



9203 -111 Avenue
Edmonton, Alberta T5G 0A2
Phone 780-425-0173
bridgescatering.ca

Appetizer Menus

We offer individual packaging for all of our menu items to safely serve your group.
We would be pleased to customize a menu for your event, please enquire for creativity!

Platters

Small platters serve approximately 15 people. Large platters serve approximately 30 people.

Cheese Board

Small \$55.00 | Large \$110.00

a variety of domestic and imported cheeses served with crackers & grapes

Vegetable Platter

Small \$40.00 | Large \$80.00

a colorful array of fresh seasonal vegetables served with a cream dip

Deli Meat Platter

Small \$60.00 | Large \$120.00

with salami, turkey, ham, roast beef & garlic sausage served with sliced baguette

Olive & Pickle Platter

Small \$35.00 | Large \$70.00

a variety of olives, sweet pickles, garlic dills & pickled vegetables

Fruit Platter

Small \$45.00 | Large \$90.00

fresh seasonal sliced fruit



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Dips

serves approximately 15-20 people

Mediterranean Dip

\$50.00 per order

traditional hummus topped with olives, peppers and feta cheese served with pita crisps

Traditional Spinach Dip

\$45.00 per order

served with assorted breads and crackers

Traditional Chickpea Hummus

\$45.00 per order

served with fresh pita

Tzatziki

\$40.00 per order

served with fresh pita

Bridges Salsa

\$40.00 per order

served with tricolor tortilla chips

Cold Appetizers

We offer individual packaging for all of our menu items to safely serve your group. We would be pleased to customize a menu for your event, please enquire for creativity! Appetizers are priced by the dozen; we have a minimum of 2 dozen per item.

Caprese Salad Skewers

bocconcini, cherry tomato and basil marinated with a pine nut pesto
\$22.00 per dozen

Antipasto Skewer

mozzarella, salami, olive, artichoke skewers
\$26.00 per dozen

Brie and Pear Phyllo Parcels

brie with poached pear and sundried cranberries
\$22.00 per dozen

Artichoke Phyllo Parcels

artichoke, green chilies and parmesan
\$22.00 per dozen

Devilled Eggs

garnished with crisp capers and smoked paprika
\$16.00 per dozen

Spinach and Artichoke Dip

served in miniature bread bowls
\$24.00 per dozen

Chicken Taco Cup

flour tortillas cup filled with seasoned ground chicken, cheddar cheese
and black bean salsa
\$28.00 per dozen

Prosciutto Wrapped Gouda

served with crisp green apple and a Dijon aioli drizzle
\$28.00 per dozen

Blackened Shrimp Bites

creole shrimp served with avocado on a crisp cucumber slice
\$28.00 per dozen

Cold Appetizers

Smoked Salmon Spheres

filled with caramelized apple and cream cheese
\$28.00 per dozen

Curried Shrimp Phyllo Bites

mildly spiced creamy shrimp in a crisp phyllo triangle
\$26.00 per dozen

Cocktail Wraps

soft tortilla shells filled with roast beef, black forest ham, smoked turkey and salami
\$20.00 per dozen

Miniature Yorkshire Puddings

filled with roast beef, topped with a horseradish aioli
\$28.00 per dozen

Prosciutto Flatbread

with arugula, goat cheese and sautéed pears
\$24.00 per dozen

Smoked Salmon Flatbread

with herbed cream cheese with fresh dill, lemon, capers and red onion
\$24.00 per dozen

Garden Flatbread

with roast vegetables, olive oil and fresh herbs
\$24.00 per dozen

Hot Appetizers

We offer individual packaging for all of our menu items to safely serve your group. We would be pleased to customize a menu for your event, please enquire for creativity! Appetizers are priced by the dozen; we have a minimum of 2 dozen per item.

Italian Stromboli

filled with Italian deli meats and cheeses
\$28.00 per dozen

Bacon Cheddar Quiche

miniature quiche filled with bacon, cheddar cheese and bell peppers
\$20.00 per dozen

Roast Tomato and Peppered Goat Cheese Quiche

miniature quiche filled with roasted cherry tomatoes and peppered goat cheese
\$20.00 per dozen

Open Faced Bison Sliders

topped with applewood smoked cheddar and crispy fried onions
\$30.00 per dozen

Miniature Perogy & Ham Sausage Skewers

served with a herbed sour cream dip
\$24.00 per dozen

Mushroom Artichoke Twice Baked Potato Baskets

mushroom, artichoke and chevre in a potato crust
\$24 per dozen

Cheddar and Chive Twice Baked Potato Baskets

cheddar cheese and chives in a potato crust
\$24.00per dozen

Grilled Shrimp Cakes

served with a lemon ginger aioli
\$32.00 per dozen

Chickpea Sliders

with caramelized onions and tzatziki spread
\$28.00 per dozen

Hot Appetizers

Steak Sandwiches

grilled beef tenderloin served on mini garlic bread topped
with sautéed mushroom, and Swiss gruyere
\$36.00 per dozen

Chicken Dumplings

served with a teriyaki dipping sauce
\$18.00 per dozen

Mediterranean Lamb Meatball & Artichoke Skewer

brushed with olive oil and lemon juice
\$28.00 per dozen

Cocktail Meatballs with Mustard Cream Sauce

all beef cocktail meatballs in a grainy mustard cream sauce
\$14.00 per dozen

Cocktail Meatballs with Polynesian Sauce

all beef cocktail meatballs in a sweet and sour pineapple sauce
\$14.00 per dozen

Thai Peanut Chicken Satay

with coconut Thai peanut sauce
\$26.00 per dozen

Greek Chicken Satay

miniature souvlaki marinated with olive oil, lemon and oregano
\$26.00 per dozen

Interactive Stations and Bars

Bridges Catering offers a variety of interactive stations and bars. Stations or bars can be added to an appetizer menu or a combination of stations and bars can be a fun way to offer your guests a dinner buffet. We also have all day breakfast stations for a great start to your day or as a perfect late-night meal.

Chefs are available to provide onsite cooking experience for your guests.

Interactive Stations

Stations are priced per person; we have a minimum of 25 guests per station.

Beef on a Bun Station

tender sliced beef served with a grainy mustard aioli, horseradish, whipped butter and assorted rolls
\$5.00 per person

Slider Station

beef hamburger sliders, or all beef mini hot dog sliders, or veggie sliders accompanied with cheddar cheese, pickles, mustard and ketchup
\$4.00 per person

Taco Station

Lime Tequila Marinated Chicken
served with shredded cheddar, salsa, avocado cream and soft taco shells
OR
Refried Bean with Sautéed Peppers, Zucchini and Onion
served with shredded cheddar, salsa, avocado cream and soft taco shells
\$5.00 per person

Sauté Station

sautéed prawns and scallops with a lemon lime tequila drizzle on a bed of mango fruit salsa
\$10.00 per person

Antipasto Station

~ Salami, Prosciutto, Capicola,
~ Domestic and Imported Cheeses
~ Italian Olives
~ Marinated Vegetables
~ Roasted Red Pepper
~ Fresh Grapes, Dried Fruit and Nuts
and a variety of crackers, breads and baguettes
\$10.00 per person



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Mini Entrée Stations

Stations are priced per person; we have a minimum of 25 guests per station.

Butter Chicken Mini Entrée

butter chicken served with basmati rice and naan crisp
\$7.00 per person

Butter Cauliflower Mini Entrée

butter cauliflower served with basmati rice and naan crisp
\$7.00 per person

Stir Fry Mini Entrée

grilled chicken and vegetables served with steamed rice or noodles
\$7.00 per person

Beef Bourguignon Mini Entrée

mashed potatoes topped with tender diced beef, carrots, mushrooms
and pearl onions in a savory gravy
\$7.00 per person

All Day Breakfast Stations

Stations are priced per person; we have a minimum of 25 guests per station.

Breakfast Poutine Station

hash browns, scrambled eggs and cheese curds topped with hollandaise sauce and your choice
of crumbled bacon or turkey sausage
\$7.00 per person

Waffle Station

waffles served with mixed berries, maple syrup, whipped cream,
and whipped butter
\$6.00 per person

Interactive Bars

Bars are priced per person; we have a minimum of 25 guests per bar.

Pasta Bar

fusilli pasta served with marinara and creamy alfredo sauce
finish off your pasta with a selection of tasty toppings
(see below for toppings)
\$6.00 per person

Mac N Cheese Bar

finish off your mac n cheese with a selection of tasty toppings
(see below for toppings)
\$6.00 per person

Mashed Potato Bar

finish off your mashed potato with a selection of toppings
(see below for toppings)
\$6.00 per person

Poutine Bar

potato wedges, homemade gravy and cheese curds
finish off your poutine with a selection of toppings
(see below for toppings)
\$7.00 per person

Toppings for Bars

4 toppings are included with each bar.
Add additional toppings for \$1.00 each, per topping, per person.

cheddar cheese
parmesan cheese
tomato salsa
sour cream
croutons
homemade gravy

green onion
sautéed peppers
sautéed mushrooms
crumbled bacon
diced herbed chicken
taco beef



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**Bridges Catering would love to create a unique interactive station for your event.
Let's talk!**

Desserts

Desserts are priced by the dozen; we have a minimum of 2 dozen per order.

Bridges Daily Desserts

a selection of our daily desserts
\$24.00 per dozen

Gourmet Cookies

\$18.00 per dozen

Brownies

a selection of chocolate brownies
\$24.00 per dozen

Chocolate Brownie Popsicle

dipped in chocolate
\$36.00 per dozen

Cream Puffs

dusted with sugar
\$18.00 per dozen

Lemon Curd Tarts

miniature tarts filled with tangy lemon curd
\$26.00 per dozen

Key Lime Cheesecake Tarts

Small tarts filled with key lime cheesecake and topped with fresh kiwi
\$26.00 per dozen

Miniature Dark Chocolate Cups

filled with white chocolate mousse and topped with fresh berries
\$36.00 per dozen

Cannolis

filled with a selection of chocolate and fruit mousse
\$36.00 per dozen



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Desserts

Beignets

fruit or chocolate filled pastries dusted with powdered sugar
\$28.00 per dozen

Macaroons

coconut macaroons dipped in chocolate
\$24.00 per dozen

Layered Dessert Shooters

\$36.00 per dozen

White and Dark Chocolate Mousse Dessert Shooters

Lemon Meringue Dessert Shooters

Mixed Berry Shortcake Dessert Shooters



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Bridges Select Appetizer Menus

Select Appetizer Menus are priced per person; we have a minimum of 25 guests per menu.

Select Appetizer Menu #1

5 pieces per person

\$9.95 per person

Domestic Cheese Board

a variety of domestic cheeses served with crackers & grapes

Mediterranean Dip

traditional hummus topped with olives, peppers and feta cheese served with pita crisps

Caprese Salad Skewers

bocconcini, cherry tomato and basil marinated with a pine nut pesto

Spinach and Artichoke Dip

traditional spinach and artichoke dip served in miniature bread bowls

Cocktail Wraps

soft tortilla shells filled with roast beef, black forest ham, smoked turkey and salami

Select Appetizer Menu #2

6 pieces per person

\$12.95 per person

Antipasto Skewer

mozzarella, salami, olive, artichoke skewers

Spinach and Artichoke Dip

served in miniature bread bowls

Phyllo Parcels

brie with poached pear & sundried cranberry

Chicken Taco Cup

flour tortillas cup filled with seasoned ground chicken, cheddar cheese

Smoked Salmon Spheres

filled with caramelized apple and cream cheese

Garden Flatbread

topped with roast vegetables, olive oil and fresh herbs

Select Appetizer Menu #3

8 pieces per person

\$16.45 per person

Antipasto Skewer

mozzarella, salami, olive, artichoke skewers

Smoked Salmon Spheres

filled with caramelized apple and cream cheese

Devilled Eggs

garnished with crisp capers and smoked paprika

Artichoke Phyllo Parcels

artichoke, green chilies & parmesan

Blackened Shrimp Bites

creole shrimp served with avocado on a crisp cucumber slice

Miniature Yorkshire Puddings

filled with roast beef, topped with a horseradish aioli

Prosciutto Flatbread

topped with arugula, goat cheese and sautéed pears

Chicken Taco Cup

flour tortillas cup filled with seasoned ground chicken, cheddar cheese

Select Appetizer Menu #4

6 pieces per person

\$12.45 per person

Caprese Salad Skewers

bocconcini, cherry tomato and basil marinated with a pine nut pesto

Spinach and Artichoke Dip

served in miniature bread bowls

Curried Shrimp Phyllo Bites

mildly spiced creamy shrimp in a crisp phyllo triangle

Italian Stromboli

filled with Italian deli meats and cheeses

Cheddar and Chive Twice Baked Potato Baskets

cheddar cheese and chives in potato crust

Thai Peanut Chicken Satay



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coconut Thai peanut

Select Appetizer Menu #5

8 pieces per person

\$17.95 per person

Smoked Salmon Spheres

filled with caramelized apple and cream cheese

Caprese Salad Skewers

bocconcini, cherry tomato and basil marinated with a pine nut pesto

Curried Shrimp Phyllo Bites

mildly spiced creamy shrimp in a crisp phyllo triangle

Chicken Taco Cup

flour tortillas cup filled with seasoned ground chicken, cheddar cheese and black bean

Roasted Tomato and Peppered Goat Cheese Quiche

with caramelized onions and tzatziki spread

Steak Sandwiches

grilled beef tenderloin served on mini garlic bread topped with sautéed mushroom,
and Swiss gruyere

Miniature Perogy & Ham Sausage Skewers

served with a herbed sour cream dip

Greek Chicken Satay

miniature souvlaki marinated with olive oil, lemon and oregano