



Buffet

Menu

Section A

Salads

\$3 per guest

Caesar Salad

Romaine Hearts, Parmesan Croutons, Shaved Parmesan Tossed in a House Caesar Dressing

House Mixed Green Salad

Mixed Greens, Tomato, Red Onions, Green Olives and Cucumber

Traditional Greek Salad

Romaine Hearts, Red and Green Peppers, Red Onions, Feta Cheese and Kalamata Olives

Fresh Mozzarella and Basil

Mixed Greens, Sliced Tomatoes, Sliced Fresh Mozzarella with Balsamic Reduction

Section B

Entrée's

\$5

Mozzarella & Tomatoes

Fresh Mozzarella with Tomato and Basil

Buffalo Wing's

Bridie's Famous Wing's

Chicken Fingers

Crispy Chicken Fingers with Honey Mustard

Crispy Calamari

Crispy Calamari Served with Marinara

Bridie's Shrimp

Popcorn Shrimp Served with Cocktail

Section C

Pasta's

\$4 per guest

Penne Alla Vodka

Penne Pasta with Vodka Sauce and Fresh Basil

Rigatoni with Broccoli

Rigatoni Pasta Tossed Lightly with Garlic, Oil and Broccoli with Basil and Shaved Parmesan Cheese

Three Cheese Ravioli's

Served with Tomato sauce

Cheese Tortellini

Served with Prosciutto and Green Pea's in a Parmesan Cream Sauce



Buffet

Section D

Entrée's

\$6 per guest

Chicken Francaise

Chicken Breast Coated with Season Flour, Pan Fried and Topped with White Wine Lemon Butter Sauce

Shepherd's Pie

Ground Beef, Onions, Carrots, Sweet Peas, Topped with Mashed Potato

Chicken Parmesan

Chicken Breast Breaded Topped with Red Sauce and Mozzarella Sauce

Sausage & Peppers

Sweet Italian Sausage with Red and Green Peppers and White Onions

Chicken Marsala

Chicken Breast Coated with Season Flour, Pan Fried and Topped with Mushrooms and Light Sauce

Roast Beef Eye Round with Vegetables

Slow Braised Eye Round Thinly Sliced Served with Chefs Choice of Vegetable

Apple Stuffed Pork Lion

Apple Stuffed Pork Tenderloin Served with Light Chipotle Sauce

Grilled Chicken with Assorted Grilled Vegetables

Marinated Chicken Breast Served with Assorted Grilled Vegetables

Menu

Section E

Entrée's

\$8 per guest

Shrimp Scampi

Sautéed shrimp in a garlic, white wine, lemon, caper sauce

Lobster Ravioli in Pink Sauce

Large Lobster Raviolis Served with Pink Sauce

Roasted Fillet of Beef

Sliced Fillet of Beef in Wild Mushroom Sauce

Crusted Salmon

Panko and Herb Crusted Salmon Served with a Lemon Dill Sauce

Grilled Skirt Steak with Peppers and Onion's

Grilled Marinated Skirt Steak Served with Red and Green Peppers and White Onions

Chicken Cordon Blue

Stuffed Chicken Breast with Ham and Mozzarella Cheese Topped with a Brown Sauce

Sides

\$ 2 per guest

Spanish Rice with Peppers & Onions

Mashed Potatoes

Rice Pilaf

Roasted Red Bliss Potato