

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

Choose 2 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

Arugula

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

SECOND COURSE

Choose 2 of the Following to Include on Menu

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

Choose 4 of the Following to Include on Menu

Branzino

Pan Seared, Mussels, Brussels Sprouts, Cherry Tomatoes, Sacchetti Pastas stuffed with Spinach & Asiago Cheese, in a Roasted Garlic, Peppercorn & Saffron Broth

Kalbi Marinated Ahi Tuna

Grilled over White Rice, Homemade Guacamole, Lemon Beurre Blanc, Grilled 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

Pistachio Crusted, Rosemary Red Bliss Potatoes, 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

Choose 2 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

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

Pan Seared, Mussels, Brussels Sprouts, Cherry Tomatoes, Sacchetti Pastas stuffed with Spinach & Asiago Cheese, in a Roasted Garlic, Peppercorn & 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. Spice Rubbed Grilled Rib Eye, Horseradish Cream, Crispy Onion Straws,
Potato du Jour & Garlic Green Beans

Kalbi Ahi Tuna

Grilled over White Rice, Homemade Guacamole, Lemon Beurre Blanc, Grilled Baby Bok Choy

Prime Pork Chop

14 Oz. Rib Chop, Grilled Peaches, Caramelized Onions, Chipotle Brown Sugar Butter,
Rosemary Red Bliss Potatoes & Grilled Asparagus

FOURTH COURSE

Choose 2 of the Following to Include on Menu

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 3 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

Sautéed Orzo, Asparagus, Sundried Tomatoes, Creole Honey Mustard Beurre Blanc

Grilled Chicken Breast

Garlic & Herb Marinated, Fried Rice & Grilled Baby Bok Choy

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

Pan Seared, Mussels, Brussels Sprouts, Cherry Tomatoes, Sacchetti Pastas stuffed with Spinach & Asiago Cheese, in a Roasted Garlic, Peppercorn & 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

Choose 2 of the Following to Include on Menu

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

Sautéed Orzo, Asparagus, Sundried Tomatoes,
Creole Honey Mustard Beurre Blanc

Braised Short Ribs

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

Chicken Breast

Garlic & Herb Marinated, Fried Rice & Grilled Baby Bok Choy

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