

SEVEN BRIDGES GOLF CLUB SHOWER MENU



2020



What an exciting time for your family!
We invite you, along with your family and friends, to our intimate & welcoming setting.
We look forward to helping you celebrate in style!

All Shower Pricing Includes:

Floorlength White Table Linens
Folded Napkins
Fully Skirted Gift Table
Fully Skirted Cake Table
Optional Audio/Visual with Microphone
Mirrors and Complimentary Floral Centerpiece on Guest Tables
Soup or Salad with Plated Entrée
Dessert with Plated Entrée
Coffee, Water, Iced Tea and Lemonade
Complimentary Cake Cutting Service

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Personalized and Customized Planning Throughout
On-Site Manager and All Service Staff
Golf Course and Water Views
Access to Covered Veranda Space



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7.75% Sales Tax and 21% Service Charge will be added to final food & beverage charges

Breakfast, Brunch & Lunch

(GF)-Denotes Gluten Free / (DF)-Denotes Dairy Free



Breakfast

Assorted coffee cakes and pastry, yogurt, granola, tropical fruit display,
Garden salad, breakfast potatoes & chilled juices.

Chef Attended Omelet Station: Peppers, onions, spinach, house blend cheese, sliced mushrooms,
Egg whites, diced ham, and white cheese.

22/person

Brunch

Mini Danish, Italian seasonal vegetable quiche, smoked bacon, sausage links, Belgian waffle station,
Roasted redskin potatoes, orecchiette pasta with seasonal vegetables in tomato cream sauce,
Chicken picatta, Seven Bridges house salad, tropical fruit display, and assorted mini pastries

25/person

Add Chef Attended Omelet Station 7/person

Champagne Brunch

Butler Passed Champagne or Mimosa

Appetizer Display: Bruschetta and choice of shrimp cocktail **or** smoked salmon canapes
Mini Danish, scrambled eggs, smoked bacon, sausage, Belgian waffle station, roasted redskin
potatoes, orecchiette pasta with seasonal vegetables in tomato cream sauce, chicken picatta,
Seven Bridges house salad, tropical fruit display with chilled assorted juices, herbal teas and coffee
Chef Attended Omelet Station: Peppers, onions, spinach, house blend cheese, sliced mushrooms,
Egg whites, diced ham, and white cheese.

Custom Flavored Gelato or Ice-Cream

36/person

Salad & Sandwich Buffet

Tropical seasonal fruit

Margarita flatbread, chicken pesto flatbread

Oven roasted turkey, ham, roast beef, and tuna salad

Pasta salad, gourmet cheese panini, artichoke and heart of palm Salad

Condiments include: Relish tray of banana peppers, pepperoncini, marinated tomatoes, mustard,
mayonnaise, horseradish cream, dill pickles, marinated olives, sliced Swiss, Muenster, and provolone
cheese, homemade chips, artisan deli breads & rolls, fresh baked cookies

25/person

Salad Entrées \$18/person

All Entrées Include Soup or Fruit Salad & Assorted Warm Dinner Rolls and Butter

Caprese Chicken Salad

Pesto marinated chicken breast, sliced tomatoes, fresh basil, garlic, and fresh Italian spices, then layered with fresh buffalo mozzarella, arugula, and drizzled with balsamic vinaigrette

Chicken Cobb Salad

Grilled chicken, roasted corn, fresh avocado, smoked bacon, crumbled blue cheese, hard boiled eggs, grape tomatoes, drizzled in Ranch dressing

Coastal Salmon Salad + \$2.00(GF/DF)

6oz Atlantic crusted salmon served atop mixed greens, grape tomatoes, cucumber, fresh fruit, toasted almonds, blue cheese, in a citrus vinaigrette

Trio Selection

Rolls with homemade Chicken Salad, Tuna Salad, Egg Salad, Fresh Seasonal Fruit, Assorted Micro Greens

Plated Entrées \$23/person

All Entrées Include Soup or Salad & Assorted Warm Dinner Rolls and Butter

Chicken Dijon

Classic chicken breast dredged in Dijon mustard, panko, and baked golden. Served with lemon scented asparagus and roasted garlic mashed potatoes.

Chicken Vesuvius(DF)

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

Bridges Stuffed Chicken(GF)

Boneless chicken breast filled with julienne seasonal vegetables, topped with a light giardiniera cream sauce. Paired with garlic mashed potatoes and a green bean, carrot & pepper medley

Tuscan Stuffed Chicken Breast(GF)

8oz Chicken breast stuffed with roasted red pepper, spinach, and mozzarella cheese. Paired with roasted garlic mashed potatoes and rosemary Asiago cream sauce

Pork Milanese(DF)

Pork tenderloin ponded extra thin, dredged in breadcrumbs and pan-fried golden brown. Served with Balsamic marinated tomatoes & peppers and a micro greens & Arugula salad

Sliced Pork Tenderloin(GF)

Pork Tenderloin atop Dijon Madera cream sauce. Served with roasted red potatoes and asparagus

Parmesan Crusted Tilapia(DF)

Fresh Tilapia sautéed with parmesan breadcrumbs, garlic, fresh sage with a lemon butter sauce. Served with French green beans and Italian roasted red potatoes

Honey Garlic Salmon + \$2.00(DF)

Atlantic salmon sautéed with sweet honey garlic sauce. Served with wild rice pilaf and a vegetable medley

Herb Crusted Salmon + \$2.00(DF)

Fresh salmon dredged in a herb blend and served with a light, creamy lemon wine sauce. Served over a bed of angel hair pasta and roasted asparagus



Soup and Salad

Please Select One Soup or One Salad with the Plated Entrée of your Choice

Soup Course:

- Cream of Chicken & Wild Rice(GF)
- Cream of Broccoli & White Cheddar(GF)
- Tomato Bisque with Basil Oil(GF)
- Chicken Tortellini
- Minestrone(DF)
- Lobster Bisque with Cognac Cream (+ \$3.00/person)(GF)

Salad Course:

Bridges House Salad

Mixed greens with cherry tomatoes, Kalamata olives, parmesan cheese and French bread croutons, drizzled with basil vinaigrette

Caesar Salad

Crisp romaine with grape tomatoes, homemade croutons, and grated parmesan cheese, with creamy Caesar dressing

Garden Salad

Iceberg lettuce with grape tomatoes, cucumber, red onion, and carrot, topped with ranch dressing

Mysclum Salad

Baby lettuce mixed with toasted pecans, dried cherries, mandarin oranges with raspberry vinaigrette

Caprese Salad

Sliced Roma tomatoes, fresh mozzarella, and fresh basil with balsamic vinaigrette
(add 3/person)

Desserts

Please Select One Dessert with the Plated Entrée of your Choice

Included with your Plated Entrée:

- Vanilla or Chocolate Ice Cream
- Rainbow Sherbet
- Raspberry Sorbet
- Chocolate Mousse Parfait
- Vanilla Mousse Parfait

Upgraded Desserts: Add 5/person

- Lemon Drop Cheesecake
- Tuxedo Mousse Cake
- Chocolate Lava Cake
- Strawberry Shortcake
- Seven Bridges Sundae: Your favorite Gelato flavor, served with whipped cream, berries, mint leaf and chocolate ganache syrup

Beverages



Non-Spiked Punch Bowls

Tropical Fruit: A fresh blend of pineapple, mango and orange fruit juices, ginger ale and fruit garnish

Raspberry Sorbet: A refreshing blend of cranberry and orange juice mixed with raspberry sorbet, sierra mist and fresh berries

70/bowl/45 servings

Spiked Punch Bowls

Champagne Mimosa: A classic favorite, mixing fresh orange juice and Brut champagne

Rum Runner: A blend of dark and white rums, banana liqueur, orange juice and grenadine
Garnished with pineapple

Red Wine Sangria: Red wine, apple liqueur, pomegranate juice, orange juice, and soda
Garnished with fruit

White Peach Sangria: White wine, peach schnapps, ginger ale, and grenadine
95/bowl/45 servings

Mimosa & Bellini Bar

Unlimited Service for 90 minutes

Chilled Brut champagne with an assortment of raspberry and peach puree, cranberry and orange juices, fruit garnish **10/person**

Bloody Mary Bar

Unlimited Service for 90 minutes

Bloody Mary mix, Tito's vodka, and an assortment of fresh cut garden veggies, diced cheeses, olives, and sauces **10/person**

By the Glass

Champagne **6/glass**

Mimosa **6/glass**

Bloody Mary with Filthy Pickle **7/glass**

Soft Drinks

All Pepsi Products, Unlimited for 3 hours

3/person