

BRIDGEWATER - HORS D'OEUVRES MENU

HORS D'OEUVRES

BEEF

WELLINGTON
EMPANADAS
SMOKED BRISKET PICADILLA EMPANADA
TACO BARBACOA
PHILLY CHEESESTEAK
MINI REUBEN FLORETS
SHEPHERDS PIE
SATAY
SKIRT STEAK WITH CHIMICHURRI
ROPA VIEJA
SLIDERS
CHEESE SLIDERS

CHICKEN

COCONUT
DIJON PASTRY
WELLINGTON
TANDOORI
SHUMAI
SANTE FE BEGGARS PURSE
SAMOSA
BURRITO SMOKED
LEMONGRASS POTSTICKERS
SATAY
CORDON BLEU
EMPANADA
POT PIE MARSALA & MUSHROOM
TAMALE VERDE
SPRINGROLL BUFFALO STYLE
CHICKEN 65 SATAY
FRIED CHICKEN BITES
CHICKEN & WAFFLE

VEGETERIAN

MUSHROOM FLORENTINE
MAC N CHEESE MELTS
SHUMAI VEGETABLE
MUSHROOM TART
POTSTICKER EDAMAME
SPANIKOPITA
TART TUSCAN RATATOUILLE
SPRINGROLL VEGETABLE
BRIE W/ PEAR & ALMOND IN PHYLLO
VEGETABLE SAMOSA
FIG & CARAMELIZED ONION PUFF PETITE
VEGETABLE TART ROASTED
BRIE ENCROUTE RASBERRY
MUSHROOM WILD PUFF
EMPANADA VEGETABLE

BRIDGEWATER - HORS D'OEUVRES MENU

SWEET POTATO PUFF
PORTABELLA PUFF
MACARONI & CHEESE BALL
BEGGERS PURSE FIG & MASCARPONE
ASPARAGUS ASIGO ROLL CRISPY
FLATBREAD MARGARITA

SEAFOOD

CRAB RANGOON
SHRIMP IN BACON
MUSHROOM STUFFED WITH CRAB
SPRINGROLL SHRIMP
BACON WRAPPED SCALLOP
COCONUT SHRIMP
CEVICHE IN PLANTAIN CUP
TEMPURA SHRIMP
BLACKENED SHRIMP & GAZPACHO

PORK

SPRINGROLL SOUTHWESTERN
POTSTICKERS
BAO BUN ROASTED
ANDOUILLE EN CROUTE
CALZONE PEPPERONI
TART BACON JAM
CONEY ISLAND DOG
DATE BACON WRAPPED WITH ALMOND
MAPLE PEPPERCORN PORKBELLY SKEWER
MUSHROOM W/SAUSAGE

GAME

DUCK ROLL PEKING
LAMB LOLLIEPOPS
LAMB CUMIN SKEWERS

BREAKFAST

QUICHE FLORENTINE
QUICHE ASSORTED

BRIDGEWATER - CATERING MENU

BREAKFAST

SOUTHERN BREAKFAST

Buttermilk Biscuit | Sawmill Gravy | Soft Scrambled Egg | Applewood Smoked Bacon | Pork Sausage | Hashbrown Casserole | Butter & Mixed Jam

DINER BREAKFAST

Assorted Bread | Soft Scrambled Egg | Applewood Smoked Bacon or Pork Sausage
Stone Ground Grits | Sliced Tomato | Breakfast Potato | Seasonal Fruit

DELUXE CONTINENTAL

Seasonal Fruit | Mini Yogurt Parfait | Granola | Breakfast Breads

CONTINENTAL

Breakfast Breads | Assorted Yogurt | Muffins

CELEBRATION BRUNCH

Mini BLT on House Pretzel Roll | Mini Chicken Salad on Croissant | French Toast with Berry Compote | Tomato and Mozzarella Strata | Seasonal Cupcakes

A LA CARTE

Quiche /Frittata/Strata: Spinach and Swiss | Sausage and Cheddar | Tomato and Mozzarella
Ham and Swiss | Bacon and Swiss

Steel-Cut Oatmeal:

Sweet Adds: Seasonal Fruit | Nut | Dark Chocolate | Coconut | Maple Syrup | Raisin

Savory Adds: Egg | Bacon | Avocado | Tomato

BREAD:

Muffin: Blueberry | Cinnamon Apple | Carrot Cake | Blueberry Lemon | Chocolate
Chip | Cranberry Orange

Seasonal Scone: Pumpkin | Ginger

House Cinnamon Roll

Douxssant: Glazed | Jam-filled | Cinnamon

Bagel: Assorted

Danish: Assorted

MEAT: Bacon | Sausage | Country Ham | House Turkey Sausage

POTATO: Breakfast Potato | Hashbrown Casserole

OTHER GOOD THINGS:

Stone Ground Grits

Seasonal Fruit

Yogurt with Granola

French Toast: Maple Syrup | Berry Compote

Cinnamon Apples

BRIDGEWATER - CATERING MENU

SALAD

Caesar Salad – Romaine | Crouton | Shaved Parmesan
Farmers Market Salad – Shaved Cucumber | Shaved Carrot | Tomato | Balsamic Vinaigrette
Boston Lettuce Salad – Chive | Radish | Champagne Vinaigrette
Spinach or Chopped Salad – Roasted Tomatoes | Bleu Cheese | Bacon Crumble | Vinaigrette
Baby Kale Salad – Apple | Candied Pecan | Tomato | Buttermilk Dressing

SOUP

Tomato Bisque
Corn Chowder
Potato Soup
Broccoli Cheddar
Chili con Carne

CHICKEN

Roasted Chicken – *Garlic Herb Butter, House Mustard Cream Sauce or House Demi Glace*
Sweet Tea Brined Fried Chicken – *Honey | Flake Salt*
Herb Roasted Chicken Breast or Leg Quarter – *Herb Butter*
Chicken Parmesan – *House Red Sauce*
Chicken Piccata – *Lemon & Caper Sauce*
BBQ Chicken - Pulled– *Mustard, Vinegar or Tomato Based House BBQ Sauce*

PORK

Roasted Pork Loin - *Peppercorn Sauce*
Mustard Crusted Pork Loin – *Beer & Honey Mustard*
Braised Pork Belly - *Dr. Pepper Glaze*
Roulade – *Broccolini & Parmesan Filled*
Braised Mojo Shoulder
Smoked Pork Loin – *Bourbon BBQ*
BBQ Pork Butt, Pulled – *House BBQ Sauce Selections*
Pork Chop (Bone In)
Tenderloin Medallions – *Bourbon & Brown Sugar*

BEEF

Prime Rib – *Au Jus | Horseradish Cream*
Peppered Tenderloin – *Red Wine Demi Glace*
Dijon Rubbed Beef Tenderloin – *Herbed Butter*
BBQ Short Rib – *House BBQ Sauce Selection*
Braised Short Rib – *Red Wine Demi-Glace*
Grilled Sirloin – *Béarnaise Sauce*
Filet, NY Strip, Ribeye **Choice of Sauce** - *Béarnaise | Red Wine Demi-Glace | Sauce Robert | Mustard Cream*

SEAFOOD

Seared Salmon – *Dill Crema | Thyme Butter*
Roasted Trout – *Almond Lemon Burre Blanc*
BBQ Creole Shrimp
Crab Cake – *Remoulade*
Shrimp and Grits

VEGETARIAN/VEGAN

Portobello Mushroom Wellington
Roasted Cauliflower Steak
Risotto with Wild Mushroom
Risotto with Butternut Squash
Eggplant Parmesan

BRIDGEWATER - CATERING MENU

STARCH

Herb & Cheese Stuffed Potato
Cheese Grits
Herb & Parmesan Risotto
Roasted Garlic Potato
Potato Gratin
Potato Dauphinoise
Hasselback Potato
Whipped Sweet Potato
Roasted Sweet Potato
Whipped Potato
Mac & Cheese
Potato Salad
Whipped Parsnip
Rice Pilaf
Orzo
Pasta Salad
House Kettle Chip

VEGETABLES

Roasted or Grilled Vegetable Medley
Roasted Asparagus
Collard Green (Seasonal)
Garlic & Herb Mushroom
Roasted Squash, Onion & Zucchini
Garlic Butter Broccolini
Succotash
Roasted Brussels Sprout
Roasted Corn
Cole Slaw
Pea & Peanut Salad
Green Bean
Brussels Sprout
Broccoli Salad
Baked Beans

BREAD SERVICE

Cornbread | Buttermilk Biscuit | Dinner Roll | Pretzel Roll | Griddle Cake

BUTTER SERVICE

Sorghum Butter | Honey Butter | Herb Butter | Garlic Butter | Herbed Olive Oil

BUFFET

TACO BAR

Flour Tortilla | Nacho Chip | Spiced Beef or Pulled Chicken | Salsa | Sour Cream | Shaved Lettuce | Tomato | Shredded Cheese | Refried or Black Bean | Rice
Add-on: Guacamole, Queso, Fajita, Steak, Shrimp

PASTA BAR

Bolognese with Penne | Alfredo with Fettuccini | Parmesan Cheese | Garden Salad | Garlic Roll | Seasonal Vegetable
Add-ons: Grilled Chicken, Meatball
Upgrade: House Scratch Made Lasagna

BBQ

Pulled Pork or Cola Braised Chicken | Slider or Full-size Bun
Choice of Two: Creamy Mac & Cheese | Baked Bean | Southern Style Green Bean
House Kettle Chip | Bourbon Roasted Sweet Potato | Cole Slaw | Potato Salad

BURGER BAR

Cheddar Cheese | American Cheese | Swiss Cheese | Bacon | Green Leaf Lettuce | Tomato
House B&B Pickle | Mayonnaise | Ketchup | Mustard | Pimiento Cheese | Brioche Burger Bun
French Fries | House Kettle Chip
(Burger will be kept warm on a flat top with heat source under)

BRIDGEWATER - CATERING MENU

PAN SEARED BUFFET

Chicken, Fish or Pork - Choice of: 1 Starch | 1 Vegetable | Sauce

DELI SELECTION

Gourmet Selections: Choice of 2 Meat | 2 Cheese | 2 Bread | 2 Sides

Roast Beef | Roast Turkey | Smoked Ham | House Chicken Salad

Swiss | Cheddar | American | Provolone | Pepperjack

White | Wheat | Rye | Sour Dough | Croissant

House Kettle Chip | Broccoli Salad | Potato Salad Pasta Salad | Fruit

BOX LUNCH

Sandwich on choice of bread, select two sides:

House Kettle Chip | Broccoli Salad | Potato Salad | Pasta Salad | Fruit | Cookie

SWEET THINGS

COOKIES & SQUARES

Lemon Bar

Pumpkin Bar

Snickerdoodle Cookie

Chocolate Chip Cookie

Peanut Butter Cookie

Oatmeal Cookie

Almond Shortbread Cookie

Frosted Brownie

Douxssant: Glazed | Jam-filled | Cinnamon

CAKES, PIES & CUPCAKES

Lemon Rosemary

Peppermint White Chocolate

Eggnog

Chocolate

Caramel Apple Bourbon

Spiced Apple

Pumpkin Latte

Gingerbread

Pecan Pie

Budino

Flourless Chocolate Cake

CAST IRON (FAMILY STYLE)

Apple Cinnamon

Banana Pudding

Pineapple Upside Down