



BRIDGES RESTAURANT & LOUNGE

1000 SE Bay Blvd. Newport, OR 541-265-8521

Coffee Breaks & Refreshments

Beverages

Coffee, Decaffeinated Coffee or Tea	\$ 20.00 gallon
Juice (Orange, Apple, Cranberry)	\$14.00 Liter
Milk	\$14.00 Liter
Soft Drinks	\$ 1.75 each
Bottled Water	\$ 1.75 each
Fruit Punch	\$18.00 gallon
Assorted Bottled Fruit Juices (Apple, Orange, and Cranberry)	\$ 2.50 each

Baked Goods

Freshly Baked Pastries (Stuffed Croissants, Scones)	\$24.00 dozen
Banana-Cranberry Bread	\$18.00 dozen
Cinnamon Streusel Bread	\$18.00 dozen
Lemony Yogurt Bread	\$18.00 dozen
Jumbo Muffins	\$24.00 dozen
Bagels & Cream Cheese	\$24.00 dozen
Jumbo Fresh Baked Cookies	\$20.00 dozen
Chocolate Brownies	\$20.00 dozen
Dessert Bars	\$24.00 dozen

Snacks

Sliced Fresh Fruit Tray (serves 25) (See Specialty Displays Page)	\$ 85.00 per tray
Assorted Fruit Yogurt	\$ 2.25 each
Potato Chips with Dip (Choice of Onion, Bean, or Ranch)	\$ 9.00 per pound
Tortilla Chips with Salsa	\$ 9.00 per pound
Pretzels	\$ 7.00 per pound
Dry Roasted Peanuts	\$ 9.00 per pound
Mixed Nuts	\$15.00 per pound
Candy Bar Assortment	\$ 2.00 each

All-day break packages provide a snack in the morning and afternoon plus coffee and tea service.

(Both morning and afternoon break food service times are 90 minutes in length.)

All Day Break Package #1

Early Morning

Breakfast Breads and Stuffed Croissants

Afternoon Break

Cookies and Brownies

Ice Tea & Lemonade

\$10.95 per person

All Day Break Package #2

Early Morning

Cinnamon Streusel Bread and Muffins

Afternoon Break

Tortilla Chips & Salsa / Pretzels

Ice Tea & Lemonade

\$11.95 per person

All Day Break Package #3

Early Morning

Muffins, Croissants, Scones and Stuffed Croissants

Sliced Fresh Fruit

Afternoon Break

Cookies, Pretzels, and Dessert Bars

Ice Tea & Lemonade

\$12.75 per person

Add Fresh Fruit \$ 2.00 Per Person

Menu selections & prices are subject to change, Please add a 19% service charge. Updated 3/08



BRIDGES RESTAURANT & LOUNGE

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Plated Breakfast Entrées

Coffee service included

Traditional

Fluffy Scrambled Eggs
Crisp Bacon
Breakfast Potatoes
Chef's Choice Assorted
Breakfast Breads
\$9.95

Classic Eggs Benedict

Poached Eggs, Canadian Bacon,
Hollandaise Sauce, Breakfast Potatoes
Fresh Fruit Garnish
Chef's Choice Assorted
Breakfast Breads
\$13.95

Northwest Scramble

Seasonal Fresh Fruit Kabob
Fluffy Scrambled Eggs with Smoked Salmon
Breakfast Potatoes
Chef's Choice Assorted
Breakfast Breads
\$12.95

The Griddle

French Toast
Creamy Butter & Warm Maple Syrup
Crisp Bacon and Sausage Links
Fresh Fruit Garnish
Chef's Choice Assorted
Breakfast Breads
\$11.50

Breakfast Buffets

Minimum of 25 guests on buffets

Fewer than 25 guests add \$2.50 per person

Service times are no longer than 90 Minutes

Traditional Breakfast Buffet

Scrambled Eggs with Cheddar
Sausage and Bacon
Breakfast Potatoes
Sliced Seasonal Fruit
Breakfast Breads and Pastries
Coffee, Tea, Decaf and
Assorted Juices
12.95

The Continental Breakfast Bar

Breakfast Breads and Assorted Pastries
Coffee Service & Assorted Chilled Juices
\$7.50 per person
with Sliced Fresh Fruit
add \$2.00 per person

The Oregon Buffet

Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
French Toast and Warm Maple Syrup
Breakfast Potatoes
Sliced Seasonal Fruit
Fruit Yogurts and Granola Topping
Assorted Breakfast Breads and Pastries
Butter and Fruit Preserves
Coffee, Tea, Decaf Coffee and Milk
\$14.95

Add Assorted Chilled Juices for \$1.75 per person

Bridges Breakfast Buffet

Quiche with Bacon, Mushrooms and Swiss Cheese
Crisp Bacon and Sausage Links
Biscuits and Gravy
Griddled Cinnamon Bread with Maple Syrup
Breakfast Potatoes
Sliced Seasonal Fruit
Raspberry and Apricot Compote
Assorted Breakfast Breads and Pastries
Butter and Fruit Preserves
Coffee, Tea, Decaf Coffee and Milk
\$14.95

Add Assorted Chilled Juices for \$1.75 per person



BRIDGES
RESTAURANT & LOUNGE
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Plated Lunch Entrées

Please limit selection to 2 entrées; vegetarian option available in addition to 2 entrées.
Includes coffee service

Bistro Sandwich

Oven Roasted Turkey and Honey Hearth Ham, Swiss Cheese.
Served on Ciabatta Bread with Tomato, Green Leaf Lettuce, Dressing,
Red Potato Salad & Seasonal Fruit Garnish.

\$10.95

Vegetarian Sandwich

Sliced Avocado, Tomatoes, Leaf Lettuce, Cucumbers & Sprouts.
Served on a Ciabatta Square with Herbed Cream Cheese Spread with Red Potato Salad & Fruit Garnish.

\$9.95

Baked Croissant Sandwich

Sliced Breast of Turkey and Bacon, Sliced Tomato, Havarti Cheese, White Sauce all baked together. (Hot Sandwich)
Served with Pasta Salad and Sliced Fresh Fruit.

\$11.95

Grilled Chicken Caesar

Fresh Romaine Hearts tossed with our own Caesar Style Dressing and Garlic Croutons
with Grilled Chicken Breast.

\$13.95

Cajun Shrimp Caesar Salad

Cajun Shrimp, Fresh Romaine, Garlic, and Classic Caesar Dressing Topped with Garlic Croutons

\$14.95

*The following selections are served with tossed salad and choice of two dressing, dinner rolls & butter,
Chef will choose the appropriate potato and vegetable. Coffee Service included.*

London Broil (Minimum 25 People)

Marinated Flank Steak with a Rich Mushroom Hunter Sauce.

\$15.95

Roast Loin of Pork (Minimum 25 People)

Slow Roasted Pork Loin with a Caramelized Onion Sauce.

\$15.95

Chicken Marsala

Pan seared Chicken Breast with a Bold Cream Sauce, Mushrooms, Onions & Marsala Wine.

\$14.95

Chicken Pasta

Ziti Pasta in a Zesty Alfredo with Hazel Nuts, Dried Cherries, Parmesan, and Baby Spinach.

\$14.95



BRIDGES RESTAURANT & LOUNGE

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Plated Lunches Entrees Continued

Pacific Salmon

Fresh Salmon Fillet seasoned with Béarnaise-Tomato Sauce.

\$17.95

Cheese Tortellini with Smoked Chicken

Tri-Colored Tortellini with Sautéed Mushrooms, Zucchini, Onions and Smoked Chicken, all in a Zesty Garlic Cream Sauce.

\$15.95

Vegetarian Pasta Primavera

Chef's Choice of Pasta with Sautéed Assorted Vegetables, Fresh Garlic, Olive Oil, and Caper Marinara.

\$ 13.95

Lunch Buffets

All buffets include coffee service

Minimum of 25 Guests on Buffets

Under 25 guests add \$2.50 per person

Yaquina Bay Picnic

Deli meats to include Roast Beef,
Honey Glazed Ham, Smoked Turkey,
and Dry Salami
Assorted Cheeses to include Pepper Jack, Swiss
and Cheddar
Assorted Breads
Pasta Salad & Red Potato Salad
Vegetable Crudités
Tossed Green Salad with
Assorted Dressings
Fresh Baked Cookies
\$14.95
Add Soup 1.00 per person

Riviera Buffet

Tomato Basil Sauce and Classic Alfredo
Sauce accompanied by
Chef's choice of two Pastas
Mixed Sausage Grill with
Peppers and Onion
Marinated Grilled Chicken Breast
With Roasted Tomato Sauce
Zucchini Parmigiana
Vegetable Crudités
Green Salad with Assorted Dressings
Spinach-Grape Salad
Red Potato Salad
Bow Tie Pasta Aioli
Antipasta Platter
Assorted Rolls and Butter
Chef choice Assorted Desserts
\$18.95 Per Person

Pacific Lunch Buffet

Grilled Chicken Breast with Mushroom
Hunter Sauce
Flash Baked Salmon
with Roasted Tomato Bisque
Roasted Red Potatoes
Rice Pilaf
Chef's Choice of Green Vegetables
Marinated Mushroom Salad
Broccoli-Cheddar Salad
Vegetable Crudités
Mixed Greens with Assorted Dressing
Carrot Cake
\$18.95

Western - BBQ Spread

Tossed Garden Greens
Coleslaw & Potato Salad
Sliced Fresh Fruit
Barbequed Brisket of Beef
With a Tangy Bar-B-Q Sauce
Mesquite Smoked Chicken
With Cumin Spiced Tomato Sauce
Country Style Mashed Red Potatoes
Calico Baked Beans, Steamed Zucchini
Combread with Green Chiles
Apple and Pecan Pies
\$17.95 Per Person



BRIDGES

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Lunch Buffet Menu

All buffets come with dinner rolls and coffee service.

Minimum of 25 guests on buffets

Under 25 guests add \$2.50 per person

Option #1

*Choose two of the following Entrées
two salads and
two accompaniments
With chef's choice of dessert*
\$16.95 per person

Roast Loin of Pork with
Caramelized Onion Sauce

Chicken Marsala
(Pan Seared with Mushroom and Onion Cream Sauce)

Cavatapi Pasta with Rock Shrimp

Hazel Nut Chicken with
Cranberry-Honey Glaze

Pan Seared Chicken Breast
with Garlic and Spinach Cream

Braised Beef Brisket with
Bar-B-Q Sauce

Option #2

*Choose two of the following Entrées
from either columns
Three salads and three accompaniments
With chef's choice of dessert*
\$18.95 per person

Salmon with Tomato-Béarnaise

Cheese Tortellini with
Smoked Chicken

Baby Back Ribs Glazed with Sweet
Maple Glaze

Roasted French Cut Chicken Breast
with Roasted Garlic
and Jus Lie

London Broil Style Flank Steak with
Mushroom-Peppercorn Sauce

Salads

- ◆ Mixed Green Salad
- ◆ Classic Potato Salad
- ◆ Red Potato Salad with Bacon
- ◆ Pasta Salad with Grilled Vegetables
- ◆ Marinated Mushroom Salad
- ◆ Cucumber & Tomato Salad
- ◆ Fruit Salad with Sweet Cream and Peach Yogurt
- ◆ Pasta Salad with Feta, Artichokes, and Olives
- ◆ Caesar Salad
- ◆ Bowtie Pasta Aoli

Side accompaniments

- ◆ Garlic Mashed Potatoes and Gravy
- ◆ Rice pilaf
- ◆ Lemon-Garlic Cous Cous
- ◆ Roasted Red Potatoes
- ◆ Whole Green Beans with Almonds
- ◆ Steamed Broccoli
- ◆ Candied Carrots



BRIDGES RESTAURANT & LOUNGE

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Plated Dinner Entrees

Please limit selection to 2 entrées: vegetarian option available in addition to 2 entrees.
The higher priced entrée charge will apply to all selections.
Includes coffee service.

~First Course Selection~

Baby greens and Grape
tomato Salad
with sweet croutons and
raspberry- *passion* dressing



Caesar Salad.
Chopped romaine hearts,
garlic croutons and Classic
Caesar Dressing



Mixed green Salad
with tomatoes, cucumber,
shredded carrot and choice of
Ranch or Italian dressings

~Second Course Selection~

Prime Rib of Beef 8 ounce

Slow Roasted, au jus & Creamed Horseradish.

Minimum order – 15 plates. Larger Cuts Add \$1.00 Per Ounce

\$23.95

Glazed Cornish Game Hen

Basted with Dijon & Wine and Crusted with Spicy Bread Crumbs.

\$22.95

Grilled Top Sirloin 10 ounce

Grilled and Glazed in a Rich Peppercorn Demi and Topped with a Haystack of Frizzled Onions.

Add Prawns \$3.00 Per person

\$24.95

Pan Fried LingCod

Dusted with Seasoned Flour and Pan Fried. Drizzled with Fresh Lemon Juice and Served with a Garlic Aioli.

\$20.95

Champagne Salmon and Lemon Dill Sauce

Splashed with Champagne then Baked and Served over Lemon Dill Sauce.

\$22.95

French Cut Chicken Breast with Roasted Tomato Sauce

Seasoned with cracked peppercorn and roasted. Served with a smoky tomato sauce.

\$19.95

Grilled Jumbo Scallop with Spinach and Cream

Marinated Jumbo Scallop, wilted spinach and garlic cream.

\$25.95

Pan Seared Pork Tenderloin with Cajun Spices

Slices of pan seared and flash roasted pork tenderloin with spicy Cajun seasoning.

Served with a Demi Sauce

\$22.95

Plated dinner selections also come with Chef's choice of rice or potato, seasonal steamed vegetables, chef's choice of dessert and coffee service.



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Dinner Buffet Menu

All buffets come with dinner rolls and coffee service.

Minimum of 25 Guests on Hot Dinner Buffets

Under 25 guests add \$3.00 per person

Option #1

*Choose two of the following plus
two salads and*

two accompaniments

With chef's choice of dessert

\$26.95 per person

Prime Rib of Beef
with Horseradish Cream

Pan Fried LingCod
with Garlic Aioli

Chicken Braised in Orange Sauce

Steak Diane

Salmon Oscar
*(Flash baked fillet with asparagus, crab and
hollandaise sauce.)*

Beef Stroganoff

Option #2

*Choose two of the following from
either column plus*

four salads and three

accompaniments

With chef's choice of dessert

\$31.00 per person

Braised Lamb Chops
with Pearl Onions

Grilled Redeye Sirloin Steak with
Frizzy Fried Onions

Seafood Puttanesca
Seafood Marinara over Spaghetti

Barron of Beef
Carved to order

Roasted Chicken Breast with NW
Mushrooms, Pine Nuts

Salads

- ◆ Mixed Green Salad
- ◆ Red Potato Salad with Bacon
- ◆ Pasta Salad with Grilled Vegetables
- ◆ Marinated Mushroom Salad
- ◆ Cucumber & Tomato Salad
- ◆ Fruit Display
- ◆ Caesar Salad
- ◆ Pear Waldorf Salad
- ◆ Marinated Green Bean Salad

Side accompaniments

- ◆ Garlic Mashed Potatoes and Gravy
- ◆ Rice Pilaf
- ◆ Lemon-Garlic Cous Cous
- ◆ Roasted Red Potatoes
- ◆ Peas and Pearl Onions
- ◆ Steamed Broccoli
- ◆ Acorn Squash with Black Pepper and Brown Sugar



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Dinner Buffets

Includes coffee service

Minimum of 25 guests on buffets

Fewer than 25 guests add \$3.00 per person

The Northwest Dinner Buffet

Roasted Chicken Breast with NW Mushrooms,
And Pine Nuts

Smoked Champagne Salmon
with Roasted Peppercorn Sauce

Scalloped Potatoes with Cheddar
Harvest Grains and Rice
Steamed Garden Vegetables
Peas and Pearl Onions

Sliced Fruit Display
Mixed Greens with Assorted Dressing
Marinated Mushroom Salad
Broccoli and Dried Cherry Salad
Vegetable Crudités
Assorted Dinner Rolls
Assorted Mousse Cakes
\$27.95 per person

BRIDGES - BBQ Spread

Barbequed Brisket of Beef
With a tangy Bar-B-Q sauce

Mesquite Smoked Chicken
With Cumin Spiced Tomato Sauce

Tossed Garden Greens
Coleslaw
Red Bliss Potato Salad
Pasta Salad
Sliced Fresh Fruit Display
Country Style Mashed Red Potatoes
Calico Baked Beans
Buttered Corn
Cornbread with Green Chiles
Assorted Freshly Baked Pies
Deep Dish Pecan Pie
\$25.95 Per Person

The Italiano Buffet

Roasted Cornish Game Hens

Pasta with Sweet Italian Sausage
and Portabella Mushrooms And Marinara Sauce

Pasta with Chef's Alfredo Sauce

Caesar Salad with Parmesan Dressing

Antipasta Platter

Spinach-Grape Salad

Pasta Aoli Salad

Sliced Fresh Fruit Display

Roasted Red Potatoes with Chopped Herbs

Zucchini Parmigiana

Focaccia and French Bread

Chef's Assorted Dessert Table

\$27.95 per Person

BRIDGES Sea and Shore Buffet

Prime Rib of Beef
with Horseradish Cream

Crab Legs and Shrimp Display

Roasted Red Potatoes

Fettuccine with Tomato-Garlic Glaze

Steamed Garden Vegetables

Sliced Fruit Display

Cheese Display

Mixed Greens with Assorted Dressing

Marinated Mushroom Salad

Marinated Cucumber and Tomato Salad

Grape Tomato and Basil Salad

Assorted Dinner Rolls

Assorted Mousse Cakes

\$41.95 per person



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Specialty Desserts

Warm Berry Crisp with Hazelnut topping	Buffet only 25 person Min.	\$3.75
Carrot Cake		\$4.25
Chocolate Cake		\$4.25
Apple Pie		\$3.75
Pecan Pie		\$3.75
Strawberry Torte		\$4.25
Spice Cake		\$4.50
New York Style Cheese Cake served with		
-Berry Sauce		
-Chocolate Sauce		
-Cherry Topping		\$4.95
Deep Dish Carmel Apple Pie		\$5.25
Chocolate Suicide Cake		\$5.25
White Chocolate Raspberry Cheese Cake		\$6.25
Grand Slam Snickers Pie		\$5.95
White Chocolate Raspberry Cake		\$5.50
Chocolate Mousse Torte		\$4.75
Fresh Berry Cobbler		\$4.75
Tiramisu		\$4.75
Chocolate Hazelnut Torte		\$4.95
Fresh Berries in Chocolate		\$4.25
Assorted Dessert Bar including coffee service		\$5.75



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Vegetarian/Vegan Plated Entrees

*The following selections are served with tossed salad, dinner rolls & butter.
Coffee Service included.*

Bridges Grill Pasta * *vegetarian item*

Ziti pasta in a zesty Alfredo with hazel nuts, Dried Cherries, Parmesan, and baby spinach.

Cheese Tortellini * *vegetarian item*

Tri-colored tortellini with sautéed mushrooms, zucchini, onions all in zesty garlic cream sauce.

Vegetarian Pasta * *vegetarian*

Chef Choice of pasta with sautéed mushrooms, sun dried tomatoes, spinach, fresh garlic, pesto, and artichoke hearts.

Grilled Portobello Mushroom Sandwich* *vegetarian/ vegan item*

Grilled mushroom served with side of seasoned fries.

Sun Dried tomato Veggie Wrap* *vegetarian item*

Chopped romaine, parmesan cheese, roasted red peppers, tomatoes, with balsamic-blue cheese dressing. Served with seasoned fries.

Served as a Lunch Entrée \$12.95

Served as a Dinner Entrée \$18.95
includes dinner salad and chefs choice dessert



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Specialty Displays

Reception Deli Platter

Sliced Natural Turkey Breast with Cranberry Relish
 Prime Rib with Horseradish Cream
 Honey Crusted Ham
 Cheddar, & Swiss Cheese
 With Assorted Petite Rolls & Condiments
 25 Servings – \$220.00
 50 Servings - \$415.00
 100 Servings - \$790.00

International Cheese Board

Assorted Domestic & International Cheeses
 Garnished with Seasonal Fresh Fruit
 and Gourmet Crackers
 25 Servings - \$100.00
 50 Servings - \$185.00
 100 Servings - \$350.00

Smoked Seafood Display

Smoked Salmon, Smoked Clams
 And Peel and Eat Shrimp
 Served with Garlic-Basil Mayonnaise
 25 Servings - \$150.00
 50 Servings - \$265.00
 100 Servings – 500.00

Seasonal Fresh Fruits

An Array of Seasonal Fresh Fruit
 With Yogurt Dip
 25 Servings - \$85.00
 50 Servings – 170.00
 100 Servings - \$325.00

Fresh Vegetable Display

An Array of Seasonal Fresh Vegetables
 Carrots, Broccoli, Grape Tomatoes, Radish
 Peppers & Olives
 25 Servings - \$75.00
 50 Servings - \$140.00
 100 Servings - \$250.00

Hors D'Oeuvres By The Dozen

Minimum order per selection of 4 dozen

Cold Bites

Cucumber Rondelles with Crab Meat	\$22.00
Assorted Tea Sandwiches	\$16.00
Jumbo Shrimp on Ice	\$24.00
King Crab Claws on Ice	\$34.00
Rosemary Bread with Red Pepper Spread	\$16.00

Hot Bites

Bacon Wrapped Scallops	\$24.00
Grilled Sirloin & Deep Fried Blue Cheese	\$24.00
Crab or Sausage Stuffed Mushrooms	\$24.00
Baby Back Ribs	\$22.00
Vegetable Spring Rolls	\$20.00
Coconut Fried Shrimp	\$24.00
Beef Satay with Peanut Sauce	\$22.00
Scampi Style Jumbo Shrimp	\$24.00
Lamb Chops with Fennel Pollen	\$34.00
Chicken Wings with Sauce	\$16.00
Meat Balls	\$14.00