



Dinner Buffet

Our Buffets Include Warm Rolls with Sweet Creamery Butter

SALAD *(Please Select One)*

Spring Salad - Dried Cranberries, Toasted Almonds, and Green Apple -Strawberry-Balsamic Vinaigrette

Greek Salad - Cucumber, Olives, Grape Tomatoes and Red Onions Oregano and Feta Dressing

Traditional Field Green Salad - Carrot, English Cucumber and Grape Tomatoes Balsamic Vinaigrette

Hearts of Romaine Caesar Salad – Garden Fresh Romaine, Classic Caesar Dressing, Sourdough Croutons

PASTA *(Please Select One)*

3-Cheese Tortellini - Pancetta Bacon, English Peas, and Creamy Alfredo Sauce

Penne a la Vodka - Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce

Farfalle Pasta - Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe

Cavatelli and Broccoli - Virgin Olive Oil and Toasted Garlic

ENTREES

(Please Select Three)

All Dinners are Served with Our Chef's Selection of Daily Starch & Vegetable

Plum Roasted Pork Loin – Apple Cider Reduction

Red Wine Braised Short Rib – Boneless, Natural Reduction

Sautéed Beef Tenderloin Tips - Carrots, Mushroom and Pearl Onions, Classic Demi-Glace

Balsamic Chicken – Oven Roasted Chicken, Roasted Cherry Tomatoes, Balsamic Butter Sauce

Chicken Medallions – Oven Roasted Chicken, Lemon, White Wine Butter Sauce

Classic Chicken Parmigiana - Farm Fresh Cheese and Plum Tomato Sauce

Eggplant Rollatini – Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

Filet of Sole – Sicilian Butter Sauce

Sesame Crusted Salmon - Orange Soy Glaze

DESSERT *(Please Select One)*

Delicate Mini Desserts - Italian Pastries, Freshly Baked Brownies, and Cookies

A Special Occasion Cake (Supplemental Fee May Apply)

Freshly Brewed Coffee – Regular and Decaffeinated, Assorted Teas for Steeping, Soft Drinks Included

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