



Bridgewater Manor Wedding Dinner Menu

Four Hour Open Premium Bar

Coors Lite, Corona, Heineken, Budweiser
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne
Tito's, Prairie Vodka, Tanqueray, Dewars, Seagrams 7, Jim Beam, Jack Daniels,
Bacardi, Captain Morgan, Coconut Rum, Jose Cuervo Silver Tequila, Southern Comfort,
Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps, Triple Sec, Amaretto, Kahlua
Assorted Sodas, Fruit Juices, Sparkling Water

Top Shelf Liquor Package is Available for an Additional \$18 Per Person

Hors D'oeuvres Upon Arrival

Please Select Five (5)

Served on Platters to Each Table

Coconut Crusted Jumbo Shrimp
Pigs-In-A-Blanket
Seared Ahi Tuna on Crispy Rice Croutons
Fresh Avocado Guacamole in Crispy Phyllo Cups
Bacon Wrapped Scallops
Black Angus Cheeseburger Sliders
Mini Shepherd's Pie in Savory Pastry
Thai Chicken Morsels
Maryland Crab Cakes
Lobster and Pork Siu Mai Dumpling
Chicken Empanada
Mozzarella en Carozza
Truffle Lobster Macaroni and Cheese Bites
Shrimp & Andouille Kabob
Tomato Bruschetta

Cold Display Upon Arrival

Served on Platters to Each Table

Imported and Domestic Cheeses, Assorted Crackers, and Grilled Vegetables



Dinner Service

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

A Champagne Toast Honoring The Bride and Groom

First Course Selection

Please Select One (1)

Tender Leaf Spinach Salad

Baby Spinach with Caramelized Pear, Roquefort Cheese and Toasted Pecans with Raspberry Vinaigrette

Caesar Salad

Garden Fresh Romaine with a Classic Caesar Dressing and Crunchy Sourdough Croutons

Traditional Field Green Salad

Baby Mesclun Greens Mixed with English Cucumber, Grape Tomatoes and Julienned Carrot
Balsamic Vinaigrette

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

Fresh Mozzarella Napoleon

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

Eggplant Rollatini

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

Penne Vodka

Penne Prepared with Pancetta, Diced Tomato, Fresh Herbs with Distilled Vodka and Cream

Pesto Gnocchi

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



Dinner Service Continued

Entrée Selection

Your Choice of Two (2)

Please Select One (1) From Two (2) Different Collections

Each Entrée will be Accompanied by Seasonal Vegetables and Creamy Whipped Potatoes
Our Kitchen is Prepared to Create Memorable Vegetarian, Vegan or Gluten Free Entrees Upon Request

Chicken Collection

Balsamic Chicken, French Cut with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce

Pesto Chicken, French Cut with Prosciutto, Sun-Dried Tomatoes, Pesto Cream Sauce

Port Wine Chicken, French Cut with Sliced Mushrooms in a Port Wine Demi-Glace

Chicken Piccata, Egg Battered Scaloppini with Capers and Lemon, White Wine Butter Sauce

Beef Collection

Carved NY Strip Steak, Mushroom Bordelaise

Dry Aged Prime Rib, Roasted and Sliced, au Jus

Peppercorn Crusted Chateaubriand, Scallion and Shallot Wine Reduction

Red Wine Braised Short Rib, Boneless in a Natural Reduction

Soy Glazed Pork Loin, Apple Cider Reduction

Individually Roasted Steaks Require a Supplemental Fee

Seafood Collection

Sesame Crusted Salmon, Orange Soy Glaze

Baked Salmon, Horseradish Shallot Butter Sauce

Pan Seared Bass, Sicilian Butter Sauce

Red Snapper, Miso Glaze

Pasta Collection

Tortellini, English Peas, in a Truffled Alfredo Sauce

Penne a la Vodka, Pancetta, Fresh Tomato and Distilled Vodka Cream Sauce

Cavatelli and Broccoli, Toasted Garlic and Virgin Olive Oil

Tubes of Rigatoni, Prosciutto, Sun dried Tomato, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sa



Dessert Service

Gourmet Tiered Wedding Cake

Designed with our Partner Bakery

Tableside Coffee and Tea Service

Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping

Micro Wedding Dinner Package

Minimum of 40 adult guests

\$69.60 per Adult Guest

20% Service Charge - \$13.92

6.625% Sales Tax - \$5.53

Total - \$89.00 per Adult Guest

Children between 4 & 11 - \$50.00 Inclusive

Children age 3 & Under – Complimentary

Vendors - \$50.00 Inclusive

**Please refer to Gratuity Breakdown Sheet for suggested gratuity.*

Wedding Ceremony

There is a flat fee charge of \$500.00 for on-site ceremonies.

Payment Requirements

An Initial deposit of \$500 is required to secure your date.

Final guest count & the remaining balance is required 10 days prior to event date.

Any additional charges incurred during your event are payable upon the conclusion of the event.

Any additional gratuities are to be paid in cash on the day of your event.

Exceptional Service!

Our team of dedicated personnel takes pride in the exceptional service that the Bridgewater Manor is known for.

Please consider the following discretionary gratuity.

In *labeled envelopes*, gratuity may be given directly to your

Sales Manager/Maître d the evening of the affair.

Your Sales Manager or Maître d will ensure that each staff member receives their respective share.

Your Personal Maître d'

Based on your final guest list, a range of \$2.00-\$3.00 per person

Your Personal Maître d' Captain

Based on your final guest list, a range of \$1.00-\$2.00 per person

Your Sales Manager

Based on your final guest list, a range of \$1.00-\$2.00 per person

Your Team of Servers

A range of \$20.00-\$25.00 each

Your Bartenders

A range of \$50.00-\$75.00 per bartender