

the BRIDGE

WHERE OUR WORLDS MEET

CATERING MENU

SANDWICHES

ITALIAN BLT

Italian prosciutto, tomato, fresh mozzarella, arugula and pesto mayonnaise on Italian Loaf

CHICKEN SALAD CROISSANT

Free range grilled chicken fillet with red grapes and celery in a dill mayonnaise on a fresh all butter croissant

GREEN GODDESS

Fresh avocado and mozzarella with cucumber, greens and pesto mayonnaise on country wheat bread

GLUTEN FREE BREAD ON REQUEST

DESSERTS

CHOCOLATE FUDGE CAKES

Individual dark chocolate cakes, with a melted center

MIXED FRESH BERRY SALAD

Strawberries and blueberries with a vanilla cream served on the side

SOUPS

THAI COCONUT

Roasted red pepper, mushrooms, lemon grass, red chili, ginger and coconut milk (gluten free)

SWEET POTATO SAGE

Baked sweet potatoes blended with garlic, fresh sage and cream.

ROASTED TOMATO

Italian tomatoes, roasted whole garlic, heavy cream (vegan, gluten free)

SALADS

SOUTH AFRICAN

Greens, avocado, cherry tomatoes, feta cheese, peppadews, green onions, The Bridge dressing

SPRING GREENS SALAD

Mixed baby lettuces, asparagus, french beans, snow peas, sesame seeds and a lemon vinaigrette

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WHERE OUR WORLDS MEET

BREAKFAST BUFFET MENU

PASTRIES

BUTTER CROISSANT

Freshly baked artisan croissants, served with French preserves and butter

PAIN AU CHOCOLAT

A traditional artisan chocolate-filled pastry

CINNAMON ROLLS

Our own recipe, traditional cinnamon rolls with a cream cheese glaze

SCONES

A selection of fresh scones, in maple and cinnamon, blueberry, and butter pecan as well as seasonal choices

MUFFINS

A selection of house-made muffins in blueberry, chocolate chip, strawberry, banana or triple chocolate.

ALSO AVAILABLE GLUTEN FREE

FRUIT

FRESH BERRY PARFAIT

Individual parfait cups with layered fresh berries, greek yoghurt and raw local honey

ENTREES

FETA, PEPPADEW, PESTO QUICHE

Individual crustless quiches, freshly baked with local free range eggs, sweet pepper, feta cheese and pesto

BRITISH CHIPOLATA SAUSAGES

Mini sausages, from local grass fed pork made to a British recipe. Served with sweet peach relish

MINI AVOCADO SALMON BAGELS

Smashed avocado, smoked wild salmon and arugula on a fresh mini bagel

DRINKS

Lavazza brewed coffee, Mighty Leaf teas, orange and apple juice

the BRIDGE

WHERE OUR WORLDS MEET

APPETIZER MENU

FETA, PEPPADEW, PESTO QUICHE

Individual crustless quiches, freshly baked with local free range eggs, sweet pepper, feta cheese and pesto

BRITISH CHIPOLATA SAUSAGES

Mini sausages, from local grass fed pork made to a British recipe. Served with sweet peach relish

HUMMUS AND PEPPER CROSTINI

Roasted red peppers and homemade hummus on toasted baguette slices with garlic and basil

SWEET POTATO GALETTES

Roasted sweet potatoes on hand made puff pastry with goats cheese and pumpkin seeds

CHERRY TOMATO TARTS

Roast cherry tomatoes in a pastry shell with fresh mozzarella cheese, basil and balsamic glaze

MINI AVOCADO SALMON BAGELS

Fresh bagels with smashed avocado, smoked wild salmon and arugula

THAI CHICKEN KABOBS

Mini kabobs of chicken breast marinated in thai spices and served with a peanut coconut dip

CHOCOLATE FUDGE CAKES

Dark chocolate mini cakes with a melted center

MIXED FRESH BERRY SALAD

Strawberries and blueberries with a vanilla cream served on the side

DRINKS

Fresh lemonade and iced tea

SERVED ON PLATTERS WITH
SMALL PLATES, UTENSILS, CUPS
AND NAPKINS PROVIDED

CHOOSE YOUR PACKAGE

CLASSIC BOXED LUNCH

Choice of sandwich

Salad or soup

Boxed individually

\$9.50 per person

Add dessert for \$2

Add lemonade for \$2

Delivered or to pick up

LUNCH BUFFET

Choice of three sandwiches

Two salads

Served at your venue on platters

Plates, utensils, napkins provided

\$10 per person

Add dessert for \$2

Add lemonade or Izze for \$2

APPETIZER BUFFET

Choice of four SAVORY items

Choice of two dessert items

\$12.00 per person

Drinks add \$2

Served at your venue on platters

Plates, utensils, napkins provided

SIMPLE BREAKFAST BUFFET

Choice of two pastries

Fresh fruit parfait

Choice of two Entrees

Drinks

\$10.00 per person

Served at your venue on platters

Plates, utensils, napkins provided

FULL BREAKFAST BUFFET

Choice of four pastries

Fresh fruit parfait

Choice of three Entrees

Drinks

\$15.00 per person

Served at your venue on platters

Plates, utensils, napkins provided

TEL: (765) 997-8778

WWW.THEBRIDGEUPLAND.COM

PLEASE EMAIL ALL CATERING

ENQUIRIES TO

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