



## *Wedding 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*

*Bacon Wrapped Herb Marinated Scallops*

*Ancho Seared Beef with Black Bean & Corn Salsa*

*Seared Ahi Tuna with Wasabi Aioli*

*Baked Brie & Caramelized Onion Tartlet*

*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\**

*Jumbo Shrimp Cocktail served with Cocktail Sauce\**

## ***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*

### ***Italian Antipasto***

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

### ***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*

### ***Olives of the World***

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

### ***Hummus***

*With Grilled Pitas and Flatbreads*

## ***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\**

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

# ***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*

## **Smokeyhouse 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**

*Marinated Chicken and Beef Kebobs Grilled to Order & Served with Yogurt Sauce, Couscous, Grape Leaves, Hummus & Grilled Pitas*

## **Coney Island Station**

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

# ***Dinner Reception***

## **Champagne Toast**

## ***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\**

## **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*

## **Liquor Service**

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

## **Dessert Course**

*Your Own Custom Designed Deluxe Wedding Cake with Your Choice of Luscious Fillings, Tiers of Cookies, Mini Pastries & Chocolate Covered Strawberries on Each*

**Fresh Brewed Columbian Coffee & Assorted Herbal Teas**

## **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 a Bridal Attendant, Parlor Maids, Coat Check & Valet Parking  
Decorative Bowls with Votive Candles on Cocktail Tables, Bridgeview's House Linens, Direction & Place Cards  
are also Provided by Bridgeview Yacht Club*

## **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\**  
*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\**

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

*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 & 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\**

## **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\**

*\* Additional charges apply*