



The Signature Room at Seven Bridges *Lunch Menu Enhancements*

A Selection of Hot and Cold Hors d'oeuvres

Spring Vegetable Roll

Assortment of Mini Bruschetta

Miniature Chicken Wellington
Mushroom Duxelle, French 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

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

Prosciutto Wrapped Asparagus
Seasonal Mixed Green Salad;
Cabernet Wine Vinaigrette

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

Cured Salmon Pastrami
Seasonal Mixed Green Salad
Lemon Oregano Vinaigrette

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 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



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;
garlic dressing*

Seven Bridges Salad

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

Baby Mixed Greens

*red and yellow pear tomatoes in
red wine vinaigrette \$1.00*



Side Dishes

Seasonal Vegetable Medley

Sautéed Green Beans

tomato concassé

Sonoma Broccoli

Roasted Vegetables

Asparagus Spears 0.75¢

Saffron Basmati Rice

Black Forbidden Rice

Wild Rice Pilaf

Mediterranean Orzo

Garlic Whipped Potatoes

Parsley Potatoes

garlic butter

Garlic Roasted Potatoes

Custard Potatoes



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.

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 Sweet Selections

Desserts

<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 \$1.00	<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.
\$5.00 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.
\$6.00 per guest



<i>Assorted Petit Fours</i> \$24.00 per dozen	<i>Coffee and Tea Station</i> \$2.00 per guest	<i>Assorted Mini Pastries</i> \$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)

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