

# Bridgeview's Sit down Package

### Bridgeview's Elaborate Cocktail Hour Butler Service Passed Hors D'oeuvres

(Please Choose Eight)

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 & Arugula

Bacon Wrapped Herb Marinated Scallops

Artichoke Hearts and Goat Cheese Tartlet Charred Filet Mignon Crostini with Vegetables & Horseradish Sour Crème Spanakopita Saut éed Spinach & Feta Cheese in Phyllo Dough Ancho Seared Beef with Black Bean & Corn Salsa Seared Ahi Tuna with Wasabi Aioli Baked Brie & Caramelized Onion Tartlet Roasted Baby Lamb Chops served with Green Chili Jelly\* Jumbo Shrimp Cocktail served with Cocktail Sauce\*

## Cold Display Table

(Please Choose Three)

International Cheese Board Consisting of Imported & Domestic Cheese Including Jarlsburg, Cheddar, Goat, Pepper Jack, Parmesan & Smoked Gouda Seasonal Fresh Fruits Sliced Ripe Seasonal Fruit Orzo Pasta Salad with Fresh Pesto, Cherry Tomato & Pine Nuts Italian Antipasto Cured Salami, Pepperoni, Provolone, Roasted Peppers, Marinated Mushrooms & Pepperoncini Marinated Roasted Peppers Finished with Virgin Olive Oil, Basil & Garlic Baked Brie En Croute with Raspberry Preserves Grilled Tuscan Vegetable Platter with Goat Cheese & Balsamic Vinegar Fresh Vegetable Crudite Bountiful Wicker 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 Grilled Pitas & Hummus White Bean Salad with Fresh Herb Vinaigrette Vegetable Cous Cous Salad with Lemon Zest Vinaigrette Poached Whole Salmon with Dill Sauce\*

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

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

## **Dinner Reception**

### First Course

(Please Choose One)

Fresh Mozzarella and Vine Ripened Tomato 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

Porcini, Crimini and Shitake Mushrooms 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 & Chef's Choice of Seasonal Ingredients

#### Shrimp Panzanella

With Onions, Grapes, Celery Hearts, Goat Cheese & Aged Red Wine Vinaigrette

Fresh Mozzarella & Tomato With Mesculin Greens, Julienne Red Onions & Aged Balsamic Vinaigrette

## Entr & 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\*

#### 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

#### 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

## **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

# Liquor Service

A Selection of Premier Liquors, 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 Three 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 Coat Check & Valet Parking Linens, Direction & Place Cards are also Provided by Bridgeview 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\*

#### **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\*

#### Ultra Premium Bar

Grey Goose, Bombay Sapphire, Glenfidich, Glenlevit, Johnny Walker Black, Chivas, Hennessey, 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\*

*Martini Bar* Imported Ultra Premium Vodkas Combined with Innovative Martini Creations\*

# Dessert Upgrades

#### Old Fashioned Ice Cream Sundae Bar

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

#### Deluxe Viennese Hour (Evening Only)

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\*

\* Additional charges apply