



## ***Bridgeview's Brunch Buffet Package***

### ***Breads & Muffins***

*Fresh Baked Assorted Muffins, Danishes, Bagels & Croissants Presented in Wicker Baskets & Served with Butter, Cream Cheese & Jelly*

### ***Cold Display Table***

*(Please Choose Four)*

*International Cheese Board Consisting of Imported and Domestic Cheese including Jarlsburg, Cheddar, Goat, Pepper Jack, Parmesan and Blue*

*Seasonal Fresh Fruits Sliced Ripe Seasonal Fruit*

*Orzo Pasta Salad with Fresh Pesto, Cherry Tomato & Pine Nuts*

*Marinated Roasted Peppers Finished with Virgin Olive Oil, Basil & Garlic*

*Baked Brie en Croute with Raspberry Preserves*

*Tuscan Grilled Vegetables with Goat Cheese & Balsamic Vinegar*

*Fresh Vegetable Crudite Bountiful Basket of Julienne Vegetables with Fresh Ranch Dip*

*Fresh Mozzarella with Sundried Tomato, Black Olive & Basil*

*Farfalle Pasta Salad with Broccoli, Garlic & Oil*

*Calamari Salad with Tomato, Black Olive, Lemon & Virgin Olive Oil*

*Baby Artichoke Salad with Oregano-Lemon Vinaigrette*

*Smoked White Fish*

*White Bean Salad with Fresh Herb Vinaigrette*

*Vegetable Cous Cous Salad with Lemon Zest Vinaigrette*

*House Salad*

*Caesar Salad*

*Seasonal Farmer's Market Salad*

*Poached Seafood Salad with Shrimp, Scallops, Mussels, & Calamari\**

*Smoked Salmon Platter with Chopped Egg, Onion & Capers\**

*Poached Whole Salmon with Dill Sauce\**

## ***Omelette Station***

*Our Omelette Stations are displayed with the Freshest Ingredients and the Omelettes are cooked to Order by One of Our Uniformed Chefs*

### **Your Choice of the Following:**

*Onions, Peppers, Broccoli, Mushrooms, Jack Cheese, Cheddar Cheese,  
Tomatoes, Ham*

*Includes Bacon, Sausage & Home Fries\**

*Butcher Block Carving Station\**

*Lean Corned Beef with Country Style Mustard*

*Roast Pork Tenderloin with Fresh Fennel Crust*

*Roast Beef with Au Jus & Rosemary-Garlic Marinade*

*Roast Turkey with Gravy*

*Horseradish Crusted Salmon with Dill Sauce*

*Grilled London Broil with Caramelized Onions & Mushrooms*

*Glazed Virginia Ham with Pineapple Glaze*

*Roasted Rack of Baby Lamb Chops with Cilantro Jelly\**

*Herb Crusted Filet Mignon with Caramelized Onions & Mushrooms\**

## ***Hot Gourmet Selections***

*(Please Choose Four)*

*Scrambled Eggs- Farm Fresh and Scrambled Lightly*

*Baked Frittata- Italian Sausage, Onion, Pepper, Parmesan Cheese*

*Assorted Quiche- Broccoli-Cheddar, Western, Lorraine*

*Chicken Scarpariello Roasted Chicken with Mushrooms, Onions, Peppers  
Sweet Sausages & a Rosemary-Balsamic Glaze*

*Chicken Franchise with Lemon & White Wine Sauce*

*Stuffed Shells with Lobster-Chive Sauce*

*Farfalle Pasta with Broccoli & Cheese*

*Mussels Posillipo Steamed Mussels with Garlic, White Wine, Tomato & Basil*

*Fried Calamari with Spicy Red Sauce*

*Italian Sausage & Pepper Sweet Sausage with Italian Peppers & Onions*

*Eggplant Rollatini Thinly Sliced Eggplant, Sautéed & Rolled with Ricotta, Mozzarella & Tomato*

*Clams Luciano in a Garlic-Wine Sauce*

*Sautéed Broccoli Rabe & Sausage Sautéed with Garlic & Hot Pepper*

*Mini Italian Meatballs Stewed with Marinara Sauce*

*Penne Ala Vodka with Fresh Tomato & Basil*

*Sautéed Escarole & White Beans Sautéed with Garlic, Oil &  
a Touch of Balsamic Vinegar*

*Shrimp & Asparagus Risotto with Lemon & Parmesan*

*Beef & Broccoli Stir Fry served with White Rice  
Jerk Chicken Roasted Chicken with Caribbean Spices*

*Paella with Shrimp, Clams, Mussels & Andouille Sausage*

*Oriental Chicken Stir Fry served with White Rice*

*French Toast served with warm Maple Syrup*

*Miso Glazed Salmon*

*Panko-Herb Crusted Orange Roughy*

## ***Dessert Course***

*(Please Choose One)*

*Our Custom Special Occasion Cake*

*Tiramisu*

*Fresh Fruit Platters*

*Homemade Apple Crisp*

*Assorted Sorbets*

*Tiers of Cookies, Mini Pastries & Chocolate Covered Strawberries on Each Table \**

*Fresh Brewed Regular & Decaffeinated Coffee & Regular & Assorted Herbal Teas*

## ***Brunch Bar***

*Unlimited Beer, Wine, Soda, Assorted Fresh Juices & Assorted Champagne Drinks*

## ***Services & Amenities***

*For Your Special Occasion We Offer an Expert Maitre'D to Orchestrate Every Aspect of Your Four Hour Affair Along with a Team of Talented Chefs for an Individually Tailored Menu Our Professional Service Also Includes a Coat Check & Valet Parking Linens, Direction Cards & Place Cards are also Provided by Bridgenvue Yacht Club\**

# ***Bridgeview's Upgraded Selections***

## ***Bridgeview's Raw Bar***

*Fresh Littleneck & Cherrystone Clams, Blue Point Oysters, Jumbo Shrimp Cocktail & Maine Lobsters Served on Crushed Ice & Displayed in a Personalized Hand Carved Ice Sculpture Alongside Cocktail Sauce, Horseradish & Mignonette\**  
*Includes Shrimp, Clams & Oysters\**  
*Includes Shrimp Cocktail Only\**

## ***Sushi Bar***

*Professional Sushi Chef with Made to Order Sushi, Sashimi & Assorted Condiments\**

## ***Premium Bar***

*Our Brunch Bar with the Addition of Premium Call Liquors\**

## ***Ultra Premium Bar***

*Grey Goose, Bombay Sapphire, Glenfidich, Glenlivet, Johnny Walker Black, Chivas, Hennessy, Remy Martin, Crown Royale, Makers Mark, Grand Marnier, Harveys\**

## ***Vodka Bar***

*Imported Vodka Infused with Succulent Fresh Fruit Flavors Displayed Elegantly in a Hand Carved Ice Sculpture\**

## ***Dessert Upgrades***

### ***Old Fashioned Ice Cream Sundae Bar***

*Vanilla & Chocolate Ice Cream, Chocolate Syrup, Strawberry Syrup, Caramel Sauce, Rainbow Sprinkles, Reeses Pieces, Oreo Pieces, Me&M's, Maraschino Cherries, Whipped Cream & All the Ingredients to Make Ice Cream Sodas\**

### ***International Coffee & Cordial Bar***

*Espresso, Cappuccino, Chocolate Cordial Cups, Fresh Whipped Cream with Assorted Liquors & After Dinner Drinks\**

### ***Chocolate Dipping Station***

*Jumbo Strawberries, Golden Pineapple, Marshmallows, Rice Krispy Treats, Oreo Cookies, Graham Crackers & Pretzels Gently Dipped in Gourmet Belgium Semi-Sweet & Milk Chocolate\**

*\* Additional charges apply*

