

# *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*

*(\$2.00 Per Person)*

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

*(\$2.00 Per Person)*

*Poached Whole Salmon with Dill Sauce (\$2.00 Per Person)*

# *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*

*(Please Choose One, \$2.00 Per Person)*

*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 (\$5.00 Per Person)*

*Herb Crusted Filet Mignon with Caramelized Onions & Mushrooms  
(\$5.00 Per Person)*

# *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 Franchese 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, Sautéd & Rolled with Ricotta,  
Mozzarella & Tomato*

*Clams Luciano in a Garlic-Wine Sauce*

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

*Mini Italian Meatballs Stewed with Marinara Sauce*

*Penne Ala Vodka with Fresh Tomato & Basil*

*Sautéd Escarole & White Beans Sautéd 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*

*(\$5.00 Per Person)*

*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 Three 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 Bridgeview Yacht Club*

# *Price Per Person*

*\$50.00*

*Plus 20% Service Fee, NY Sales Tax*

*\$2.00 Per Person – Maitre'D Fee (Minimum \$125.00)*

# *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*

*\$20.00 Per Person or*

*\$15.00 Includes Shrimp, Clams & Oysters*

*\$10.00 Includes Shrimp Cocktail Only*

## *Sushi Bar*

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

*\$15.00 Per Person (\$1,500.00 Minimum)*

## *Premium Bar*

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

*\$5.00 Per Person*

## *Ultra Premium Bar*

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

*\$5.00 Per Person*

## *Vodka Bar*

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

*\$500*

# *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 Ice Cream Sodas*

*\$3.00 Per Person*

## *International Coffee & Cordial Bar*

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

*\$2.00 Per Person*

## *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*

*\$3.00 Per Person*