



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 Mesculin 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

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 Three 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, 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, 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*