



THE BRIDGES

G O L F C L U B

Gold Dinner Package

Plated or Family Style Options

Hors d' Oeuvres Selections

Choice of three (Passed during Cocktail Hour)

Baked Stuffed Mushroom Filled with Imported Spicy Sausage, Mozzarella

Salmon Poke with Soy, Sesame, Scallion, Won Ton Chip

Tenderloin of Beef on Potato Chip with Horseradish Crème Fraiche

Vietnamese Vegetable Spring Roll, Sweet Chili Sauce

Caprese Skewer with Tomato, Mozzarella, Basil and Balsamic Glaze

Aranchini, stuffed with cheese, Spicy Tomato Fondue

Miniature Grilled Cheese, brie and caramelized onion

Starter Course

Choice of one

Organic Mixed Field Greens salad, pine nuts, julienne carrot, shaved asiago, pesto vinaigrette

Baby Spinach Salad, dried cranberries, crispy bacon, feta, lemon honey dressing

Butter Lettuce Salad, julienne carrot, crumbled goat cheese, pomegranate vinaigrette

Romaine Spears, Parmesan Cheese, Spiral Carrots, Pear Tomatoes, Caesar Dressing

Main Course

Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Choice of one entrée from this section

Roasted Pork Tenderloin, caramelized onions and port glaze

*Angus Prime Rib of Beef, Herb Jus and creamy horseradish
Baked fillet of salmon wrapped in puff pastry, Meyer Lemon Beurre Blanc
Herb Roasted Beef Tri-Tip, bourbon peppercorn sauce*

Choice of one entrée from this section

*Roasted Breast of Chicken, mushrooms, artichoke, fresh rosemary
Seared Filet of Red Snapper, Roasted Peppers, Caramelized Onions and
Roma Tomato Fondue*

*Baked Filet of Rock Cod, bell peppers, onions, garlic and tomatoes
Seared Salmon Filet, sundried tomato pesto and tarragon beurre blanc*

Choice of one entrée from this vegetarian section

*Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with
Grilled Vegetables*

*Stuffed Portobello Mushroom, Port Salut Cheese, Butternut Squash,
Arugula, Figs with a Balsamic Sage Sauce*

*Polenta Tower, layered with tomatoes, sautéed spinach, carrots, fried
onions and tomato fondue
(VEGAN & GLUTEN FREE)*

Children's Meal of Chicken Fingers and French Fries + \$15 (ages 12 and
under)

Upgrade Options:

Add on Butter Poached Jumbo Prawns + M.P

Create a Duet Plate—inquire for pricing

Platinum Dinner Package

Includes upgraded Lamour Linens on all Guest Tables, Sweetheart, and Cake table.

Plated or Family Style Options

Hors d' Oeuvres Selections (Passed during cocktail hour. Choice of three)

Baked Pancetta Wrapped Jumbo Prawn

Miniature Beef Wellington, Merlot-Thyme Reduction

New Zealand Lamb Loli-Chop, Cabernet Mint Glaze

Crispy Salmon, Avocado Spring Rolls, Spicy Mint and Cilantro Yogurt Sauce

Vegan Samosas, Mango Chutney, Spicy Mint and Cilantro Yogurt Sauce

Reception Enhancer (Displayed during Cocktail hour. Choice of one)

Chilled Cilantro Marinated Prawns with Cocktail Dipping Sauce

Imported and Domestic Cheese Display with Assorted Crackers and Baguettes

Tandoori Mixed Platter, Lamb Skewers, Prawns & Chicken with Naan Bread, Curry & Tamarind Dipping Sauce

Assorted Sushi Platter~Ahi, Hamachi, Salmon & California rolls

Starter Course (Choice of one)

Arugula and Pear salad, feta cheese, toasted pinenuts, sweet mustard vinaigrette

Baby Spinach salad, fresh strawberries, sliced almonds, crumbled feta, lemon honey vinaigrette

Iceberg Wedge salad, crispy bacon, heirloom tomatoes, onion fritters, creamy ranch dressing

Mixed Green, Golden Beets, English Cucumber, crumbled goat cheese, carrots, balsamic vinaigrette

Main Course

Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Choice of one entrée from this section

Roasted New Zealand Rack of Lamb, Herb and Dijon Mustard Crust

Grilled Angus Beef Rib Eye, Black Pepper and toasted garlic butter

Sesame Crusted Tuna Steak, Wasabi infused soy glaze

Filet Mignon, roasted shallot confit, merlot thyme reduction

Choice of one entrée from this section

*Pan Seared Filet of Salmon, champagne and chive beurre blanc
Oven Roasted Pork Tenderloin, port cherry sauce
Forest Mushroom Chicken, trio of mushrooms, shallots, thyme and
marsala
Tandoori Chicken, grilled breast of chicken, Tikka Marsala Sauce*

Choice of one entrée from this vegetarian section

*Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with
Grilled Vegetables
Stuffed Portobello Mushroom, Port Salut Cheese, Butternut Squash,
Arugula, Figs, Balsamic Sage Sauce
Polenta Tower, layered with tomatoes, sautéed spinach, carrots, fried
onions and tomato fondue
(VEGAN & GLUTEN FREE)*

Upgrade Options:

*Add on Butter Poached Jumbo Prawns + M.P
Create a Duet Plate—inquire for pricing
The Bridges Golf Club Wedding Beverage Packages
Beverage packages are in addition to the Platinum and Gold Dinner
Packages.*

*Wine service is provided during dinner with our Platinum, Gold, and Silver
bar package with a minimum of 3 hours. Packages must be consecutive
and begin at cocktail hour. A champagne toast is an additional cost of \$3
per person.*

*20% service charge and current sales tax are in addition to all food and
beverage prices.*

For pricing or to book your private tour please contact [Sandy Tijero](#) or call 925.735.4253 ext 3