

BREAKFAST

Minimum of 30 people for breakfast selections

Refreshments

Chilled juices, herbal teas, and coffee

Quick Start

A selection of homemade doughnuts and assorted mini-Danish, coffee

Breakfast Sandwiches

An assortment of sandwiches with bacon, egg & cheese; ham, egg & cheese; and spinach, egg & cheese, each wrapped with a warm tortilla. Includes coffee.

Breakfast Burritos

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

Short Putt Breakfast

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

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.

Combination Bloody Mary & Mimosa Bar

GRAB & GO LUNCHES

Premium Box Lunch

Assorted variety of the following sandwiches All served with chips, a freshly baked cookie, and 20oz bottled soda or Gatorade

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

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

Hoagie Handheld

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

Lunch Ticket

Grab a hotdog or bratwurst, bag of chips and 20oz Soda or Gatorade at The Dock

Italian Cookout

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

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

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

BUFFETS

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

LUNCHEON BUFFETS

Broadway Deli

Oven roasted turkey, smoked ham, roast beef and tuna salad, your choice of (2) salads.

Includes 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

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

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

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

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

DINNER BUFFETS

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

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

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

Entrées: 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 (2) side dishes and (1) salad as well as fresh baked dinner rolls, and plated assorted pastries on each guest table

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

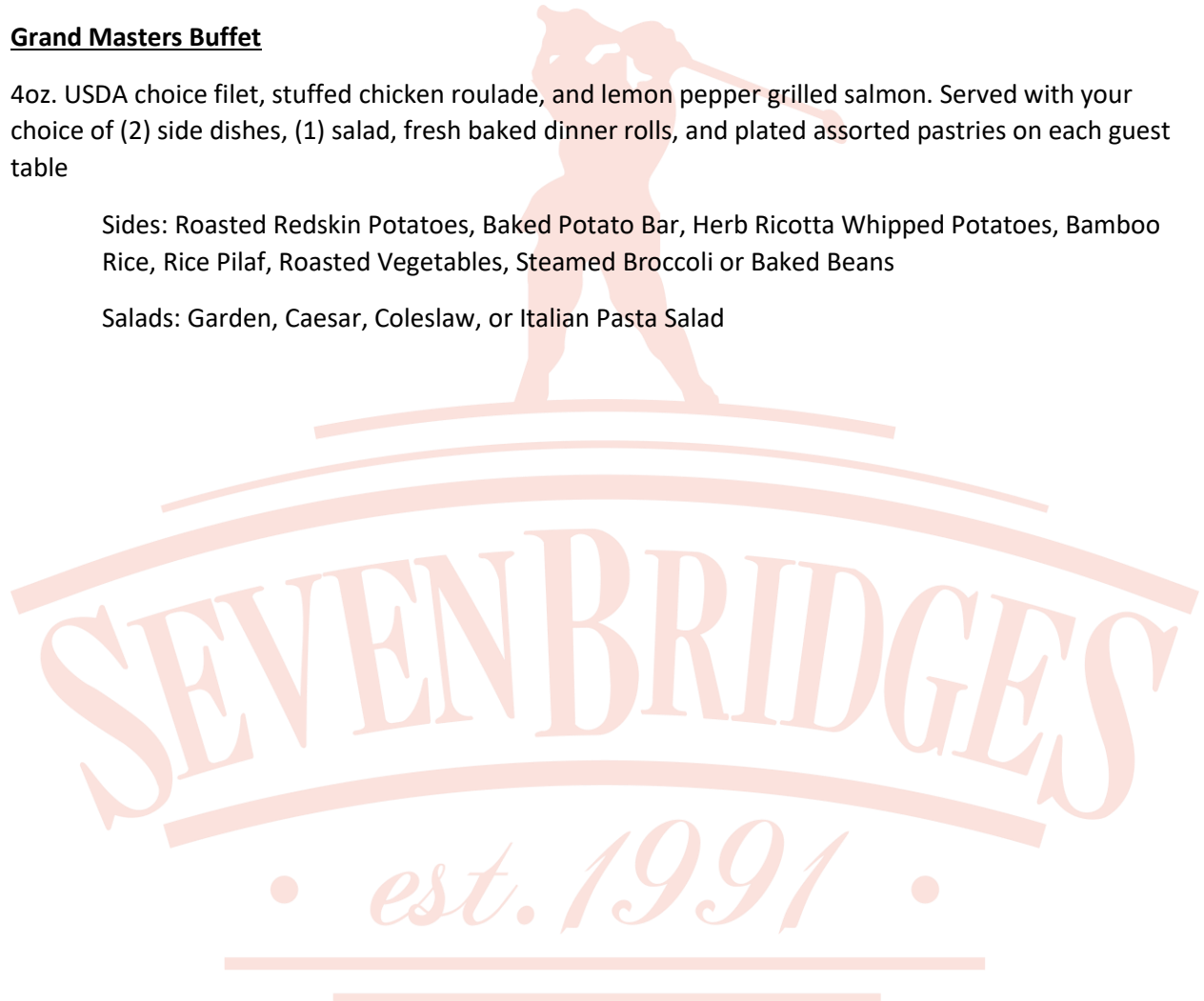
Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli, Baked Beans

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

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, 90-minute meal service
Lemonade, Iced Tea and Coffee station included
Your choice of (1) carved meat, (2) hot displayed appetizers and (2) cold appetizer trays

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 Meatballs
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

SEVEN BRIDGES

• *est. 1991* •

HORS d'OEUVRES

Displayed Appetizer Platters

Hot Appetizers

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

Cold Appetizers

Tomato & Fresh Garlic Bruschetta
Shrimp Cocktail
Olive Tapenade Crostini
Spinach & Artichoke Pita Chips
Shrimp Ceviche Cucumber Chips
Smoked Salmon Plate Flatbread
Assorted Cheese Tray
Roasted Vegetables
Fresh Vegetable Display
Caprese Skewers
Antipasto Display
Caesar Salad Wraps
Fresh Fruit Tray
Mini Deli Sandwiches
Watermelon & Feta Bamboo Knot

Butler Passed

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

FOOD STATIONS

Minimum of 40 Guests, 90-minute meal service

Caesar Salad Station

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

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

Chef Attended Carving Station

Sage Cranberry Turkey Breast

Italian Seasoned Beef Roast

Jerk Seasoned Pork Loin

Steamship Pork Roast

USDA Choice Beef Tenderloin

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.

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. 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

BEVERAGE PACKAGES

Iced Tea, Water and Coffee

Punch Bowls - Available Non-Spiked or Spiked

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

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

Bloody Mary Bar

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

Deluxe Beer, Wine, and Soda

House Wine, Soft Drinks and Draft Beer: Miller Lite, Sam Adams Seasonal, Craft Seasonal
Bottled Beer: Miller Lite, MGD, MDG 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

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

Includes domestic, import and draft beers, house wine, soft drinks, all well brand liqueurs 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, Hennessy VSOP, Jagermeister, Martell VSOP, Don Julio, Armetto
Disaronno, and Woodford Reserve

