

HORS D' OEUVRES



CATEGORY A

\$4.95 Per Person

Chicken Tenders
Swedish Meatballs
Tortellini Kabobs
Traditional Bruschetta
Chicken Salad Phyllo cups
Hummus & Pita Canapé
Eggplant & Tomato Tartlets
Assorted Sliced Wraps
Spinach & Artichoke Dip
Prosciutto wrapped Melon
Spinach & Feta Puff Pastries
Mediterranean Chicken Puff Pastries
Bacon Wrapped Chicken

CATEGORY B

\$5.95 Per Person

Prosciutto Wrapped
Asparagus
Smoked Salmon & Boursin
Crepe Terrine
Grouper Salad Phyllo Cups
Wild Mushroom Tartlet
Shrimp Andouille Puff Pastry
Crab Dip with Garlic Toast
Seafood Bruschetta
Potato Pancake with
Smoked Salmon & Crème
Fraiche
Shrimp & Potato Croquettes

CATEGORY C

\$6.95 Per Person

Beer Shrimp w/ Orange Marmalade
Mini Crab Cakes
Lobster Newberg Puff Pastry
Beef Wellington Puff Pastry
Shrimp Cocktail
Oysters Rockefeller on the 1/2 Shell
Crab Dumplings w/ Sweet Chili
Garlic Sauce
Shaved Tenderloin & Gorgonzola
Crostini
Lobster & Scallop Ceviche Canapé
Lamb Lollipops with Cranberry Demi
Sauce
Duck Confit Tartlets
Prosciutto Wrapped Shrimp
Bacon Wrapped Scallops

PLATTERS

\$2.95 Per Person

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit Assortment with Honey Lime Dip
Imported Cheese Selection With Crackers (\$4.95 Per Person)
Assorted Rolls- 50 for \$29.00

HEAVY HORS D' OEUVRES BUFFETS

Standard Package \$27.99 Per Person

Choose 1 Platter, 4 from Category A & 2 from Category B

Deluxe Package \$31.99 Per Person

Choose 1 Platter, 2 from Category A, 3 From Category B & 1 from category C

Supreme Package \$36.99 Per Person

Choose 2 Platters or 1 imported cheese, 1 from category A, 2 from Category B & 3 from Category C

*ENTRÉE ADD ONS OR CARVING STATIONS –MARKET PRICE

BBQ Beef Brisket	Prime Rib	Beef Tenderloin
Pork Tenderloin	Roasted Turkey	Honey Glazed Ham

**These are pre-sliced and served warm with rolls and the appropriate condiments.
There will be a \$125.00 charge if you would like a carver.*

The Airlie Buffet

\$23.99 per person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Swedish Meatballs
Traditional Bruschetta
Spinach & Artichoke Dip w/ Garlic Toast
Mediterranean Chicken Puff Pastry

ENTREES: CHOOSE TWO

Herb Crusted Chicken w/ Roasted Tomato Cream Sauce
BBQ Beef Brisket
Chicken & Vegetables in a White Wine Sauce
Honey Glazed Ham
Shrimp and Pasta Primavera

STARCH: CHOOSE ONE

Garlic Mashed Potatoes
Wild Rice Mushroom Pilaf
Basmati Rice

VEGETABLES: CHOOSE ONE

Green Bean Almondine
Sautéed Zucchini and Squash
Grilled Seasoned Vegetables

BREAD: CHOOSE ONE

Rolls
Cornbread

The Southern Cuisine Buffet

\$27.99 per person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Spinach & Artichoke Dip w/ Garlic Toast
BBQ Meatballs
Bacon Wrapped Chicken
Assorted Sliced Wraps
Prosciutto Wrapped Melon

ENTREES: CHOOSE TWO

BBQ Beef Brisket
Southern Style Chicken with Gravy
Shrimp & Grits with Pancetta and Cheddar Cheese
Honey Glazed Ham

STARCH: CHOOSE ONE

Macaroni and Cheese
Scalloped Potatoes
Garlic Mashed Potatoes with Gravy
Loaded Baked Potato Salad
Mashed Sweet Potatoes

VEGETABLES: CHOOSE ONE

Green Bean Casserole
Corn on the Cob
Sautéed Zucchini and Squash
Marinated Cucumbers and Tomatoes

BREAD: CHOOSE ONE

Rolls
Cornbread
Hushpuppies

The Mediterranean Buffet

\$32.99 per person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Prosciutto Wrapped Asparagus
Spinach & Artichoke Dip with Garlic Toast
Roasted Red Pepper Hummus with Pita Points
Mediterranean Chicken Puff Pastry
Traditional Bruschetta

ENTREES: CHOOSE TWO

Seafood Paella
Chicken Cacciatore
Shrimp & Sausage Antonio
Grouper Saltimbocca
Sliced Beef Sirloin w/ Tomatoes, Olives, Capers & Feta Cheese
Pesto & Parmesan Stuffed Pork Loin w/ a Caper Beurre Blanc

STARCH: CHOOSE ONE

Tomato & Parmesan Risotto
Tomato & Cheese Baked Polenta
Couscous
Saffron Rice
Penne Pasta with Spicy Marinara

VEGETABLES: CHOOSE ONE

Eggplant Parmesan
Grilled Vegetables
Ratatouille
Braised Zucchini w/ Pecorino Cheese

BREAD: CHOOSE ONE

Focaccia Bread
Garlic Rolls

The Intracoastal Buffet

\$37.99 per person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Assorted Sushi Rolls Asparagus
Mini Crab Cakes w/ Chipotle Remoulade
Teriyaki Pineapple Meatballs
Herb Chicken Puff Pastry
Beef Mushroom Tartlets

ENTREES: CHOOSE TWO

Roast Top Sirloin with a Wild Berry Demi
Salmon en Croute w/ Mushrooms, Arugula & a Lemon Caper Beurre Blanc
Shrimp, Crab & Spinach Stuffed Chicken Breast w/ Tomato Coulis
Clams & Mussels with Chorizo and Smoked Tomato Sauce
Sliced Ham with Ancho Maple Mustard

STARCH: CHOOSE ONE

Potatoes au Gratin
Tomato & Cheese Baked Polenta
Couscous
Saffron Rice
Penne Pasta w/ Spicy Marinara

VEGETABLES: CHOOSE ONE

Sautéed Zucchini and Squash
Grilled Vegetables
Honey Glazed Carrots
Green Bean Almandine

BREAD: CHOOSE ONE

Fresh Baked Rolls
Garlic Rolls

The Yachtsman Buffet

\$39.99 per person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités with Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Shrimp and Andouille Puff Pasty
Mini Crab Cakes w/ Chipotle Remoulade
Beef Wellington Puff Pastry
Spinach & Artichoke Dip w/ Garlic Toast
Scallops Wrapped in Bacon

ENTREES: CHOOSE TWO

Sliced Prime Rib with a Mushroom Bordelaise
Shrimp & Grits with Pancetta and Cheddar Cheese
Sliced Roast Pork with Tasso Cream Sauce
Cajun Roasted Chicken with Andouille Sausage & Tomatoes
Seafood Jambalaya

STARCH: CHOOSE ONE

Potatoes au Gratin
Red Rice
Herb Roasted New Potatoes
Tasso Cheddar Risotto

VEGETABLES: CHOOSE ONE

Ratatouille
Green Bean Almandine
Fried Zucchini
Succotash

BREAD: CHOOSE ONE

Yeast Rolls
Foccacia bread

The Captain's Choice Buffet

\$44.99 Per Person

PLATTERS: CHOOSE ONE

Cheese and Cracker Assortment
Vegetable Crudités w/Herb Crème Fraiche
Sliced Fresh Fruit with Honey Lime Dip

APPETIZERS: CHOOSE TWO

Oysters Rockefeller on the Half Shell
Lobster Newberg Puff Pastry
Crab Dip with Garlic Toast
Scallops wrapped in Bacon
Seafood Bruschetta Chipotle Remoulade
Beef and Mushroom Tart with Port Wine Reduction

ENTREES: CHOOSE TWO

Beef Wellington with Port Wine Mushroom Demi Glaze
Smoked Bacon Wrapped Jumbo Shrimp with Maple Glaze
Lobster Mousse Stuffed Pork Loin with Boursin Cream Sauce
Herb Crusted Grouper topped with Fontina Fondue
Bacon Wrapped Quail Legs with Bourbon Berry Barbeque Sauce

STARCH: CHOOSE ONE

Rosemary Roasted New Potatoes
Scalloped Potatoes
Wild Mushroom Rice Pilaf
Smoked Bacon and Leek Risotto

VEGETABLES: CHOOSE ONE

Green Bean Almondine
Marinated Grilled Vegetables
Port Wine Poached Mushrooms
Sautéed Zucchini & Red Pepper

BREAD: CHOOSE ONE

Yeast Rolls
Focaccia bread

Sit Down Dinners

Please select the entrée option you would like along with one starch, one side and one salad.

STANDARD SIT DOWN DINNER

\$31.99 per person

Grilled Sirloin topped with Ménage Trios Shitake Demi Glaze

Grilled Salmon topped with Strawberry Beurre Blanc

Fontina Chicken with Tomato Basil Vinaigrette

DELUXE SIT DOWN DINNER

\$36.99 per person

Bourbon Bacon New York Strip

Bacon Wrapped Stuffed Shrimp with Maple Glaze

Fontina Chicken with Tomato Basil Vinaigrette

SUPREME SIT DOWN DINNER

\$41.99 per person

Grilled Filet with Port Wine Reduction

Herb Crusted Grouper with Fontina Fondue

Ancho Seared Pork Tenderloin with Honey Bourbon Glaze

VEGETABLES: CHOOSE ONE

Steamed Asparagus

Sautéed Shallots & Haricot Verts

Sautéed Spinach & Tomatoes

Sautéed Zucchini & Red Peppers

STARCHES: CHOOSE ONE

Smoked Bacon and Leek Risotto

Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Polenta Cake

SALADS: CHOOSE ONE

Gorgonzola Walnut Salad

Caesar Salad

Peach and Smoked Gouda Cheese Salad

Roasted Pear Salad

Garden Salad with your choice of two dressings

Brunch Buffets

STANDARD

\$23.99 Per Person

Vegetable & Egg Casserole
Honey Glazed ham
French Toast w/ Berry Compote
Cheddar Ale Grits
Hashed Potatoes
Vegetable and Cheese Platter
Sliced fruit Assortment
Assorted muffins

DELUXE

\$26.99 Per Person

BBQ Beef Brisket
Shrimp, Pancetta & Cheese Grits
Assorted Mini Quiches
Biscuits & Sausage Gravy
Prosciutto Wrapped Asparagus
Potatoes Au Gratin
Vegetable and cheese Platter
Fresh Fruit Assortment

SUPREME

\$29.99 Per Person

Sliced Prime Rib Au Jus
Smoked Salmon
Roasted New potatoes
Assorted Mini Quiches
Asparagus with Hollandaise
Vegetable and cheese Platter
Fresh Fruit Assortment
Croissants

Corporate Luncheons

MENU OPTION #1 \$17.99 PER PERSON

Caesar Walnut Salad
Shrimp & Vegetable Kabobs
Beef & Vegetable Kabobs
Wild Mushroom Rice Pilaf
Chocolate Chunk Brownies
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

MENU OPTION #2 \$17.99 PER PERSON

Mixed Green Salad w/ One Dressing
Chicken in White Wine Sauce w/ Peppers & Onions
Wild Mushroom Rice Pilaf
Chocolate Chunk Brownies
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

MENU OPTION #3 \$16.99 PER PERSON

Gorgonzola Walnut Salad
Sliced Prime Rib & Cheese Pinwheels & Southwest
Chicken Pinwheels
Tortellini Pasta Salad with a Tomato Basil Vinaigrette
Fruit with a Honey Lime Sauce
Chocolate Chunk Brownies
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

MENU OPTION #4 \$16.99 PER PERSON

Grilled Chicken Salad
Fresh Rolls
Fresh Fruit Tray
Chocolate Chunk Brownies
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

MENU OPTION #5 \$16.99 PER PERSON

Assorted Wraps Cut In Half
Fresh Fruit Tray
Bowtie & Vegetable Pasta
Chocolate Chunk Brownies
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

MENU OPTION #6 \$17.99 PER PERSON

Gourmet Sandwiches (Pick Two)

- Roast beef & Swiss on French Bread
- Italian on Ciabatta Bread/Focaccia
- Turkey, Brie & Apples on French Bread
- Sliced Ham and Pineapple w/ Mozzarella

Bowtie & Vegetable Pasta Salad
Fresh Fruit
White Chocolate Macadamia Nut Cookies
Unsweetened Ice tea
Plastic Utensils, Plates and Napkins

BEER & WINE

Unlimited Red & White Wine
Unlimited Domestic Beer &
FSB Micro Brewed Beer
Unlimited Soda, Coffee, Tea

Prices Are Per Person

One Hour	\$12.00
Two Hours	\$18.00
Three Hours	\$22.00
Four Hours	\$26.00

COFFEE, TEA & SODA

Unlimited Coffee, Tea and Soda
\$3.95 per person

BEER, WINE & LIQUOR

Unlimited Red & White Wine
Unlimited Domestic & FSB Micro brewed Beer
Unlimited Soda, Tea & Coffee

Prices Are Per Person

HOUSE LIQUOR

One Hour	\$13.00
Two Hours	\$19.00
Three Hours	\$24.00
Four Hours	\$29.00

PREMIUM LIQUOR

One Hour	\$15.00
Two Hours	\$22.00
Three Hours	\$27.00
Four Hours	\$32.00

HOUSE LIQUORS

Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Jim Beam Bourbon
Canadian Club Whiskey
Dewar's Scotch

Beverage & Bar Services: Per Drink Prices & Cash Bar

\$2.00 Soda	\$5.00 Import Beer
\$2.00 Bottled Water	\$4.00 Domestic Beer
\$2.00 Coffee	\$7.00 Glass of Wine
\$2.00 Tea	\$8.00 House Liquor Drinks
	\$9.00 + Top Shelf

Dessert Selections

Ask your catering coordinator for our latest dessert options.

Bridge Tender Off Site Catering

The Bridge Tender Catering staff is delighted to cater events, big or small at your destination anywhere in Wilmington and surrounding areas. Their full catering service offers incredible food, incomparable service, and an impressive attention to detail. You can have servers and bartenders or the catering staff will drop off, set up and pick up your catering. The Bridge Tender has been recognized as one of the areas top caterers and will continue to impress customers with excellent customer service and the finest food Wilmington offers. The event planners will work with you to create the perfect event and will custom tailor it to meet your entertaining preferences and the ideal menu.

- ❖ Drop Offs: \$300 food minimum, \$60.00 delivery and set up fee.
- ❖ Full Service Catering w/ servers: \$750 food minimum, \$150.00 Bartender fee, 20% service fee
- ❖ Pick Up Catering at the restaurant: No additional fees

Bridge Tender Catering On Front Street

The Bridge Tender is excited to announce their new catering facility in the heart of historic downtown Wilmington, located above the popular Front Street Brewery. This beautiful 3000 square foot room is the perfect place to host events for groups of up to 100 people for a cocktail style party or up to 80 people seated. The spacious area has a great bar, and a full service kitchen operated by the Bridge Tender Catering staff. Round tables with linens, chairs, china, flatware and glassware are included with the room. With our thirty years experience and a wide range of culinary delights, your event will surely be impressive, personalized and hassle free. We are rapidly booking events for 2007 & 2008 with rehearsal dinners, showers and receptions, office, birthday and holiday parties, boardroom luncheons and business seminars.

- ❖ \$1000.00 Monday-Thursday food minimum
- ❖ \$1500 Friday & Sunday food minimum (Room Fee-\$250.00)
- ❖ \$2000 Saturday food Minimum (\$400.00 Room fee. Room fee waived w/ \$3000.00 food order)
- ❖ \$150.00 bartender fee, 20% service fee

Daytime Receptions on Saturday & Sunday at the Bridge Tender Restaurant

The Bridge Tender Restaurant, located at the foot of the Wrightsville Beach drawbridge on Airlie Road, will host private wedding receptions during the day on Saturday and Sunday between the hours of 9am and 3:30pm. This is a unique opportunity to have an affordable and elegant waterfront reception at the Bridge Tender Restaurant. Your party will have sole access to all of our decks, the large dining room and the bar; all of which have panoramic views of the Intracoastal Waterway. Over the years the Bridge Tender has had the pleasure of hosting hundreds of wedding receptions and a few small wedding ceremonies as well. The beautiful restaurant offers indoor and outside seating and can accommodate up to 200 guests. The finest cuisine, the incredible views, and the excellent customer service ensure that all of our brides have the perfect wedding reception at a great price.

- ❖ Bridge Tender Restaurant On Site: No facility fee
- ❖ \$2500 food minimum, \$150.00 Bartender fee, 20% service fee

To contact one of our catering coordinators please call 256-4519. You can also send an e-mail to bridgetendercatering@yahoo.com or use the contact form on the web site.