



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	\$ 2.00 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)	\$ 10.00 per Bowl
Tortilla Chips with Salsa	\$ 10.00 per Bowl
Pretzels	\$ 7.00 per Bowl
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

\$11.00 per person

All Day Break Package #2

Early Morning

Cinnamon Streusel Bread and Muffins

Afternoon Break

Tortilla Chips & Salsa / Pretzels

Ice Tea & Lemonade

\$12.00 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

\$12.50 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
\$10

Classic Eggs Benedict

Poached Eggs, Canadian Bacon
Hollandaise Sauce, Breakfast Potatoes
Fresh Fruit Garnish
Chef's Choice Assorted
Breakfast Breads
\$14

Northwest Scramble

Fluffy Scrambled Eggs with Smoked Salmon
Breakfast Potatoes
Chef's Choice Assorted
Breakfast Breads
Seasonal Fresh Fruit Kabob
\$13

The Griddle

French Toast
Creamy Butter & Warm Maple Syrup
Crisp Bacon and Sausage Links
Fresh Fruit Garnish
Chef's Choice Assorted
Breakfast Breads
\$12

Breakfast Buffets

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
\$13

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
\$15

Add Assorted Chilled Juices for \$2.00 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
\$15

Add Assorted Chilled Juices for \$2.00 per person



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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. \$12

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. \$10

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. \$12

Grilled Chicken Caesar

Fresh Romaine Hearts tossed with our own Caesar Style Dressing and Garlic Croutons
with Grilled Chicken Breast. \$14

Cajun Shrimp Caesar Salad

Cajun Shrimp, Fresh Romaine, Garlic, and Classic Caesar Dressing Topped with Garlic Croutons \$15

Chef Salad

Mixed Greens Topped with Julienne Strips of Turkey, Ham, Cheddar and Swiss cheese
Garnished W/ Hard Boiled Egg, Tomatoes and Your Choice of Dressing \$12

*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

Marinated Flank Steak with a Red Wine Glaze \$16

Roast Loin of Pork

Slow Roasted Pork Loin with a Cajun Cream. \$16

Chicken Marsala

Pan seared Chicken Breast with Mushrooms, Onions & Marsala Wine. \$16

Penne St. Mike

Quill Shaped Pasta Tossed with Sweet Peas, Tomatoes, in a Parmesan Cream Sauce
Served with Diced Breaded Chicken and garlic bread \$15

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Plated Lunches Entrees Continued

Pacific Salmon

Fresh Salmon Fillet seasoned with Béarnaise-Tomato Sauce.

\$18

Cheese Tortellini Alla Bridges

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

\$15

Vegetarian Pasta Primavera

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

\$14

Lunch Buffets

All buffets include coffee service

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

\$15

Add Soup 2.00 per person

Pacific Lunch Buffet

Breaded Breast Of Chicken Topped with
Pepper Jack Cheese Finished with Brandy
Herb Cream

Braised Salmon with Lemon Butter

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

\$19

Riviera Buffet

Lasagna Meat Or Cheese

Chicken Scappiola

Bone in Breast W/ Spicy Sausage In a

lemon Garlic Sauce

Egg Plant Parmesan

Roasted Asparagus Salad

Tomato & Mozzarella Crustini

Caesar Salad

Warm Potato Salad

Tossed Green Salad W/ Assorted Dressings

Tiramisu

\$19 Per Person

Western - BBQ Spread

Tossed Garden Greens

Coleslaw & Potato Salad

Sliced Fresh Fruit

Barbequed Brisket of Beef w/ a Bar-B-Q Sauce

Pulled Pork

Mesquite Smoked Prawns

With Cumin Spiced Tomato Sauce

Country Style Mashed Red Potatoes

Calico Baked Beans, Steamed Zucchini

Combread with Green Chiles

Roasted Pecan Pie

\$18 Per Person

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Lunch Buffet Menu Continued

Coffee, & Tea Included

Option #1

*Choose two of the following Entrées
two salads and
two accompaniments
With chef's choice of dessert
\$17 per person*

Roast Loin of Pork with
Caramelized Onion Sauce

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

Linguine and Prawns in a Herb Tomato Broth

Hazel Nut Chicken with
Cranberry-Honey Glaze

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
\$19 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 Glaze

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
- ◆ Pasta Salad with Feta, Artichokes, and Olives
- ◆ Caesar Salad

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



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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 hand cut croutons and
raspberry- *vinaigrette* 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~

Glazed Cornish Game Hen

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

\$20

Grilled NY Strip

Grilled and Glazed Topped With a Haystack of Frizzled Onions and Herb Dipping Sauce

\$22

Pan Fried LingCod

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

\$19

Champagne Salmon and Lemon Dill Sauce

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

\$24

French Cut Chicken Breast

Seasoned with cracked peppercorn and roasted. Served with a Green Pepper Corn Sauce.

\$19

Pan Seared Pork Tenderloin with Cajun Spices

Slices of pan seared and flash roasted pork tenderloin with spicy Cajun seasoning.
Served with a Red Wine Glaze

\$20

Slow Roasted Prime Rib of Beef

Served with Aujus and Creamed Horseradish

\$24

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.

Option #1

*Choose two of the following plus
two salads and
two accompaniments
With chef's choice of dessert*

\$25.00 per person

Prime Rib of Beef
With Horseradish Cream

Pan Fried Ling Cod
With Garlic Aioli

Chicken Braised in Orange Sauce

Steak Diane

Salmon Oscar
Flash Baked Fillet with Asparagus,
Crab and Hollandaise Sauce

Option #2

*Complementary Chefs Appetizer
Choose two of the following
four salads and
three accompaniments
With chef's choice of dessert*

\$33.00 per person

Braised Lamb Chops
with Pearl Onions

Grilled Redeye Sirloin Steak with
Frizzy Fried Onions

Seafood Puttanesca
Seafood Marinara over linguine w/olives,
capers and red pepper flakes

Roasted Chicken Breast with NW
Mushrooms, Pine Nuts

Prime Rib of Beef
With Horseradish Cream

Salads

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

Side accompaniments

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



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Dinner Buffets

Includes coffee service

The Northwest Dinner Buffet

Appetizer

Three Mushroom Platter

(Grilled Portable Skewers, Three Cheese Stuffed Mushrooms, Garlic Mushroom Crustini)

Roasted Chicken Breast with dried cranberry glaze and pinenuts

Smoked Champagne Salmon with Roasted Peppercorn Sauce

Scalloped Potatoes with Cheddar
Harvest Grains and Rice
Steamed Garden Vegetables

Sliced Fruit Display
Mixed Greens with Assorted Dressing
Marinated Mushroom Salad
Broccoli and Dried Cherry Salad
Vegetable Crudités
Assorted Dinner Rolls
Lemon Cheesecake
\$28 per person

BBQ Spread

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

Pulled Pork
With Corn bread and green chilies

Mesquite Smoked Chicken
With Cumin Spiced Tomato Sauce

Rosemary Crusted Prawns

Tossed Garden Greens
Coleslaw

Red Bliss Potato Salad
Pasta Salad

Sliced Fresh Fruit Display
Country Style Mashed Red Potatoes

Calico Baked Beans

Buttered Corn

House Made Chocolate Cake
\$23 Per Person

Surf & Turf Buffet

Complementary Chef's appetizer

Prime Rib of Beef
with Horseradish Cream

Crab and Prawn 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

Tiramisu

\$40 per person

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Housemade Desserts

Chef's Tiramisu	\$5
Lemon Cheese Cake	\$4
Dark Chocolate Mouse Cake	\$5
Key Lime Pie	\$4
Mixed Fruit Cobbler	\$4
Flourless Chocolate Tort	\$5
Roasted Pecan Pie	\$4
Rum Coconut Cake	\$4
Carrot Cake	\$4
Assorted Dessert Bar including coffee service	\$8



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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 Lasagna * *vegetarian*

Three Cheese layered w/ Fresh Pasta Sheets, Spinach and Mushroom Cream

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 \$13

Served as a Dinner Entrée \$18
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

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

Appetizers By The Dozen

Minimum order per selection of 3 dozen

Cold Bites

Cucumber Rondelles with Crab Meat	\$22.00
Assorted Tea Sandwiches	\$16.00
Rosemary Bread W/ Red Pepper Spread	\$16.00
Deviled Eggs	\$24.00
Bay Shrimp Cups	\$20.00
Tomato Caprese	\$28.00
Watermelon Goat Cheese Squares	\$28.00
Jumbo Prawn Cocktail	\$23.00
Goat Cheese & Sundried Tomato Crustini	\$20.00

Hot Bites

Bacon Wrapped Scallops	\$24.00
Grilled Sirloin & Deep Fried Blue Cheese	\$24.00
Crab or Sausage Stuffed Mushrooms	\$24.00
Vegetable Spring Rolls	\$20.00
Coconut Fried Shrimp	\$24.00
Beef Satay with Peanut Sauce	\$22.00
Scampi Style Jumbo Shrimp	\$24.00
Chicken Wings with Sauce	\$16.00
Meat Balls	\$14.00
Crab Cakes	\$38.00
Ahi Pillows	\$38.00
Carpaccio Beef Rolls	\$36.00
Salmon Cakes	\$32.00
Grilled Beef Kabobs	\$35.00
BBQ Chicken and Pineapple Kabobs	\$30.00



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Appetizers Continued:

Platters and Dips

Spinach Artichoke Dip

Served W/ Sour Dough Rounds
(Serves 50) \$65

Baked Brie

Served W/Sour Dough Rounds
(Serves 35) \$65

Stuffed Mushrooms

(Serves 30) \$65

Mini Egg Rolls, Pork, Chicken or Vegetable W/ Dipping Sauce

(Serves 30) \$65.00

Smoked Salmon W/ Capers Red Onions & Cream Cheese

Market Price

Smoked Trout

(Serves 25) Market Price

Chicken Liver Terrine W/ Garnishes

(Serves 25) \$60

Smoked Salmon Mousse

(Serves 25) \$90

Roasted Garlic Bulbs

With Rosemary Toast
(Serves 25) \$55