

Buffet Dinner Entrees

All meals served with vegetable mélange, mixed green salad with choice of dressing, 1 starch choice, and house made rolls with butter. Chef Carving Station for Sirloin and Prime Rib. Sirloin may be pre-sliced without the carving fee. See Chicken, Salmon and Halibut preparation choices below. Also see choices for starches and dressings on the following page.

Sirloin and Chicken Dinner - Sirloin au jus with horseradish sauce and your choice of chicken.
\$24 per person, plus \$50 carving fee

Prime Rib and Chicken Dinner - Prime Rib au jus with horseradish sauce and your choice of chicken.
\$30 per person, plus \$50 carving fee

Sirloin and Salmon Dinner - Sirloin au jus with horseradish cream sauce and your choice of salmon.
\$26 per person plus \$50 carving fee

Prime Rib and Salmon Dinner - Prime Rib au jus with horseradish sauce and your choice of salmon.
\$32 per person plus \$50 carving fee

Sirloin and Halibut Dinner - Sirloin au jus with horseradish sauce and your choice of halibut.
\$32 per person plus \$50 carving fee

Prime Rib and Halibut Dinner - Prime Rib au jus with horseradish sauce and your choice of halibut.
\$38 per person plus \$50 carving fee

Chicken Options

Chicken Marsala - Creamy Marsala wine sauce with sautéed onions and mushrooms.

Bourbon Orange Chicken - Pan seared chicken in a zesty orange bourbon sauce.

Caprese Chicken - Basil Pesto marinated chicken topped with roasted grape tomatoes, melted mozzarella, and balsamic glaze.

Artichoke Chicken - Grilled chicken tossed in a white wine, garlic, and artichoke sauce.

Chicken Picatta - Pan seared chicken in a white wine, lemon, and caper sauce.

Sun Dried Tomato Chicken - Sun dried tomato marinated chicken in a creamy sun dried tomato alfredo sauce with spinach.

Salmon and Halibut Options

Coriander - Fish dusted with toasted coriander and grilled, and brushed with butter to finish.

Lemon Buerre Blanc - Fish is pan seared and topped with a light lemon buerre blanc sauce.

Caprese - Fish is pan seared, then topped with basil pesto and parmesan, and topped with balsamic glaze and roasted grape tomatoes.

Basil Alfredo - Fish is grilled and topped with a rich and creamy basil pesto alfredo sauce.

Lemon Caper - Fish is seared and topped with a white wine, garlic, lemon, and caper sauce.

Mango Hibiscus - Fish is seared and topped with a mango sauce infused with hibiscus flowers and vodka.

Strawberry Margarita - Fish is grilled and topped with a strawberry margarita glaze.

Starch Options ~ Select one for your meal

Garlic Parmesan Mashed Potatoes

Wild Rice Pilaf

Mushroom Risotto

Bleu Cheese Mashed Potatoes

Scalloped Potatoes

Salad Dressing Options ~ Select two for your meal

Ranch

Blue Cheese

1000 Island

Blueberry Vinaigrette

Balsamic Vinaigrette

House Specialties

Available to parties of 20 or less

Wagyu New York Strip ~ A beautifully marbled Wagyu strip steak, grilled to your liking, and topped with blackberry and pinot noir butter. Served with choice of starch, vegetable mélange, green salad with choice of dressing, and house made rolls with butter.

\$55 per person

Grilled Lobster Tail ~ An 8 ounce lobster tail, grilled to perfection, and served with clarified butter. Served with choice of starch, vegetable mélange, green salad with choice of dressing, and house made rolls with butter.

\$40 per person

Cured Pork Chop ~ A brown sugar cured 10 ounce bone in pork chop topped with charred leeks and apples, and fried fennel fronds. Served with choice of starch, vegetable mélange, green salad with choice of dressing, and house made rolls with butter.

\$24 per person

Bridges Barbeque Buffet

\$18 per person

Mix and match any 2 items below

Add a third item for an additional \$2 per person

Beef Brisket - Succulent brisket smoked on our Missouri style smoker, then braised till it's falling apart tender and topped with your choice of sauce.

BBQ Pulled Pork - Apple braised pork shoulder with your choice of sauce.

Quartered Chicken - Quartered smoked game hens topped with your choice of sauce.

Chicken Breast - 5 ounce antibiotic and hormone free chicken breast, grilled and topped with your choice of sauce.

Baby Back Ribs - Beef baby back ribs, smoked in our Missouri style smoker, then beer braised till they're falling off the bone tender! Your choice of sauce.

Pork Country Style Ribs - Meaty country style pork ribs, smoked on our Missouri style smoker, then apple braised till they're falling apart tender, and topped with your choice of sauce.

Grilled Portabella Mushrooms - For our vegetarian and vegan friends! Marinated and grilled portabella mushrooms with your choice of sauce.

Salmon - Additional \$2 upgrade per person ~ 4 ounce portions of grilled Scottish salmon, brushed with your choice of sauce.

Barbeque Side Options

Choose any 3 items below

(Add a fourth item for an additional \$1 per person)

Housemade Potato Salad ~ Housemade Coleslaw ~ Fresh Fruit ~ Baked Beans ~
Green Salad with your choice of housemade dressing ~ Housemade Biscuits with butter and honey ~
Housemade Cornbread with butter and honey ~ Housemade Green Chile Cornbread with butter & honey
Pasta Salad - your choice of oil and vinegar or mayonnaise based dressing

Barbeque Sauce Options

Traditional - A smoky sweet traditional BBQ sauce

Bourbon - Our traditional sauce, kicked up a notch with Jim Beam bourbon whiskey

Honey Sriracha - A sweet and spicy blend with fresh cilantro

Sweet Thai Chile - Our traditional sauce with an Asian twist!

Carolina Dijon - A smoky mustard based sauce

Sticky Sweet - A sweeter sauce, balanced with the bitterness of dried hops sprinkled on top

Red Chile - This one packs a little kick! Red Chile adds a little heat to our traditional sauce

Green Chile - Roasted Hatch green chiles add a subtle spice to our traditional sauce

Fiesta Time Buffet!

Taco Bar – Mix and Match any 2 proteins below. Taco Bar includes choice of 2 side dishes (at the bottom of the page), flour and/or corn tortillas, cheese, shredded lettuce, diced tomato, diced onion, house made salsa, and sour cream.

\$18 per person for one of the following entrees:

- Ground Beef
- Pulled Pork
- Antibiotic and hormone free Chicken
- Grilled Portabella Mushrooms

Enchilada Bar – Mix and Match any 2 proteins below. Enchilada Bar includes choice of 2 side dishes (at the bottom of the page), choice of filling, shredded lettuce, diced tomato, diced onion, house made salsa, and sour cream.

\$18 per person for one of the following entrees:

- Ground Beef
- Pulled Pork
- Antibiotic and hormone free Chicken
- Cheese

Fajita Bar – Mix and Match any 2 proteins below. Fajita Bar includes choice of 2 side dishes (at the bottom of the page) includes 2 side dishes, flour tortillas, your choice of fillings, sautéed peppers and onions, cheese, shredded lettuce, diced tomatoes, diced onions, house made salsa, and sour cream.

\$18 per person for one of the following entrees:

- Steak
- Pulled Pork
- Antibiotic and hormone free Chicken
- Grilled Portabella Mushrooms

Build your own Nacho Bar – Mix and Match any 2 proteins below. Nacho Bar includes tortilla chips, nacho cheese, your choice of meat, seasoned black beans, pickled jalapenos, house made salsa, and sour cream.

\$16 per person for one of the following entrees:

- Ground Beef
- Pulled Pork
- Antibiotic and hormone free Chicken
- Grilled Portabella Mushrooms

Fiesta Side Dishes – Two choices included in your meal. Additional side \$2 each per person.
Spanish Rice ~ Seasoned Pinto Beans ~ Seasoned Black Beans ~ Refried Pinto Beans ~ Cilantro Lime Rice

Fiesta Add-ons – Guacamole \$3 per person ~ Avocado \$3 per person ~ Black Olives \$1 per person
~ Pickled Jalapenos \$1 per person ~ Green Chiles \$1 per person.

Italiano Buffet

Mix and match any 2 items below.
Add a third item for an additional \$2 per person.

Spaghetti Bolognese - Traditional marinara with ground beef and pork.
\$18 per person

Chicken Alfredo - Classic creamy alfredo sauce with antibiotic and hormone free chicken.
\$18 per person

Basil Pesto Chicken Alfredo - Traditional creamy alfredo sauce with antibiotic and hormone free chicken and rich basil pesto.
\$18 per person

Lasagna - Ricotta cheese layered with noodles and marinara sauce, with your choice of fillings.
\$18 per person

Veggie
Italian Sausage

Baked Ziti - Penne pasta tossed with marinara sauce, topped with parmesan and mozzarella cheeses, and baked till golden brown.
\$16 per person

Housemade Mac and Cheese - Penne pasta tossed with a rich and creamy house made cheese sauce.
\$16 per person

Add truffle - \$2 per person
Add Bacon - \$1.50 per person
Add Lobster - \$3.00 per person

Box Lunches

All boxes include a full or 1/2 sandwich or wrap, 1 side and 1 cookie

Sandwiches or Wraps - Full Sandwich \$12 ~ Half Sandwich \$10

Beef
Turkey
Pastrami

Sides - Potato Salad ~ Coleslaw ~ Fruit Salad ~ Bag of Chips. *Add a side salad to the Box - \$2

Light Appetizers

All trays based on 50 servings

Smoked Salmon on Crackers - Smoked Salmon and dill caper cream cheese served on crisp crackers.
\$1.50 per person -or- \$80 per tray (cucumber substitution available)

Stuffed Mushrooms - White mushrooms caps stuffed with your choice of filling and baked.
Bacon and Bleu Cheese - \$1.50 per person -or- \$75 per tray
Andouille Stuffed - \$1.50 per person -or- \$75 per tray
Crab Stuffed - \$1.75 per person -or- \$85 per tray

Tomato Basil Bruschetta - Toasted crostini topped with fresh tomatoes, basil, garlic, and feta cheese.
\$1.50 per person -or- \$70 per tray

Chips and Salsa - Tortilla chips and house made salsa
\$.75 per person -or- \$30 per tray
Add Guacamole - \$1.50 per person -or- \$75 per tray

Crudités Platter - Fresh, seasonal vegetables served with ranch dressing.
\$1.00 per person -or- \$50 per tray
Add Hummus \$.50 per person -or- \$25 per tray

Shrimp Cocktail - Chilled shrimp served with cocktail sauce and lemons.
\$3.00 per person -or- \$150 per tray.
Additional \$25 for Bacon Wrapped Shrimp.

Fresh Fruit and Cheese Display - Your choice of domestic or imported cheese variety, displayed with seasonal fresh fruit and crackers.
Domestic cheese - \$2.25 per person -or- \$125 per tray
(cheddar, swiss, pepperjack)
Imported cheese - \$3.50 per person -or- \$175 per tray
(Spruce Aged Cheddar, Buttermilk Bleu Affine, Mezzaluna Fontina, Vintage Van Gogh Gouda, Grand Cru Alpine style cheese)

Black Forest Ham Pinwheels - Jalapeno Cheddar tortillas filled with basil cream cheese, mixed greens, Black Forest ham, and balsamic glaze, then rolled and cut into pinwheels.
\$1.50 per person -or- \$80 per tray

Blue Crab on Cucumber Slices - Refreshing blue crab salad on crisp cucumber rounds and garnished with lemon.
\$1.75 per person -or- \$85 per tray

Flatbread - Baked flatbread wedges with your choice of toppings.
Alfredo sauce, prosciutto, roasted grape tomato, and bleu cheese.
\$2.00 per person -or- \$100 per tray
Margherita- Marinara sauce, tomato, basil, and mozzarella cheese.
\$1.75 per person -or- \$80 per tray
Black and Bleu- Alfredo sauce, blackened steak, and bleu cheese.
\$2.00 per person -or- \$100 per tray

Light Appetizers - Page 2

Caprese Skewers - Basil pesto marinated mozzarella balls and grape tomatoes, glazed with balsamic.
\$1.50 per person -or- \$75 per tray

Asian Shrimp Wonton Cups - A crispy wonton shell filled with ginger sesame slaw and Asian glazed shrimp.
\$2.00 per person -or- \$100 per tray

California Rolls - Sushi rolls filled with crab, cucumber, and avocado. Served with wasabi and soy sauce.
\$3.00 per person -or- \$150 per tray

Spanakopita Bites - Puff pastry filled with feta, spinach, and lamb.
\$1.50 per person -or- \$75 per tray

Sun Dried Tomato Basil Tater Tots - Hand crafted sun dried tomato, basil, and feta tater tots served with balsamic aioli dipping sauce.
\$1.50 per person -or- \$75 per tray

Heavy Appetizers

All trays based on 50 servings

Artichoke and Tapenade Dip - Cream cheese based dip with marinated artichokes and black olive tapenade, served with pita crisps. \$1.75 per person -or- \$85 per tray

Crab Dip - Creamy crab dip served with crostini. \$2.00 per person -or- \$100 per tray

Pulled Pork Sliders - House made slider rolls, tender BBQ pulled pork, pickled onions, and fresh jalapenos. \$2.50 per person -or- \$125 per tray

Meatballs - Pork and beef meatballs in your choice of sauce (select one option below)
\$2.00 per person -or- \$100 per tray

Sauce Options

Traditional - A smoky sweet traditional BBQ sauce

Bourbon - Our Traditional sauce, kicked up a notch with Jim Beam bourbon whiskey

Honey Sriracha - A sweet and spicy blend with fresh cilantro

Sweet Thai Chile - Our Traditional sauce with an Asian twist!

Carolina Dijon - A smoky mustard based sauce

Sticky Sweet - A sweeter sauce, balanced with the bitterness of dried hops sprinkled on top

Red Chile - This one packs a little kick! Red Chile adds a little heat to our Traditional sauce

Green Chile - Roasted Hatch green chile adds a subtle spice to our Traditional sauce

Coconut Shrimp - Fresh Shrimp coated in shredded coconut, beer battered, and fried. Served with sweet Thai chile and coconut dipping sauce. \$3.00 per person -or- \$150 per tray

Chicken Taquitos - Flour tortillas stuffed with chicken and cheese, and fried till crispy. Served with house made salsa. \$1.50 per person -or- \$85 per tray

Tchoupitoulas Beef Skewers - Blackened bistro steak strips served with tangy mueniere sauce.
\$2.50 per person -or- \$125 per tray

Bite Sized Beef Wellington - Puff pastry stuffed with tender beef, mushroom duxelle, whole grain mustard, and hearty gravy. \$2.50 per person -or- \$125 per tray

Egg Rolls - Pork and vegetable egg rolls fried to crispy perfection and served with tangy Ponzu dipping sauce.
\$2.50 per person -or- \$125 per tray

Antipasto Tray - Salami, Prosciutto, basil marinated mozzarella balls, artichoke hearts, roasted red peppers, kalamata olives, manzanilla olives, feta cheese, and crostini. \$2.75 per person -or- \$150 per tray

Potato Skins - Crispy potato skins with your choice of toppings served with ranch.

Bacon and Blue Cheese - \$2.00 per person -or- \$100 per tray

Loaded - \$2.50 per person -or- \$125 per tray

Pulled Pork, Green Chile, and Cheddar - \$2.50 per person -or- \$125 per tray

Heavy Appetizers - Page 2

Refried Bean Dip - Refried Beans mixed with house made salsa and layered with melted cheddar cheese, sour cream, and black olives. \$1.50 per person -or- \$75 per tray

Add Guacamole - \$.50 per person -or- \$25 per tray

Add shredded lettuce, diced tomato, diced onion - \$.25 per person -or- \$15 per tray

Chicken Wings - Crispy fried chicken wings with your choice of sauce. \$1.50 per person or \$75 per tray.
Flavor Choices: Honey Sriracha ~ Bourbon BBQ ~ Sweet and Sticky with Hops ~ Teriyaki

Chicken Skewers - Hormone and antibiotic free chicken strips with your choice of sauces.
\$1.50 per person -or- \$75 per tray

Thai Peanut Sauce

Barbecue Sauce

Chipotle Lime Marinated

Orange Bourbon Sauce

Sweet Thai Chile Sauce

Teriyaki

Party Sub Sandwich - A fresh baked baguette with your choice of meat and cheese, cut into bite size sandwiches. Served with lettuce, tomato, onion, mayonnaise, and mustard on the side. (Feeds appx. 20)

CHEESE OPTIONS: Cheddar, Swiss, or Pepperjack.

Roast Beef - \$35 per sub

Turkey - \$30 per sub

Italian - \$35 per sub

Grilled Veggie - \$30 per sub