

## BREAKFASTS and BRUNCHES

Breakfasts include Coffee, Hot Tea and Assorted Juices  
Minimum of 25 portions per item

### **The Bridgewater Continental** \$6.75

Assorted Muffins with Coffee,  
Hot Tea and Assorted Juices

### **The Healthy Start**

\$12.95

Assorted Low-Fat Muffins, Bagels (Wheat and Grain), Whipped Butter, Preserves, Low-Fat Cream Cheese, Hard Boiled Eggs (no shells), Sliced Fresh Fruit, Assorted Fruit Yogurt with create your own toppings (Granola, Assorted Dried Fruits), Skim Milk

### **Early Riser**

\$8.95

Muffin Variety, Bagels and Danish served with Whipped Butter, Cream Cheese and Preserves

### **The Classic Buffet**

\$13.95

Fluffy Scrambled Eggs with Cheddar Cheese and Chives, Home Fried Potatoes with Onions and Peppers, choice of Bacon or Sausage Links, Fresh Fruit Salad, Muffins, Danish, Whipped Butter, Preserves

### **The Bridgewater Buffet** \$10.95

Muffin Variety, Bagels and Danish served with Whipped Butter, Cream Cheese, Preserves, Fresh Fruit Salad

### **The All American Buffet**

\$15.95

Fluffy Scrambled Eggs with Cheddar Cheese and Chives, Home Fried Potatoes with Onions and Peppers, your choice of Bacon and Sausage Links or Breakfast Ham, Silver Dollar Pancakes with Maple Syrup, Fresh Strawberries, Whipped Butter, Assorted Cold Cereal, Skim and 2% Milk, Assorted Danish, Toast, Preserves

*20% service charge and applicable sales tax not included  
All menu pricing is subject to change*

## Breakfast Buffet Enhancements

\$30 per hour per Uniform Chef

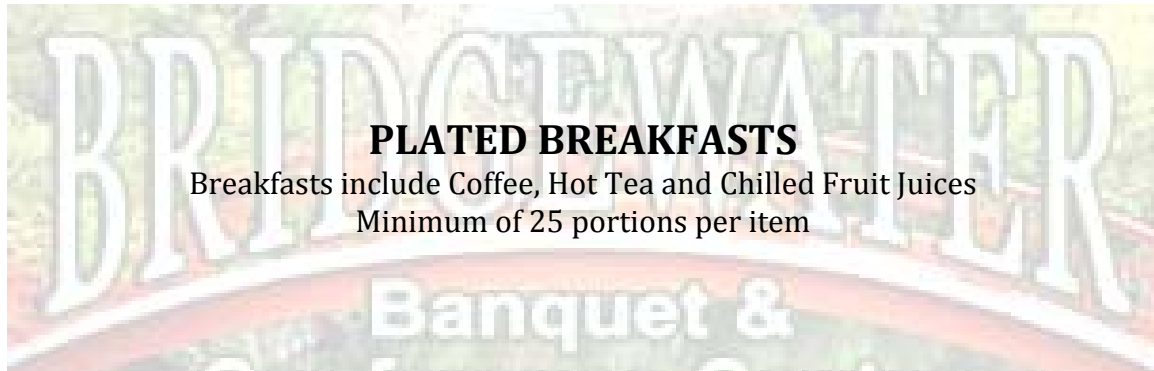
Minimum of 25 portions per item

**Omelet Station** \$5.95 per person  
Swiss Cheese, Cheddar Cheese, Diced Red Onions, Green Peppers, Mushrooms, Tomato, Ham and Bacon and Salsa Toppings

**Belgian Waffles** \$4.25 per person  
Served with Whipped Butter, Warm Maple Syrup, Fresh Berries, Bananas and Whipped Topping

**Hot Creamy Cereal** \$3.25 per person  
Creamy Oatmeal and Cream of Wheat served with Brown Sugar, Raisins, 2% and Skim Milk

**Breakfast Sandwich** \$4.25 per person  
Buttery Croissant layered with Fluffy Scrambled Eggs, Shaved Cured Ham and Mild Cheddar Cheese



### PLATED BREAKFASTS

Breakfasts include Coffee, Hot Tea and Chilled Fruit Juices

Minimum of 25 portions per item

**The Famous Bridgewater** \$11.95  
Fresh Scrambled Eggs, choice of Bacon or Smoked Sausage Links, Home Fried Potatoes, Seasoned Tomato with Pepper Topping served with Biscuits, Miniature Muffins

**Southern Style** \$12.95  
Fresh Scrambled Eggs, Home Fried Potatoes, Sausage Patty, Buttermilk Biscuit with Country Sausage Gravy

**French Toast** \$10.95  
Thick, battered Bread grilled with Cinnamon and Vanilla topped with Maple Syrup, Fresh Strawberries and served with Crispy Bacon

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## PLATED SANDWICHES

Sandwiches include Potato Salad or Pasta Salad, Fruit Salad and Cookie  
Coffee and Iced Tea

Minimum of 25 portions per item

### **Smoked Turkey Breast** \$11.95

Served on a Kaiser Roll with Swiss Cheese,  
Lettuce, Tomato and Herb Mayonnaise

### **Roast Beef** \$12.95

Slow roasted to perfection served on French  
Bread with Swiss or Cheddar Cheese, Lettuce,  
Tomato and Herb Mayonnaise

### **Vegetarian Wrap** \$11.95

Balsamic-marinated Vegetables with Herb  
Cream Cheese

### **Tuna/Chicken Salad** \$11.95

Famous Bridgewater Tuna or Chicken Salad  
(includes walnuts) with a touch of fresh Herbs  
served on a Eight-Grain Bread with Lettuce  
and Tomato

### **Italian Hoagie** \$11.95

Sliced Italian Ham, Salami and Pepperoni  
served on fresh-baked Italian French Bread  
topped with Italian Dressing, Lettuce, Tomato,  
Onion and Banana Peppers

### **Grilled Chicken Wrap** \$11.95

Seasoned Strips of Chicken Breast with  
Cheddar Cheese, Lettuce, Tomato, Onions and  
Herb Mayonnaise



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## PLATED LUNCHEON ENTREES

Lunches include Coffee, Iced Tea or Lemonade  
Minimum of 25 portions per item

<b>Classic Chicken Caesar</b>	\$15.95	<b>Chicken Salad</b>	\$14.95
Crisp Hearts of Romaine topped with Marinated Grilled Chicken Breast, Shredded Parmesan Cheese, and Classic Caesar Dressing, with Chef's Special Soup <u>or</u> Fruit Cup		Freshly made Chicken Salad (includes walnuts) served on a bed of Lettuce, with Miniature Muffins, Fresh Fruit Salad and Chocolate Mousse	
<b>Salmon.....</b>	\$18.95	<b>Shrimp.....</b>	\$19.95
<b>Slow Roasted Chicken Breast</b>	\$17.95	<b>Bridgewater Famous Meatloaf</b>	\$14.95
Roasted Chicken Breast served on a bed of Wild Rice, Champagne Cream Sauce, served with House Salad, Vegetable Medley and a Fresh Fruit Parfait		Homemade Meatloaf with Whipped Garlic Potatoes, Cole Slaw, Green Beans and Warm Apple Pie	
<b>Bridgewater Fish 'n Chips</b>	\$15.95	<b>Roasted Pork Loin</b>	\$16.95
Golden Beer Battered Cod served with Crispy Wedge Cut Fries, Cole Slaw, Tartar Sauce and Carrot Cake		Slow Roasted with Fresh Herbs and Browned to perfection served with the Bridgewater House Salad and Au Gratin Potatoes, Green Beans and Tiramisu	
<b>Chef's Homemade Lasagna</b>	\$17.95		
Seasoned Beef with Italian Sausage, Peppers, Onions and secret spices, Fresh Mozzarella and Homemade Marinara Sauce served with our House Salad and Tiramisu			

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## LUNCHEON BUFFETS

Buffets include Coffee, Iced Tea or Lemonade  
Minimum of 25 portions per item

### **Bridgewater Deli**

\$17.95

Homemade Soup Du Jour, Mixed Greens with Assorted Toppings and Dressings, Pasta Salad or Potato Salad, Assorted Deli Meats to include; Smoked Turkey, Glazed Ham, Roast Beef and Salami, a variety of Bread and Rolls, Sliced Cheeses and accompaniments, Assorted Cookies and Brownies

### **Trio Salad**

\$17.95

Bridgewater's Famous Chicken Salad (with Walnuts), Homemade Tuna Salad and Egg Salad, the Bridgewater House Salad, Caesar Salad, and Pasta Salad with Mini Croissants and other Assorted Breads served with Fresh Fruit Salad

### **The Old Fashion Comfort**

\$18.95

Homemade Meatloaf with Mashed Potatoes, Flaky Fried Perch, Tarter and Cocktail Sauce, the Bridgewater House Salad, Green Beans, Rolls and Butter and Fresh Apple Crisp

### **Little Italy**

\$16.95

Caesar Salad, Pizza (select three varieties) Cheese, Pepperoni, Mushroom, Sausage, Vegetarian, Chef's Homemade Lasagna, Fresh Fruit Salad, French Bread with Butter, Tiramisu and Biscotti

### **The Everything**

\$17.95

Mixed Greens, Romaine Lettuce and Baby Spinach, Artichoke Hearts, Chopped Egg, Cheddar and Mozzarella cheese, Diced Scallions, Tri-Colored Peppers, Diced Cold Herb Chicken, Cucumbers, Black Olives, Bacon Bits, Alfalfa Sprouts, Cherry Tomatoes and Assorted Dressing to include; Greek Dressing, Caesar, Ranch and Vinaigrette, Large Idaho Bakers with load your own toppings, Soup Du Jour, Rolls and Butter served with Seven Layer Bars and assorted Cookies

### **Chef's Buffet**

\$16.95

Southern Fried Chicken, Beef Stroganoff, Chef's Choice of Soup, Chef's Choice of Fresh Seasonal Vegetable, the Bridgewater House Salad, and Homemade Cookies

**Any lunch buffet may be purchased for dinner for an additional  
\$5.00 per guest**

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## HORS D'OEUVRES

Minimum 25 pieces per selection

### Hot Selections

**Mini Crab Cakes**  
Spicy Creole Remoulade Sauce

\$3.50 each

**Spanikopita**

\$2.50 each

Spinach and Feta Cheese wrapped in a Phyllo Pastry Triangle

**Pot Stickers**

\$2.25 each

Pork Pot Stickers with Sweet Thai Dipping Sauce

**Southwest Chicken Skewers**

\$3.00 each

Chipotle Peppers and Spices Make these Skewers the Best

**Stuffed Mushroom Caps**

\$2.50 each

Sausage and Herb-filled caps topped with Parmesan Cheese or topped with Boursin Cheese

**Brie with Cranberries**

\$3.00 per person

Served warm and wrapped in Phyllo Pastry with seasonal berries and crackers

Stuffed with Crabmeat

\$3.00 each

**Chicken Wings**

\$2.00 per person

2 Wings per person tossed in your choice of Hot or BBQ Sauce

**Meatballs**

\$1.75 per person

2 Meatballs per person tossed in your choice of Marinara or BBQ Sauce

### Cold Selections

**Antipasto Skewers**

\$3.25 each

Artichoke Hearts, Sun Dried Tomatoes, Olives, Mozzarella Cheese and drizzled with a Balsamic Reduction

**Assorted Bruschetta**

\$2.50 each

Tomato and Goat Cheese, Tri-Colored Peppers with Boursin Cheese, and Smoked Salmon with Caper Cream Cheese

**Fresh Fruit & Berries**

\$4.95 per person

Chef's Selection of Fresh Seasonal Fruit

**Crudité of Vegetables**

\$3.95 per person

Broccoli, Cauliflower, Cucumber, Cherry Tomatoes, Peppers, Celery and Carrot Sticks with Ranch Dipping Sauce

**Shrimp Cocktail**

\$6.95 per person

Served with 4 Jumbo Shrimp, Cocktail Sauce and a Lemon Wedge

**Gourmet Cheese Display**

\$3.95 per person

Chef Selection of Domestic Cheese with Gourmet Crackers and Fruit Garnish

**Antipasto Display**

\$6.95 per person

Artichoke Heart Salad. Fresh Mozzarella with Balsamic Vinegar Tomatoes, Marinated Olives, Roasted Vegetables, Herbed Mushrooms, Prosciutto Ham, Salami

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## DINNER BUFFETS

Buffets include Rolls and Butter, Coffee, Iced Tea or Lemonade  
Minimum of 25 portions per item

### **The Classic Buffet** \$27.95

Oven Roasted Breast of Chicken with Wild Mushrooms and Sundried Tomatoes, Balsamic and Herb Marinated Flank Steak, Herb Crusted Oven Roasted Potatoes, Wild Rice Pilaf, Fresh Seasonal Vegetables, Bridgewater House Salad, Chef's Choice of 3 Assorted Dressings, Dinner Rolls & Butter

### **Mediterranean Buffet** \$28.95

Greek Salad, Hummus with Pita Slices, Marinated Olives and Assorted Cheese Display, Stuffed Flank Steak with Feta, Spinach and Pine nuts, Roasted Chicken with Lemon Herb Sauce, Grilled Vegetables, Mediterranean Couscous, and Penne Pasta with Peas, Mushrooms and Prosciutto tossed in a light Cream Sauce, Rolls and Butter, Chef's Choice of Dessert

### **Bridgewater Buffet** \$24.95

Champagne Chicken, Baked Tilapia, Chef's Choice of Vegetable, served with choice of Rice or Potato, Bridgewater House Salad with Chef's Choice of 3 Assorted Dressings, Dinner Rolls and Butter, and Assorted Desserts

### **Prime Rib Buffet** \$35.95

Carved Prime Rib Station, Chicken Roulade, Au Gratin Potato, Asparagus, Fresh Garden Salad, Rolls and Butter, and Chef's Choice of Dessert

### **Italian Buffet** \$23.95

Chicken Marsala, Bowtie Pasta tossed with Italian Sausage, Peppers, Onions, Peas and Mushrooms in a Blush Alfredo Sauce, Fresh blend of Zucchini, Squash and Tomatoes, Bridgewater House Salad, Assorted Dressings, Garlic Bread and Tiramisu

*20% service charge and applicable sales tax not included*

*All menu pricing is subject to change*

## PLATED DINNER SELECTIONS

Dinners include House Salad, Rolls & Butter, Coffee, Iced Tea or Lemonade  
Minimum of 25 portions per item

### *Starch Choices:*

Garlic Whipped Potatoes  
Au Gratin Potatoes  
Oven Roasted Redskin Potatoes  
Wild Rice  
Herb Roasted Fingerling Potatoes

### *Vegetable Choices:*

Green Beans Almandine  
Julienne Vegetable Blend  
Fresh Steamed Asparagus  
Italian Vegetable mix of Zucchini, Squash and Tomatoes  
California Vegetable Medley

### **Salmon**

\$26.95

8 oz Salmon Filet Grilled and served on a bed of Wilted Spinach and Topped with a Lemon Dill Cream Sauce

### **Chicken Marsala**

\$23.95

Served with Wild Mushrooms in a Marsala Wine Sauce

### **Filet of Beef** 6 oz \$29.95/ 8 oz \$33.95

Beef Tenderloin with Port Wine Demi-Glaze

### **Vegetarian**

\$23.95

*Choice of 1 of the following:*

1. Pasta Primavera
2. Chef's Choice of Vegetable Raviolis in Marinara Cream Sauce
3. Grilled Vegetable Kabobs including Red/Yellow Peppers, Onion, Tomatoes, Zucchini all marinated in a Light Balsamic dressing and served on a bed of Wild Rice

### **Chicken Picatta**

\$23.95

Served on a bed of Angel Hair Pasta and topped with a Lemon Caper Sauce and a side of Sautéed Green Beans

### **Bridgewater Rib-eye**

\$27.95

10 oz. Seasoned Rib-eye Steak Grilled and topped with a Black Olive Butter

**\*\* All Beef will be cooked to a Temperature of Medium unless other stated \*\***

Add Greek, Caesar, or Spinach Salad to any Plated Entrée for \$2.25

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## DESSERTS

Minimum of 25 portions per item

<b>New York Style Cheesecake</b> Fresh Berries and Whipped Cream	\$4.95	<b>Chocolate Mousse</b> Fresh Berries and Whipped Cream	\$4.95
<b>Chocolate Layer Cake</b> Served with Melba Sauce	\$4.95	<b>Carrot Cake</b> With Cream Cheese Icing	\$4.95
<b>Bread Pudding</b> Served with Bourbon Sauce	\$4.95	<b>The Grand Dessert Buffet</b> Assortment of Mini Desserts including Chocolate Éclairs, Chocolate Truffles, Mini Cheesecakes, Baklava and Chocolate Napoleons	\$13.95

### **Chocolate Fountain** \$400

*plus \$3.95 per person for dip items*

Elegantly displayed Dark Chocolate with  
Graham Crackers, Pretzel Rods, Strawberries,  
Pineapple, Marshmallows, Pound Cake and  
Oreo Cookies.



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## Ala Carte Break Items

Chocolate Chip Cookies (Tray of 24)	\$19.95	Basket of Assorted Whole Fruit (24)	\$19.95
Brownies (Tray of 24)	\$21.95	Muffin Assortment (Tray of 12)	\$19.95
Snack Mix (One Pound)	\$ 9.95	Assorted Sodas	\$ 1.50
Mixed Nuts (One Pound)	\$18.95	Coffee (Per Gallon)	\$19.95
Pretzels (One Pound)	\$ 6.95	Hot & Iced Tea (Per Gallon)	\$19.95
Potato Chips (Half Pound)	\$ 5.95	Lemonade (Per Gallon)	\$16.95
Assorted Candy Bars (24)	\$25.95	Cranberry, Orange & Grapefruit Juices (Per Gallon)	\$21.95
M&M's (Plain or Peanut) (One Pound)	\$14.95		
Granola Bars (24)	\$22.95		



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# BAR SERVICES

## Sponsored Bar

*Event Host provides Complimentary Beverages to Guests*

<b>Premium House Brands</b>	<b>\$7.00 per drink</b>
<b>Call House Brands</b>	<b>\$6.00 per drink</b>
<b>House Wine</b>	<b>\$5.00 per drink</b>
<b>Domestic Beer</b>	<b>\$4.00 per drink</b>
<b>Premium Beer</b>	<b>\$5.00 per drink</b>
<b>Cordials</b>	<b>\$7.00 per drink</b>
<b>Soft Drinks</b>	<b>\$1.50 per drink</b>
<b>Bottled Water</b>	<b>\$1.50 per drink</b>



### Additional Beverage Selections

House Wine	\$19.00 per bottle
Non-Alcoholic Fruit Punch	\$18.00 per gallon
Non-Alcoholic Sparkling Wine	\$15.00 per bottle
Champagne	\$22.00 per bottle
Champagne Punch	\$40.00 per gallon
Mimosas or Bloody Mary's	\$60.00 per gallon

**\*\*Bar minimum is \$500 for first bar (difference will be charged if minimum not met); \$250 minimum for each additional bar.**

**Also applies to Consumption-based and Cash Bars.**

**\*\*Specialty wines, drinks or liqueurs available upon request**

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## **Hosted Bar Packages**

Bar Packages based on 4 hours  
Minimum 50 guests of legal drinking age

**Premium Full Hosted Bar** \$26.95 per Person  
Includes Absolute, Kettle One, Dewar's, J.B. Scotch, Tanqueray, Beefeater Gin, Jack Daniels Johnny Walker Red, Bacardi, Captain Morgan, Makers Mark, José Cuervo 1800, Stolichnaya, House Wine, Domestic and Premium Beers, Assorted Sodas

**Select Full Hosted Bar** \$24.95 per Person  
Includes House Vodka, Scotch, Gin, Bourbon, Rum, Whiskey, House Wine, Domestic Beers, Assorted Sodas

**Premium Beer and Wine Bar** \$22.95 per Person  
Domestic & Premium Beers, House Wine, Assorted Soda

**Select Beer and Wine Bar** \$20.95 per Person  
Domestic Beer, House Wine, Assorted Soda



***\*Each additional hour of bar service \$5.95 per person***

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## ***Incidental Charges***

### **Room Fees:**

Entire Ballroom (Vrable Room)	\$1500
½ of Ballroom (Bridge or Bentley)	\$750
¼ of Ballroom (1/4 of Bentley)	\$500
Upstairs Ballroom (Veranda Room)	\$750
Large Conference Room (Al Room)	\$250

**\*\*Room rates flexible with purchase of food and beverage\*\***

### **Linen:**

Standard Linen	\$3.00
¾ (Tea) Length Linen	\$10.00
Buffet Table Linen	\$2.00
Vendor Table Linen	\$6.00
Specialty Linen	M/P
Chair Covers with Organza Sash	\$6.50
Chair Covers with Satin Sash	\$7.00

### **Audio/Visual:**

Screens	\$30.00
Microphone (Wireless)	\$75.00
Microphone (Handheld)	\$30.00
Podium	\$30.00
Dry Erase Board	\$10.00
Flip Chart with Markers	\$10.00
LCD Projector	\$125.00
VCR	\$25.00
DVD Player	\$25.00
CD Player	\$25.00
Television	\$50.00

### **Miscellaneous:**

Votive Candles (each)	N/C
House Centerpieces	\$10.00
Champagne Fountain	\$50.00
Chocolate Fountain	\$400.00
Dance Floor	\$200.00
Set-up/Change Diagram (within 48 hours of event)	\$100.00
Stage (per section)	\$30.00
Decorating Head Table	\$20.00
Decorating Cake Table	\$10.00

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