



The Signature Room at Seven Bridges *Dinner Menu Enhancements*

A Selection of Hot and Cold Hors d'oeuvres

Spring Vegetable Roll

Assortment of Mini Bruschetta

Miniature Chicken Wellington
Mushroom duxelle, Fench pastry

Charred Sirloin of Beef
Parmesan cheese and olive oil

Marinated Tenderloin Tip
Brie cheese in pastry

Smoked Salmon on Rye
Garlic Boursin cheese

Baked Sea Scallops
Wrapped in bacon

Warm Coconut Shrimp

Minimum Order of 50 Pieces Per Item: \$1.75 Per Piece

♦ ♦ ♦

Appetizers

Grilled Blackened Shrimp
Boston Bibb Lettuce Over Vegetable Slaw &
Shaved Fennel; Lemon Vinaigrette

Cured Salmon Pastrami
Seasonal Mixed Green Salad
Lemon Oregano Vinaigrette

Prosciutto Wrapped Asparagus
Seasonal Mixed Green Salad;
Cabernet Wine Vinaigrette

Signature Crab Cakes
Asian Vegetable Slaw; Savoy Cabbage
Chiffonade, Scallions, Julienne Carrots

Tomatoes and Fresh Mozzarella
Prosciutto, Baby Mixed Greens;
Basil Lemon Vinaigrette

Grilled Vegetables and Feta Cheese;
Balsamic Vinaigrette

Substitutions for Soup and Salad for an additional \$2.00



The Signature Room at Seven Bridges *Dinner Menu Suggestions*

Soups

French Onion Soup Au Gratin

Cream of Chicken

Cream of Asparagus

Vine Ripe Tomato Basil

Bisque of Lobster \$1.00

Minestrone

Potato Leek

Seasonal Vegetable

Chilled Monterey Gazpacho

Signature Seafood Chowder \$1.00

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Salads

Seasonal Green Salad

*romaine lettuce, cucumbers, tomatoes, carrots,
and celery; lemon vinaigrette*

Signature Caesar Salad

red onions and sourdough croutons

Tomato Red Onion Salad (seasonal)

red wine vinaigrette

\$1.00

Boston Bibb Lettuce

*crumbled blue cheese and croutons;
creamy garlic dressing*

Seven Bridges Salad

*romaine lettuce, shredded carrots, red cabbage, tomatoes,
bacon bits; sherry balsamic vinaigrette*

Baby Mixed Greens

red and yellow pear tomatoes in red wine vinaigrette

\$1.50

♦ ♦ ♦

Intermezzo / Sorbet \$1.00 Additional

Mango

Lemon

Champagne

Passion Fruit

*All Dinners Include Choice of Soup, Salad, Seasonal Vegetables, Potato or Rice,
Dessert, Gourmet Coffee and Teas.*

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The Signature Room at Seven Bridges *Dinner Menu Suggestions*

Entrees

Roast Filet of Beef
mushroom demi-glace
\$33.00

Roast Sirloin of Beef
rosemary scented demi-glace
\$30.00

Roast Prime Rib of Beef
horseradish au jus (10 oz.)
\$30.00

Grilled Filet of Beef
white truffle demi-glace (8 oz.)
\$37.00

Grilled New York Strip Steak
natural juices (12 oz.)
\$35.00

King's Roast Prime Rib of Beef
horseradish au jus (12 oz.)
\$32.00



Sautéed Chicken Breast
curry sauce
\$28.00

Roasted Chicken Breast
mornay sauce
\$28.00

Sautéed Chicken Medallions
mushroom herb broth
\$28.00



Sautéed Red Snapper
lemon caper sauce
\$32.00

Sautéed Atlantic Salmon
ginger butter sauce
\$31.00

Baked Lake Superior Whitefish
lemon caper butter sauce
\$28.00

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Dessert, Gourmet Coffee and Teas.*



The Signature Room at Seven Bridges

Dinner Menu Suggestions

Specialties

*Sautéed Medallions of
Beef Tenderloin
green peppercorn cream sauce
\$33.00*

*Roasted Lobster Tail
lobster butter sauce
\$48.00*

*Roasted Rack of Lamb
rosemary mint sauce
\$44.00*



Combinations

*Filet of Beef and Sautéed Salmon
green peppercorn cream sauce
\$37.00*

*Petite Filet and Gulf Shrimp
ginger butter sauce
\$38.00*

*Sautéed Chicken and Salmon
roasted garlic cream sauce
\$33.00*

*Filet of Beef and Baby Lobster Tail
lobster butter sauce
\$45.00*

*Filet of Beef and Grilled
Chicken Breast
tarragon demi-glace
\$37.00*

*Sautéed Chicken Breast
and Gulf Shrimp
colbert sauce
\$35.00*



Side Dishes Selections

*Seasonal Vegetable Medley
Sautéed Green Beans
tomato concassé
Sonoma Broccoli
drawn butter
Roasted Vegetables
Asparagus Spears 0.75¢*

*Saffron Basmati Rice
Black Forbidden Rice
Wild Rice Pilaf
Mediterranean Orzo
Asparagus Spears 0.75¢*

*Garlic Whipped Potatoes
Parsley Potatoes
garlic butter
Custard Potatoes
Garlic Roasted Potatoes*



The Signature Room at Seven Bridges

Dinner Menu

Sweet Selections

Dessert

<i>Apple Strudel</i> brandy crème anglaise	<i>Blueberry Pie</i> crème anglaise	<i>Raspberry Mousse Cake</i> chocolate sauce	<i>Amaretto Cheesecake</i> crème anglaise
<i>Chocolate Mocha Cake</i> cocoa powder \$1.00	<i>White and Dark Chocolate Mousse Cake</i> strawberry sauce \$1.50	<i>Seasonal Fresh Fruit Tart</i> crème anglaise \$1.50	<i>White Chocolate Mousse Cake</i> raspberry sauce \$1.00
<i>Signature Trio</i> white chocolate mousse cake, fresh fruit tart, and amaretto cheesecake \$5.00		<i>Seven Bridges Duo</i> amaretto cheesecake and seasonal berries \$4.00	



Gourmet Sweet Buffet

Assorted Miniature Pastries, Cakes, Cookies, and Fresh Fruit.
\$7.00 per guest
(Host to Provide Sweet Buffet – service charge of \$3.00 per person applies)



Seasonal Fruit Fondue

Includes White and Dark Chocolate, Accompanied With the Following . . .
Pound Cake, Biscotti, Fresh Strawberries, Blackberries,
Asian Pears and Dried Apricots.
\$7.00 per guest



<i>Assorted Petit Fours</i> \$24.00 per dozen	<i>Coffee and Tea Selections</i> \$2.00 per guest	<i>Assorted Mini Pastries</i> \$18.00 per dozen
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Customized Cakes Available
\$3.00 per guest and up
(Host to Provide Cake ~ cutting fee of \$2.00 per guest applies)