

DESSERTS

Chocolate Layer Cake. \$5

Coconut Cream Cake. \$5

Carrot Cake with Cream Cheese Buttercream Frosting. \$6

Peanut Butter Mousse Pie with Chocolate Ganache. \$6

Flourless Chocolate Cake. \$6

Almond Amaretto Cake. \$6

Pear Almond Cream Tart. \$5

Classic Cheesecake. \$6

Brownies & Cookies. \$3

Chick & Hen Sampler: macaroons, brownies, & bars. \$3

CUSTOM CAKES

CAKE FLAVORS:

yellow, white, chocolate, or marble

FROSTINGS:

vanilla bean buttercream, chocolate buttercream, or almond buttercream

FILLINGS:

raspberry buttercream*, pastry cream, or chocolate mousse.

6" Cake serves 8-10 \$30

8" Cake serves 12-16 \$45

*add \$6

Prices listed are per person. Coffee, Tea, Iced Tea, and Water are included. Additional beverage choices are available upon request.

Prices are subject to change. Tax & Service additional.

Special Occasions

at The Inn

From an intimate gathering of ten to a glamorous wedding of one hundred and ten, our guests - and yours - are treated to exceptional service, attention to detail, and fresh, sophisticated cuisine.

Our À la carte menu lets you choose the style and flavor of your affair - from an informal luncheon, shower, or birthday celebration, to a traditional adirondack wedding or a formal, lakeside reception.

We are happy to accommodate any special dietary requests. We look forward to helping you craft a menu to your individual taste and budget, and to hosting your unforgettable event at the Inn.



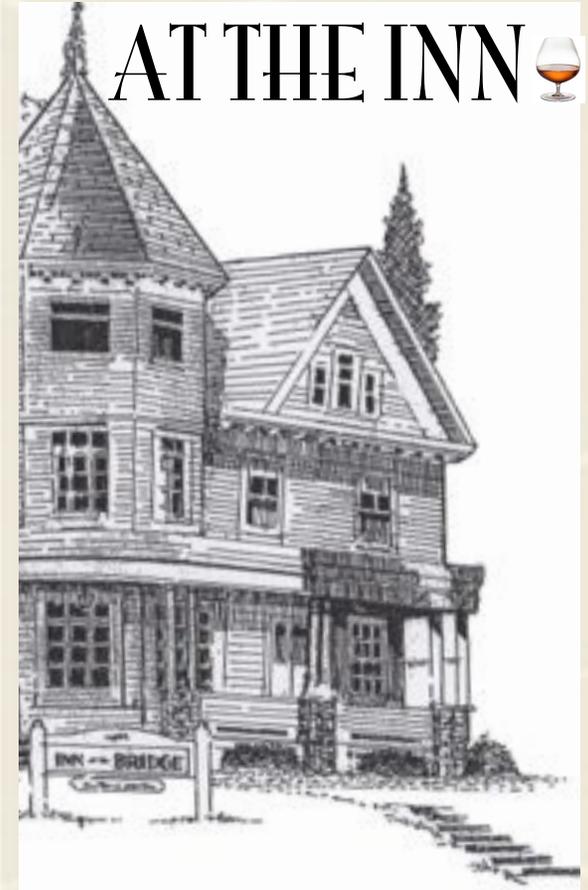
The Inn at the Bridge has proudly partnered with Chick and Hen Baking Company whose business is based on the belief that good things are made from passion and will. Their goal was to create a company that combines a love of mountain living in the Southern Adirondacks with a culinary sophistication that pays tribute to the harvest from our land in a delicious way.

All of their products are made from scratch starting with eggs from their very own backyard chickens, and produce and berries from their pesticide free garden. As a rule, they make every effort to use local, wholesome, farm-fresh ingredients that are all natural and preservative-free for all of their products. Our guests certainly taste the difference.

CATERING

À la carte

AT THE INN



INN AT THE BRIDGE

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W: www.InnAtTheBridge.com

FOR THE MORNING

QUICHE

choose Lorraine, Florentine, or Applewood Bacon & gruyere cheese. \$2

SMOKED SALMON & LOX

Smoked Salmon accompanied by freshly made bagels & rye bread, plain and herbed creme cheese, thinly sliced red onion, lettuce & tomato. \$7

PASTRY PLATTER

assortment of freshly baked breads, scones, muffins, & sweet rolls. \$3

FRUIT PLATTER

beautifully arranged slices of fruits & seasonal berries, perfect any time of day. \$3

SANDWICHES

PANNINI

warm grilled sandwiches on crusty ciabatta bread: margherita (fresh mozzarella, tomato & basil with garlic aioli)... proscuitto with pesto, tomato, provolone & greens... eggplant, caramelized onion, roasted red pepper, goat cheese, garlic aioli & spinach. \$7

CLASSIC DELI

house roasted beef, chicken & ham on sliced artisan breads with our very own dressings, lettuce, tomato, & onion. dill pickles on the side. \$6

FINGER

curried egg salad, chicken, grape & tarragon salad, ham salad on fluffy pullman bread with greens. \$4

SALADS & SIDES

TOSSED GREEN LEAF SALAD

cucumber, tomato, red onion, & shredded carrot with a balsamic vinaigrette. \$2

SPINACH SALAD

hard boiled egg, red onion, tomato, & onion with a mustard vinaigrette. \$3

CAESAR SALAD

homemade caesar dressing & croutons. \$3

ISRAELI COUSCOUS

toasted pasta, kalamata olives, sundried tomatoes, sauteed onion, pine nuts, & fresh herbs. (warm or cold) \$3

ROASTED RED POTATOES

red potatoes & olive oil with fresh herbs. \$3

ITALIAN POTATO SALAD

red potatoes, red pepper, garlic, fresh spinach. \$3

SUNDRIED TOMATO SALAD

penne pasta, roma tomatoes, fresh mozzarella, kalamata olives, capers, & sundried tomato pesto with fresh basil. (warm or cold) \$3

GREEN VEGETABLES

choose sautéed haricot vert or roasted asparagus. \$3

ROASTED VEGETABLE PLATTER

seasonal vegetables including peppers, zucchini, portabellas, eggplant, tomatoes, & onions. \$3

WILD RICE SALAD

nutty grains, dried fruits & toasted nuts, sautéed onions. \$3

BROCCOLI SALAD

broccoli, bacon, apples & pears, and raisins in a sourcream-mayonaise dressing. \$3

APPETIZERS

GARDEN VEGETABLES & HUMMUS

beautifully displayed cut veggies with our homemade hummus & pita chips. \$3

CHEESE PLATE

trio of select cheeses from around the world, seasonal fruit, bread, & crackers. \$5

RYE STUFFED BREAD

just the way our family has it with our famous dill dip, bead cubes, & fresh vegetables. \$3

JUMBO SHRIMP PLATTER

delicately poached & served with orange cocktail sauce. \$6

SESAME CHICKEN

marinated strips of chicken sesame seeded & flash fried served with our homemade apricot mustard. \$4

CRAB CAKES

Uncle Henry's Boothbay Maine Lobster wharf style bite-sized crab cake with a lemon caper dill sauce. \$4

COCKTAIL MEATBALLS

classically comforting yet uniquely seasoned with a ginger, currant, and sherry glaze. \$4

(hot or cold) PLATTERS

POACHED OR PLANKED SALMON

white wine & lemon poached, served with a dill sauce. Or, grilled on a cedar plank with scallions and a tamari marinade. \$12

GRILLED ROSEMARY CHICKEN

free-range sliced chicken breasts served with a garlic aioli. \$5

BEEF TENDERLOIN

roasted rare & sliced, served with a horseradish sauce. \$12

ANTIPASTI PLATTER

traditional italian fare with sliced cured meats, aged provolone & marinated artichokes & olives. \$9

HOT ENTREES

RAVIOLI SAUTEE

juicified peppers & sautéed spinach in a garlic olive oil sauce. choose: four cheese, wild mushroom, or spinach & cheese. \$5

LOBSTER MAC-N-CHEESE

lump lobster meat with our three cheese sauce & tender pasta. \$6

LASAGNA

choose Nona's recipe for classic Bolognese, or vegetarian option of Garden vegetable & Bechemel sauce. \$6

STICKY CHICKEN & SHRIMP

boneless chicken and shrimp in a sweet & spicy sauce over basmati rice with vegetables. \$8

LAYERED EGGPLANT

delicately layered eggplant, ricotta cheese, fresh spinach, & garden tomatoes with melted mozzarella atop; light and savory. \$6