



Plated Dinner

Cold Displays

(Available as Guests Arrive)

Imported and Domestic Cheeses, Assorted Crackers, and Grilled Vegetables

Dinner Service

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

First Course

(Please Select One)

Eggplant Rollatini

Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

“Arancini” Rice Ball

Pecorino Blended with Plum Tomato Sauce

Fresh Mozzarella Napoleon

Fresh Tomato and Mozzarella Topped with Balsamic Glaze and Basil Pesto Oil

Spring Salad

Dried Cranberries, Toasted Almonds, and Strawberry-Balsamic Vinaigrette

Pesto Gnocchi

Gnocchi Prepared with Prosciutto, Sundried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream

Penne Pasta

Triple Distilled Vodka Sauce with Fresh Peas and Prosciutto de Parma

Herb Crusted Shrimp and Leek Risotto

Vegetable Risotto Topped with Jumbo Shrimp, Seasoned Crumbs, and Garlic Butter

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Main Course

(Please Select Three)

All Dinners are Served with Our Chef’s Selection of Daily Starch & Vegetable

French Cut Balsamic Chicken

Roasted Cherry Tomatoes and Scallions,
Aged Balsamic Butter Sauce

Chicken Française

Crispy Capers with Lemon, Chardonnay Butter

Parmesan Crusted Chicken

Baked with Mozzarella, Sunday “Gravy”

Chickpea Cake

Over Ancient Grains, Cauliflower Puree

Red Wine Braised Boneless Short Rib

Natural Reduction

Slow Roasted Prime Rib

Natural Jus

Maple Lacquered Pork Loin

Bourbon Butter Demi Glace

Pacific Dover Sole

Sicilian Butter Sauce

Sesame Crusted Salmon

Orange Soy Glaze

Dessert

(Please Select One)

**Coffee Soaked Tiramisu · New York Cheesecake · Chocolate Bomb · Apple Tart
Assorted Dessert Platters Served to Each Table · Special Occasion Cake**

Freshly Brewed Bridgewater Manor Regular & Decaffeinated Coffee & Teas & Soft Drinks Included

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