

# HORS D'OEUVRES ~PER PIECE PRICING

## COLD

- Mozzarella, Tomato & Basil Skewers \$2
- Bruschetta Diced Tomatoes, Basil, Olive Oil & Fresh Mozzarella \$1.5
- Beef Carpaccio Horseradish Cream & Crostini \$2.5
- Yucatan Crab Chips Pico de Gallo \$2
- Citrus Marinated Ceviche Jalapeno, Onion & Homemade Tortilla Chips \$2
- Tuna Tartar Crispy Won Ton \$1.5
- Smoked Salmon Cucumber Disk & Chive Cream Cheese \$2
- Lobster Salad Slider Soft Potato Roll \$3.5
- Jumbo Shrimp Cocktail House Cocktail Sauce \$ market

## HOT

- Sweet Chili Chicken Bites \$1.5
- Sesame Chicken Strips \$1.5
- Cajun Chicken Tempura Mango Barbeque Sauce \$1.5
- Lettuce Cups Chicken Bacon Ranch \$1.75
- Grilled Cheese Oven Dried Tomatoes \$1.75
- Beef Skewers Kalbi Marinated \$2.5
- BBQ Short Rib Sliders Soft Potato Roll \$3 .50
- Kalua Pork Spring Rolls Hot & Sour Dipping Sauce \$2.25
- Grilled Shrimp, Crab or Chicken Quesadilla Avocado Salsa \$1.75
- Coconut Crusted Shrimp Hot & Sour Dipping Sauce \$3.25
- Stuffed Mushrooms Lump Crab Meat & Fresh Herbs \$3.5
- Stuffed Mushrooms Italian Sausage, Parmesan Regiano & Fresh Herbs \$2.5
- Seared Diver Scallops Bacon, & Mango Sweet Chili Beurre Blanc \$3.75
- Bridgets Slider Pepper Jack, Neuskes Bacon & Sake Shiitake Sauce \$3
- Lollipop Lamb Chops Garlic & Rosemary Aioli \$4
- Mini Crab Cake Sweet Chili Butter \$3.75

## GRILLED FLAT BREAD PIZZA

- House Marinara, Mozzarella Cheese & Fresh Basil \$1.25
- Slow Braised Short Rib Caramelized Onions & Pepper Jack \$1.5
- Mango BBQ Chicken Caramelized Onions & Pepper Jack \$1.5
- Buffalo Chicken Mozzarella Cheese & Bleu Cheese Crumbles \$1.5
- Spinach, Arugula & Prosciutto Lemon Herb Drizzle \$1.5

## PER TRAY SELECTIONS

- Fresh Crudités & Dip \$2 per Person
- Assorted Artisan Cheeses & Accoutrements \$4 per Person
- Marinated & Grilled Vegetables \$4.5 per person

# DINNER PACKAGE ~ PLATINUM \$86 Per Person

## HORS D'OEUVRES

Assorted Artisan Cheeses & Accoutrements  
Wild Mushroom Grilled Flatbread Pizza with Truffle Oil  
Yucatan Crab Chips with Pico de Gallo  
Tempura Chicken with Mango BBQ Sauce  
Tuna Tartar with Crispy Won Ton

## FIRST COURSE

### Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

### Bridgets Caesar

Hearts of Romaine, Shaved Parmigiano Regiano & Homemade Caesar Dressing

### Arugula

Goat Cheese, Candied Pecans, Grapefruit, Orange & Lemon Poppy Seed Dressing

## SECOND COURSE

### Crab Cake

Panko Crusted & Baked, Avocado Salsa, Sweet Chili Butter & Crispy Apple Wood Smoked Bacon

### Shrimp Cocktail

House Cocktail Sauce

### Diver Scallops

Papardelle Pasta, Short Rib & Mushroom Ragu, Fresh Mozzarella and Herbs with Jack Daniels Reduction

### Lobster Risotto

Creamy Risotto with Fresh Maine Lobster

## THIRD COURSE

### Branzino

Roasted Cherry Tomatoes, Shiitake Mushrooms, Spinach & Sacchetti Pasta in a  
Roasted Garlic, Thyme & Saffron Broth

### Kalbi Marinated Ahi Tuna

Grilled Ahi Tuna, Lemon Buerre Blanc, Cilantro Oil, Avocado Salsa, Rice & Baby Bok Choy

### Surf n' Turf

6 Oz. Center Cut Filet Mignon, Shiitake Reduction with Sake, Green Onions & Sesame Seeds, Jumbo Shrimp,  
Day Boat Scallops, "Scampi Style", Potato du Jour & Garlic Green Beans

### Bridgets Filet Mignon

8 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions and Sesame Seeds,  
Potato du Jour & Garlic Green Beans

### Rack of Lamb

Pesto Crust, Wild Mushroom Couscous, Grilled Asparagus, Lemon Beurre Blanc

## FOURTH COURSE

### Seasonal Cheese Cake

Fresh Whipped Cream

### Six Layer Chocolate Cake

Milk Chocolate Icing Between Six Layers of Rich Velvety Chocolate Cake

### Bridgets Banana Foster

Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

# DINNER PACKAGE ~ GOLD

## FIRST COURSE

### Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

### Bridgets Caesar

Hearts of Romaine, Shaved Parmigiano Regiano & Homemade Caesar Dressing

### The Wedge

Crisp Iceberg Lettuce, Shaved Red Onion, Nueskes Bacon & Bleu Cheese Dressing

## SECOND COURSE

### Crab Cake

Panko Crusted & Baked, Avocado Salsa, Sweet Chili Butter & Apple Wood Smoked Bacon

### Tuna Tartar

Spicy Ahi Tuna Tartar & Crispy Won Ton

### Mushroom Risotto

Creamy Risotto & Wild Mushrooms

## THIRD COURSE

Choose 4 of the Following to Include on Menu

### Branzino

Roasted Cherry Tomatoes, Shiitake Mushrooms, Spinach & Sacchetti Pasta in a Roasted Garlic, Thyme & Saffron Broth

### Seafood Fra Diavolo

Pan Seared Shrimp, Scallops & Calamari, Spicy Marinara, Fettuccini & Lump Crabmeat

### Bridgets Filet Mignon

8 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions and Sesame Seeds, Served with Potato du Jour & Garlic Green Beans

### Rib Eye

16 Oz. Grilled Rib Eye, Creamy Cajun Bleu Cheese Sauce, Crispy Onion Straws, Potato du Jour & Garlic Green Beans

### Kalbi Marinated Ahi Tuna

Grilled Ahi Tuna, Lemon Beurre Blanc, Cilantro Oil, Avocado Salsa, Rice & Baby Bok Choy

### Prime Pork Chop

14 Oz. Pineapple, Caramelized Onion & Chipotle Glazed Chop, Potato du Jour & Baby Carrots

## FOURTH COURSE

### Seasonal Cheese Cake

Fresh Whipped Cream

### Six Layer Chocolate Cake

Milk Chocolate Icing Between Six Layers of Rich Velvety Chocolate Cake

### Bridgets Banana Foster

Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

**\$65 Per Person**

**Plus Beverages, Tax & Gratuity**

# DINNER PACKAGE ~ SILVER \$55 PER PERSON

## FIRST COURSE

Choose 4 of the Following to Include on Menu

### Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

### Bridgets Caesar

Hearts of Romaine, Shaved Parmigiano Regiano & Homemade Caesar Dressing

### The Wedge

Crisp Iceberg Lettuce, Shaved Red Onion, Nueskes Bacon & Bleu Cheese Dressing

### Fried Calamari

Cornmeal Crusted, Sweet Chipotle Glaze, Banana Chips, Oatmeal Clusters & Bean Sprouts

### Crab Cake

Panko Crusted & Baked, Avocado Salsa, Sweet Chili Butter & Crispy Apple Wood Smoked Bacon

### Mushroom Risotto

Creamy Risotto & Wild Mushrooms

## SECOND COURSE

Choose 4 of the Following to Include on Menu

### Grilled Atlantic Salmon

Macadamia Nut Crusted, Creamy Polenta, Garlic Broccoli Rabe, Red Peppers with a Maple, Bourbon & Mustard Sauce

### Airline Chicken Breast

Fingerling Potatoes, Broccoli Rabe, Sundried Tomatoes & Red Wine Demi

### Diablo Pasta

Shrimp, Scallops, Lump Crabmeat & Linguini, Spicy Basil Marinara & Parmigiano Regiano

### Braised Short Rib

12 Hour Braised Short Ribs, Tomato Beef Jus, Potato du Jour & Garlic Green Beans

### Branzino

Roasted Cherry Tomatoes, Shiitake Mushrooms, Spinach & Sacchetti Pasta in a Roasted Garlic, Thyme & Saffron Broth

### Bridgets Jambalaya

Marinated Chicken, Chorizo, Shrimp, Clams, Peppers, Celery, Onion, Rice & Spicy Creole Sauce

### Bridgets Filet Mignon

8 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions and Sesame Seeds, Served with Potato du Jour & Garlic Green Beans

## THIRD COURSE

### Seasonal Bread Pudding

Served Warm with Cream Anglaise & Fresh Whipped Cream

### Homemade Sorbet

Chef's Seasonal Selection

### Seasonal Cheese Cake

Fresh Whipped Cream

### Bridgets Banana Foster

Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice

# DINNER PACKAGE ~ BRONZE

## FIRST COURSE

### Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion &  
Balsamic Citrus Vinaigrette

### Bridgets Caesar

Hearts of Romaine, Shaved Parmigiano Regiano &  
Homemade Caesar Dressing

## SECOND COURSE

Choose 4 of the Following to Include on Menu

### Grilled Atlantic Salmon

Macadamia Nut Crusted, Creamy Polenta, Garlic Broccoli Rabe, Red Peppers  
with a Maple, Bourbon & Mustard Sauce

### Braised Short Ribs

12 Hour Braised Ribs, Roasted Tomato Beef Jus,  
Potato du Jour & Garlic Green Beans

### Chicken Breast

Fingerling Potatoes, Broccoli Rabe, Sundried Tomatoes & Red Wine Demi

### Crab Pasta

Cavatappi Pasta Tossed with Lump Crabmeat,  
Spicy Basil Marinara & Parmigiano Regiano

### Vegetable Pasta

Fettuccini Tossed with Mixed Vegetables & Rosa Sauce

### Bridgets Filet Mignon

6 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green  
Onions and Sesame Seeds, Served with Potato du Jour & Garlic Green Beans

## THIRD COURSE

### Philadelphia's Own Bassetts Ice Cream

Vanilla Bean or Mint Chocolate Chip

### Homemade Sorbet

Chef's Seasonal Selection

### Seasonal Bread Pudding

Served Warm with Cream Anglaise & Fresh Whipped Cream

**\$45 Per Person**

**Plus Beverages, Tax & Gratuity**

# LUNCH PACKAGE ~ 1

## FIRST COURSE

Choose 4 of the Following to Include on Menu

### Crab Cake

Panko Crusted & Baked, Avocado Salsa,  
Chef's Smashed Potato du Jour, Green Beans & Sweet Chili Aioli

### Sacchetti Primavera

Spinach and Assiago Sacchetti Pasta, Fresh Seasonal Vegetables,  
Garlic White Wine Lemon Sauce

### Chicken Breast

Garlic Broccoli Rabe, Sundried Tomatoes, Fingerling Potatoes, Red Wine Demi

### Braised Short Rib Ragu

Pappardelle Pasta, Roasted Tomatoes, Caramelized Onions, Red Wine Demi

### Vietnamese Beef Tips

Kalbi & Chili Glazed Beef, Napa & Red Cabbage, Fried Soba Noodles, Shredded  
Carrots, Bean Sprouts and Almonds

### Grilled Salmon Wrap

Atlantic Salmon, Baby Spinach, Tomato, Sliced Onion &  
Whole Grain Mustard Vinaigrette with French Fries

### Grilled Chicken Caesar

Grilled Chicken, Hearts of Romaine, Shaved Parmigiano Regiano &  
Homemade Caesar Dressing

## SECOND COURSE

### Philadelphia's Own Bassetts Ice Cream

Vanilla Bean or Mint Chocolate Chip

### Homemade Sorbet

Chef's Seasonal Selection

\$23 Per Person

Plus Beverages Tax & Gratuity

May Also sub out dessert and offer  
Mixed Green – Caesar as First Course

# LUNCH PACKAGE ~ 2

## FIRST COURSE

### Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

### Bridgets Caesar

Hearts of Romaine, Shaved Parmigiano Regiano & Homemade Caesar Dressing

## SECOND COURSE

### Chicken Breast

Fingerling Potatoes, Broccoli Rabe, Sundried Tomatoes & Red Wine Demi

### Bridgets Filet Mignon

6 Oz. Grilled Filet Mignon, Shiitake Mushroom Sauce, Green Onions and Sesame Seeds, Served with Potato du Jour & Garlic Green Beans

### Crab Pasta

Cavatappi Pasta Tossed with Lump Crabmeat,  
Spicy Basil Marinara & Parmigiano Regiano

### Grilled Atlantic Salmon

Macadamia Nut Crusted, Creamy Polenta, Garlic Broccoli Rabe, Red Peppers & A Maple, Bourbon and Mustard Sauce

## THIRD COURSE

### Seasonal Cheese Cake

Whipped Cream

### Bridgets Bananas Foster

Fresh Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

### Philadelphia's Own Bassetts Ice Cream

Vanilla Bean or Mint Chocolate Chip

\$35 Per Person

Plus Beverages Tax & Gratuity