

# Bridges Restaurant and Bar Event Menus

## Lunch Private Dining

### Attendance Guarantee

A minimum attendance guarantee for food and beverage service is required three business days prior to your event. Should we fail to receive this guaranteed number by the specified date, your expected number of guests listed on your Banquet Event Order will be considered your guarantee of attendees. You will be charged for your guarantee or the actual attendance, whichever is larger.

### Beverages

Most selections from Bridges wine list are available for special events. We will be happy to assist you in making selections for the perfect wines to accompany your menu. If you choose to provide us with wine to serve to your guests, corkage is \$20.00 per 750-ml. bottle. A full bar is also available.

### Payment

Final payment is due the day of the event. We accept American Express, Visa, MasterCard, company check and cash. We regret we cannot bill directly.

### Deposit

A \$500 (dinner) or \$250 (lunch) deposit is necessary for the reservation of the private area dining area. The private dining area will only be reserved once we receive a deposit and this agreement is signed.

All private dining parties require a Food and Beverage Minimum, please inquire.

# Private Dining Room Deposit

Name \_\_\_\_\_

Telephone # \_\_\_\_\_

Credit # \_\_\_\_\_

Exp. Date \_\_\_\_\_

Date of Event \_\_\_\_\_

Time of  
Event \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

## **Cancellations**

Cancellation must be provided one week prior to the date of the event to receive a refund of your deposit. If you cancel your event within 7 days your deposit is nonrefundable. A no show is considered breach of contract and your credit card will be charged the room minimum.

# Sample Lunch Limited Menu 1

## First Course

### Fresh Soup of the Day

#### Organic Mixed Green Salad

*pickled strawberry, skyhill farms feta cheese,  
toasted walnuts, champagne - mint vinaigrette*

## Entrée

### Spicy Maple Grilled Chicken Sandwich

*creamy lemon-cilantro slaw, fresh cut french fries*

### Grilled Prawn Sesame Noodle Salad

*chinese & red cabbages, toasted cashews, cilantro, fried shallots,  
sesame ~ soy dressing*

### Pan Roasted Atlantic Salmon Salad

*baby kale, organic quinoa, cucumber, tomato,  
lemon vinaigrette*

### Wild Mushroom Risotto

*truffled mushrooms, parmesan cheese*

## Dessert

### Flourless Chocolate Cake

*mixed berry sauce and chantilly*

### House Made Sorbet

### Crème Brulé

*chantilly*

**\$42.00 per guest**

(Exclusive of tax and gratuity)

Menu subject to change, without notice, based upon seasonal and fresh ingredients

# Sample Lunch Limited Menu 2

## Salad Course

### Fresh Soup of the Day

#### Organic Mixed Green Salad

*pickled strawberry, skyhill farms feta cheese,  
toasted walnuts, champagne - mint vinaigrette*

## Entrée

#### Sautéed Atlantic Salmon, Mustard Dill Beurre Blanc

shaved fennel, baby kale, spring onion, farro,  
red pepper confit

#### Fresh Herb Chicken Two Ways, Truffle Butter

roasted mixed mushrooms, crispy polenta cake

#### Grilled Flat Iron Steak with Red Wine Demi

escarole, mushroom conserva,  
roasted garlic & scallion red potato mash

#### Wild Mushroom Risotto

*truffled mushrooms, parmesan cheese*

## Dessert

#### Flourless Chocolate Cake

mixed berry sauce and chantilly

#### House Made Sorbet

#### Crème Brule

*chantilly*

**\$52.00 per guest**

(Exclusive of tax and gratuity)

Menu subject to change, without notice, based upon seasonal and fresh ingredients.

# Sample Lunch Limited Menu 3

## Salad Course

### Fresh Soup of the Day

#### Organic Mixed Green Salad

*pickled strawberry, skyhill farms feta cheese,  
toasted walnuts, champagne - mint vinaigrette*

## Entrée

### Line Caught Catch of the Day

*Chef's choice*

#### Fresh Herb Chicken Two Ways, Truffle Butter

roasted mixed mushrooms, crispy polenta cake

#### Grilled New York Steak

*escarole, fall mushroom conserva,  
roasted garlic & scallion red potato mash*

#### Wild Mushroom Risotto

*truffled mushrooms, parmesan cheese*

## Dessert

#### Flourless Chocolate Cake

*mixed berry sauce and chantilly*

#### House Made Sorbet

#### Crème Brule

*chantilly*

**\$62.00 per guest**

(Exclusive of tax and gratuity)

Menu subject to change, without notice, based upon seasonal and fresh ingredients.

# Passed Hors d'oeuvres

## **Potted Pig**

*cornichon, moroccan olive, grilled baguette*

## **Grilled Chicken Satays**

*lemongrass barbecue sauce*

## **Edamame and Vella Mezzo Secco Arancini**

*spicy yuzu aioli*

## **Argentinian Spiced Steak**

*green chimichurri*

## **Waldorf Chicken Salad**

*walnuts, fruits, celery, yogurt, little gems*

## **Grilled Steak Skewers**

*black peppercorn mustard sauce*

## **Gojuchang Glazed Crispy Tofu**

*scallions, sesame seeds*

## **Smoked Salmon on Toasted Sourdough**

*horseradish crème fraiche, cucumber, chives*

## **Grilled Brie Cheese Sandwich**

*ith seasonal fruit conserve*

## **Bigeye Poke**

*seaweed, scallions, sesame*

3 Hors d'oeuvres for \$12.00 per guest

5 Hors d'oeuvres for \$18.00 per guest

# Displayed Hors d'oeuvres

## Asian Sampler

chicken satays with spicy peanut sauce  
beef satays with indonesian soy  
crispy tofu with spicy aioli  
chilled edamame with Hawaiian pink salt

**\$7.75 per guest**

## Antipasto

selection of dried and cured meats, marinated olives

**\$6.75 per guest**

## Seasonal Grilled and Raw Vegetables Platter

point Reyes bay blue cheese yogurt

**\$5.00 per guest**

## Imported and Domestic Cheese Assortment

served with sliced baguette

**\$5.75 per guest**