

MENU



HOT APPETIZERS

- RISOTTO CAKES WITH BRAISED BEEF AND SAUTÉED GREENS
- BEEF SKEWERS
- MINI BEEF WELLINGTON
- SWEET BABY RAY'S BBQ OR BOURBON MEATBALLS
- CHICKEN SATAY SKEWERS
- SRIRACHA CHICKEN MEATBALLS
- SAUSAGE STUFFED MUSHROOMS
- BACON WRAPPED SCALLOPS
- PETITE CRAB CAKES
- ARTICHOKE BEIGNETS
- CRISPY ASIAGO ASPARAGUS
- STUFFED BABY RED POTATOES
- VEGETABLE SPRING ROLLS
- SPANAKOPITA
- ARTICHOKE DIP WITH PITA CHIPS
SERVES 50 GUESTS
- BUFFALO CHICKEN DIP WITH PITA CHIPS
SERVES 50 GUESTS
- SMOKED CRAB DIP WITH CRACKERS
SERVES 50 GUESTS

COLD BITES

- TRUFFLE DEVILED EGGS (SERVES 24)
- BRUSCHETTA CAPRESE
- VEGETABLE CRUDITÉ SHOOTERS
- FRUIT SKEWERS
- TOMATO, BASIL & MOZZARELLA SKEWERS
- RASPBERRY & BRIE TARTS
- ANTIPASTO SKEWER
- PROSCIUTTO WRAPPED MELON
- BEEF AND BLEU CROSTINI
- BLACKENED SHRIMP SHOOTERS
- SMOKED SALMON CUCUMBER ROUNDS
- SHRIMP COCKTAIL
- PATAGONIA SCALLOP CEVICHE
- SEARED AHI TUNA SLICE

APPETIZER DISPLAY MINIMUM OF 24 SERVINGS

- MEDITERRANEAN MEZZE DISPLAY
- VEGETABLE DISPLAY WITH RANCH
- FRESH FRUIT DISPLAY WITH A SWEET YOGURT DIP
- GOURMET CHEESE DISPLAY WITH CRACKERS
- CHARCUTERIE BOARD

BREAKFAST

CONTINENTAL BREAKFAST

DANISH, MUFFINS, AND BAGELS WITH BUTTER, JELLY, CREAM CHEESE, AND FRESH FRUIT SALAD

EURO CAFÉ CONTINENTAL

A FINER SELECTION OF SWEET AND SAVORY EUROPEAN-STYLE PASTRIES AND BREADS LIKE CROISSANTS, DANISH, SCONES, AND BAGUETTES. ALSO INCLUDES FRESH BERRIES, ASSORTED JAMS AND PRESERVES, AND WHIPPED BUTTER.

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 BRULÉ FRENCH TOAST CASSEROLE

FRENCH TOAST BAKED IN A SWEET CUSTARD WITH A CARAMELIZED SUGAR CRUST. SERVED WITH MAPLE SYRUP.
ADD BERRIES AND WHIPPED CREAM

EGGS FLORENTINE

EGGS LIGHTLY SCRAMBLED WITH DICED ONION, FRESH SPINACH, AND PARMESAN CHEESE

EGG STRATA

BAKED EGG CASSEROLE WITH SAUSAGE, ONION, AND CHEDDAR CHEESE

SCRAMBLED EGGS

LIGHTLY SCRAMBLED EGGS SERVED WITH SHREDDED CHEDDAR CHEESE, KETCHUP, AND HOT SAUCE

BREAKFAST BURRITO BAR

SCRAMBLED EGGS, CRUMBLED SAUSAGE OR CHORIZO, SHREDDED CHEDDAR, PICO DE GALLO, BLACK BEANS, CHOPPED PEPPER & ONIONS, HOT SAUCE, SOUR CREAM, AND TORTILLAS.

HEALTHY START

OATMEAL WITH TOPPINGS, HARD BOILED EGGS, AND ASSORTED WHOLE FRUIT

AL A CARTE BREAKFAST

BREAKFAST POTATOES

DICED POTATOES WITH SAUTÉED PEPPERS AND ONIONS

BACON / TURKEY BACON (2 PIECES)

SAUSAGE / TURKEY SAUSAGE (2 PIECES)

ASSORTED GREEK YOGURT

FRESH FRUIT SALAD

SANDWICHES

CHICKEN SALAD

CREAMY 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

ITALIAN SUB

SLICED HAM, SALAMI, PEPPERONI, AND PROVOLONE CHEESE STACKED ON A SUB BUN WITH LETTUCE, TOMATO, RED ONION, BANANA PEPPERS, AND ITALIAN DRESSING.

GREEK WRAP WITH CHICKEN

GRILLED CHICKEN BREAST, CHOPPED ROMAINE, TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVES, AND FETA CHEESE TOSSED IN A GREEK VINAIGRETTE. SERVED INSIDE A SPINACH TORTILLA.

CHICKEN CAESAR WRAP

GRILLED CHICKEN BREAST, CHOPPED ROMAINE, TOMATOES, AND PARMESAN CHEESE WRAPPED IN A FLOUR TORTILLA WITH CAESAR DRESSING.

TURKEY CLUB WRAP

SLICED SMOKED TURKEY, CRISP BACON, CHEDDAR CHEESE, LETTUCE, TOMATO & DIJONAISSSE WRAPPED IN A FLOUR TORTILLA

ROASTED VEGETABLE WRAP

GRILLED VEGETABLES AND HERBED CREAM CHEESE ROLLED INTO A SPINACH WRAP

ENTREE SALADS

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

ROAST BEEF
SLICED ROAST BEEF WITH CARAMELIZED ONIONS, PROVOLONE CHEESE AND
HORSERADISH CREAM ON A CIABATTA ROLL

SPINACH SALAD WITH CHICKEN OR SALMON
FRESH BABY SPINACH WITH SLICED STRAWBERRIES, CANDIED PECANS, RED ONION,
FETA CHEESE & A BALSAMIC VINAIGRETTE DRESSING.

HOUSE ITALIAN CHOPPED SALAD
CHOPPED GREENS WITH TOMATO, RED ONION, CUCUMBERS, SALAMI, PEPPERONI,
BANANA PEPPERS, GARLIC CROUTONS, SHAVED PARMESAN AND SERVED WITH OUR
SIGNATURE HOUSE VINAIGRETTE DRESSING.

BEEF AND BLEU SALAD*
MIXED GREENS TOPPED WITH TOMATO, RED ONION, HARD-BOILED EGG, GREEN
ONION, BLUE CHEESE CRUMBLES & GRILLED FLAT IRON STEAK, SERVED WITH BLEU
CHEESE DRESSING.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK FOR FOOD BORNE ILLNESS.

SIDE SALADS

HOUSE SALAD
MIXED GREENS WITH TOMATO, CUCUMBER, AND CARROTS WITH HOUSE DRESSING

CAESAR SALAD

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

FRUIT SALAD

SOUP

BEEF CHILI, BROCCOLI CHEDDAR, CHICKEN NOODLE, ITALIAN WEDDING, LOADED
POTATO, TOMATO BASIL, OR VEGETABLE

MIN. OF 24 SERVINGS

CHICKEN

CHICKEN PARMESAN
DINNER CRISPY BREADED CHICKEN TOPPED WITH A PARMESAN AND PROVOLONE CHEESE BLEND. SERVED WITH MARINARA

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

BUFFALO CHICKEN
GRILLED CHICKEN BREAST WITH CREAMY BUFFALO SAUCE AND PICKLE RELISH

GARLIC KALE CHICKEN
SEARED CHICKEN AND SAUTÉED KALE IN A GARLIC CREAM SAUCE

BROWN SUGAR CHICKEN
MAPLE BROWN SUGAR RUBBED CHICKEN WITH PEACH PUREE AND HOT HONEY

BUTTER CHICKEN
MASALA-SPICED GRILLED CHICKEN BREAST SERVED IN A BUTTERY TOMATO SAUCE

SEAFOOD

POACHED COD
COD LOIN POACHED IN WHITE WINE, OLIVE OIL, LEMON, AND FRESH DILL

BAKED ATLANTIC SALMON
ATLANTIC SALMON FILLET FINISHED WITH CITRUS BUTTER

SHOYU SALMON WITH BLACKBERRIES
SEARED SALMON FILLET IN A SOY AND HONEY REDUCTION WITH PICKLED ONION AND BLACKBERRIES

BEEF & LAMB

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 FILET*
BEEF TENDERLOIN PREPARED AS 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

ROASTED LEG OF LAMB*
BONELESS LEG OF LAMB RUBBED WITH CILANTRO AND GARLIC AND SERVED WITH AN ADOBO GRAVY

LAMB STEW
LAMB, POTATOES, TOMATOES, AND ROOT VEGETABLES IN A SPICED BROTH WITH RAISINS AND APRICOTS

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PORK

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 BARBECUE SAUCE

SESAME GINGER PORK LOIN
FIVE SPICE RUBBED PORK LOIN WITH SESAME GINGER SLAW

VEGETARIAN

CHICKPEA POTATO AND CAULIFLOWER MASALA
WHOLE CHICKPEAS, IDAHO POTATOES, AND CAULIFLOWER FLORETS COOKED IN AN AROMATIC GRAVY

QUATTRO FORMAGGIO LASAGNA
LASAGNA NOODLES LAYERED WITH A BLEND OF FOUR ITALIAN CHEESES, SPINACH, AND MARINARA

SPICY BRAISED TOFU
EXTRA FIRM TOFU BRAISED IN A SPICY TOMATO BROTH AND SERVED WITH BOK CHOY

THAI COCONUT CURRY PANEER
PANEER CHEESE AND VEGETABLES SERVED IN A LEMONGRASS INFUSED THAI COCONUT CURRY

ARTICHOKE GNOCCHI GRATIN
ARTICHOKEs, SPINACH, AND POTATO DUMPLINGS BAKED GOLDEN BROWN WITH PARMESAN CREAM SAUCE.

BARBECUE JACKFRUIT AND POLENTA
JALAPENO CHEDDAR POLENTA CAKES TOPPED WITH BARBECUE JACKFRUIT

MUSHROOM RAVIOLI
MUSHROOM RAVIOLI WITH SAUTEED MUSHROOMS AND WILTED SPINACH

THEMED BUFFETS

THE MIDWEST BUFFET
RUSTIC BEEF POT ROAST, FRIED CHICKEN CUTLET 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. 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 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, CRUMBLIED BACON, AND GREEN ONION. SERVED WITH CHEF'S BEEF CHILI (VEGETARIAN CHILI AVAILABLE UPON REQUEST) SERVED WITH DINNER ROLLS.

FOOD 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 (MINIMUM 24 SERVINGS)

CHOICE OF THREE: 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, SMOKED CRAB DIP, PETITE MARYLAND CRAB CAKES, AND SEARED AHI TUNA BITES WITH A SOY GLAZE

CARVING STATIONS

FILET OF BEEF* (SERVES 20 GUESTS)

CHEF-ATTENDED CARVING OF ROASTED BEEF TENDERLOIN WITH HORSERADISH CREAM, DIJONNAISE, STONE GROUND MUSTARD AND DINNER ROLLS.

APPLEWOOD HAM (SERVES 20 GUESTS)

CHEF-ATTENDED CARVING OF APPLEWOOD HAM WITH DIJONNAISE, STONE GROUND MUSTARD AND DINNER ROLLS

ROASTED TURKEY BREAST (SERVES 20 GUESTS)

CHEF-ATTENDED CARVING OF ROASTED TURKEY BREAST WITH DIJONNAISE, CRANBERRY RELISH AND DINNER ROLLS

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SIDES

- HERB AND GARLIC ROASTED RED POTATOES
- WHIPPED POTATOES (BUTTERMILK OR GARLIC)
- LOADED YUKON POTATO MASH
- POTATO GRATIN
- MACARONI AND CHEESE
- BASMATI RICE PILAF
- HEIRLOOM FORBIDDEN RICE WITH ALMONDS
- ROASTED SQUASH MEDLEY
- SOUTHERN STYLE GREEN BEANS
- HONEY GLAZED CARROTS
- BUTTERED SWEET CORN
- ROASTED ASPARAGUS
- CARAMELIZED BRUSSEL SPROUTS WITH ONION & BACON
- STEAMED HARICOT VERT

SNACKS & DESSERTS

- CHIPS (PRICED PER POUND)
- PRETZELS (PRICED PER POUND)
- CHEX MIX (PRICED PER POUND)
- TRAIL MIX (PRICED PER POUND)
- GRANOLA BARS (INDIVIDUALLY PRICED)
- WHOLE FRUIT BASKET
- COOKIE & BROWNIE PLATTER (SERVES 12)
- CHOCOLATE DIPPED STRAWBERRIES (INDIVIDUALLY PRICED)
- MACAROONS (INDIVIDUALLY PRICED)
- ASSORTED PETIT CHEESECAKE BITES (INDIVIDUALLY PRICED)
- PETIT FOURS \$3 (EACH) NY STYLE CHEESECAKE (PRICED PER PIECE)
- CHOCOLATE LAYER CAKE (PRICED PER PIECE)
- CHOCOLATE FLOURLESS TORTE (PRICED PER PIECE)
- TIRAMISU (PRICED PER PIECE)
- CARROT CAKE (PRICED PER PIECE)
- APPLE, BLUEBERRY, CHERRY, PEACH, OR PUMPKIN PIE (PRICED PER PIECE)

BEVERAGES

- ASSORTED CANNED SODA
- BOTTLED WATER
- ICED TEA (SOLD PER GALLON)
- LEMONADE (SOLD PER GALLON)
- PUNCH (SOLD PER GALLON)
- COFFEE, REGULAR OR DECAF (SOLD PER GALLON)
- HOT TEA (SOLD PER GALLON)
- ORANGE OR CRANBERRY JUICE (SOLD PER GALLON)
- MANGO PUNCH (SOLD PER GALLON)
- MANGO LASSI (SOLD PER GALLON)
- GRAPEFRUIT JUICE (SOLD PER GALLON)
- WATER SERVICE (PRICED PER PERSON)
- WATER STATION (PRICED PER PERSON)
- FRUIT INFUSED WATER STATION (ALL DAY)
- CORPORATE BEVERAGE PACKAGE 4HOURS (PRICED PER PERSON)
- CORPORATE BEVERAGE PACKAGE 8HOURS (PRICED PER PERSON)