standard liquors, plus: Stolichnaya, Absolut, Absolut Citron, Kettle One, Beefeater, Tanqueray, Bacardi, Malibu, Meyers & Captain Morgan, Jameson Irish Whiskey, Dewars White Label, J&B Scotch, Jack Daniels, Makers Mark, Seagrams 7, Seagrams VO, Canadian Club, Crown Royal, Southern Comfort, Frangelico, Kahlua

Top Shelf Bar with Draft Beer

\$15/person for the first hour

\$6/person for each additional hour

Wine Upgrade to

All premium above, plus: Amaretto Disarrono, Johnny Walker Black, Grey Goose, Glenlivet, Bushmills, Patron, Chivas Regal, Knob Creek, Chambord, Sambuca, Jagermeister, Dewars 12 Year, Bombay Sapphire, Martell VSOP, Grand Marnier, Pama, Courvoisier & Hennessy

Wine Service:

\$20/bottle

Wine may be butler passed while your guests mingle prior to lunch or poured table-side with your meal.

Chardonnay, Pinot Grigio, Pinot Noir, Merlot or Cabernet

All food and beverage are subject to 20% service charge and 7.75% sales tax