

Break Packages

Continental	\$9
Individual Fruit Juices, Sliced Seasonal Fruits, Breakfast Pastries and Muffins, Fresh Brewed Coffee's, and Specialty Tea Selections	
Deluxe Continental	\$11
Individual Fruit Juices, Sliced Seasonal Fruits, Breakfast Pastries and muffins, Warm Bagels with Philadelphia Cream Cheese, Assorted Fruit Yogurts, Fresh Brewed Coffee's, and Specialty Tea Selections	
Mid-Morning Break	\$6
California Orange Wedges, Assorted Granola Bars, Assorted Scones, Fresh Brewed Coffee, and Specialty Tea Selections	
Sweet Treats	\$8
Assorted Cookies, Chocolate Frosted Brownies, Homemade Rice Krispy Bars, Fresh Brewed Coffee, and Specialty Tea Selections	
Afternoon Recharge	\$10
Assorted Cookies, Whole Green Apples, Individual Trail Mixes, Assorted Individual Chips, Fresh Brewed Coffee, Specialty Tea Selection	

Healthy Snacks

Celery Sticks with Peanut Butter	\$4 person
Assorted Granola Bars	\$2 Each
Assorted Fruit Yogurts	\$1.5 Each
Roasted Red Pepper Hummus with Pita Chips	\$3 Person
Sliced Tomatoes with Fresh Mozzarella and Balsamic	\$4 Person
Whole Fruits	\$2 Each

Ala Carte Snacks

Warm Bagels with Philadelphia Cream Cheese	\$20 Per Dozen
Assorted Breakfast Pastries	\$32 Per Dozen
Assorted Tea Cakes	\$3 Per Person
Assorted Donuts	\$18 Per Dozen
Assorted Muffins	\$16 Per Dozen
Assorted Fruit Scones	\$19 Per Dozen
Caramel Rolls	\$22 Per Dozen
Cinnamon Rolls	\$22 Per Dozen
Assorted Candy Bars	\$2.5 Each
Assorted Jumbo Cookies	\$21 Per Dozen
Chocolate Iced Brownies	\$23 Per Dozen
Gardetto's Snack Mix	\$2 Each
Kettle Chips with French Onion Dip	\$3 Per Person
Assorted Granola Bars	\$2 Each
Mixed Nuts	\$24 Per Pound
Fresh Fried Tortilla Chips with Fresh Pico de Gallo and Salsa Verde	\$5 Per Person
Cheesy Chex Mix	\$2 Each
Individual Trail Mix	\$1.5 Each
Cinnamon Sugar Churros	\$18 Per Dozen
Homemade Rice Krispy Treats	\$16 Per Dozen

Plated Breakfast

Plated Breakfast's Served with Fresh Brewed Coffee, Individual Orange Juices, and Selected Teas

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| Oatmeal Brulee | \$7 |
| Homemade Green Apple and Cinnamon Oatmeal with Brown Sugar Brulee topping, Toasted English Muffin, and Peanut Butter | |
| Breakfast Burrito | \$10 |
| Scrambled Eggs, Chorizo Sausage, Roasted Peppers and Onions, Cheddar Cheese wrapped in Flour Tortilla, Fire Roasted Green Salsa and Served with Potatoes O'Brien | |
| Denver Omelet | \$9 |
| 3 Egg Omelet with Diced Ham, Roasted Peppers and Onions, Cheddar Cheese and served with Potatoes O'Brien | |
| Short Stack | \$7 |
| 2 Fluffy Buttermilk Pancakes, Whipped Butter, and Maple Syrup | |
| Classic Breakfast Platter | \$9 |
| Scrambled Eggs, Sausage Links, Potatoes O'Brien, and Toasted English Muffin | |
| Hungry Man's Breakfast | \$10 |
| Biscuit with Sausage Gravy, Scrambled Eggs, O'Brien Potatoes | |
| Thick Cut French Toast | \$7 |
| Battered Vienna Bread Grilled and Served with Whipped Butter and Maple Syrup | |

Breakfast Buffets

Breakfast Buffets served with Fresh Brewed Coffee, Individual Orange Juices, and Selected Teas

Minimum 25 Guests

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| Missouri River Sunrise | \$12 |
| Fresh Sliced Seasonal Fruits, Scrambled Eggs, Link Sausage, Breakfast Pastries, and Potatoes O'Brien | |
| Fresh Start Buffet | \$11 |
| Fresh Sliced Seasonal Fruit, Roasted Apple Oatmeal, Hard Boiled Eggs, Toasted English Muffins with Peanut Butter, and Assorted Fruit Yogurts | |
| High Plains Buffet | \$14 |
| Western Scrambled Eggs with Peppers, onions, and Cheese, Biscuits and Gravy, Potatoes O'Brien, Fresh Sliced Seasonal Fruits, Breakfast Pastries, and Grilled Ham | |
| South o' The Border Buffet | \$15 |
| Chorizo and Pico Frittata, Warm Flour Tortillas, Green Chilaquiles, Pork Carnitas, Warm Flour Tortillas, and Fresh Sliced Seasonal Fruits | |
| Brunch Buffet | \$13 |
| Cheddar Scrambled Eggs, Thick Cut French Toast, Sliced Smoked Ham, Scalloped Potatoes, Sliced Fresh Seasonal Fruit, and Breakfast Pastries | |

Sandwiches, and Wraps

Served with Sea Salt Kettle Chips and Pickle Spear

Turkey Focaccia Melt **\$12**
Sliced Turkey Breast, Smoked Gouda, Pesto Aioli, Sliced Tomato, and Spring Greens on Focaccia Bread

Club Croissant **\$12**
Sliced Turkey, Sliced Ham, Crisp Bacon, Swiss Cheese, Leaf Lettuce, Sliced Tomato, and Parmesan Peppercorn Aioli on Croissant

Pastrami on Rye **\$13**
Warm Pastrami, Swiss Cheese, Whole Grain Mustard Aioli, Marbled Rye

Green Apple and Cashew Chicken Salad **\$11**
Homemade Chicken Salad, Leaf Lettuce, Smoked Gouda Cheese, Wheatberry Bread

Fiesta Chicken Wrap **\$12**
Diced Chicken Fajita, Pico de Gallo, Spring Greens, Spicy Ranch, Whole Wheat Tortilla

Asian Chicken Wrap **\$11**
Tempura Chicken, Shredded Carrot, Green Onion, Spring Greens, Sesame Dressing, Whole Wheat Tortilla

Grilled Vegetable Wrap **\$11**
Grilled Zucchini, Eggplant, and Peppers, Spring Greens, Diced Tomato, Pesto Aioli Whole Wheat Flour Tortilla

Pulled Pork Sandwich **\$12**
Smoked pork shoulder, Barbecue Sauce, Kaiser Roll

Salads

Salads served with Garlic Toast

Blackened Chicken Caesar **\$11**
Blackened Chicken Breast, Crisp Romain Hearts, Tomato Wedge, Croutons, Classic Caesar Dressing

Bridges Chef Salad **\$12**
Spring Greens, Tomato Wedge, Turkey, Ham, Shredded Cheese, Hard Boiled Egg, Sliced Cucumber, and Parmesan Peppercorn Dressing

Ranch Chop Salad **\$13**
Spring Greens, Tomato Wedges, Poblano and Corn Salsa, Black Beans, Tortilla Strips, Grilled Fajita Chicken, Ranch Dressing

Lunch Entrees

Served with Rolls and Butter *Add Garden Salad \$2 Add Dessert Option \$3*

Chicken Parmesan **\$14**
Breaded and Fried Chicken Breast topped with marinara and mozzarella cheese served over angel hair pomodoro, Vegetable (Sub Eggplant for Vegetarian)

Grilled Salmon **\$16**
Lightly Grilled Herb Salmon, Tomato and Caper Relish, Shallot and Lemon Risotto, Chef's Choice Vegetable

Lasagna Bolognese **\$14**
Traditional Meat Lasagna, Chefs Choice Vegetable

Grilled Chicken Mornay **\$14**
Grilled Chicken Breast, Rice Pilaf, Chef's Choice Vegetable, Rich Cheddar Cheese Cream

Tenderloin Beef Tips **\$16**
Grilled Tenderloin Tips, Mushrooms, Onion Demi-Glace, Roasted Garlic Mashed Potatoes, Chefs Choice Vegetable

Dinner Buffets

Buffets served with fresh garden greens with chef's choice dressings, warm rolls and butter, Choice of Starch, and Chef's Selection of Vegetables. Minimum 30 Guests, with a \$2 per person Surcharge for groups less than 50

Starch Choices

Rice Pilaf, Mashed Potatoes, Roasted Red Jacket Potatoes, Baby Baked Potatoes, or Maple Roasted Sweet Potatoes

Entrée Choices

Herb Roasted Pork Loin *Whole grain mustard cream*

Black Oak Ham *Pineapple Honey Glaze*

Smothered Pork Chops *Caramelized Onion Cream*

Grilled Kielbasa Links *Braised Red Cabbage Kraut*

Golden Roasted Chicken *Fresh Thyme Jus*

Grilled Chicken Breast *Light Andouille Cream*

Chicken Cordon Bleu *Tarragon Cream*

Braised Chicken *Sundried Tomato and Root Vegetables*

Broiled Tilapia *Roasted Garlic Aioli*

Cornmeal Crusted Pangasius (Asian Catfish) *Spicy Remoulade*

Beer Battered Cod Filets *Tartar Sauce, Malt Vinegar, Lemon Wedges*

Braised Beef Tips *Wild Mushroom Demi-Glace*

Beef Pot Roast *Root Vegetable Pan Gravy*

Chicken Fried Steak *Country Gravy*

Beef Braciole *Stuffed Beef Rolls in Rich Tomato Sauce*

One Entrée Choice

\$20

Two Entrée Choices

\$30

Hot Hors D'oeuvres

Prices based on either 50 pieces or will feed approximately 50 guests

Beef Meatballs <i>Tangy Raspberry barbecue</i>	\$80
Lil Smokies <i>Sweet Baby Ray's</i>	\$75
Firecracker Shrimp <i>Tempura Batter, Sweet Chili Glaze</i>	\$90
Chicken Taquitos <i>Green Salsa Crema</i>	\$90
Chicken Tempura Bites <i>Toasted Sesame Dressing</i>	\$85
Jumbo Chicken Wings <i>Homemade Buffalo Sauce</i>	\$Market
Stuffed Mushrooms <i>Italian Sausage, Spinach, Parmesan</i>	\$85
Shrimp Satay Skewer <i>Thai Style Peanut Sauce</i>	\$120
Crispy Cod Bites <i>Spicy Remoulade</i>	\$85
Swedish Meatballs <i>Classic Tarragon Creamy Gravy</i>	\$80
Marinated Beef Chislic <i>Garlic Salt, Barbecue</i>	\$225
Spinach Artichoke Dip <i>Pita Chips</i>	\$160
Elote Style Corn and Cheese Balls <i>Ranch Dip</i>	\$90
Tomato and Mozzarella Arancini Bites <i>Marinara Sauce</i>	\$130

Cold Hors D'oeuvres

Prices based on either 50 pieces or will feed approximately 50 guests

Jumbo Shrimp Cocktail <i>Cocktail Sauce, lemon Wedges</i>	\$200
Prosciutto Wrapped Muskmelon	\$100
Smoked Walleye and Cucumber Canape	\$160
Bruschetta Crustini <i>Balsamic Reduction</i>	\$80
Goat Cheese Polenta Bites <i>Sundried Tomato Pesto</i>	\$140
Smoked Tomato and Cream Cheese Pinwheels	\$70
Green Chili Deviled Eggs <i>Smoked Paprika Dust</i>	\$60
Silver Dollar Sandwiches	
Beef and Cheddar	\$125
Ham and Swiss	\$115
Turkey and Gouda	\$110
Caprese Skewers <i>Pesto Marinated</i>	\$80

Appetizer Displays

Appetizers for approximately 25 guests

Meat and Cheese Display *Assorted Rolled Meats, Pepperoni, Salami, Assorted Cheeses, Cracker Medley* \$100

Vegetable Crudite *Assorted Bite Size Vegetables, Pickled vegetables, French Onion Dip* \$60

Fresh Fruit Display *Sliced fresh melons, pineapples, strawberries, and honey lime marshmallow dip* \$80

Dinner Entrées

All plated entrées served with spring green salad with vinaigrette and warm rolls and butter

Steak and Shrimp *6 oz Sirloin, Pale Ale Battered Shrimp, Roasted Garlic Mashed Potatoes, Demi-Glace, and Chef's Choice Vegetables* \$28

3 Cheese Crusted Sirloin *6 oz Grilled Top Sirloin crusted in Parmesan, Bleu Cheese, Asiago, and Horseradish with Roasted Red Potatoes, Chef's Choice Vegetables, and Roasted Shallot Demi-Glace* \$24

Tenderloin Beef Tips *Beef tenderloin sauteed with hearty mushrooms, sweet onions and peppers, and served over bleu cheese risotto* \$26

Seared Airline Chicken Breast *Vegetable Studded Quinoa, Chef's Choice Vegetable, Fresh Thyme Jus* \$17

Chicken Florentine *Seared Airline Chicken Breast, Cherry Tomato and Spinach Cream, Chef's Choice Vegetable* \$16

Chicken Marsala *Seared Airline Chicken Breast, Mushroom Marsala Sauce, Parsley Roasted Red Jacket Potatoes, Chef's Choice Vegetables* \$18

Pan Seared Walleye *Griddle Browned Walleye, Herb Roasted Fingerling Potatoes, Smoked Tomato Coulis, Chef's Choice Vegetable* \$24

Shrimp Scampi Skewers *Capellini Pomodoro, Jumbo Grilled Shrimp Skewers, Chef's Choice Vegetable, and Rich Garlic Scampi Sauce* \$22

Grilled Salmon *Lightly Grilled Salmon, Tomato Caper Relish, Lemon Risotto, Chef's Choice Vegetables* \$19

Porcini Dusted Tilapia *Roasted Red Pepper Mashed Potato, Chef's Choice Vegetable, Green Onion and Chardonnay Buerre Blanc* \$15

Grilled Pork Chop *Thick Cut Pork Chop, Green Chili and Charred Corn Polenta, Chef's Choice Vegetable, Argentinian Chimichurri* \$15

Slow Roasted Pork Loin *Herb Crusted with Herb Roasted Fingerling potatoes, Whole Grain Mustard Cream, and Chef's Choice Vegetables* \$18

Themed Buffets

Minimum 30 Guests \$2 Per Person Surcharge applied to groups of less than 50 guests

American Classic

\$18

Southern Fried Chicken, Rich Beef Pot Roast, Loaded Mashed Potatoes, Buttery Sweet Corn, Potato Salad, Coleslaw, and Fresh Rolls and Butter

Fiesta Buffet

\$20

Beef Barbacoa, Pork Carnitas, Chicken Fajitas, Pico De Gallo, Fire Roasted Green Salsa, Warm Flour Tortillas, Assorted Taco Condiments, Spanish Rice, Elote Seasoned Corn, and Fresh Fried Corn Tortilla Chips

Western Buffet

\$23

Barbecued Chicken, Marinated London Broil, Summer Pasta Salad, Baked Beans, Potato Salad, Buttery Sweet Corn, and Cornbread with Honey Butter

Deli Buffet

\$13 Add Soup \$2 Person

Sliced Ham, Turkey, Roast Beef, Salami, and Pepperoni, Assorted Bread, Swiss and Cheddar Cheese, Potato Salad, Pasta Salad, Lettuce, Tomato, Red Onion, and Pickle Spears

Soup Choices Chicken and Rice, Chili con Carne, Italian Wedding, Cheesy Potato Bacon, or Corn Chowder

Italian Buffet

\$18

Tossed Caesar Salad, Warm Focaccia with Pesto Olive Oil, Chicken Alfredo Cavatappi, Penne with Italian Sausage and Marinara, Roasted Ratatouille

Summer Picnic Buffet

\$18

¼ lb Beef Burgers, Pulled BBQ Pork Shoulder, Kaiser Rolls, Coleslaw, Potato Salad, Baked Beans, and Sandwich Toppings

Dessert Options

Desserts Priced Per Person

Warm Apple Crisp	\$4
Peach Cobbler	\$4
Brownie Sunday	\$5
Lemon Mascarpone Short Cake	\$6
Carrot Cake with Cream Cheese Frosting	\$5
Double Layer Chocolate Cake	\$5
NY Cheesecake with Strawberry Topping	\$6
Banana Cream Pie	\$4
Coconut Cream Pie	\$4
Chocolate Silk Pie	\$4
Lemon Cream Cheese Pie	\$5

Dessert Displays

Minimum 30 Guests \$1 per person Charge for less than 50 Guests

Cookies and Milk	\$5
Assorted Jumbo Cookies, Fudge Brownies, and White and Chocolate milks	
Petite Dessert Bars	\$6
Assorted Dessert Bars, and petite Cheesecakes	
Assorted Cheesecake	\$6
Assorted Sliced Cheesecakes	