



The Signature Room at Seven Bridges Dinner Menu Enhancements

A Selection of Hot and Cold Hors d'oeuvres

Spring Vegetable Roll

*Miniature Chicken Wellington
Mushroom duxelle, French pastry*

*Marinated Tenderloin Tip
Brie cheese in pastry*

*Baked Sea Scallops
Wrapped in bacon*

Assortment of Mini Bruschetta

*Charred Sirloin of Beef
Parmesan cheese and olive oil*

*Smoked Salmon on Rye
Garlic Boursin cheese*

Warm Coconut Shrimp

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

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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

Minestrone

Cream of Chicken

Potato Leek

Cream of Asparagus

Seasonal Vegetable

Vine Ripe Tomato Basil

Chilled Monterey Gazpacho

Bisque of Lobster \$1.00

Signature Seafood Chowder \$1.00

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Salads

Seasonal Green Salad

Boston Bibb Lettuce

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

*crumbled blue cheese and croutons;
creamy garlic dressing*

Signature Caesar Salad

Seven Bridges Salad

red onions and sourdough croutons

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

Tomato Red Onion Salad (seasonal)

Baby Mixed Greens

red wine vinaigrette

red and yellow pear tomatoes in red wine vinaigrette

\$1.00

\$1.50

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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.*



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

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Sautéed Chicken Breast
curry sauce

\$28.00

Roasted Chicken Breast
mornay sauce

\$28.00

Sautéed Chicken Medallions
mushroom herb broth

\$28.00

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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

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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

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Side Dishes Selections

Seasonal Vegetable Medley

Saffron Basmati Rice

Garlic Whipped Potatoes

*Sautéed Green Beans
tomato concassé*

Black Forbidden Rice

*Parsley Potatoes
garlic butter*

*Sonoma Broccoli
drawn butter*

Wild Rice Pilaf

Custard Potatoes

Roasted Vegetables

Mediterranean Orzo

Garlic Roasted Potatoes

Asparagus Spears 0.75¢

Asparagus Spears 0.75¢



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	
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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)

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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

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Assorted Petit Fours

\$24.00 per dozen

Coffee and Tea Selections

\$2.00 per guest

Assorted Mini Pastries

\$18.00 per dozen

Customized Cakes Available

\$3.00 per guest and up

(Host to Provide Cake ~ cutting fee of \$2.00 per guest applies)