

Bridgeview Yacht Club'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

(\$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 (\$10.00 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, Sautéed & Rolled with Ricotta,
Mozzarella & Tomato*

Clams Luciano in a Garlic-Wine Sauce

Sautéed Broccoli Rabe & Sausage Sautéed with Garlic & Hot Pepper

Mini Italian Meatballs Stewed with Marinara Sauce

Penne Alla 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

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, Bloody Mary's and Assorted Vodka 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

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

\$25.00 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, Glenlivet, Johnny Walker Black, Chivas, Hennessy, Remy Martin, Crown Royale, Makers Mark, Grand Marnier, Harveys

10.00 Per Person

Vodka Bar

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

\$500

PancakeStation

Displayed with our freshest seasonal ingredients and made to order by one of our uniformed chefs

\$3.00 per person

Waffle Station

Displayed with our freshest seasonal ingredients and made to order by one of our uniformed chefs

\$3.00 per person

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*
\$4.00 Per Person

International Coffee & Cordial Bar

*Espresso, Cappuccino, Chocolate Cordial Cups, Fresh Whipped Cream with Assorted
Liquors & After Dinner Drinks*
\$4.00 Per Person

Chocolate Dipping Station

*Jumbo Strawberries, Golden Pineapple, Marshmallows, Rice Krispy Treats, pound cake,
Graham Crackers & Pretzels Gently Dipped in Gourmet Belgium
Semi-Sweet & Milk Chocolate*
\$4.00 Per Person