



The Signature Room at Seven Bridges Wedding Luncheon Reception

Four Course Luncheon Includes...

Two~Hour Open Classic or Premium Bar

Signature Wine Selection with Lunch or Champagne Toast

Wedding Cake or Choice of Dessert

Gourmet Coffee and Tea Service

Custom Dance Floor

White Linens

Vases with Fresh Flowers and Miniature Candle Lanterns

Private Bridal Suite

Complimentary Parking



The Signature Room at Seven Bridges

Wedding Luncheon Reception

Enhancements

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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



The Signature Room at Seven Bridges *Wedding Luncheon Reception* *Menu Selections*

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Soups

French Onion Soup Au Gratin

Cream of Chicken

Cream of Asparagus

Vine Ripe Tomato Basil

Bisque of Lobster \$1.00

Minestrone

Chilled Monterey Gazpacho

Potato Leek

Seasonal Vegetable

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

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 *Wedding Luncheon Reception* *Menu Selections*

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Entrees

Roast Sirloin of Beef
rosemary scented demi-glace (8oz.)

Classic \$40.00

Premium \$43.00

Roasted Chicken Breast
mornay sauce

Classic \$36.50

Premium \$39.50

Sautéed Atlantic Salmon
ginger butter sauce

Classic \$37.00

Premium \$40.00

Roast Filet of Beef
mushroom demi-glace

Classic \$42.00

Premium \$45.00

Sautéed Chicken Medallions
mushroom herb broth

Classic \$36.50

Premium \$39.50

Baked Lake Superior Whitefish
lemon caper butter sauce

Classic \$36.00

Premium \$39.00

Combination Plates

Filet of Beef and
Sautéed Salmon
green peppercorn cream sauce

Classic \$43.00

Premium \$46.00

Filet of Beef and
Grilled Chicken Breast
tarragon demi-glace

Classic \$45.00

Premium \$48.00

Sautéed Chicken and Salmon
roasted garlic cream sauce

Classic \$39.00

Premium \$42.00

Petite Filet and Gulf Shrimp
ginger butter sauce

Classic \$49.00

Premium \$52.00

Sautéed Chicken Breast and Gulf Shrimp
Colbert sauce

Classic \$42.00

Premium \$45.00



The Signature Room at Seven Bridges *Wedding Luncheon Reception* *Sweet Selections*

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Dessert

<i>Apple Strudel</i> brandy crème anglaise	<i>Blueberry Pie</i> crème anglaise	<i>Raspberry Mousse</i> Cake chocolate sauce	<i>Amaretto Cheesecake</i> crème anglaise
<i>Chocolate Mocha Cake</i> cocoa powder \$1.00	<i>White and Dark</i> <i>Chocolate Mousse Cake</i> strawberry sauce \$1.50	<i>Seasonal Fresh</i> <i>Fruit Tart</i> crème anglaise \$1.50	<i>White Chocolate</i> <i>Mousse Cake</i> raspberry sauce \$1.00

Or Choose one of our Signature Wedding Cakes by Catalog



Gourmet Sweet Buffet

Assorted Miniature Pastries, 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



Assorted Petit Fours
\$24.00 per dozen

Assorted Mini Pastries
\$18.00 per dozen

Customized Cakes Available

\$3.00 per person and up

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



The Signature Room at Seven Bridges *Beverage Selections*

Classic Hosted Bar

*Gordons Vodka, Gordons Gin, Early Time Bourbon, Dawson Scotch, E&J Brandy,
Pepe Lopez Tequila, Castillo Rum, Seagram's 7 Whiskey, Amaretto, Kahlua,
Domestic Bottled Beer, and Signature Selection of Wines*

Premium Hosted Bar

*Smirnoff Vodka, Beefeater Gin, Jack Daniel's Bourbon, U.O. Canadian Whiskey, Dewar's Scotch,
Korbel Brandy, Cuervo Gold Tequila, Bacardi Rum, Amaretto, Kahlua, Domestic and
Imported Bottled Beer, and Signature Selection of Wines*

Super Premium Hosted Bar

*Absolut~ Vodka, Bombay Sapphire Gin, Jack Daniel's Bourbon, Crown Royal,
Chivas Regal Scotch, Hennessy VS, Cuervo Gold Tequila, Myers's and Bacardi Rum,
Amaretto, Kahlua, Domestic and Imported Bottled Beer, and Signature Selection of Wines*