



## *Bridgeview's Bar/Bat Mitzvah 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*

*Ancho Seared Beef with Black Bean & Corn Salsa*

*Seared Ahi Tuna with Wasabi Aioli*

*Baked Brie & Caramelized Onion Tartlet*

*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*

*Roasted Baby Lamb Chops served with Green Chili Jelly (\* per person)*

## ***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*

### ***Assorted Mediterranean***

*Saffron Orzo Salad with Sundried Tomato & Basil, Israeli Salad,*

*Grilled Flatbreads & Hummus*

### ***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*

## *Italian Antipasto*

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

## *Olives of the World*

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

## *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 \* Extra Per Person*

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

## ***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*

### ***Smokehouse 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 Kebab Station***

## **Coney Island Station**

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

# ***Dinner Reception***

## ***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 Mesculin 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 (\* Per Person)*

**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*

## **Kids Menu**

### **Passed Hors D'oeuvres**

*(Please Choose Four)*

*Pizza Bagels  
Mini Meatballs  
Grilled Cheese  
Chicken Wings*

*Franks in a Puff Pastry  
Mozzarella Sticks  
Quesadillas  
Egg Rolls*

*Includes Fresh Vegetable Crudite*

## ***Hot Buffet Selections***

*(Please Choose Four)*

*Taco Bar with All the Fixings*

*Beef or Chicken Stir-Fry*

*Chicken Parmesan*

*Chicken Franchise*

*Chicken Fingers*

*Grilled Chicken*

*Rigatoni Ala Vodka*

*Baked Ziti Marinara*

*Macaroni & Cheese*

*Steak Tidbits*

*Sliders*

*Assorted Wraps*

*Includes Caesar Salad & Fries*

*Extensive Selection of Unlimited Non-Alcoholic Frozen Drinks, Assorted Juices & Sodas*

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

*Includes Vanilla & Chocolate Ice Cream, Chocolate Syrup, Strawberry Syrup, Caramel Sauce, Rainbow Sprinkles, Reeses Pieces, Oreo Pieces, M&M's, Maraschino Cherries, Whipped Cream & Ice Cream Sodas*

## ***Dessert Course***

*Your Own Custom Designed Deluxe Cake with Your Choice of Luscious Fillings*

*Tiers of Cookies, Mini Pastries & Chocolate Covered Strawberries on Each Table*

*Fresh Brewed Columbian Coffee & Assorted Herbal Teas*

## ***Liquor Service***

*A Five Hour Open Bar with a Selection of Top Shelf Liquor, 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 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 Restroom Attendants, a Coat Check & Valet Parking*

*Linens, Direction & Place Cards are also provided by Bridgeview Yacht Club Ceremony Fee*

*Includes ½ hour Hospitality*

## *Security*

*One security staff for every 25 kids*

## *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*

*\* Per Person or*

*\* 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*

*\* Per Person*

### *International Coffee & Cordial Bar*

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

*\* Per Person*

### *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*

*\* Per Person*

*\* Please Contact us for our current pricing*