



Holiday Menus

Holiday Buffet Menu #1

\$23.00 per person

Entree

Seasoned Sliced Turkey

topped with savory gravy and served with traditional bread stuffing

Accompaniments

Red Skinned Mashed Potatoes

Chef's Choice Seasonal Vegetable

Assorted Rolls and Whipped Butter

Cranberry Sauce

Salad

Baby Greens

With dried fruit and candied pecans served with a raspberry vinaigrette dressing

Desserts

Assorted Festive Cookies, Squares and Tarts

(two pieces per person)

Specialty Desserts

An Assortment of Christmas Cakes, Dessert Squares, Tarts, Cookies and Chocolate

Almond Bark

(one piece of cake and two pieces of squares, cookies and tarts per person)

(please note this selection is an additional \$4.00 per person to substitute for the assorted festive desserts included in this menu)

Upside Down Poached Pear and Gingerbread Cake with a Spiced Rum Eggnog Sauce

(please note this selection is an additional \$2.00 per person to substitute for the assorted festive desserts included in this menu)



Holiday Buffet Menu #2

\$29.00 per person

Entrées

Seasoned Sliced Turkey

topped with savory gravy and served with traditional bread stuffing

Baked Ham

with a Dijon mustard rub

OR

Roast Beef

with a fresh herb rub, topped with red wine gravy and served with creamy horseradish

Accompaniments

Red Skinned Mashed Potatoes

Chef's Choice Seasonal Vegetable

Assorted Rolls and Whipped Butter

Cranberry Sauce

Salad

Baby Greens

With dried fruit and candied pecans served with a raspberry vinaigrette dressing

Kale and Roasted Vegetable Salad

Kale, roasted vegetables, and ancient grains tossed with sundried tomato dressing

Desserts

Assorted Festive Cookies, Squares and Tarts

(two pieces per person)

Specialty Desserts

An Assortment of Christmas Cakes, Dessert Squares, Tarts, Cookies and Chocolate

Almond Bark

(one piece of cake and two pieces of squares, cookies and tarts per person)

(please note this selection is an additional \$4.00 per person to substitute for the assorted festive desserts included in this menu)

Upside Down Poached Pear and Gingerbread Cake with a Spiced Rum Eggnog Sauce

(please note this selection is an additional \$2.00 per person to substitute for the assorted festive desserts included in this menu)



Holiday Buffet Menu #3

\$35.00 per person

Entrées

Seasoned Sliced Turkey

topped with savory gravy and served with traditional bread stuffing

Baked Ham

with a Dijon mustard rub

OR

Roast Beef

with a fresh herb rub, topped with red wine gravy and served with creamy horseradish

Accompaniments

Red Skinned Mashed Potatoes

Chef's Choice Seasonal Vegetable

Perogies

Seasoned Rice Cabbage Rolls

Assorted Rolls and Whipped Butter

Cranberry Sauce

Salad

Baby Greens

With dried fruit and candied pecans served with a raspberry vinaigrette dressing

Kale and Roasted Vegetable Salad

Kale, roasted vegetables, and ancient grains tossed with sundried tomato dressing

Desserts

Assorted Festive Cookies, Squares and Tarts

(two pieces per person)

Specialty Desserts

An Assortment of Christmas Cakes, Dessert Squares, Tarts, Cookies and Chocolate Almond Bark

(one piece of cake and two pieces of squares, cookies and tarts per person)

(please note this selection is an additional \$4.00 per person to substitute for the assorted festive desserts included in this menu)

Upside Down Poached Pear and Gingerbread Cake with a Spiced Rum Eggnog Sauce

(please note this selection is an additional \$2.00 per person to substitute for the assorted festive desserts included in this menu)



Additional Holiday Buffet Entrées

Additional entree selections can be added for \$5.00 per person

Baked Ham

With a Dijon mustard rub

Roast Beef

With a fresh herb rub, topped with red wine gravy and served with creamy horseradish

Beef Tenderloin

Marinated with fresh herbs, topped with a peppercorn sauce and served with creamy horseradish

(This menu item is an additional \$8.00 per person, subject to market price)

Pork Tenderloin Medallions

With a pomegranate glaze, cranberries, dates and figs

Baked Ham

With a Dijon mustard rub

Oven Baked Vegetarian Lasagna

Traditional lasagna with tomato basil sauce and ricotta cheese layered with seasoned sautéed vegetables

Citrus Poached Salmon

served with lemon caper aioli



Additional Holiday Buffet Accompaniments

Perogies

three per person

Potato and cheese perogies topped with sautéed onions and served with sour cream

\$3.00 per person

Seasoned Rice Cabbage Rolls

two per person

baked in a tomato sauce

\$3.00 per person

Cranberry Meatballs

three per person

All beef meatballs with a cranberry glaze

\$5.00 per person

Dilled Carrots

\$2.00 per person

Thyme Scented Roasted Root Vegetables

\$3.00 per person

Vegetarian Tofu Parmesan

Layered with tomato basil sauce, peppers, onions and parmesan cheese

\$11.00 per person

Vegan Lentil Loaf

Topped with mashed potatoes

\$11.00 per person



Additional Holiday Buffet Salad Selections

Additional salad selections can be added for \$2.00 per person

Bridges House Salad

Garden greens with tomato, cucumber, julienne carrot, red pepper and green onion served with Bridges signature vinaigrette

Caesar Salad

Traditional caesar salad with romaine lettuce, herbed croutons and parmesan cheese served with Caesar dressing

Greek Salad

Romaine lettuce, red and green bell peppers, cucumbers, tomatoes, black olives and feta cheese tossed with greek vinaigrette dressing

Spinach and Arugula Salad

Tender spinach and arugula leaves topped with mandarin oranges, feta cheese and toasted pumpkin seeds served with a sesame dressing

Kale and Roasted Vegetable Salad

Kale, roasted vegetables, and ancient grains tossed with sundried tomato dressing

Sweet Apple Coleslaw

Fresh apples, cabbage, shredded carrot and sun dried cranberries tossed with honey lime dressing

Pesto Pasta Salad

Pasta, sweet peas, cherry tomatoes and parmesan tossed with lemon pine nut pesto dressing



Holiday Reception Menu #1

\$15 per person

Mozzarella & Cherry Tomato Skewers

Drizzled with basil infused olive oil

Phyllo Parcels

Filled with brie and poached pear with sundried cranberry

Buttermilk Biscuits

Topped with smoked salmon & dilled mayonnaise

Spinach & Artichoke Dip

Served in mini bread bowls

Beef Crostini

Topped with tarragon aioli, served on a French baguette

Savory Miniature Quiche

Sautéed leek with red pepper

Chicken Sate

With coconut Thai peanut sauce

Assorted Christmas Desserts

Festive squares, cookies, & tarts



Holiday Reception Menu # 2

\$18 per person

Sweet Potato & Goat Cheese Galette
Topped with a cinnamon candied pecan

Miniature Yorkshire Puddings
Filled with roast beef & topped with a horseradish aioli

Phyllo Parcels
Filled with brie and poached pear with sundried cranberry

Mozzarella & Cherry Tomato Skewers
Drizzled with basil infused olive oil

Spinach & Artichoke Dip
Served in mini bread bowls

Toutiere Pies
Seasoned ground beef and pork pies

Savory Miniature Quiche
Sautéed leek with red pepper

Miniature Crab Cakes
Served with lime zest aioli

Assorted Christmas Desserts
Festive squares, cookies, and tarts

Holiday Reception Menu # 3

\$21 per person

Roasted Tomato Tartine

Served on toasted French baguette with creamy chevre and balsamic drizzle

Smoked Salmon

Filled with caramelized apples and cream cheese served on a bamboo skewer

Phyllo Parcels

Filled with artichoke, green chilies & parmesan

Flatbread

prosciutto flatbread topped with arugula, goat cheese and sautéed pears

Tourtiere Pies

Seasoned ground beef and pork pies

Grilled Crab Cakes

Topped with a lemon ginger aioli and green onion

Savory Miniature Quiche

Sautéed leek with red pepper

Chicken Sate

With a maple ginger sauce

Miniature Dark Chocolate Cup

Filled with white chocolate mousse and topped with fresh berries

Butter Tarts