



Bridgeview's Bar/Bat Mitzvah Package

Bridgeview's Elaborate Cocktail Hour

Butler Service Passed Hors D'oeuvres

(Please Choose Ten)

Marinated Beef Satay with Thai Chili Peanut Sauce

Portobello Mushroom "Steak Frites" with Roasted Garlic Aioli

Sesame Chicken Brochettes with Oriental Duck Sauce

Coconut Fried Shrimp with Honey Mustard Sauce

Steamed Savory Dumplings with Peking Sauce

Stuffed Mushrooms with Gorgonzola Cheese

Franks in Puff Pastry with Dijon Mustard

Maryland Crab Cakes with Remoulade Sauce

Baked Clams Oreganata with Lemon Sauce

Roasted Chicken Empanada with Red Pepper Jam

Spicy Tuna Tartare in a Crispy Corn Cup

Fried Mozzarella with Fra Diavolo Sauce

Assorted Gourmet Pizza Triangles

Bruschetta with Tomato & Basil Topping

Potato Latke with Homemade Apple Sauce

Seared Shrimp with Sun Dried Tomato Mascarpone

Grilled Portobello Mushroom Wraps with Roasted Peppers and Arugula

Ancho Seared Beef with Black Bean & Corn Salsa

Seared Ahi Tuna with Wasabi Aioli

Baked Brie & Caramelized Onion Tartlet

Bacon Wrapped Herb Marinated Scallops

Artichoke Hearts and Goat Cheese Tartlet

Charred Filet Mignon Crostini with Vegetables & Horseradish Sour Crème

Spanakopita Sautéed Spinach & Feta Cheese in Phyllo Dough

Roasted Baby Lamb Chops served with Green Chili Jelly (per person)*

Cold Display Table

All Displays and Arrangements Are Artistically Designed with Hand-Carved Garnishes by Our Professional Garde Manager

International Cheese Board

Consisting of Imported and Domestic Cheese Including Jarlsburg, Cheddar, Goat,

Pepper Jack, Parmesan and Smoked Gouda served with Assorted Crackers

Hand-Carved Melons and Fresh Fruit Display

Artistically Hand-Carved Melon Centerpiece Surrounded with Seasonal Berries & Fresh Sliced Watermelon, Honeydew, Cantaloupe, Pineapple & Seedless Grapes

Assorted Mediterranean

Saffron Orzo Salad with Sundried Tomato & Basil, Israeli Salad,

Grilled Flatbreads & Hummus

Fresh Vegetable Crudite

Bountiful Wicker Basket of Crisp Julienne Carrots, Celery, Tri-color Bell Peppers, Cucumbers and Cherry Tomatoes with Fresh Ranch Dip

Grilled Tuscan Vegetable Platter

A Lavish Display of Marinated and Grilled Seasonal Vegetables with Balsamic Vinegar, Goat Cheese and Pine Nuts

Italian Antipasto

Cured Salami, Pepperoni, Provolone, Roasted Peppers, Marinated Mushrooms and Pepperoncini

Olives of the World

Outstanding Mix of Black and Green Mediterranean Olives Seasoned with Olive Oil, Herbs and Lemon Zest

Pasta Station

The Pasta is prepared to Order by Our Uniformed Chefs

Our Pasta Stations are displayed with Hot Garlic Bread

(Please Choose Three Pastas & Three Sauces)

Pastas

Linguine, Penne Rigate, Mezza Rigatoni, Farfalle, Fusilli

Sauces

Ala Vodka, Marinara, Primavera, White Clam, Carbonara, Bolognese

Butcher Block Carving Station

(Please Choose Two)

Lean Corned Beef Thinly Sliced with Country Style Mustard and Cocktail Rye Bread

Roast Pork Tenderloin with Fresh Fennel Crust and Natural Pan Gravy

Roast Beef with Rosemary Garlic Marinade and Red Wine Au Jus

Fresh Young Turkey Breast Roasted with Herbs and Natural Pan Gravy

Horseradish Crusted Salmon Whole Sides of Norwegian Salmon Roasted with a Horseradish Crust and Served with Fresh Dill Sauce

Grilled London Broil with Garlic-Rosemary Marinade Caramelized Onions & Mushroom Duxelles

Glazed Virginia Ham Slow Roasted Smoked Virginia Ham Basted with a Dijon-Pineapple Glaze

*Roasted Rack of Baby Lamb Chops Imported from New Zealand and Served with Green Chili Jelly * Extra Per Person*

*Herb Crusted Filet Mignon Served with Caramelized Onions & Mushrooms * Extra Per Person*

Hot Gourmet Stations

(Choice of Two from the Following Stations)

Italian Station

Balsamic Glazed Roasted Chicken Scarpariello, Eggplant Rollatini, and Sautéed Veal Marsala Scallopine

South of the Border Station

Lime Marinated Beef and Chicken Fajitas Cooked to Order with Assorted Toppings, Santa Fe Quesadillas, Fiesta Rice, Warm Corn Chips & Salsa

Caribbean Station

Jerk Chicken, Slow Roasted Pulled BBQ Pork, Tilapia Creole, Fried Plantains, Grilled Pineapple and Coconut Rice

Seafood Station

Fried Calamari Fra Diavolo, Steamed Prince Edward Island Mussels Posillipo, Gulf Shrimp and Fresh Asparagus Risotto

Smokehouse Station

BBQ Ribs or Pulled Pork Sliders, Brisket, Roasted Chicken, Cornbread & Mac & Cheese served with Black Bean & Corn Salsa

Asian Wok Station

Beef, Chicken & Vegetable Stir-Fry Cooked To Order Served with White Rice, Crispy Noodles & Fortune Cookies

Gourmet Mashed Potato Station

Traditional Whipped, Roasted Garlic & Sweet Mashed Potatoes with Gravy, Sour Cream, Caramelized Onion, Sautéed Mushroom, Bacon, Cheddar Cheese, Chives and Broccoli

Shish Kebob Station

Coney Island Station

Hot Dog Cart, Soft Pretzels, Sliders, Mini Knishes, French Fries and Cheddar Cheese Sauce with all the Fixings

Dinner Reception

First Course

(Please Choose One)

Fresh Mozzarella and Vine Ripened Tomatoes with Basil Oil & Balsamic Reduction

Mezza Rigatoni Ala Vodka Finished with Plum Tomatoes & Fresh Basil

Three Cheese Ravioli With a Roasted Tomato Sauce

Roasted Butternut Squash Ravioli With a Sage Brown Butter Sauce

Penne Filetto di Pomodoro with Fresh Basil

Wild Mushroom Risotto Finished with Aged Parmesan Cheese and White Truffle Oil

Seafood Risotto Petite Bay Scallops, Tender Gulf Shrimp and Seasonal Vegetables

Fresh Fruit "Shish Kebobs" Seasonal Ripe Fruit, Raspberry Sauce, Mango Coulis and Fresh Mint

Second Course

(Please Choose One)

House Salad with Tomato, Red Onion, Ricotta Salata & Aged Red Wine Vinaigrette

Classic Caesar Salad Garnished with Parmesan Croutons

Farmers Market Salad Chef's Choice of Seasonal Ingredients

Combination Course

(Please Choose One in Lieu of First & Second Course)

Baked Brie Tartlet With Micro Greens, Fresh Seasonal Fruit, Candied Walnuts & Port Wine Reduction

Grilled Shrimp Salad With Baby California Greens and Chef's Choice of Seasonal Ingredients

Shrimp Panzanella Served in a Bread Bowl with Onions, Grapes, Celery Hearts, Goat Cheese

And Aged Red Wine Vinaigrette

Fresh Mozzarella and Tomato With Mesclun Greens, Julienne Red Onions and Aged Balsamic Vinaigrette

Entrée Selections

(Please Choose Three)

Grilled New York Shell

Steak Served with Whipped Red Bliss Potatoes, French Green Beans, Carrots and Red Wine Demi-glace

Chateaubriand

Herb Crusted, Sliced Beef Tenderloin served with Dutchess Potatoes, Chateau Vegetables & Port Wine Sauce

Prime Ribs of Beef

Roasted with Garlic & Herbs, served with Red Bliss Potatoes, Vegetable Medley & Au Jus

Grilled Filet Mignon

Grilled to Perfection and served with Roasted Garlic Mashed Potatoes, Broccoli Florettes & Red Wine Demi-glace (Per Person)*

Panko-Herb Crusted Orange Roughy

Sundried Tomato Rice, French Green Beans & Garlic Lemon Sauce

Miso Glazed Salmon

Jasmine Rice & Sugar Snap Peas

Roasted Salmon

Basil Crust, Roasted Potatoes & Seasonal Vegetable

Pistachio Crusted Sea Bass

Saffron Rice, French Green Beans & Citrus Burre Blanc (per Person)*

Porcini Dusted Chicken Breast

Pan Seared with Imported Porcinis served with Whipped Potatoes, Sugar Snap Peas and Wild Mushroom Sauce

French Cut Sage Roasted Chicken Breast

Served with Garlic Mashed Potatoes, Broccoli Florettes & Natural Pan Gravy

Kids Menu

Passed Hors D'oeuvres

(Please Choose Four)

*Pizza Bagels
Mini Meatballs
Grilled Cheese
Chicken Wings*

*Franks in a Puff Pastry
Mozzarella Sticks
Quesadillas
Egg Rolls*

Includes Fresh Vegetable Crudite

Hot Buffet Selections

(Please Choose Four)

Taco Bar with All the Fixings

Beef or Chicken Stir-Fry

Chicken Parmesan

Chicken Franchise

Chicken Fingers

Grilled Chicken

Rigatoni Ala Vodka

Baked Ziti Marinara

Macaroni & Cheese

Steak Tidbits

Sliders

Assorted Wraps

Includes Caesar Salad & Fries

Extensive Selection of Unlimited Non-Alcoholic Frozen Drinks, Assorted Juices & Sodas

Old Fashioned Ice Cream Sundae Bar

Includes Vanilla & Chocolate Ice Cream, Chocolate Syrup, Strawberry Syrup, Caramel Sauce, Rainbow Sprinkles, Reeses Pieces, Oreo Pieces, M&M's, Maraschino Cherries, Whipped Cream & Ice Cream Sodas

Dessert Course

Your Own Custom Designed Deluxe Cake with Your Choice of Luscious Fillings

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

Fresh Brewed Columbian Coffee & Assorted Herbal Teas

Liquor Service

A Five Hour Open Bar with a Selection of Top Shelf Liquor, Domestic & Imported Bottled Beer, Red & White Wines, Frozen Tropical Drinks, Assorted Juices & Soda Will Be Served Throughout Your Celebration

Services & Amenities

For Your Special Occasion We Offer a Five Hour Party with an Expert Maitre'D to Orchestrate Every Aspect of Your Affair along with a

Team of Talented Chefs for an Individually Tailored Menu

Our Professional Service Also Includes Restroom Attendants, a Coat Check & Valet Parking

Linens, Direction & Place Cards are also provided by Bridgeview Yacht Club

Ceremony Fee Includes 1/2 hour Hospitality

Security

One security staff for every 25 kids

Bridgeview's Upgraded Selections

Vodka Bar

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

Martini Bar

Imported Ultra Premium Vodkas Combined with Innovative Martini Creations

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

** Per Person or*

** Includes Shrimp, Clams & Oysters*

** Includes Shrimp Cocktail Only*

Sushi Bar

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

Caviar Station

Imported Black, Golden Whitefish & Salmon Caviar, Elegantly Displayed on an Ice Carving with Toast Points, Chopped Hard Boiled Eggs, Capers, Chives & Red Onions alongside Frozen Russian Vodkas

Dessert Upgrades

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

** Per Person*

International Coffee & Cordial Bar

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

** Per Person*

Deluxe Viennese

Chef's Selection of Assorted Gourmet Cakes, Pies, Tortes, Pastries, Biscotti, Cupcakes, Petit Four, Puddings & Mousse

Jumbo Cannoli Station with Miniature Shells Filled to Order from a Jumbo Cannoli

Chocolate Dipping Station with Jumbo Strawberries, Golden Pineapple, Marshmallows, Rice Krispy Treats, Oreo Cookies & Pretzels Gently Dipped in Gourmet Belgium Semi-Sweet Chocolate

Old Fashioned Ice Cream Sundae Bar with Vanilla & Chocolate Ice Cream, Chocolate Syrup, Strawberry Syrup, Butterscotch Syrup, Caramel Sauce, Rainbow Sprinkles, Reeses Pieces, Oreo Pieces, M&M's, Maraschino Cherries, Whipped Cream, Assorted Italian Ices & All the Ingredients to Make Ice Cream Sodas

Homemade Freshly Baked Assorted Cookies served with Ice Cold Flavored Milk

International Coffee & Cordial Bar with Espresso, Cappuccino, Chocolate Cordial Cups, Fresh Whipped Cream with Assorted Liquors & After Dinner Drinks

** Per Person*

*** Please Contact us for our current pricing**