

# *The Bridges Golf Club*

## *Banquet Menu*

*9000 S. Gale Ridge Road, San Ramon, California 94583  
Phone: (925) 735-4253 Fax: (925) 735-4256*

*Applicable Sales tax and Service Charge will be added to all charges  
Prices are subject to change*

**Thank you for considering The Bridges Golf Club for your event.**

Attached are a few sample menu ideas for your special day. These menu options will give you an the opportunity to create your own culinary experience for you and your guests. We pride ourselves in custom-tailoring unique menu creations using only the freshest seasonal ingredients. Our Chef's are here to exceed your expectations.

**Passed Hors d' oeuvres**

*Prices are per piece.  
(Minimum order for 25 people, please no substitutions)*

***Hot Items***

- Spanikopita, spinach, ricotta, parmesan.....\$2.00*
  - Vegetable spring roll, Asian dipping sauce.....\$2.00*
  - Portabello mushroom skewer, hoisin glaze.....\$2.25*
  - Minature chicken Wellington, tomato balsalmic.....\$2.50*
  - Goat cheese phyllo purse, roasted garlic aioli.....\$2.75*
  - Oriental Salmon satay, sweet thai chili sauce.....\$3.00*
  - Miniture beef Wellington, merlot-thyme reduction.....\$3.00*
  - Gourmet baked brie, puffed pastry.....\$3.25*
  - Smoked Sonoma duck, apricots, jalapeno, ricotto crepe.....\$3.50*
  - Peppered Niman Ranch beef, sage polenta cake.....\$4.00*
  - Baked panchetta wrapped prawns.....\$3.50*
  - Jumbo prawn egg roll, sweet and sour plum sauce.....\$4.00*
  - New Zealand lamb loli-chops, cabernet-mint glaze.....\$4.00*
  - \*Dungeness crab cakes, Cajun or tarragon-caper aioli.....\$4.25*
- Asian beef skewers....choice of sauce....\$3.00*  
*Soy ginger, mandarin sesame, chili garlic or Asian BBQ*

*\* Dungeness crab ( seasonal availability )*

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### *Hot cont.*

*Gourmet meatballs....choice of sauce....\$2.75*  
*Honey mustard, stroganoff, Cajun cream, down-home BBQ,*  
*Spicy mustard or cabernet peppercorn*

*Baked stuffed mushrooms..... choice of*  
*Goat cheese, roasted garlic, sun-dried tomato....\$2.50*  
*Imported spicy sausage, mozzarella.....\$3.00*  
*\*Dungeness crab, spinach, ricotta.....\$3.50*

### *Cold Items*

*Bruschetta – Boursin cheese, olive tapenade, tomato chutney....\$2.50*  
*Bruschetta Italiano – roasted tomato chutney, Asiago cheese, French baguette..\$2.50*  
*Prosciutto wrapped asparagus, meyer lemon aioli.....\$2.50*  
*Gorgonzola-toasted almond mousse, French baguette....\$2.50*  
*Niman Ranch roast beef, goat cheese, spinach pinwheel....\$3.00*  
*Curried chicken-mango salad, sesame won ton chip... \$3.25*  
*Ahi tuna tartare, wasabi aioli, won ton chip.....\$3.25*  
*\*Gingered Dungeness crab salad, cucumber shell.....3.50*  
*Asian spiced ahi tuna, pickled ginger, cucumber cup.....\$3.50*

*Toasted focaccia crostini....choice of toppings*  
*Granny smith green apples, brie cheese.....\$2.00*  
*Greek Salad – kalamata olives, fresh tomato, feta cheese.....\$2.50*  
*Smoked Atlantic Salmon, Boursin cheese, fresh chives.....\$ 2.75*  
*Poached rock shrimp, avocado mousse.....\$3.25*

*\* Dungeness crab ( seasonal availability )*

## Reception Enhancers

*All Display Stations Serve 25 People*

*Hot spinach and artichoke dip*

*\$70.00*

*Crudités Vegetable Assortment with Garden Vegetable Dip*

*\$90.00*

*Sliced Fresh Seasonal Fruit*

*\$95.00*

*Antipasti with Roasted Peppers, Tomatoes, Prosciutto, Artichokes, Olives*

*Marinated Mussels, Salami, and Provolone*

*\$100.00*

*Imported and Domestic Cheese Display*

*with Assorted Crackers and Baguettes*

*\$120.00*

*House Smoked Salmon with Baguettes*

*Served with Horseradish, Dill Cream, Capers and Garlic Toast*

*\$125.00*

*Chilled Cilantro Marinated Gulf Prawns with Cocktail Sauce*

*\$185.00*

*Tandori Mixed Platter*

*Lamb, prawns and chicken served with naan bread.*

*Dipping sauces include curry and tamarind.*

*\$200.00*

*Assorted Sushi Platter*

*Ahi, Hamachi, Salmon & California rolls*

*\$200.00*

*San Francisco Dungeness crab dip*

*Dungeness crab, cream cheese with pita bread, assorted crackers, baguettes*

*\$250.00*

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## Reception Stations

### *Carving Station\**

*Maple Baked Ham (25 person minimum order) \$9.00 per person*  
*Roasted Turkey Breast (25 person minimum order) \$9.00 per person*  
*Tri-tip steak with honey-bourbon glaze (25 person minimum) \$10.00 per person*  
*Roasted Leg of Lamb with mint pesto (25 person minimum) \$10.00 per person*  
*Certified Angus Prime Rib (50 person minimum order) \$11.00 per person*  
*Beef Tenderloin with merlot-thyme sauce (25 person minimum) \$12.00 per person*

*All carving stations are accompanied by fresh dollar rolls and appropriate sauces.*

*\*Requires a chef attendant for \$80.00*

### *Pasta Station\**

*Choice of Two Pastas, Two Sauces, Two Accompaniments.*

*Penne, Tortellini, Rottini, Cheese Ravioli*  
*Marinara, Alfredo and Pesto Cream Sauces*  
*Mushrooms, Grilled Chicken, Peppers and Sun Dried Tomatoes*  
*\$10.00 per person if accompanied with two or more stations.*  
*\$18.00 per person if used as a meal.*

*\*Requires a chef attendant for \$80.00 when prepared in room*

### *Gourmet Salad Station\**

*Caesar*  
*Spinach*  
*Organic Mixed Greens*  
*With Parmesan Cheese, Croutons, Caesar,*  
*Maple Herbed Mustard Vinaigrette and Citrus Balsamic Dressings*  
*\$8.00 per person if accompanied with two or more stations.*  
*\$16.00 per person if used as a meal.*

*\*Requires a chef attendant for \$80.00 when prepared in room*

### *Dessert Station*

*Mini Fruit Tartlets*  
*Petit Fours*  
*Assorted Éclairs*  
*Napoleons*  
*Chocolate Mousse Tartlets*  
*Chocolate Dipped Jumbo Strawberries (Seasonal)*  
*\$9.00 per person*

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## **Plated Dinner Meals**

*All dinners are served with your choice of fresh seasonal vegetables, side dish,  
Salad, bread & butter  
Coffee and tea station*

### ***Salad (choice of one)***

*Seasonal Baby Greens with a Tarragon Mustard Vinaigrette, Hazelnuts, Parmesan*

*Classic Caesar with hearts of Romaine, Herbed Croutons, creamy garlic parmesan  
dressing*

*Butter Leaf Lettuce with tomatoes, olives, cucumbers, feta cheese, sun-dried tomatoes  
vinaigrette*

*Baby Spinach Salad with dried cranberries, bacon, and a Lemon honey dressing*

*Organic Greens with Pesto Vinaigrette, pinenuts Asiago cheese*

*Napa Valley Organic Arugula & Baby Spinach  
with Oranges, Pecans, Bleu Cheese in a Balsamic Vinaigrette*

*Asian greens with jicama, radish, crispy won tons, miso dressing*

### ***Intermezzo Course***

***Choice of Sorbet Flavors***

**(Raspberry, Lemon or Mango)  
\$4.00**

### *Side Dish Options:*

*( please choose one )*

*cranberry-pecan rice pilaf, wild rice pilaf, jasmine rice, long grain rice, red skin mashed potatoes, roasted garlic mashed potatoes, three cheese scalloped potatoes, cheddar mashed potatoes, basil whipped potatoes, crispy asiago polenta, roasted fingerling potatoes with rosemary and garlic*

### *Vegetable Options:*

*( please choose one )*

*assorted roasted vegetables, asparagus (seasonal), parmesan stuffed tomatoes, ginger honey glazed carrots, green & yellow bean medley, assorted baby vegetables, asian vegetable mix-baby corn, shitake mushrooms, red peppers and snow peas, broccoli, cauliflower, carrots*

### *Entrée Selections (choice of two)*

*Spinach & cheese ravioli with a roasted red pepper pesto \$26*

*Eggplant parmesan with a traditional house-made marinara \$26*

*Vegetable risotto with artichoke & wild mushrooms \$27*

*Chicken florentine with spinach and jack cheese in a sherry cream sauce \$27*

*Forest mushroom chicken, a trio of wild mushrooms and shallots, thyme marsala \$30*

*Pesto chicken, light creamy pesto sauce with pinenuts \$30*

*Roasted chicken breast with citrus-mustard sauce \$32*

*Pan roasted Atlantic salmon in a tomato-caper ragu \$36*

*Grilled Hawaiian mahi-mahi with a fresh papaya salsa \$36*

*Double cut pork chop with cognac & apricots \$36*

*Oven roasted pork tenderloin with a port cherry sauce \$36*

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*Baked halibut with a sun-dried tomato butter \$38*

*Certified Angus prime rib with au jus sauce \$40*

*New York Steak, caramelized onions, whole grain mustard, rosemary or thyme jus \$42*

*Grilled beef tenderloin topped with blue cheese and a cabernet reduction \$43*

*Mixed grill with petite filet mignon and prawn scampi \$46*

### **Luncheon Plated Meals**

*Luncheon entrees include: chefs choice of seasonal vegetable, starch  
iced tea, bread and butter*

*Tri-colored tortellini, tomato sauce, roasted vegetables \$18*

*Baked rigatoni with meatballs, mozzarella, basil, tomatoes \$19*

*Penne pasta, grilled chicken, panchetta, wild mushrooms, roasted tomato broth \$19*

*Fusilli Jambalaya, andouille sausage, shrimp, chicken, cajun broth \$20*

*Pesto Chicken, grilled chicken breast, light pesto cream sauce, pine nuts \$21*

*Island chicken, seared breast of chicken, mango, cranberry and ginger \$21*

*Grilled chicken breast with sun-dried tomatoes, kalamata olives \$21*

*Citrus chicken, grilled then topped with citrus mustard glaze \$21*

*Grilled Hawaiian mahi-mahi with a papaya ginger sauce \$22*

*Citrus glazed salmon with a sweet chili aioli \$22*

*Whiskey beef tri-tip, caramelized onions, thyme jus \$23*

*New York steak, cracked pepper, sage \$25*

### **Lunch Sandwiches**

*Sandwiches include fresh seasonal fruit*

*Turkey wrap with Vermont cheddar, cranberry mayo \$12*

*Curried chicken salad with red grapes on a flaky croissant \$12*

*Bridges chicken sandwich, provolone, chili mustard aioli, arugula, ciabatta \$12*

*Roast beef with havarti cheese, horseradish, mayo on ciabatta bread \$13*

*Cordon bleu sandwich, grilled chicken, ham, swiss cheese, focaccia bread \$13*

*( luncheon entrees or sandwiches add a cup of soup or salad for \$2.50 per person )*

## Lunch Salads

- Bridges classic Caesar salad with or without grilled chicken \$10 / \$12*  
*Bruschetta salad, roasted tomatoes, olives, capers, mozzarella cheese, toasted sour  
dough croutons, basil vinaigrette \$11*  
*Spinach greens, toasted almonds, smoked turkey, fuji apples, lemon honey dressing \$12*  
*Asian chicken salad, snow peas, bean sprouts, thai peanut dressing \$12*  
*Mixed Asian greens, jicama, radish, miso dressing, lemon grass chicken \$12*  
*Marinated steak salad, baby greens, cherry tomatoes, crumbled blue cheese \$14*

## Desserts

- New York cheesecake with fresh fruit puree \$6*  
*Flavored Cheesecake ( Amaretto, blueberry, pumpkin swirl, etc. ) \$6*  
*Gourmet chocolate truffle cake with a fresh strawberry coulis \$7*  
*Hawaiian macadamia nut cake with a frangelico crème anglaise \$7*  
*Traditional house-made tiramisu \$6*  
*Chocolate decadence cake with a fresh raspberry puree \$6*  
*Chocolate dipped jumbo strawberries duet with vanilla bean ice cream \$8*  
*Fresh mixed berries, Gran Marnier marscapone, crushed biscotti trifle \$7*  
*“The Ultimate” chocolate layer cake \$7*  
*White chocolate mousse tort... \$6*  
*Fresh fruit tart ( seasonal options ) \$6*  
*Oreo cookie cake with a Giardelli chocolate sauce \$6*  
*Sorbet with mini biscotti \$6*

*Customized Sheet Cakes - Prices available upon request*

## **Buffets**

### ***Chinese Buffet***

*Garden Green Salad*  
*Szechwan Broccoli and Eggplant Salad*  
*Mongolian Beef Stir Fry*  
*Sweet and Sour Prawns*  
*Stir Fried Rice*  
*Green Bean Vegetables*  
*Chicken Chow Mein Noodles*

*\$28.00 per person*

### ***South of The Border***

*Taco Salad*  
*Chips & Salsa*  
*Choice of 2 - Chicken, Shrimp or Beef*  
*For Fajitas or Burritos*  
*Corn and Flour Tortillas with Sautéed Onions & Peppers*  
*Cheese Enchiladas*  
*Spanish Rice, Refried Beans*  
*Condiments:*  
*Cheddar Cheese, Guacamole, Diced Tomatoes, Sour Cream*

*\$28.00 per person*

### ***Hawaiian Buffet***

*Island Salad with Mango, Cucumber and Macadamia Nuts*  
*Pineapple Ham Rice*  
*Chicken Adobo*  
*Roast Kahlua Pork*  
*Macadamia Crusted Mahi Mahi*

*\$30.00 per person*

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### ***The Round Up BBQ Buffet***

*\$34 per person (choose one entrée/two side dishes)*

*\$36 per person (choose two entrees/three side dishes)*

*\$38 per person (choose three entrees/three side dishes)*

*Baby Spinach, applewood smoked bacon, red onion, chopped egg, pear tomatoes and honey-mustard dressing*

### ***Entrée Selections***

*Applewood Smoked St. Louis Spare Ribs*

*Slow smoked hand pulled pork*

*Hickory smoked chicken quarters*

*Mesquite smoked beef brisket*

*Grilled Kielbasa Sausage*

### ***Sides***

*Barbeque baked beans*

*Sweet honey corn bread*

*Corn on the cob*

*Brown sugar glazed yams*

*Tangy green apple cole slaw*

*Macaroni and cheese*

*Golden hush puppies*

### ***Desserts (Choose one)***

*Blackberry cobbler*

*Traditional cherry pie*

*Country peach cobbler*

*Apple-pecan crisp*

### ***Big Flavors of Little Italy***

*Caesar Salad with Herbed Garlic Croutons*

*Antipasti Platter*

*Ratatouille*

*Chicken Saltimboca - chicken breast topped with proscuitto, and provolone cheese*

*Spinach and Cheese Ravioli with Tomatoes, Capers and Roasted Garlic Sauce*

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*Linguine with Rock Shrimp*  
*Choice of Crispy Herbed Polenta or Garlic Bread*  
*\$34.00 per person*

## **A Taste Of India Buffet**

*Minimum 40 People*

*All buffets include house salad, naan bread, raita and mango chutney*

*\$38 per person (choose one entrée/two side dishes)*  
*\$42 per person (choose two entrees/three side dishes)*  
*\$46 per person (choose three entrees/three side dishes)*

### **Entree Selections**

#### **Tandori Chicken**

*Marinated in yogurt and Tandori spices, grilled and served on a cucumber-onion salad*

#### **Chicken Korma**

*Tender grilled chicken marinated in yogurt, tomatoes, onions, ginger and spices*

#### **Fish Pakora**

*Fried white fish with a blend of spices topped with a mango chutney*

#### **Lamb Rogan Josh**

*Tender grilled lamb cubes simmered into a fragrant spiced stew*

#### **Chicken Makhani**

*Marinated chicken slow-cooked in a tomato spiced broth*

#### **Prawn Marsala**

*Sautéed tiger prawns with red chili, turmeric, tomatoes and garlic*

#### **Lamb Vindaloo**

*Marinated leg of lamb simmered with coriander, chilies and potatoes*

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***Punjabi Lamb Chop***

*Cooked with yogurt, tomatoes, onions, ginger and a blend of spices*

***Prawn Curry***

*Tender grilled tiger prawns with onions and chilies in a curry sauce*

*\* Additional entrée selections available upon request*

***Vegetable / Side dish options***

***Aloo Gobi***

*Fresh cauliflower, potatoes and peas cooked in a blend of spices*

***Jeera Rice***

*Basmati rice with onions, cashews and a blend of spices*

***Dal Makhani***

*Lentil beans, tomatoes and chilies simmered in a blend of spices*

***Basmati Rice***

*Aromatic East Indian rice*

***Bhindi Bharta***

*Vegetarian delight, mashed eggplant, tomatoes, peas and spices*

*\* Additional vegetable and side dish selection available upon request*

***Dessert***

***Traditional Kheer***

*Indian rice pudding with cardamom, cashews, raisins and rosewater*

***\$ 5 per person***

## Wedding Buffets

*All buffets include rolls & butter, coffee & hot tea.*

*Mixed Field Greens with citrus mustard dressing  
Orzo pasta salad with grilled vegetable and pesto*

*Imported and Domestic Cheese Display – to be served during cocktail hour*

*Roasted Breast of Chicken with Mushrooms and sherry cream sauce  
Grilled Salmon with tomato, caper, basil*

*Wild rice pilaf  
Fresh Seasonal Vegetables*

*\$55.00*

*Spinach Salad with cranberries, bacon, lemon honey dressing  
Mixed Field Greens with Tarragon mustard vinaigrette*

*Imported and Domestic Cheese Display – to be served during cocktail hour*

*Roasted Breast of Chicken with pesto and pine nuts  
Grilled New York Steak with whole grain mustard-rosemary sauce*

*Garlic Mashed Potatoes  
Fresh Seasonal Vegetables*

*\$60.00*

*Butter lettuce with tomatoes, olives, feta cheese  
Imported and Domestic Cheese Display – to be served during cocktail hour*

*Roasted Breast of Chicken with citrus mustard glaze  
Mahi with papaya ginger sauce  
Grilled Beef Tenderloin with merlot reduction  
Three cheese scalloped potatoes  
Fresh Seasonal Vegetables  
Luigine, sundried tomatoes, basil, alfredo sauce*

*\$65.00*

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