

Breakfast

Continental Breakfast

Danish, savory bread and bagels with butter, jelly, cream cheese, and fresh fruit salad

Hot Breakfast

Scrambled eggs, bacon or sausage, breakfast potatoes and orange juice

Yogurt Parfaits

Low fat vanilla yogurt layered with fresh berries and topped with granola

Crème Brulee French Toast Casserole

Our creamy custard baked French toast with a caramelized sugar crust. Served with maple syrup on the side

add berries and whipped topping

Eggs Florentine

Eggs cooked to perfection and folded with diced onion, fresh spinach, and parmesan cheese.

Egg Strata

Slow baked egg casserole with sausage, onion, and cheddar cheese

Scrambled Eggs

Fluffy scrambled eggs served with shredded cheddar cheese.

Breakfast Burrito Bar

BYO breakfast burrito. Scrambled eggs, crumbled sausage or Chorizo, shredded cheddar, Pico de Gallo, black beans, chopped pepper & Onions, hot sauce sour creme, Served with warm tortillas.

Healthy Start

Oatmeal with assorted toppings, hard boiled eggs, and assorted whole fruit.

Al a Carte

Breakfast Potatoes \$

Diced potatoes with sautéed peppers and onions

Bacon / Turkey Bacon

Sausage / Turkey Sausage

Yogurt

Assorted individual Greek flavored yogurt

Fruit Salad

A selection of fresh melons, pineapple, grapes and berries

Assorted Donuts per Dozen

Lunch-All items can be buffet style, boxed, or plated.

Sandwiches.....

Chicken Salad

House made chicken salad with lettuce and tomato on a croissant

Turkey

Sliced turkey and cheddar cheese with lettuce and tomato on multi grain bread

Roast Beef

Sliced roast beef with caramelized onions, provolone cheese and horseradish cream on a ciabatta roll

Roasted Vegetable

Roasted vegetables with an herbed cream cheese spread on a spinach wrap

Italian Sub

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

Greek Wrap with Chicken

Romaine lettuce, tomato, cucumber, red onion, Kalamata olives, grilled marinated chicken & Feta cheese tossed in a Greek vinaigrette and rolled in a spinach tortilla

Chicken Caesar Wrap

Chopped romaine lettuce, marinated grilled chicken, tomatoes & Parmesan cheese tossed in Caesar and wrapped in a flour tortilla

Turkey Club Wrap

Sliced smoked turkey, crisp bacon, Swiss cheese, lettuce, tomato & dijonaise wrapped in a flour tortilla

Soup

A choice of fresh house made soup Chili, Loaded potato, Tomato Basil, Wedding soup, Broccoli Cheddar, Chicken Noodle, or Vegetable.

Min. of 25 servings.

Entrée Salads – All salads served with rolls and whipped butter

Caesar Salad with Chicken or Salmon

Crisp Romaine lettuce with tomatoes, Parmesan cheese, croutons & creamy Caesar dressing.
Choice of Chicken or Salmon

Greek Salad with Chicken or Salmon

Mixed greens with Kalamata olives, cucumbers, red onion, tomato & Feta cheese, served with a Greek Vinaigrette

Spinach Salad with Chicken or Salmon

Fresh baby spinach with sliced strawberries, candied pecans, red onion & a balsamic vinaigrette dressing

Chopped Salad with Chicken or Salmon

Crisp Romaine lettuce with tomato, corn, onion & cucumbers served with our signature house vinaigrette dressing.

Beef and Bleu Salad

Mixed greens topped with tomato, red onion, blue cheese crumbles & grilled filet of beef, served with balsamic vinaigrette.

Side Salads....

Fruit Salad

A selection of fresh melons, grapes, pineapple, and berries

Pasta Salad

Tri-colored rotini pasta mixed with vegetables, parmesan cheese, and Italian dressing.

Redskin Potato Salad

Red potatoes, spring onion, celery & hard-boiled eggs dressed in mayonnaise, sour cream, and mustard

Mediterranean Quinoa Salad

Kalamata olives, red onion, grape tomato, cucumber & Feta cheese with lemon herb vinaigrette

House Salad

Mixed greens with tomato, cucumber, and carrots with your choice of ranch or Italian dressing

Caesar Salad

Crisp Romaine lettuce topped with Parmesan cheese, tomato & croutons served with a creamy Caesar dressing

Sides....

Starch:

Herb and Garlic Roasted Red Potatoes

Whipped Potatoes (Buttermilk or Garlic)

Macaroni and Cheese

Yukon Gold Smashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Wild Rice

Vegetable:

Roasted or Steamed Vegetable Medley

Sauteed Green Beans

Honey Glazed Carrots

Buttered Sweet Corn

Roasted Asparagus

Caramelized Brussel Sprouts with Onion & Bacon

Entrees....

Chicken Entrees

Chicken Parmesan

Breaded chicken breast with marinara sauce and topped with provolone and Parmesan cheese.

Herbed Encrusted Chicken

Panko encrusted chicken breast with fresh herbs and brown butter caper sauce.

Chicken Manchego

Frenched chicken breast sautéed and served with a cranberry and Manchego cream sauce.

Grilled Chicken

Frenched chicken breast grilled and served with the choice of lemon herb cream, smoked red pepper sauce, or a berry balsamic reduction and feta cheese topping.

Bruschetta Chicken

Grilled Chicken breast with a light tomato bruschetta topping and balsamic glaze.

Pork Entrees

Herb Crusted Pork Loin

Roasted pork loin seasoned with fresh herbs and served with Dijon cream.

Roasted Pork Tenderloin

Roasted Pork Tenderloin with apple and onion caramel sauce.

Grilled Pork Tenderloin

Grilled pork tenderloin with cherry chipotle BBQ Sauce.

Sesame Ginger Pork Loin

5 spice rubbed pork loin with sesame ginger slaw.

Beef Entrees**Flat Iron Steak**

A marinated flat iron steak grilled and topped with chimichurri sauce.

Beef Short Ribs

Slow braised beef short ribs with a choice of a blackberry zinfandel sauce or a rosemary mushroom demi-glace.

Beef Fillet

Beef tenderloin prepared either roasted sliced medallions with a red wine au jus or grilled steaks with a peppercorn demi-glace.

Rustic Beef Pot Roast

Slow cooked beef roast with herbs and rustic vegetables.

Poached Cod

Cod loin poached in white wine and lemon and topped with fresh dill.

Baked Atlantic Salmon

Atlantic salmon finished with a citrus butter.

Seared Tuna

Sesame crusted seared tuna finished with a sweet soy glaze.

Vegetarian Entrees**Stuffed Pasta Shells**

Jumbo shells stuffed with Ricotta cheese topped with rose sauce and wilted spinach.

Roasted Stuffed Peppers

Red Bell Peppers stuffed with roasted vegetables, quinoa, and Feta cheese. Served with a smoky tomato sauce.

Mushroom Ravioli

Mushroom ravioli with sauteed shiitake mushrooms and wilted spinach.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

Seafood Entrees**Themed Buffets**

The Midwest Buffet

Rustic beef pot roast, chicken fried steak with pepper gravy, mashed potatoes, and the choice of buttered corn or green beans.

The Bridgewater Deli

Assorted deli meats that include smoked turkey, smoked ham, roast beef, a variety of sliced cheeses, lettuce, onions, tomatoes, a selection of breads, and various condiments. Served alongside either a tossed salad with ranch and Italian dressing, potato salad, or pasta salad. Also includes Chef's soup du jour.

Gourmet Mexican Bar

A choice of grilled chicken or shredded pork carnitas. Accompanied by a variety of toppings and sides including grilled fajita vegetables, white or brown rice, hard and soft taco shells, shredded lettuce, Pico de Gallo, shredded cheddar cheese, sliced jalapenos, sour cream, salsa, and tortilla chips.

Chili and Baked Potato Bar

Baked potatoes with shredded cheddar cheese, sour cream, whipped butter, crumbled bacon, and green onion. Served with chef's beef chili (vegetarian chili available upon request) and dinner rolls.

Stations

Salad Station

Romaine lettuce, baby spinach and spring mix with fresh vegetables and fruit, assorted cheeses,

croutons, dried cranberries, sunflower seeds, crumbled bacon, Italian, ranch, Caesar dressings, and Raspberry vinaigrette

Mashed Potato Bar

Mashed russet potatoes and sweet potatoes with whipped butter, sour cream, green onion, crumbled bacon, shredded cheddar cheese, brown sugar & cinnamon.

Pasta Bar

Fettucine alfredo with grilled chicken, penne pasta with marinara and Italian meatballs, steamed green beans, garlic bread sticks, and Parmesan cheese.

Slider Bar

Choice of three styles: cheeseburger with onion and pickle, pulled pork with BBQ and pickle, Buffalo chicken with bleu cheese and pickle, grilled chicken with Hawaiian BBQ and pineapple, Chipotle Jackfruit with caramelized onions and smoked gouda.

Seafood Station

Shrimp cocktail with lemons, blackened shrimp shooters with ancho ketchup, creamy crab bake, petite Maryland crab cakes, and seared Ahi tuna bites with a soy glaze

Carving Stations

Filet of Beef

Chef-attended carving of roasted beef tenderloin with horseradish cream, Dijonnaise, stone ground mustard and dinner rolls

Smoked Ham

Chef-attended carving of smoked ham with Dijonnaise, stone ground mustard and dinner rolls

Roasted Turkey Breast \$175

Chef-attended carving of roasted turkey breast with Dijonnaise, cranberry relish and dinner rolls

Hors d'oeuvres

Hot....

Risotto cakes with braised beef and sautéed greens
Chicken Sate Skewers
Artichoke Beignets
Beef Skewers
Mini beef Wellington
BBQ or Bourbon Meatballs
Bacon Wrapped Scallops
Mini Crab Cakes
Artichoke Dip with Pita Chips
Buffalo Chicken Dip with Pita Chips
Sausage Stuffed Mushrooms
Crispy Asiago Asparagus
Stuffed Mini Red Potatoes
Vegetable Spring Rolls
Spanakopita

Cold....

Truffle Deviled Eggs
Prosciutto Wrapped Melon
Vegetable Crudité Shooters
Blackened Shrimp Shooters
Herbed Cream Cheese Cucumber Cups
Tomato, Basil & Mozzarella Skewers
Antipasto Skewer
Fruit Skewers
Beef and Bleu Crostini
Bruschetta Caprese
Raspberry & Brie Crostini

Appetizer Displays....

Minimum of 24 servings

Mediterranean Hummus Display

Roasted garlic hummus, red pepper hummus, cucumber slices, baby carrots, kalamata olives, fried pita chips

Vegetable Display with Ranch

Gourmet Cheese Display with Crackers

Fresh Fruit Display with a Sweet Yogurt Dip

Shrimp Cocktail

Charcuterie board

A selection of finer cured meats and imported cheese with Chef's choice of accompaniments like dried fruit, flavored nuts, and chocolate. Served with crackers.

Chips \$6 (per pound)

Pretzels \$6 (per pound)

Chex Mix \$8 (per pound)

Trail Mix \$12 (per pound)

Granola Bars \$2 (each)

Veggie and Hummus \$5 (per person)

Fruit Tray \$7 (per person)

Cheese Tray \$8 (per person)

Whole Fruit Basket \$24.95

Desserts

NY Style Cheesecake

Triple Chocolate Cake

Crème Brulee

Chocolate Mousse

Carrot Cake

Assorted Pies

Chocolate Dipped Strawberries

Snacks – Leave off Website

Cookie & Brownie Platter

Beverages – Leave off website

Assorted Canned Soda \$2
Bottled Water \$2
Iced Tea \$21.95 (gallon)
Lemonade \$19.95 (gallon)
Punch \$19.95 (gallon)
Coffee, Regular or Decaf \$22.95 (gallon)
Hot Tea \$20.95 (gallon)
Orange or Cranberry Juice \$21.95 (gallon)
Mango Punch \$21.95 (gallon)
Mango Lassi \$21.95 (gallon)
Grapefruit Juice \$21.95 (gallon)
Executive Water Service \$50 (all day)
Water Station \$25 (all day)
Fruit Infused Water Station \$75 (all day)
Unlimited Assorted Sodas \$5 (all day, per person)
Unlimited Bottled Water \$5 (all day, per person)