



Bridgeview's Buffet Package

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 and 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

*Jumbo Shrimp Cocktail served with Cocktail Sauce**

*Roasted Baby Lamb Chops served with Green Chili Jelly**

Cold Display Table

(Please Choose Three)

Includes Choice of two salads: House, Caesar, or Farmers Market

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 Crouete 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**

Butcher Block Carving Station

(Please Choose One)

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

Roast Pork Tenderloin with Fresh Fennel Crust and a 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 Served with Green Chili Jelly**

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

Hot Gourmet Selections

(Please Choose Four, Includes Potato & Vegetable)

Chicken Scarpariello Roasted Chicken with Mushrooms, Onions, Peppers, Sweet Sausages & 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

Calamari Fra Diavolo Fried or Sautéed with Spicy Red Sauce

Italian Sausage & Pepper Sweet Sausage with Italian Peppers, Onions & Plum Tomatoes

Eggplant Rollatini Thin Sliced Eggplant, Sautéed & Rolled with Ricotta, Mozzarella & Tomato

Veal Marsala Scaloppine of Veal with Mushroom-Wine Sauce

Rice Pilaf Tossed with Seasoned Vegetables

Clams Luciano in a Garlic-Wine Sauce

Sautéed Broccoli Rabe & Sausage Sautéed with Garlic & Hot Pepper

Mini Italian Meatballs Stewed with Marinara Sauce

Penne Ala Vodka with Fresh Tomato & Basil

Sautéed Escarole & White Beans Sautéed 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

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**

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 Bridgenvie 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**

Pasta Station

Pasta is Prepared to Order by Our Uniformed Chefs and is served with Hot Garlic Bread

*(Please Choose Two Pastas & Two Sauces)**

Pastas

Linguine, Penne Rigate, Mezza Rigatoni, Farfalle, Fusilli

Sauces

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

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, 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, Butterscotch Syrup, Caramel Sauce, Rainbow Sprinkles, Reeses Pieces, Oreo Pieces, M&M's, Maraschino Cherries, Whipped Cream & All the Ingredients to Make 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

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*

80 WATERFRONT BLVD, ISLAND PARK, NY 11558 Phone: 516-432-2400 Fax: 516-432-1057