



The Signature Room at Seven Bridges Lunch 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

Appetizers

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

*Prosciutto Wrapped Asparagus
Seasonal Mixed Green Salad;
Cabernet Wine Vinaigrette*

*Cured Salmon Pastrami
Seasonal Mixed Green Salad
Lemon Oregano Vinaigrette*

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

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

*Grilled Vegetables and Feta Cheese;
Balsamic Vinaigrette*

Substitution for Soup and Salad for an additional \$2.00

Package Includes Choice of Soup or Salad, Seasonal Vegetables, Potato or Rice, Dessert, Gourmet Coffee and Tea.

All Prices Subject to 6.75% Tax and 18.5% Service Charge ~ Prices Subject to Change Without Notice



The Signature Room at Seven Bridges Lunch Menu Selections

Soups

French Onion Soup <i>Au Gratin</i>	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; garlic dressing
Signature Caesar Salad	Seven Bridges Salad
red onions and sourdough croutons	romaine lettuce, shredded carrots, red cabbage, tomatoes, bacon bits: Sherry vinaigrette
Tomato Red Onion Salad (seasonal) red wine vinaigrette \$1.00	Baby Mixed Greens red and yellow pear tomatoes in red wine vinaigrette \$1.00

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Side Dishes

Seasonal Vegetable Medley	Saffron Basmati Rice	Garlic Whipped Potatoes
Sautéed Green Beans tomato concassé	Black Forbidden Rice	Parsley Potatoes garlic butter
Sonoma Broccoli	Wild Rice Pilaf	Garlic Roasted Potatoes
Roasted Vegetables	Mediterranean Orzo	Custard Potatoes
Asparagus Spears 0.75¢		



The Signature Room at Seven Bridges Lunch Menu Selections

Entrees

Roast Sirloin of Beef
rosemary scented demi-glace
\$23.00

Roasted Chicken Breast
Mornay sauce
\$19.50

Sautéed Atlantic Salmon
ginger butter sauce
\$19.50

Roast Filet of Beef
mushroom demi-glace
\$24.95

Sautéed Chicken Medallions
mushroom herb broth
\$19.50

Baked Lake Superior Whitefish
lemon caper butter sauce
\$18.50

Combination Plates

Filet of Beef and Sautéed Salmon
green peppercorn cream sauce
\$23.50

*Filet of Beef and
Grilled Chicken Breast*
tarragon demi-glace
\$23.50

Sautéed Chicken and Salmon
roasted garlic cream sauce
\$21.00

Petite Filet and Gulf Shrimp
with ginger butter sauce
\$25.50

*Sautéed Chicken Breast
and Gulf Shrimp*
Colbert sauce
\$22.50

All Lunches Include Choice of Soup or Salad, Seasonal Vegetables, Potato or Rice, Dessert, Gourmet Coffee and Tea.



The Signature Room at Seven Bridges Lunch Menu Sweet Selections

Desserts

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

\$5.00 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.

\$6.00 per guest

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Assorted Petit Fours

\$24.00 per dozen

Coffee and Tea Station

\$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)