



Catering Menu

Breakfast

Continental #1

Assorted pastries with butter and preserves
Juices and coffee and tea
\$6.95 plus HST and 15% Gratuities

Continental #2

Assorted pastries with butter and preserves
Fresh Fruit
Juices and coffee and tea
\$7.95 plus HST and 15% Gratuities

Hot Breakfast Buffet #1

Scrambled eggs, bacon, sausage, home fries
Pancakes and fruit cocktail
Juices and coffee and tea
\$8.95 plus HST and 15% Gratuities
Minimum 10 people
(Less than 20 people will be accommodated inside Bridges Bistro restaurant)

Hot Breakfast Buffet #2

Scrambled eggs, bacon, sausage, home fries
Pancakes, fresh fruit salad and croissants
Juices and coffee and tea
\$10.95 plus HST and 15% Gratuities
(Minimum 20 people)

Additional Breakfast items per person

Eggs Benedict	\$2.25	Waffles with fruit	\$2.95
Assorted cereals	\$1.50	Toaster setup asst breads	\$1.75



Catering Menu

Coffee Breaks and Refreshments

Brewed Coffee, 10 cup Thermos \$12.95
Regular, Decaf or Tea

Assorted herbal tea each \$1.75
Assorted juices individual bottles each \$2.25
Assorted canned pop each \$1.75
Bottled water each \$1.75
Sparkling Perrier water each \$2.50

Pitcher of juice (apple or orange) 60oz \$12.95
Pitcher of white milk 60 oz \$13.95
Pitcher of chocolate milk 60oz \$14.95
Pitcher of iced tea 60oz \$12.95

Muffins, Danishes or Croissants each \$1.75
Assorted Cookies per dozen \$14.00
Assorted Sweet Tray per person \$2.25
Assorted Fruit Yoghurt each \$2.25
Granola bars each \$2.00
Whole Fruit Apple, orange, banana each \$1.25
Fresh Fruit Platter per person \$2.95
Vegetable tray with dip per person \$2.95
Cheese and cracker platter per person \$3.95
International cheese platter per person \$4.95

Prices subject to 13% HST and 15% Gratuities



Catering Menu Lunch

Sandwich Buffets

Finger Sandwich buffet

1 and half sandwich per person

With choice of 2 salads: Garden salad, Caesar salad, Coleslaw or Pasta salad

Or Choose 1 salad and 1 soup of the day

Includes pickle tray, assorted sweets and coffee and tea

\$11.95 per person plus 13%HST and 15% Gratuities

Wrap Sandwich buffet

2 wrap halves per person

With choice of 2 salads: Garden salad, Caesar salad, Coleslaw or Pasta salad

Or Choose 1 salad and 1 soup of the day

Includes pickle tray, assorted sweets and coffee and tea

\$12.95 per person plus 13%HST and 15% Gratuities

Assorted Sandwich buffet

1 and half sandwich per person

Assortment of wraps, finger sandwiches and Kaiser sandwiches

With choice of 2 salads: Garden salad, Caesar salad, Coleslaw or Pasta salad

Or Choose 1 salad and 1 soup of the day

Includes pickle tray, assorted sweets and coffee and tea

\$12.95 per person plus 13%HST and 15% Gratuities

Deli Sandwich buffet

Tray of assorted deli meats and sliced cheese served with assorted breads

With choice of 2 salads: Garden salad, Caesar salad, Coleslaw or Pasta salad

Or Choose 1 salad and 1 soup of the day

Includes pickle tray, assorted sweets and coffee and tea

\$13.95 per person plus 13%HST and 15% Gratuities



Catering Menu

Hot Lunch Buffets

(minimum 15 people)

Herb Roasted chicken \$14.95

Spice Crusted Chicken \$14.95

Pork tenderloin with an apple demi-glaze \$14.95

Roast Beef au jus \$15.95

Salmon in Creamy Dill sauce \$15.95

The above lunch Buffets come with:

Choice of 1 Pasta: Penne Alfredo, Blush Cappeletti, Pesto aioli Penne, Penne Primavera or Perogies

Choice of 1 Salad: Garden salad, Caesar salad, Coleslaw or Tomato&Mushroom vinaigrette salad

Choice of 1 Side: Mashed Potatoes, Rice Pilaf or Oven Roasted Potatoes
Includes pickle tray, assorted sweets and coffee and tea

(prices per person subject to 13%HST and 15% Gratuities, minimum 15 people)

Oriental Lunch Buffet

Chop Suey, Fried Rice, Sweet&Sour Chicken Balls, Egg Rolls

With choice of 1 stir fry: Beef, Chicken or vegetarian

Assorted sweets and coffee and tea

\$13.95 per person plus 13%HST and 15% Gratuities

Italian Lunch Buffet

Choice of 2 Pastas: Blush Cheese Cappeletti, Meat Lasagna, Three Cheese Lasagna, Penne Pesto Aioli or Penne Alfredo

Includes Caesar salad, Garlic Bread, assorted sweets and coffee and tea

\$14.95 per person plus 13%HST and 15% Gratuities

Mexican Lunch Buffet

Ground beef Taco sauté, Chicken or Beef Fajita sauté,

Hard taco shells and tortillas, Toppings and fixings on the side,

Served with Garden salad, assorted sweets, Coffee and tea

\$14.95 per person plus 13%HST and 15% Gratuities



Catering Menu

Appetizer Buffets/Cocktail Party Menu

Cold Appetizer Buffet

Fresh vegetable tray with dip, Cheese tray with Pate Crackers
Antipasto platter with a tuna vegetable mixture, salami and olives
Devilled eggs, Fresh fruit tray

\$10.49 per person plus 13% HST and 15% Gratuities
(minimum 20 people)

Hot and Cold Appetizer Buffet

Fresh vegetable tray with dip, Fresh fruit tray
Cheese tray with Pate, Crackers
Antipasto platter with a tuna vegetable mixture, salami and olives
Mini Quiche, Meat balls in a sweet Teriyaki sauce or spicy Thai
Mini egg rolls with a plum sauce, Popcorn shrimp

\$14.99 per person plus 13% HST and 15% Gratuities
(minimum 20 people)

Executive Cocktail Party

Fresh vegetable tray with dip, Fresh fruit tray
International cheese tray with Pate, Assorted crackers
Antipasto platter with a tuna vegetable mixture, salami and olives
Mini Quiche, Meat balls in a sweet Teriyaki sauce or spicy Thai
Mini egg rolls with a plum sauce, Honey garlic chicken wings
Smoked salmon canapés, Vegetable crustini with goat cheese
Chicken or beef skewers with a peanut sauce

\$18.99 per person plus 13% HST and 15% Gratuities
(minimum 20 people)



Dinner Buffets

Buffet "A"

Vegetable platter with dip, Caesar salad and Garden salad

Choice of one pasta: Primavera Pasta or Pesto Aioli pasta or Perogies

Choice of one entrée: Oven Roasted Rosemary Chicken, Roast Pork Loin or Roast turkey with stuffing

Choice of one side: Oven roasted, rice pilaf or mashed

Accompanied by the vegetables of the day and dinner rolls and butter

Dessert, assorted squares Coffee and tea

\$19.95 per person, plus 13% HST and 15% gratuities (minimum 25 people)

Buffet "B" Carved Roast Beef

Vegetable platter with dip, Caesar salad, Garden Salad and Pasta Salad

Choice of one pasta: Primavera Pasta or Pesto Aioli pasta or Perogies

Carved Roast beef

Plus choice of one entrée: Oven Roasted Rosemary Chicken, Creamy Dill Salmon,
Pork Tenderloin in an apple cider Demi-glaze or Teriyaki Chicken Stirfry

Choice of one potato: Oven roasted, rice pilaf or mashed

Accompanied by the vegetable of the day and dinner rolls and butter

Dessert, assorted squares Coffee and tea

\$23.95 per person, plus 13% HST and 15% gratuities (minimum 25 people)

Buffet "C" Carved Roast Beef

Vegetable platter with dip, International cheese platter with crackers, pickle tray,
Caesar salad, Garden salad and Pasta salad

Choice of one pasta: Primavera pasta, Spinach & ricotta cannelloni's, Perogies or Three cheese lasagna

Carved Roast beef

Plus choice of one entrée: Chicken Marsala, Creamy Dill Salmon, Teriyaki Stirfry
Pork Tenderloin with an apple cider Demi glaze or Roast turkey with stuffing

Choice of one potato: Oven roasted, rice pilaf or mashed potatoes

Accompanied by the vegetable of the day and dinner rolls and butter

Dessert, assorted squares and cakes Coffee and tea

\$26.95 per person, plus 13% HST and 15% gratuities (minimum 25 people)

Change your Carved Roast Beef to Carved Prime Rib for an additional \$5.00 per person
(only with Buffet "B" or "C")

Additional items priced per person

Meat Balls \$2.00

Chicken Wings \$2.95

Shrimp Skewers \$3.25



Catering Menu

Plated Dinners

Minimum 15 people, Please note: All guests will have the same dinner

All dinners include:

Garden salad or Caesar salad
Fresh vegetables of the day
Chefs choice of dessert
Coffee and tea
Prices subject to 13% HST and 15% gratuities

Herb Chicken Supreme with a stone ground mustard sauce \$21
Served with oven roasted potato or rice pilaf or mashed potato

Chicken Parmesan \$22
Served with pasta with a basil tomato sauce and garlic bread

Chicken or Beef stir fry with a sweet Teriyaki sauce on rice \$21

Roasted turkey with stuffing, mashed potatoes and gravy \$22

Port Pork Tenderloin with an apple compote \$23
Served with oven roasted potato or rice pilaf or mashed potato

Salmon Florentine on a bed of spinach with a cream sauce \$24
Served with oven roasted potato or rice pilaf or mashed potato

Pecan crusted chicken with Southern Comfort sauce \$22
Served with oven roasted potato or rice pilaf or mashed potato

Prime Rib au jus with Yorkshire pudding \$28
Served with oven roasted potato or rice pilaf or mashed potato



Bar Pricing

Cash Bar

Domestic beer \$4.25
Imported beer \$5.25
Shot 1 oz \$4.75
Glass wine \$5.50
Coolers \$5.50
Premium liqueurs \$5.50
Soft drinks, bottled water \$1.50

(above prices include HST)

Host Bar

Domestic beer \$3.67
Imported beer \$4.51
Shot 1 oz \$3.98
Glass wine \$4.65
Coolers \$4.87
Premium liqueurs \$4.65
Soft drinks, bottled water \$1.33

**(above prices subject to 13% HST
and 15% Gratuities)**

**Bar sales less than \$200 before taxes are subject to a bartending fee of \$12 per hour for a minimum 3 hours

Wine

750ml Bottles, prices subject to 13% HST and 15% gratuities

White

USA, Mondavi Woodbridge Sauvignon Blanc \$31
Australia, Lindemans Bin 65 Chardonnay \$26
California, Beringer Pinot Grigio \$24
Canada, Inniskillin Late Harvest Riesling \$32

Red

Italy, Masi Valpolicella \$37
Australia, Wolf Blass Shiraz-Cab sauvignon \$39
France, Fat Bastard Shiraz \$37
South Africa, Two Oceans Pinot Noir \$26
Canada, Stonechurch Merlot \$37
California, Beringer Cabernet Sauvignon \$24
Australia, Rosemount Cabernet-Merlot \$32
Italy, Gabbiano Chianti \$33

Corking fees for bringing your own wine

750ml bottles \$10.00 plus 13%HST and 15% gratuities
1500ml bottles \$15.00 plus 13%HST and 15% gratuities

* Bridges Bistro staff reserves the right to stop serving intoxicated guest