



2020 Seven Bridges Events Menu

- Golf Outings
- Rehearsal Dinners
- Retirement Dinners
- Cocktail Parties
- Birthday Parties
- Corporate Events
- Memorial Luncheons
- Special Events

1 Mulligan Drive | Woodridge, IL | 630.964.7735



BREAKFAST

Minimum of 30 people for breakfast selections

Refreshments

Chilled juices, herbal teas and coffee 3

Quick Start

A selection of homemade doughnuts and assorted mini Danish, Coffee 5

Breakfast Sandwiches

An assortment of sandwiches with bacon, egg & cheese; ham, egg & cheese; and spinach, egg & cheese each on a warm croissant. Coffee. 6

Breakfast Burritos

An assortment of burritos filled with egg, sausage & cheese and egg, peppers, onions & cheese each wrapped with a warm tortilla. Coffee. 6

Short Putt Breakfast

Scrambled eggs, coffee cakes and muffins, yogurt, fruit display, chilled juices, and coffee 13

Early Birdie

Scrambled eggs with cheese, steel-cut oatmeal, smoked bacon, sausage links, assorted Danish, seasoned potato medley, and tropical fruit display with chilled assorted juices, tea and coffee 18

Brunch Buffet

Mini Danish, scrambled eggs, smoked bacon, sausage, Belgian waffle, 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 27

Add a Chef Attended Omelet Station to Continental or Early Birdie Breakfast:

Whole eggs, egg whites, bell peppers, tomatoes, onions, mushrooms, spinach, diced ham, bacon, sharp cheddar and mozzarella 6 *Please add a Chef Fee of \$75

Bloody Mary Bar 1 hour: 8/person 2 hours: 12/person 3 hours: 14/person 4 hours: 15/person

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



PLATED ENTRÉES

MINIMUM OF 30 GUESTS

SALAD & PASTA ENTRÉES

Includes soup or salad, dessert and assorted dinner rolls
Iced tea, and lemonade on each table along with coffee service

Grilled Chicken Salad

Grilled chicken atop mixed greens, asparagus, grape tomatoes, cucumber, and red onion in Balsamic vinaigrette 17

Chicken Cobb Salad

Grilled chicken, roasted corn, fresh avocado, smoked bacon, crumbled blue cheese, hard boiled eggs, grape tomatoes all drizzled in Ranch dressing 17

Roasted Vegetable Napoleon

Layers of fresh roasted zucchini, squash, red peppers, and Portabella mushrooms with a roasted tomato sauce 22

Salmon Berry Salad

Grilled salmon, mixed greens, blackberry, strawberry, raspberry, feta cheese, toasted pecans tossed with a raspberry vinaigrette 23

Rotini Pesto

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

Tortellini Alfredo

Broccoli and jumbo cheese filled tortellini in our homemade Alfredo-Reggiano sauce 22

Blackened Chicken & Shrimp Jambalaya(DF)

Blackened chicken, sausage, shrimp, orecchiette pasta, red onion, green pepper in a spicy tomato sauce 26

ADD: (6) Shrimp to any pasta dish 8

ADD: 5oz Chicken Breast to any pasta dish 4



PORK & POULTRY ENTRÉES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Sliced Pork Tenderloin(GF)

Pork Tenderloin atop Dijon Madera cream sauce. Served with roasted red potatoes and asparagus **24**

Frenched Pork Chop(GF)

8oz Bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes, and fresh herbs. Paired with rosemary roasted red potatoes, sautéed squash, and pearl onions **28**

Chicken Venchenzo

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

Herb Roasted Chicken(GF)

Pan seared airline chicken breast with a yellow tomato coulis. Paired with ricotta herb mashed potatoes and seasoned asparagus **24**

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 **25**

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 **25**

Chicken Dijon

Classic chicken breast dredged in Dijon mustard, panko and baked golden. Served with lemon scented asparagus and roasted garlic mashed potatoes **25**

Chicken Vesuvius(DF)

Sautéed marinated chicken breast with a garlic, fresh herb, and lemon & Chablis sauce. Served with roasted redskin potatoes and roasted vegetables **26**

Chicken Marsala

Lightly floured chicken breast topped with a shitake mushroom Marsala wine sauce. Served with whipped potatoes and roasted vegetables **26**



SEAFOOD ENTRÉES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Parmesan Crusted Tilapia

Fresh Tilapia sautéed with parmesan breadcrumbs, garlic, fresh sage with a lemon butter sauce.
Served with French green beans and Italian roasted red potatoes **25**

Herb Crusted Salmon

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 **30**

Blackened Mahi(GF)

Lightly blackened Mahi served with Jasmine rice, pickled slaw, and Siracha aioli **34**

BEEF ENTRÉES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Sirloin of Beef

Pan roasted center cut 6oz sirloin marinated in garlic & fresh herbs, with demi glaze. Served with whipped potatoes and asparagus **25**

Prime Rib(GF)

8oz Slow roasted prime rib, served medium rare, with natural au jus and horseradish cream.
Paired with roasted redskin potatoes and roasted vegetables **36**

Tenderloin Medallions

Twin petite beef tenderloin medallions grilled over an open flame, and accompanied by garlic whipped potatoes, lemon scented asparagus, and Fox Brook demi-glaze **30**

Pepper Encrusted NY Strip Steak

8oz New York strip steak is peppercorn crusted and accompanied by a brandy cream demi-glaze.
Served with roasted garlic mashed potatoes, onion straws, and Frenched green beans **35**

King Cut Filet Mignon

8oz center cut filet marinated in Seven Bridges signature dry rub. Served with roasted garlic mashed potatoes, French green beans, and Fox Brook demi-glaze **45**



DUET ENTRÉES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Duet of Filet & Chicken(DF)

USDA choice 5oz tender filet with merlot demi paired with your choice of Chicken Entrée. Served with roasted redskin potatoes and steamed broccoli **45**

Duet of Filet & Shrimp(DF/GF)

USDA choice 5oz tender filet with a merlot demo nestled with 3 jumbo grilled shrimp. Served with roasted redskin potatoes and steamed broccoli **47**

SOUP, SALAD AND DESSERT SELECTIONS

Choose one soup or salad and one dessert for plated entrées, *Serve both soup and salad - add \$3*

Salad

Bridges House Salad – Mixed greens tossed with cherry tomatoes, Kalamata olives, parmesan cheese and French bread croutons 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

Mediterranean Salad – Romaine hearts, gorgonzola cheese, grape tomatoes, basil, pepperoncini peppers, Italian vinaigrette

Soup

Cream of Chicken & Wild Rice(GF)

Chicken Tortellini

Tomato Bisque with Basil Oil(GF)

Minestrone(DF)

Cream of Broccoli & White Cheddar(GF)

Mushroom Bisque(GF)

Tuscan Vegetable(GF/DF)

Dessert

Vanilla or Chocolate ice cream – Rainbow Sherbet – Raspberry Sorbet

Chocolate or Vanilla Mousse Parfait

Lemon Drop Cheesecake **5**

Tuxedo Mousse Cake **5**

Chocolate Lava Cake **5**



BUFFETS

Minimum of 30 Guests, 90-minute meal service
Lemonade, Iced Tea and Coffee station included

LUNCHEON BUFFETS

Soup and Salad

Homemade soup of your choice along with Waldorf chicken salad, tuna salad, pasta salad, fruit salad, and a mixed greens bar offering shredded cheeses, ham, grilled chicken, tomatoes, carrots, cucumbers, croutons, with ranch and Italian dressings. Served with bakery fresh mini rolls and fresh baked cookies **24**

Broadway Deli

Oven roasted turkey, smoked ham, roast beef and tuna salad, your choice of **(2)** salads
Banana peppers, pepperoncini, marinated tomatoes, and sliced red onion. Mustard, mayonnaise, horseradish cream. Dill pickles, marinated olives. Sliced Swiss, Muenster, and provolone cheese. Homemade chips, Artisan deli breads & rolls. Fresh baked cookies **25**

Salads: Coleslaw, Caesar, Garden, Artichoke Salad, Italian Pasta or Loaded Potato Salad

American Cookout (On outdoor grill)

Your choice of **(2)** entrées and **(2)** sides with a relish tray, condiments & spreads, sliced cheeses, homemade chips, bakery fresh breads & rolls, fresh baked cookies **26**

Entrées: Certified 1/3 lb. Angus Burgers, Grilled Barbeque Chicken, Italian or Polish Sausage, Beer Brats or Slow Roasted Mustard Style Barbeque Pork

Sides: Caesar Salad, Garden Salad, Coleslaw, Fresh Fruit or Baked Beans

Baja Buffet

Build your own chicken **or** beef fajitas with peppers and onions, Spanish rice, refried beans, taco salad, Fire Roasted salsa, Pico de Gallo, flour tortillas, corn tortillas, shredded lettuce, sour cream, guacamole, black olives, sliced jalapeños, diced tomatoes, shredded Monterey and cheddar cheeses, and homemade cookies **28**

Italian Buffet

Grilled Italian sausage **OR** Chicago-style beef, Sicilian Chicken, roasted peppers, Rigatoni with Vodka sauce, Italian baked broccoli **OR** green bean Almandine, roasted **OR** garlic mashed potatoes, Caesar and pasta salad, Provolone cheese, giardiniera, condiments & spreads, bakery fresh rolls, and homemade cookies **29**

All food and beverage are subject to 21% service charge and 7.75% tax

5/1/20



GRAB & GO FOR GOLFERS

Lunch Ticket

Grab a hotdog or bratwurst, bag of chips and 20oz soda or Gatorade at the Dock **9**

Hoagie Handheld

Choice of ham, turkey or bneef, wrapped in a pretzel hoagie with lettuce, tomato, onion. Kettle chips and bottled water **11**

Box Lunch

Your choice of smoked ham, roasted turkey or roast beef on pretzel bread with cheddar cheese, lettuce and tomato, chips, freshly baked cookie and 20oz bottle soda or Gatorade **15**

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 cheeses, tomato, and chipotle mayo

Italian Sub – Salami, prosciutto, pepperoni, roast beef, shredded lettuce, tomato, provolone cheese on a hoagie roll

All served with chips, a freshly baked cookie, and 20oz bottled soda or Gatorade **16**

Italian Cookout

Grilled Italian sausage & Italian beef, Caesar salad, peppers, giardiniera, rolls, kettle chips **17**

Pre-Golf Grilled Lunch Buffet

Grilled chicken sandwiches, hamburgers, and pulled pork served with condiments, chips, freshly made cookies, and a 20oz bottled soda or Gatorade **18**

Taco & Burrito Bar

Ground beef or chicken, flour tortillas, corn tortillas, peppers and onions, Spanish rice, salsa, Pico de Gallo, shredded lettuce, cilantro, jalapeños, diced tomatoes, shredded cheese, sour cream **18**

All food and beverage are subject to 21% service charge and 7.75% tax

5/1/20



DINNER BUFFETS:

Minimum of 30 Guests, 90-minute meal service
Lemonade, Iced Tea and Coffee station included

The Bridges Buffet

Grilled Angus hamburgers, smoky mustard barbeque pulled pork and barbeque chicken breasts served with your choice of **(2)** salads and **(2)** sides accompanied with sliced assorted cheeses, relish and condiments platter, bakery fresh buns, and a plate of homemade cookies per table **29**

Salads: Garden, Caesar, Pasta, Potato, Fruit Salad

Sides: Roasted Potatoes, Garlic Mashed Potatoes, Fresh Steamed Vegetables, Corn on the Cob or Wild Rice

Home-Style Buffet

Rosemary beer can chicken, herbed pork loin, and roasted sliced beef in a mushroom demi, buttered corn on the cob, mashed potatoes with gravy, choice of **(1)** salad, fresh baked dinner rolls and plated homemade cookies on each guest table **30**

Salads: Garden, Caesar, Italian Pasta, Fruit Salad

Eagle Buffet

Your choice of **(3)** entrées and **(2)** side dishes accompanied by garden salad, dinner rolls & flavored butter, with plated assorted pastries on each guest table **32**

Entrée: Chicken Vesuvius, Caribbean Chicken or Pork Loin, Grilled NY Strip Steaks, Tenderloin Tips, Baked Penne and Sausage, Vegetable Rotini Pesto

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

BBQ Buffet

Guinness barbeque pork short ribs, barbeque turkey breast, and beef brisket served with your choice of **two** side dishes and **one** salad as well as fresh baked dinner rolls, and plated assorted pastries on each guest table **32**

Sides: Penne Pasta in Marinara, Mashed or Baked Potato Bar, Fresh Roasted Vegetables, Baked Beans or Corn on the Cob

Salads: Garden, Caesar, Fruit or Pasta Salad

Masters Buffet

Barbeque baby back ribs, roasted whole chicken, grilled NY strips and baked penne with sausage. Served with your choice of **(2)** side dishes and mixed greens salad, Italian pasta salad, jalapeño corn bread and plated assorted pastries on each guest table **36**

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

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5/1/20



Grand Masters Buffet

4oz USDA choice filet, stuffed chicken roulade, and lemon pepper grilled salmon. Served with your choice of **(2)** side dishes, **(1)** salad, fresh baked dinner rolls, and plated assorted pastries on each guest table **40**

Sides: Roasted Redskin Potatoes, Baked Potato Bar, Herb Ricotta Whipped Potatoes, Bamboo Rice, Rice Pilaf, Roasted Vegetables, Steamed Broccoli or Baked Beans

Salads: Garden, Caesar, Coleslaw or Italian Pasta Salad

GRAND APPETIZER BUFFET

Minimum of 40 guests required.

90-minute meal service

Additional service time: 3/person/30 minute increments

Your choice of **(1)** carved meat, **(2)** hot displayed appetizers and **(2)** cold appetizer trays

Lemonade, Iced Tea and Coffee station included

\$75 chef fee included in person price - Butler Pass Appetizers for \$3 person

Carving Station(GF/DF)

Italian Seasoned Beef Roast **26**

Sage Cranberry or BBQ Turkey Breast **26**

Jerk Seasoned Pork Loin **27**

Steamship Pork Roast **28**

Beef Tenderloin **37**

Hot Appetizers

Barbeque Meatball – Buffalo Chicken Tenders – Tequila Lime Shrimp Skewer – Chicken Sate – Bacon Wrapped Scallops - Chicken Quesadilla – Coconut Chicken or Shrimp – Stuffed Mushrooms
Vegetable Spring Roll – Beef Wellington

Cold Appetizers

Tomato & Fresh Garlic Bruschetta – Spinach & Artichoke Pita Chip – Roasted Vegetables – Fresh Fruit Crudités – Caprese Skewer – Chicken Caesar Wrap – Fruit Tray



HORS D'OEUVRES

BUTLER PASSED

Each Hors d'Oeuvre to be butler passed with accompanying sauce **\$3 per piece**

Tomato & Fresh Garlic Bruschetta	Antipasto Skewer	Coconut Chicken
Short Rib Empanada	Southwest Beef Canapé	Coconut Shrimp
Chicken Sate with Peanut Sauce	Artichoke & Parmesan Beignet	Mini Ruben Slider
Bacon Wrapped Scallops	Veggie Spring Roll	Mini Beef Wellington
Spicy Barbeque Meatballs	Spinach Artichoke Pita Chips	Shrimp Cocktail
Smoked Salmon Cucumber Chip	Almond and Bacon Wrapped Date	Caprese Skewer

For one hour of appetizers, allow 3-5 pieces per person

For heavy appetizers, allow 12-14 pieces per person

DISPLAYED APPETIZER PLATTERS

Each Platter Contains 50 Pieces

HOT APPETIZERS

Barbeque Meatballs	110
Buffalo Tenders	120
Mini Burgers	150
Mini Pulled Pork	150
Mini Ruben Slider	150
Tequila Lime Shrimp Skewers	160
Chicken & Cheese Quesadillas	140
Mini Crab Cakes	175
Bacon Wrapped Scallops	150
Coconut Shrimp	140
Fried Chicken Waffle	150
Short Rib Empanadas	150
Mini Beef Wellington	150
Vegetable Spring Rolls	130
Stuffed Mushrooms	140
Chicken Sate	110

COLD APPETIZERS

Tomato & Fresh Garlic Bruschetta	100
Shrimp Cocktail	150
Olive Tapenade Crostini	100
Spinach & Artichoke Pita Chips	120
Shrimp Ceviche Cucumber Chip	150
Smoked Salmon Pate Flatbread	150
Assorted Cheese Tray	180
Roasted Vegetables	125
Fresh Vegetable Display	140
Caprese Skewers	120
Antipasto Display	200
Caesar Salad Wraps	150
Fresh Fruit Tray	140
Mini Deli Sandwiches	150
Watermelon & Feta Bamboo Knot	110



FOOD STATIONS

Minimum of 40 guests required.

90-minute meal service

Caesar Salad Station

Pre-tossed romaine lettuce, grape tomatoes, homemade croutons, parmesan cheese, and Caesar dressing **5**

Nacho Station

Seasoned ground beef mixed with melted Mexican cheeses. Served with blue corn tortilla chips, white corn tortilla chips, shredded lettuce, sour cream, Pico de Gallo, guacamole, green tomatillo sauce, and roasted jalapeño sauce **10**

Chef Attended Carving Station

Chef Fee 75

Sage Cranberry Turkey Breast **10**

Italian Seasoned Beef Roast **11**

Jerk Seasoned Pork Loin **11**

Steamship Pork Roast **11**

USDA Choice Beef Tenderloin **18**

Chef Attended Pasta Station

Pasta dishes made to order with ingredients including Marinara, Alfredo, Aglio e Olio, Vodka, Pesto and Clam sauces, onions, peppers, basil, sun-dried tomatoes, asparagus, broccoli florets, garlic, spinach, and parmesan cheese.

Your choice of **(3)** pastas and **(2)** proteins **17**

Chef Fee 75

Pasta: Tri-colored Cheese Tortellini, Fettuccini, Tri-colored Rotini, Linguini

Protein: Shrimp, Sausage, Herbed Chicken, Meatballs

Pasta Buffet Station

Your choice of **(3)** pasta displayed in chafing dishes **19**

Garlic bread and assorted dinner rolls included

Pasta: Tortellini Alfredo - Baked Penne with Sausage - Lasagna with Sausage - Spaghetti and Meatballs - Chicken Cacciatore - Tri-colored Rotini Pesto - Fire-Roasted Shrimp Arrabiata Rigatoni

All food and beverage are subject to 21% service charge and 7.75% tax

5/1/20



BEVERAGE PACKAGES

Iced Tea, Water and Coffee 1 hour: 4/person 2 hours: 6/person 3 hours: 8/person 4 hours: 9/person

Punch Bowls Non-Spiked 70, Spiked 95

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

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

Rum Runner – A blend of dark and white rums, banana liqueur, OJ 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

Mimosa & Bellini Bar 1 hour: 8/person 2 hours: 12/person 3 hours: 14/person 4 hours: 15/person

Chilled Brut champagne with raspberry and peach puree, cranberry and orange juices and fruit garnish

Bloody Mary Bar 1 hour: 8/person 2 hours: 12/person 3 hours: 14/person 4 hours: 15/person

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

Wine Service

Choose to have butler passed glasses while your guests mingle prior to dining or poured table-side with the meal

Chardonnay, Pinot Grigio, Moscato, Riesling, Sauvignon Blanc, Cabernet, Merlot and Pinot Noir **25/bottle**

Deluxe Beer, Wine and Soda 1 hour: 12/person 2 hours: 16/person 3 hours: 19/person 4 hours: 21/person

House Wine and Soft Drinks, Draft Beer – Miller Lite, Sam Adams Seasonal, Craft Seasonal,

Bottled Beer – Miller Lite, MGD, MGD 64, Mike's Hard Lemonade, Budweiser, Bud Light, Coors Light,

Michelob Ultra, Corona and Corona Light, 312, Goose IPA, Heineken, Amstel Light, Sam Adams and Kaliber

Well Brand bar with Draft Beer 1 hour: 15/person 2 hours: 19/person 3 hours: 22/person 4 hours: 24/person

Includes domestic bottled beer, draft beer, house wine, soft drinks, and well brand liquors – Smirnoff Flavored Vodka, Svedka Vodka, Barton's Rum, Barton's Gin, Christian Brothers Brandy, Barton's American Whiskey, House of Stuart Scotch, Juarez Silver Tequila, Cordials

Premium Brand Bar 1 hour: 18/person 2 hours: 22/person 3 hours: 25/person 4 hours: 27/person

Includes domestic, import and draft beers, house wine, soft drinks, all well brand liquors

PLUS Tito's, Absolut Flavors, Bacardi, Bailey's, Beefeater, Tanqueray, Captain Morgan, Cruzan, Malibu Rum, Canadian Club, Jameson, Crown Royal, Dewar's White Label, El Jimador, Jose Cuervo Gold, Jack Daniels, Jim Beam, J & B, Kahlua, Makers Mark, Knob Creek, Rumchatta, Seagrams 7, Seagrams VO, Patron Silver and Southern Comfort

Top Shelf Bar 1 hour: 21/person 2 hours: 25/person 3 hours: 28/person 4 hours: 30/person

Includes domestic, import and draft beers, house wine, soft drinks, all Premium Brand liquors

PLUS Bombay Sapphire, Hendrick's Gin, Chambord, Myers Dark Rum, Chivas12, Courvoisier, Cointreau, Basil Hayden, Glenlivet12, MaCallan12, Grand Marnier, Grey Goose, Ketel One, Johnnie Walker Black, HennessyVSOP, Jägermeister, Martell VSOP, Don Julio, Amaretto Disaronno and Woodford Reserve

All food and beverage are subject to 21% service charge and 7.75% tax

5/1/20