

Each option offered with freshly brewed Lavazza coffees, Mighty Leaf hot tea.
Each buffet offered with a 90 minute service time.
Minimum 20 guests required
Guest count of 19 to 11 add \$5 per person
Guest count of 10 and under, limited to Bridgewater Grill menu

Soup and Salad | \$29

Choice of roasted tomato bisque, classic chicken noodle or creamy mushroom soup
Tossed mixed greens, dried cranberries, croutons
Tossed young spinach leaves, shaved red onion, sliced mushrooms, tomatoes
Chilled herbed sliced chicken breast
Chopped bacon
Cheddar cheese, bleu cheese crumbles
House-made buttermilk ranch
Balsamic vinaigrette
Bakery fresh rolls, sweet creamery butter
House-made chocolate chip cookies

LUNCH BUFFETS

Artisan Deli | \$29

Loaded potato salad
Macaroni salad with chopped egg
Tossed mixed greens, cucumbers, carrots, tomatoes with house-made ranch, balsamic vinaigrette
Shaved premium smoked turkey breast, pepper crusted roast beef and honey ham deli meats
Swiss, cheddar, pepper jack sliced cheeses
Assorted sliced breads
Green leaf lettuce, vine ripe tomatoes, red onion, pepperoncini, pickles
Yellow mustard, mayonnaise
House-made brownies





Golden Fiesta | \$32

Tossed romaine, shredded cheddar, red tomatoes with house-made salsa ranch
Seared beef fajitas, sautéed peppers, red onions
Shredded poblano chicken enchiladas
Warm flour and corn tortillas
Spicy refried beans, fresh cilantro
Mexican rice
Tri-colored tortilla chips, house-made guacamole, house-made salsa, sour cream
Key-lime pie

LUNCH BUFFETS

Chuck Wagon | \$35

Farmer market salad display with house-made ranch, poppy seed dressing
Avocado salad, sliced tomato, red onion
Spicy red chili, shredded cheddar, chopped onions
Fire-roasted chicken breast, Jack Daniels BBQ sauce
House-smoked BBQ pulled pork, sweet southern sauce
Ranch beans, bacon, brown sugar
Assorted rolls, corn bread, sweet creamery butter
Warm berry buckle



Plated Lunches

Each option offers freshly brewed Mighty Leaf iced tea and Lavazza coffees and are served with local field green salad, freshly baked artisan rolls, sweet creamery butter and chef's choice of cheesecake. Please select up to two entrees; higher price will apply.

Grilled Fresh Local Chicken Breast | \$28

Artichokes, herbs, creamy rice with a red wine reduction

PLATED LUNCHES

Seared Salmon Fillet | \$32

Wilted spinach, butter poached potatoes with a basil cream

Herb Crusted Colorado Trout | \$37

Sautéed vegetables, almond toasted basmati rice with lemon butter

Braised Beef Short Rib | \$37

Creamy polenta, garlic broccoli with a natural beef essence

Spinach Agnolotti | \$27

Local grilled vegetables with herb butter sauce



Pre-Made Sandwich Tray or Boxed Lunches

Each option offered with individual bagged potato chips, whole fruit, house-made cookie and choice of bottled water or soft drink.

Add \$2 per person for boxed lunch

Oven Roasted Turkey Breast Wrap | \$23

Cranberry mayonnaise, roasted red peppers, arugula in a herbed tortilla

Shaved Roasted Ham and Cheese | \$23

Chipotle aioli, spinach leaves, American cheese on a freshly baked roll

Grilled Chicken Salad | \$23

Mixed greens, chilled sliced grilled chicken, tomato, cucumber, carrot with a side of dressing

Black Pepper Crusted Roasted Beef | \$23

Horseradish mayonnaise, lettuce, tomato on a ciabatta roll

Grilled Vegetable Wrap | \$23

Grilled vegetables, red pepper mayonnaise, lettuce in a flour tortilla

BOXED LUNCHES