

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

Mixed Baby Green Salad

hosui pear, skyhill farms goat cheese,
toasted hazelnuts, 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 Brulée

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

Mixed Baby Green Salad

hosui pear, skyhill farms goat cheese,
toasted hazelnuts, champagne - mint vinaigrette

Entrée

Sautéed Atlantic Salmon,

Fuyu Persimmon Salsa

ponzu spinach, chinese sausage, shiitake mushroom,
scallion rice cake

Roasted Half Chicken,

Roasted Garlic - Thyme Butter

applewood smoked bacon, fingerling potatoes,
brussels sprouts, butternut squash puree

Grilled Flat Iron Steak

broccolini, white cheddar & garlic confit mashed potatoes,
red wine demi

Wild Mushroom Risotto

truffled mushrooms, parmesan cheese

Dessert

Flourless Chocolate Cake

mixed berry sauce and chantilly

House Made Sorbet

Crème Brulée

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

Mixed Baby Green Salad

hosui pear, skyhill farms goat cheese,
toasted hazelnuts, champagne - mint vinaigrette

Entrée

Line Caught Catch of the Day

Chef's choice

Roasted Half Chicken, Roasted Garlic - Thyme Butter

applewood smoked bacon, fingerling potatoes,
brussels sprouts, butternut squash puree

Grilled New York Steak

*broccolini, white cheddar & garlic confit mashed potatoes,
red wine demi*

Wild Mushroom Risotto

truffled mushrooms, parmesan cheese

Dessert

Flourless Chocolate Cake

mixed berry sauce and chantilly

House Made Sorbet

Crème Brulée

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