



BRIDGEWATER

Banquet & Conference Center

Breakfast Buffets

Includes Coffee, Hot Tea Service, Orange & Cranberry Juice
Priced per Guest - Minimum of 25 guests
Service Time: 1 hour

The Continental

Assorted Mini Muffins & Mini Fruit Pastries
\$8.95

Early Riser

Assorted Muffins, Bagels, Danish & Fresh Fruit Salad
Accompanied with Sweet Butter, Cream Cheese & Fruit
Preserves
\$10.95

Active Start

Greek Vanilla Yogurt with Granola, Seasonal Berries &
Honey, Low Fat Muffins & Oatmeal
\$12.95

The Sunrise

Cheddar Cheese & Chive Scrambled Eggs, Seasoned Home
Fried Potatoes with Your Choice of Bacon or Sausage
Links. Fresh Fruit Salad and Assorted Danish
\$14.95

Enhancements

Der Dutchman Products	\$24.95 doz.
Der Dutchman Donuts, Der Dutchman Iced Cinnamon Rolls and Der Dutchman Fruit Danish	
Whole Fruit	\$22.95 doz.
An Assortment of Bananas, Apples & Mandarins	
Make-Your-Own Yogurt Parfaits	\$4.00 pp.
Greek Vanilla Yogurt with Granola & Seasonal Berries	
Assorted Fruit Yogurts	\$2.50 ea.
Waffle Station*	\$5.95 pp.
Maple Syrup, Butter, Berries, Whipped Cream & Toasted Pecans	
Fresh Fruit Salad	\$5.00 pp.
Assorted Bagels	\$16.95 doz.
Butter, Cream Cheese & Assorted Preserves	

*Chef Attendant fee \$50.00

Served Lunch Entrees

Includes Bridgewater House Salad or Traditional Caesar Salad, Rolls & Butter,
Choice of Entrée, (1) Starch, (1) Vegetable and
Chef Selection of Seasonal Dessert.
Iced Tea Service
Priced per guest - Minimum of 25 guests
\$22.95

Chicken Marsala

Fresh Chicken Cutlets with a Mushroom and
Marsala Wine Sauce

Chicken Milanese

Lightly Breaded Butterflied Chicken Breast dressed with a
Gorgonzola Cream Sauce

Champagne Chicken

Sautéed Chicken Breast dressed with a sophisticated
Champagne Mushroom Cream Sauce

Lemon-Rosemary Grilled Chicken

Grilled Chicken Breast flavored with Lemon, Fresh
Rosemary & Olive Oil

Citrus Tilapia

Filets Baked with a Lemon, Lime, Orange & Ginger
Sauce seasoned with Garlic & Parsley

Butler Steak

Flavorful Top Blade Steak dressed with a
Three-Onion Marmalade

Seasonal Raviolis

Stuffed Ravioli topped with a seasonal
tailor made sauce

Vegetable Choices

(Select One)

Freshly Seasoned Green Beans
Seasonal Vegetable Medley
Steamed Broccoli
Tri-Colored Bean Medley
Maple Glazed Carrots

Starch Choices

(Select One)

Herb Buttered Potatoes
Polenta Cake
Roasted Red Skinned Potatoes
Mashed Potatoes (Classic, White Cheddar
or Garlic)
Seasoned Wild Rice

Chef's Gourmet Homemade Soup available for an additional
\$2.95 per person

Plattered Sandwich Buffet

Include choice of Potato Chips, Pasta Salad, Fruit Salad or Garden Salad
and Freshly Baked Cookies

Iced Tea Service

Priced per guest - Minimum of 25 guests

Sandwiches

\$18.00 per guest

Select (2)

Ham/Roast Beef/Turkey Sandwich

Served on a Kaiser Roll with your choice of Swiss or Cheddar
Cheese, Lettuce, Tomato, and Herb Mayonnaise

(Also available as a wrap)

Homemade Chicken Salad/ Tuna Salad Sandwich

Bridgewater Homemade Chicken Salad* or Tuna Salad with a
touch of fresh Herbs served on a

Buttery Croissant with Lettuce and Tomato

*contains walnuts

Italian Hoagie

Sliced Italian Ham, Salami and Pepperoni served on Freshly
Baked Italian Bread with Italian Dressing, Lettuce, Tomato,

Onion and Banana Peppers

Wraps

\$18.00 per guest

Select (2)

Grilled Chicken

Seasoned Strips of Chicken Breast, Cheddar Cheese, Lettuce,
Tomato, Onions and Herb Mayonnaise

Buffalo Chicken

Crispy Chicken tossed in Homemade Buffalo Sauce
with Blue Cheese, Lettuce and Tomato

Vegetarian

Grilled Portabella Mushroom Strips with Roasted Red Peppers,
Grilled White Onion, Romaine Lettuce,
Tomato and lemon Aioli

The Lunch Box

Your Choice of any Sandwich or Wrap

Packaged choice of Pasta Salad, Coleslaw or Potato Salad,
Potato Chips, and a Freshly Baked Cookie. Includes a Soda or
Bottled Water.

\$21.00

Homemade Soup

Chef's Choice of Gourmet Homemade Soup or Chili available
for an additional \$3.00 per person.

Themed Buffet

Iced Tea Service

Items are priced per person, minimum of 25 guests

Pasta~bilities

Penne/Spaghetti/Farfelle Pasta
(select two)
Marinara/Alfredo/Vodka Sauce
(select two)
Grilled Chicken Strips/Meatballs
(select one)
Caesar Salad
Garlic Bread & Grated Parmesan Cheese
Iced Tea or Lemonade
Assorted Desserts
\$27.00

Midwest Buffet

Honey Glazed Ham / Pot Roast /
Meatloaf / Fried Chicken
(select two)
Au Gratin Potatoes / Mashed Potatoes & Country Gravy /
Mac & Cheese
(select one)
Corn / Honey Glazed Carrots / Green Beans
(select one)
House Salad with House & Ranch Dressings
Dinner Rolls & Butter
Iced Tea or Lemonade
Apple or Peach Cobbler
\$28.00

Tex Mex

Seasoned Beef Steak / Grilled Chicken / Pork Carnitas /
Ground Beef
(select two)
Cilantro Lime Rice / Black Beans
Sour Cream / Shredded Cheese / Salsa / Lettuce /
Tomatoes / Peppers / Onions / Jalapenos
Multicolored Corn Chips /Salsa & Queso Dip
/ Hard & Soft Tacos
Iced Tea or Lemonade
Cinnamon Tortilla Chips
\$27.00

Backyard BBQ

Pulled Pork / Pulled Chicken / Beef Brisket
(select two)
Baked Beans / Mac & Cheese / Cole Slaw
(select two)
Slider Buns & Cornbread
Iced Tea or Lemonade
Assorted Fruit Cobblers
\$28.00

Italian Buffet

Housemade Lasagna / Chicken Parmesan /
Chicken Marsala
(select two)
Garlic Mashed Potatoes / Green Beans / Steamed
Broccoli / Sautéed Swiss Chard
(select two)
Traditional Caesar Salad with Italian Herbed
Croutons
Garlic Bread Sticks
Iced Tea or Lemonade
Assorted Italian Desserts
\$28.00

The Bridgewater Deli

Chef's choice of Housemade Soup Du Jour, Mixed
Greens with Assorted Toppings & Dressings. Pasta
Salad or Potato Salad, Build your own Sandwich Bar
with Assorted Deli Meats to include: Smoked
Turkey, Black Forrest Ham, Roast Beef, a Variety of
Breads & Rolls, Sliced Cheeses & Accompaniments,
Potato Chips and Freshly Baked Assorted Cookies.
25.00

Hors D'oeuvres

Meatballs (BBQ or Bourbon)

Spanakopita

Bacon Wrapped Scallops

Crispy Asparagus Asiago

Traditional Bruschetta

Boursin Cheese filled Mushroom Caps

Kalamata Olive, Artichoke & Goat Cheese Tart

Assorted Miniature Quiche

\$1.50 per piece

Minimum of 50 pieces

Teriyaki Beef Satay

Vegetable Spring Rolls

Pecan Chicken Tenders

\$1.50 per piece

Minimum of 50 pieces

Beef Frank n' Blanket

Asparagus & Phyllo

Candied Bacon Tart

Portabella Mushroom Tart

Antipasto Skewer

\$1.50 per piece

Minimum of 50 pieces

Petite Maryland Crab Cakes

\$3.00 per piece

Shrimp Cocktail Shooter

\$3.00 per piece

Dips and Displays

Artichoke Dip with Fried Pita Chips

\$50.00 / 25 guests

Buffalo Chicken Dip with Fried Pita Chips

\$50.00 / 25 guests

Crudités of Vegetables Display

\$5.95 per person

Assorted Hummus with Artisan Breads & Crackers

\$5.95 per person

Gourmet Cheese Display with Artisan Breads & Crackers

\$7.95 per person

Freshly Sliced Fruit & Berry Display

\$8.95 per person

Baked Brie with Cranberry

\$8.95 per person

Served Dinner Entrees

Bridgewater House Salad or Caesar Salad
Choice of Entrée, (1) Starch, & (1) Vegetable
Chef Selection of Seasonal Dessert
Coffee Service
\$32.00

Priced per Guest, minimum of 25 guests
\$24.05 per guest

Asiago Chicken

Lightly Breaded Chicken Breast topped with Asiago Sauce.

Pretzel Crusted Chicken

Pretzel-coated Grilled Chicken Breast with a Dijon Sauce.

Chicken ala Vodka

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Grilled Apple Chicken

Lightly Seasoned Grilled Chicken Breast with Apple / Mango
Chutney.

Grilled Salmon

With Dill Sauce

Braised Short Ribs

Marinated, Seasoned and Simmered in
Aromatics & Herbs.

Seasonal Ravioli

Stuffed Raviolis with Chef Selection of Sauce.

Beef Tenderloin Medallions

Tender Cuts of Meat Roasted in a Fresh Blend of
Herbs & Spices.
\$26.95

Starch Choices

(Select One)

Duchess Potatoes
Au Gratin Potatoes
Polenta Cake
Roasted Red Skinned
Mashed Potatoes (White
Cheddar, Red Skinned,
Garlic Mashed)
Seasoned Wild Rice

Vegetable Choices

(Select One)

Green Beans
Seasonal Vegetable Medley
Steamed Broccoli
Tri Colored Vegetable Medley
Baby Carrots
Grilled Asparagus

Dinner Buffet Options

Includes Bridgewater House Salad or Traditional Caesar Salad, Rolls & Butter
(2) Entrees, (1) Starch, (1) Vegetable, and Dessert
Coffee Service,
Priced per guest minimum of 25 guests

The Bridgewater Classic Buffet

\$30.00

Entrée Choices

(Select Two)

Champagne Chicken
Blackened Chicken with Gorgonzola Cream Sauce
Chicken Piccata
Rosemary Thyme Chicken
Jerk Crusted Pork Loin
Lasagna
Baked Citrus Tilapia
Marinated Flank Steak
Braised Short Ribs
Stuffed Shells

Starch Choices

(Select One)

Mashed Potatoes (Regular, Garlic or White Cheddar)
Rice Pilaf
Oven Roasted Red Skinned Potatoes
Lightly Seasoned Pasta

Vegetable Choices

(Select One)

Fresh Seasonal Vegetable Medley
French Green Beans
Steamed Broccoli
Maple Glazed Carrots
Roasted Cauliflower

The Classic Dinner Buffet

\$34.00

Entrée Choices

(Select Two)

Chicken Marsala
Pretzel Crusted Chicken
Asiago Chicken
Chicken Parmesan
Grilled Salmon with Maple Infused Dijon Glaze
Beef Medallions

Starch Choices

(Select One)

Red Skinned Mashed Potatoes with Sour Cream & Cheddar
Lemon Rosemary Orzo
Au Gratin Potatoes
Lightly Seasoned Linguini or Angel Hair Pasta

Vegetable Choices

(Select One)

California Vegetable Medley
Green Beans Almandine
Steamed Asparagus
Roasted Brussel Sprouts with Walnuts and Cranberries

Stations

Entrée Stations

Salad Station

Romaine lettuce, Baby Spinach and Artesian Mix with Fresh Vegetables, Domestic Cheeses, Croutons, Dried Cranberries, Sunflower Seeds, Crumbled Bacon, Blue Cheese, House, Ranch and Caesar Dressings

\$14.00 per guest

Pasta Station

Traditional pastas with Classic Alfredo Sauce, Marinara Sauce, Garlic and Olive Oil, Sliced Chicken Breast, Meatballs, Asparagus, Grated Parmesan Cheese and Fresh Herbs

\$17.00 per guest

Baked Potato Station

Idaho and Sweet Potatoes with Butter, Sour Cream, Chives, Crisp Bacon, Shredded Cheddar Cheese, Brown Sugar and Cinnamon

\$14.00 per guest

Carving Stations

Filet of Beef

Chef-Attended carving* of Filet of Beef Tenderloin accompanied with Horseradish, Dijonnaise, Stone Ground Mustard and Silver Dollar Rolls

(Serves 20-25 guests)

\$275 per item

Smoked Ham

Chef-Attended carving* of Glazed Ham with Dijonnaise, Stone Ground Mustard and Silver Dollar Rolls

(Serves 30-35 guests)

\$100 per item

Roasted Turkey Breast

Chef-attended carving* of whole Succulent Breast of White Meat with Dijonnaise, Cranberry or Orange Relish and Silver Dollar Rolls

(Serves 25-30 Guests)

\$80 per item

*Chef-attended Carving Fee of \$50.00 per chef

Late Night Bites

Minimum of 50 Guests

Housemade Buffalo Chicken Dip

Served with Pita Squares
\$3 per guest

Chicken Tenders

Served with BBQ Sauce / Honey Mustard /
Ranch Dressing
\$5 per guest

“Beni” Coffee & Cocoa Bar

Regular & Decaffeinated Coffee / Hot Chocolate /
Flavored Creamers / Vanilla, Hazelnut & Amaretto
Syrups / Nutmeg / Cinnamon / Brown & Cane Sugars /
White & Dark Chocolate Shavings / Whipped Cream /
Mini Beignets
\$5 per guest

Bavarian Pretzels

Warm Pretzels served with Yellow Mustard /
Brown German Mustard / English Mustard /
Nacho Cheese
\$5 per guest

Flatbread Pizzas

Our Housemade Pizzas
Choice of: Pepperoni, Buffalo Chicken, Cheese,
Vegetarian.
\$5 per guest

A La Carte Pricing

Audio Visual

- Screens \$30 each
- Wireless Microphone (Lapel) \$125 each
- Wireless Microphone (Handheld) \$50 each
- Podium \$30 each
- Dry Erase Board \$10 each
- Flip Chart (with Markers & Paper) \$25 each
- LCD Projector \$200 each
- Extension Cords \$10 each
- Remote Slide Changer \$10 each
- Screen Splitter \$25 each

Linen Options

- Standard Linen (Black, White or Ivory) \$6 each
- Lap Length Linen (Black, White or Ivory) \$15 each
- Floor Length Linen (Black, White, Ivory) \$20 each
- Chair Covers (Black, White or Ivory) \$7 each
- Pipe & Drape \$10 per sq.
- Chair Sashes (see sales manager)
- Specialty Linen (see sales manager)

Staging

- Dance Floor \$300
- Stage \$60 (per section)
 - Black Drapery
- Lighting Package \$150
 - (6) lights
- Stage Package \$500
 - (4) Stage Sections
 - Black Pipe & Drape
 - (3) Up lights

Social

- Ceremony Fee \$500
- Registration Table (with Linen) \$15 each
- House Centerpieces \$20 each
- Bridal Suite \$100
- Groom Suite \$100

A La Carte Pricing

Themed Breaks

Priced per guest

The Basic \$7.95

Fresh fruit & berries, chocolate chip cookies, coffee, hot tea, cold tea

The Sweet & Salty \$9.95

Potato chips & dip, tortilla chips & salsa, assorted candy bars, brownies, sugar cookies, mixed nuts, soda, coffee, hot tea, cold tea

The Healthy Break \$10.95

Fresh seasonal fruit, assorted cheese, gourmet crackers, assorted yogurt & granola, soda, coffee, hot tea, cold tea

Break Trays

Price varies

Chocolate Chip Cookies (24)	\$22.95
Assorted Cookies (24)	\$22.95
Brownies (24)	\$22.95
Assorted Muffins (12)	\$22.95
Assorted Danish (12)	\$22.95
Snack Mix (1lb)	\$10.95
Mixed Nuts (1lb)	\$20.95
Pretzels (1lb)	\$7.95
Potato Chips (1/2 lb)	\$6.95
Assorted Candy Bars (24)	\$27.95
M&M's (1lb)	\$13.95
Granola Bars (24)	\$23.95
Basket of Fruit (24 pieces)	\$22.95
Tortilla Chips & Salsa (1lb)	\$8.95
Individual Bags of Chips & Pretzels	\$1.50

Beverage Options

Bar minimum of \$500 for first bar and \$250 minimum for each additional bar.

Cash Bar Services

- Assorted Soda \$2
- Domestic Beer \$4
- Imported Beer \$5
- House Brands \$6
- Call Brands \$7
- Premium Brands \$8
- Top Shelf Brands \$9
- House Wine (per glass) \$6
- House Wine (per bottle) \$24
- Domestic Keg beer \$350
- Imported Keg Beer \$450
- Non-Alcoholic Wine (per bottle) \$20
- Champagne (per bottle) \$30
- Champagne Punch (per gallon) \$60
- Mimosas or Bloody Mary's (per gallon) \$80

Hosted Bar Packages

Soft Drink Bar

\$10 per person

Hosted Beer & Wine Bar

\$25 per person

Hosted House Bar

\$28 per person

Hosted Call Bar

\$30 per person

Hosted Premium Bar

\$35 per person

Bar Packages based on 4 hours and require a Minimum of 50 guests.

Each additional hour of bar service \$8.95 per person.

Non Alcoholic

- Coffee/Decaf \$20.95 per gallon
- Hot/Iced Tea \$17.95 per gallon
- Fruit Punch/Lemonade \$16.95 per gallon
- Orange/Cranberry/Grapefruit Juice \$17.95 per gallon