

Lunch

Entrees

Lunch is Served with Your Selection of: Soup, Fruit Cup, Tossed Salad or Caesar Salad.

Entrees are complimented by the Chef's Recommendation of Potato, Rice or Pasta

Includes Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter

Chef's Choice of Dessert

Beverage Service: Freshly Brewed Regular and Decaffeinated Coffees, Selection of Hot Teas and Iced Tea

Please add \$2 per person to each entrée for more than two entrée selections

Chicken Palermo \$17

Baked 6 oz. Chicken Breast Topped with House Made Bruschetta, Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Citrus & Herb Roasted Chicken \$16

Baked 6 oz. Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs

Sour Dough Encrusted Pretzel Chicken Breast \$18

Fresh Marinated 6 oz. Chicken Breast Crusted with Sour Dough Pretzel and Baked to Perfection Served with a Honey Dijon Sauce

Roasted Top Sirloin \$18

6 oz. of Handsomely Sliced Red Wine Roasted USDA Choice Sirloin Topped with House Made Mushroom Demi-Glace

Braised New York Strip Tips \$20

6 oz. of Tender 40 Day Dry Aged New York Strip Tips Slow Braised in House Made Demi-Glace Enhanced with Caramelized Onions, Red & Green Bell Peppers and Wild Mushrooms

Parmesan & Rosemary Encrusted Cod \$18

Baked 6 oz. Cod Loin Topped with Fresh Parmesan Cheese, Bread Crumbs & Rosemary Finished with a Drizzle of Butter

Mediterranean Tilapia \$17

A 6 oz. Tilapia Filet Topped with Spinach Sautéed Black Olives, Garlic, Diced Tomatoes and Finished with Crumbles of Feta Cheese

Broiled Crab Cake \$19

Our Special Crab Cake Recipe, One (5oz) Broiled Crab Cake with a Roasted Cherry Tomato Coulis

Tri-Color Cheese Tortellini \$16

Tri-Color Cheese Tortellini Tossed in Your Choice of Sauce:
Creamy Alfredo, Tomato Basil, Pesto Cream

Eggplant Parmesan With Spinach Fettuccini \$18

Hand-Breaded Eggplant Topped with a Tomato Basil Sauce, Melted Parmesan Cheese Served over a Bed of Spinach Fettuccini

Penne Rustica \$16

Penne Pasta Tossed in Olive Oil with Artichoke Hearts, Red Onions, Black Olives and Sun-Dried Tomatoes Finished with Parmesan Cheese

With Grilled Chicken - \$19

With Grilled Shrimp - \$20

Luncheon Buffets

Priced Per Person for 1 ½ Hours Service

\$2.00 Per Person Per Extra ½ Hour

Minimum 25 Persons

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Beverage Station: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Deli Market \$16

▪ Add Home Made Soup - \$2 Per Person

Pasta Salad

Tossed Garden Salad

Swiss & American Cheese

Sliced Roast Beef

Sliced Turkey Breast

Sliced Honey-Cured Ham

Kaiser Rolls

White, Wheat, Rye

Includes: Relish Tray, Potato Chips, Assorted Fresh Baked cookies and Double Fudge Brownies

Executive Deli Market \$20

An Upgraded Version of Our Deli Market Featuring: Capicola, Salami, Pastrami
Provolone Cheese, Artisan Rolls and Homemade Soup

South of the Border \$19

Grilled Chicken & Beef Fajitas, Spiced Beef Tacos, Chili Con Queso, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes,
Sliced Jalapenos, Latin Style Brown Rice, Nacho Chips with Salsa & Sour Cream,
Cinnamon and Sugar Rolled Churros & Coconut Caramel Flan

Viva Italia \$19

Caesar Salad, Roasted Tomato and Basil Bisque, Baked Chicken Parmesan, Pasta Primavera, Roasted Sweet Italian
Sausage and Peppers, Garlic Bread, Parmesan Bread Sticks,
Assorted Italian Pastries (Éclairs, Cream Puffs, Biscotti, Cannoli)

Custom Lunch Buffet \$20

Based on 1 & ½ Hour Service Time

\$3.00 Extra Per ½ Hour---Minimum 25 Persons

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Soup and Salad (Select 2)

Fresh Fruit Bowl

Mixed Garden Greens

Caesar Salad

Greek Salad

Pasta Salad

Broccoli Salad

Potato Salad

Seasonal Soup

Beef Vegetable Soup

Roasted Tomato and Basil Bisque

Entrees (Select 2) (Select 3 – add \$2)

Beef Tips

Roasted Turkey

Chicken Marsala

Mediterranean Tilapia

Baked Ziti

Penne Pasta in Olive Oil

Cheese Tortellini Marinara

Sausage and Peppers

Herb Roasted Chicken

Sugar-Cured Ham with Apple Cinnamon

Vegetables (select 2)

Roasted Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Au Gratin Potatoes

Rice Pilaf

Seasoned Brown Rice w/Stewed Tomatoes

Green Beans Almandine

Buttered Corn

Seasonal Vegetable Medley

Dessert Table (Select 3)

Carrot Cake

Touch of Strawberry Cake

Apple Walnut Cake

Black Forrest Cake

Lemon Meringue

Chocolate Cream Torte

German Chocolate Cake

Boston Cream Pie

Apple Pie

Banana Cream Pie

Buttered Rum Banana Cake

Pumpkin Pie

Salad and Sandwiches

*All Salads & Sandwiches Include: Chef's Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Selection Of Hot Teas
Please add \$2 per person to each entrée for more than two entrée selections*

Caesar Salad \$12

Crisp Romaine Topped with Croutons, Fresh Shredded Parmesan Cheese, Hard-Boiled Egg, Tomato
Served with Caesar Dressing and Garlic Bread Sticks

- ❖ Add Shrimp for \$3
- ❖ Add Chicken for \$2

Bridge's Salad \$13

Grilled Chicken Breast, Raisins, Almonds, Tomato and Cheddar Cheese Served Over a Bed of Mixed Greens
Served with Honey Mustard Dressing and Freshly Baked Rolls

Greek Salad \$13

Mixed Field Greens, Sliced Black Olives, Red Onions, Cherry Tomato and Feta Cheese

Chicken Cordon Bleu Sandwich \$13

Baked Chicken Breast Topped with Thinly Sliced Ham and Swiss Cheese
Finished with a Dijon Cream Sauce, Served with Potato Chips.

Smoked Turkey Croissant \$13

Thinly Sliced Turkey Breast, Swiss Cheese, Crisp Bacon, and Lettuce on a Flaky Croissant with Mayonnaise and Mustard,
Served with Potato Salad

Crab Cake Sandwich \$14

Our Special Crab Cake Recipe Served on a Kaiser Roll with Lettuce, Tomato, Tartar Sauce and Side of Coleslaw

Beef and Cheddar Melts \$13

Open-Faced Artisan Bread Topped with Freshly Grilled Roast Beef & Melted Cheddar Cheese
Finished with a Horseradish Cream Sauce, Served with Potato Chips

Soup and Sandwich \$14

Chef's Choice of Soup

Select (1) Sandwich:

Tuna Salad Croissant, Turkey and Provolone Cheese, Roast Beef and Cheddar Cheese, Ham and Swiss Cheese
All Served on Wheat Bread with Pickle Spear and Potato Chips
Substitute Sandwiches with a Vegetable Wrap for Vegetarian Option

Gourmet Lunch In a Box

All Box Lunches Include: Potato Chips, Whole Fresh Fruit, Cookie and Bottled Water

Ham & Cheese Wrap \$14

Baked Ham, American Cheese, Lettuce, Tomato, Dijon Mustard and Mayonnaise in a Flour Tortilla

Roasted Vegetable Wrap \$14

Roasted Onions, Eggplant, Squash, Zucchini and Bell Peppers in a Spinach Wrap

Turkey Croissant \$14

Sliced Smoked Turkey, Lettuce, Tomato and Provolone Cheese on a Flaky Croissant

Italian Hoagie \$16

Sliced Italian Deli Meats, Provolone Cheese, Lettuce, Tomato and Onion on a Hoagie Roll