



## *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 Sautéed 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 Mesclun Greens, Julienne Red Onions & 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\**

## **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\**

## **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 Four 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, Glenfiddich, 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\**

## **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*