

Bridgewater

Full Menu

An Event To Remember

Continental Breakfast

Assorted muffins and Danish, croissants with butter, preserves & a fresh seasonal fruit salad



Hot Breakfast

Scrambled eggs, bacon or sausage and breakfast potatoes

Al a Carte

Yogurt- Assorted individual yogurt cups \$2

Yogurt parfaits - low fat vanilla yogurt layered with fresh berries and topped with granola

Individual quiches - your choice of, roasted vegetable, broccoli and cheddar, ham and Swiss or bacon and cheddar (Minimum of 10)

Individual turnovers – your choice of spinach & ricotta, bacon & egg or ham & Swiss (Minimum of 10)

Breakfast sandwiches- a fried egg, cheddar cheese and your choice of sliced ham, crisp bacon or sausage served on an English muffin

Blueberry French Toast Casserole - plump blueberries tossed in our cinnamon custard French toast and baked to perfection. Served with maple syrup on the side (sold in full and half pans)

Crème Brule French Toast Casserole - our creamy custard baked French toast with a caramelized sugar crust. Served with maple syrup on the side (sold in full and half pans)

Fruit Salad - a selection of fresh seasonal fruit

Assorted Quick Breads- orange poppy &cheese, lemon glazed, marble chocolate chip, or cinnamon streusel

Breakfast Potatoes- diced potatoes with sautéed peppers and onions

Scrambled Eggs - fluffy scrambled eggs served with shredded cheddar and chives

Eggs Florentine - eggs cooked to perfection and folded with sliced mushrooms and fresh spinach

Bacon / Turkey Bacon (2pieces)

Sausage / Turkey Sausage (2 pieces)



Boxed Lunches

#1 Sandwich chips and cookie

#2 Sandwich, choice of 1 side and a cookie

Qunch

*** can also be served on platters

Salad Trio Buffet - Chicken Salad, Egg Salad and Tuna Salad with rolls and cheese on the side. Choice of one side and dessert

Deli Buffet - sliced meats and cheeses, with rolls and condiments on the side. Choice of one side and dessert

Sandwiches

Chicken Salad - our house made chicken salad with lettuce and tomato on multi grain bread

Chicken BLT - grilled chicken breast topped with crispy bacon, lettuce and tomato. Topped with sharp cheddar cheese and avocado mayo on a ciabatta roll

Turkey- sliced turkey and cheddar cheese with lettuce and tomato on multigrain bread

Roast Beef - sliced Roast beef with caramelized onion, provolone cheese and horseradish cream on a ciabatta roll

Chicken Pesto - grilled chicken breast with house made basil pesto, topped with lettuce, tomato and pepper jack cheese

Roasted Vegetable - roasted vegetables with an herbed cream cheese spread on a ciabatta roll

Italian Sub - sliced ham, salami and pepperoni on a ciabatta roll with lettuce, tomato, red onion, banana peppers and Italian dressing topped with provolone cheese

Wraps

Greek Wrap (vegetarian) - Romaine lettuce, tomato, cucumber, red onions, black olives and feta cheese tossed in a Greek vinaigrette dressing and rolled in a spinach tortilla

Greek Wrap with chicken - Romaine lettuce, tomato, cucumber, red onions, black olives, grilled marinated chicken and feta cheese tossed in a Greek vinaigrette dressing and rolled in a spinach tortilla

Chicken Caesar Wrap - chopped romaine lettuce, marinated grilled chicken, tomatoes and shaved parmesan cheese tossed in Caesar dressing and wrapped in a flour tortilla



Sides

Green Side Salad - mixed greens with tomato, cucumber and shaved carrots with choice of dressing



Fruit Salad - a selection of fresh seasonal fruit

Italian Pasta Salad - tri colored rotini pasta mixed with vegetables and cheese then tossed together with Italian dressing

Red Skin Potato Salad - red skin potatoes, red onion and hardboiled eggs tossed in a creamy, ranch-mayo dressing

Quinoa Mediterranean Salad - Kalamata olives, red onion, grape tomatoes, cucumbers, parsley and feta cheese, tossed in a lemon vinaigrette

Chips - individual bags of kettle chips

Entrée Salads - All salads served with a roll and butter and a cookie for dessert

Caesar Salad with Chicken or Salmon - crisp Romaine lettuce with tomatoes, shaved parmesan and croûtons and creamy Caesar dressing

Chicken Salad and Fruit - our homemade chicken salad on top of a bed of lettuce and a side of fresh seasonal fruit

Greek Salad with Chicken or Salmon - mixed greens with Kalamata olives, cucumbers, red onion, tomatoes and feta cheese with a Greek vinaigrette dressing

Spinach Salad with Chicken or Salmon - fresh baby spinach with sliced strawberries, candied pecans and red onion with a balsamic vinaigrette dressing

Chopped Salad with Chicken or Salmon - crisp Romaine lettuce with tomatoes, corn, onion and cucumbers served with our signature house vinaigrette dressing

Beef and Bleu Salad - mixed greens topped with tomatoes, red onion, marinated steak and blue cheese served with a balsamic vinaigrette dressing

Southwest Chicken Fajita Salad - Crisp Romaine lettuce topped with grilled peppers and onions, tomatoes, grilled chicken and shredded cheddar cheese served with salsa and a southwest ranch dressing



Hot Lunch Buffets

Taco Bar - your choice of seasoned ground beef or grilled marinated chicken with and assortment of hard and soft taco shells. Shredded lettuce, Pico de Gallo, shredded cheese, sliced jalapenos, sour cream, salsa, tortilla chips, seasoned rice and an assorted cookie tray for dessert (minimum of 25 people)



Pasta Bar - penne pasta with your choice of two sauces (marinara, alfredo, or pesto) with grilled chicken and meatballs. Sautéed vegetables (mushrooms, peas, red peppers, onions), parmesan cheese, Caesar salad, garlic bread sticks and an assorted cookie tray for dessert (minimum of 25 people)

Chili and Baked Potato Bar - baked potatoes with shredded cheddar cheese, crumbled bacon, butter and sour cream, chili (can be vegetarian) a tossed salad, bread and an assorted cookie tray for dessert (minimum of 25 people)

Mac and Cheese Bar - traditional mac and cheese and Tuscan Italian mac and cheese with breaded chicken bites, tomatoes, scallions, peas, bacon pieces, sautéed mushrooms and red chili flakes. S erved with a tossed salad, rolls and butter and an assorted cookie tray for dessert (minimum of 25 people)

All lunch buffets come with entrée, salad, one side, rolls and butter and an assorted cookie tray



Hot
Risotto Cakes with short ribs and sautéed greens

Tors d'oeuwers

Arancini Bites with Marinara

Stuffed Mini Redskin Potatoes

Reuben Dip

Soup Shooters

Tandori Chicken Skewers

Tomato, Mozzarella and Basil Skewers

BBQ Chicken with Pineapple and Red Pepper Skewers

Chicken Satay Skewers

Teriyaki Beef Skewers

Fruit Skewers

Tortellini Skewers

Beef Tenderloin Crostini with Horseradish Cream and Pickled Red Onion

Brie and Raspberry Crostini

Brushetta Crostini

Smoked Salmon with Capers and Herbed Cream Cheese Crostini

Mediterranean Brushetta Crostini

Cranberry, Brie and Prosciutto Crostini



Cold

Deviled Eggs

Prosciutto wrapped melon Balls

Crudite Shooters

Greek Cucumber Cups

Watermelon and Feta Cups

Caprese Cups

Stuffed Figs

Sliders and Small Bite Sandwiches

Lobster Rolls

Meatloaf Sliders with Siracha Ketchup

Baby Bella Sliders





Chicken Entrées

Chicken Parmesan - Breaded boneless chicken breast baked with marinara sauce and topped with melted provolone and parmesan cheeses



Herb Crusted Chicken - breaded and baked chicken breast sautéed topped with a balsamic cream sauce.

Rosemary - Lemon Grilled Chicken- a marinated chicken breast grilled and served in a light rosemary lemon sauce

Penne Stella - penne pasta with roasted chicken, mushrooms, spinach and tomatoes in a creamy garlic sauce

BBQ Pulled Chicken - slow roasted chicken shredded and served in BBQ sauce

Beef Entrées

Flat Iron Steak - a marinated flat iron steak, grilled and topped with a mushroom demi

Marinated Flank Steak - served with a red wine and mushroom sauce

Beef Stroganoff - Tender braised beef with cremini mushrooms, onions, sour cream and penne pasta

Meatloaf - Just like mom makes it. Baked with a ketchup glaze

Short Ribs - Slow roasted boneless beef short ribs, garnished with carrots and onions

Seafood Entrées

Roasted Salmon with Dill - Salmon Filet baked and topped with a creamy dill sauce

Baked Citrus Tilapia - Baked tilapia with a lemon pepper citrus glaze

Orange Roughy - baked orange roughy with a lemon pepper and citrus glaze

Mahi Mahi - with a pineapple mango salsa



Vegetarian Entrées

Spinach Stuffed shells - jumbo shells stuffed with a spinach and creamy ricotta cheese mixture topped with our homemade marinara sauce and baked to perfection



Vegetarian Stuffed Peppers - stuffed bell peppers with zucchini, quinoa, eggplant and onion, and topped with crumbled feta cheese

Stuffed Portobello Caps - Stuffed with a goat cheese, red bell pepper, scallion and fresh cilantro. Baked and topped with a sprinkle of parmesan cheese

Salads

Green Tossed House Salad - mixed greens topped with tomatoes, cucumbers and shaved carrots with choice of dressings

Caesar Salad - crisp Romaine lettuce topped with shaved parmesan, tomatoes and croûtons and served with a creamy Caesar dressing

Chopped Salad - chopped Romaine lettuce with tomatoes, corn, cucumbers and red onion with your choice of dressings

Spinach Salad - baby spinach topped with sliced strawberries, red onion and candied pecans. Served with your choice of dressing

Seasonal Salad - please inquire with your Sales Manager for the salad selection of the season

Sides

Roasted Red Skin Potatoes Roasted Seasonal Vegetable Medley

Whipped Potatoes (Garlic or Buttermilk)

Zucchini/Squash Medley

Mac and Cheese Maple Glazed Carrots

Pasta Marinara Fresh Green Beans Almandine

Redskin Mashed with Cheddar and Sour Cream

Brussels Sprouts roasted with onion and bacon

Au Gratin Potatoes Lemon Butter Steamed Broccoli

Wild Rice Pilaf Grilled Asparagus

Baked Parmesan Zucchini \$1.95 Sweet Corn Hash with onions and potatoes



Afternoon Snacks

Cookie and Brownie Platter

Chips and Pretzels

Chex Mix

Trail Mix

Granola Bars

Veggies and Hummus

Fruit Tray

Cheese Tray

Whole Fruit

Beverages

Assorted Canned Soda

Bottled Water

Iced Tea (by the gallon)

Lemonade (by the gallon)

Punch (by the gallon)

Coffee, regular or decaf (by the gallon)

Hot Tea (by the gallon)

Individual Fruit Juices



