



## All Day Meeting Package

### Continental Breakfast

Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juices

A Display of Sliced Seasonal Fruits and Berries

House Baked and Glazed Danishes, Freshly Baked Croissants, Assorted Bagels with Sweet Creamery Butter, Cream Cheese and Jams & Jellies  
Freshly Baked Assorted Muffins

Coffee & Tea

Freshly Brewed Bridgewater Manor Blend Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping

### Lunch Buffet

Our Buffets Include Warm Rolls with Sweet Creamery Butter

#### Salad

*(Please Select One)*

Spring Salad, Dried Cranberries, Toasted Almonds and Green Apple -Strawberry-Balsamic Vinaigrette  
Greek Salad, Cucumber, Olives, Grape Tomatoes and Red Onions Oregano and Feta Dressing  
Traditional Field Green Salad, Carrot, English Cucumber and Grape Tomatoes Balsamic Vinaigrette  
Hearts of Romaine Caesar Salad, Dry Aged Jack Cheese and Extra Virgin Olive Oil

#### Pasta

*(Please Select One)*

3-Cheese Tortellini with Pancetta Bacon, English Peas and Creamy Alfredo Sauce  
Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce  
Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe  
Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce  
Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic  
Mini Shells and Baby Shrimp, with Chorizo, Red Onion in a Creole Sauce



## Lunch Buffet Continued...

### Entrees

All Buffets Include Our Chef's Selection of Daily Starch & Vegetable

*(Please Select Two)*

Plum Roasted Pork Loin with Scallion, Napa Cabbage and Shitake Mushroom Stir-Fry, Natural Jus  
Red Wine Braised Short Ribs, Slow Cooked and Served with Roasted Root Vegetables  
Sautéed Beef Tenderloin Tips with Carrots, Mushroom and Pearl Onions, Classic Demi Glace  
Egg Dipped Natural Chicken Breast, Warm Cannellini Bean Salad, Lemon White Wine Sauce  
French Cut Balsamic Chicken, with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce  
Classic Chicken Parmigiana, Freshly Tossed Pasta, Farm Fresh Cheese and Plum Tomato Sauce  
Pacific Dover Sole with Sicilian Butter Sauce  
Sesame Crusted Salmon in an Orange Soy Glaze  
Eggplant Rollatini Topped with Slow Cooked Marinara, Balsamic Glaze & Pure Basil Oil

### Dessert

Delicate Mini Desserts with Freshly Baked Brownies and Cookies

Freshly Brewed Bridgewater Manor Coffee – Regular and Decaffeinated  
Assorted Teas for Steeping, Soft Drinks

### Afternoon Snack

*(Please Select One)*

#### Light & Healthy

*Fresh Garden Crudités to Include...*

Cauliflower and Broccoli Florets, Black and Green Olives,  
Sweet Bell Peppers, Carrot Sticks, Crisp Celery, Zucchini

*Dips Include...* Roasted Bermuda Onion and  
Chicago Style Spinach

#### Make Your Own Ice Cream Sundae Bar

A Display of (8) Hershey's Premium Brand Ice Creams  
*Assorted Toppings to Include...*

Hot Fudge, Butterscotch, Whipped Cream, Cherries,  
M&M's, Reese's Pieces, Cookie Crumbs, Chocolate &  
Rainbow Sprinkles and German Gummy Bears

#### Berry Patch

Warm Berry Cobbler with Oatmeal Crumb Top  
Fresh Fruit Tartlets

#### Milk & Cookies

*Assorted Deluxe Cookies to Include...*

Traditional Chocolate Chip Cookies, White  
Chocolate Chunk with Macadamia Nuts, Red Velvet,  
Peanut Butter and Oatmeal Raisin Cookies

#### The Energy Stretch

Granola Bars, Trail Mix, Pretzels  
Individual Yogurts and Whole Fruit



## All Day Meeting Package

### Pricing

#### **Please Inquire For Pricing**

*All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax*

**Plus \$300 Room Rental Fee per Room**

#### **Beverage Refresh - \$6.00 per Person**

Freshly Brewed Bridgewater Manor Blend Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping

**Bottled Water - \$1.00 per Person**

#### **AV Rentals**

Video Projector \$250.00 each

Screen \$125.00 each

Wireless Hand-Held Microphone \$50.00 each

Wireless Lavalier Microphone \$50.00 each

Podium \$50.00

Fender Sound System \$175.00

Easel \$15 each

Flip Chart \$25.00 ~ Additional Pad \$15.00 each

Pencils \$0.25 each ~ Pens \$0.45 each ~ Notepads \$1.75 each

Set Up/Break Down Labor Rate \$85.00

*\*\* Please note: If an AV technician is required during the event, please inquire for third party pricing\*\**