



BRIDGEWATER EVENT CENTER

— EST. 2005 —

WWW.BRIDGEWATERBANQUETCENTER.COM | POWELL, OH | 614-734-9800

HORS D'OEUVRES

HOT

- Beef Skewers
4.50 pp
- Mini Beef Wellington
4.00 pp
- Sweet BBQ Meatballs
2.00 pp
- Sriracha Chicken Meatballs
4.00 pp
- Chicken Skewers with Peanut Sauce
4.00 pp
- Sausage Stuffed Mushrooms
4.00 pp
- Bacon Wrapped Scallops
5.00 pp
- Petit Crab Cakes
5.00 pp
- Crispy Asiago Asparagus
4.00 pp
- Stuffed Baby Red Potatoes
2.50 pp
- Spanakopita
3.00 pp
- Vegetable Spring Rolls
3.00 pp

COLD

- Bruschetta Caprese
3.50 pp
- Tomato Mozzarella Skewers
3.50 pp
- Vegetable Crudite Shooters
2.50 pp
- Raspberry & Brie Tarts
3.00 pp
- Antipasto Skewers
4.00 pp
- Beef & Bleu Crostini
4.00 pp
- Blackened Shrimp Shooters
3.50 pp
- Shrimp Cocktail
6.00 pp
- Mini Lobster Rolls
6.00 pp
- Smoked Salmon Crostini
5.00 pp
- Patagonia Scallop Ceviche
4.50 pp
- Seared Ahi Tuna
5.00 pp



Minimum group of 25. Final menu selections must be confirmed 48 hours before the event. A 50% deposit is required when selections are submitted.





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DISPLAYS & DIPS

Deviled Eggs (Serves 24) Market Price

Mediterranean Mezze Display \$7.00 pp

Smoked Salmon Display 7.00 pp

Vegetable Display with Ranch 5.00 pp

Smoked Crab Dip with Crackers 4.00 pp

Gourmet Cheese Display with Crackers 7.00 pp

Fresh Fruit Display 6.00 pp

Charcuterie Board 9.00 pp

Artichoke Dip with Pita Chips 3.00 pp

Buffalo Chicken Dip with Pita Chips 3.00 pp

BREAKFAST

Continental Breakfast 11.00 pp

Danish, Muffins, Bagels and Assorted Pastries served with Butter, Jam and Fresh Fruit

Hot Breakfast 15.00 pp

Scrambled Eggs, Bacon or Sausage, and Breakfast Potatoes. Served with Ketchup, Hot Sauce and Cheddar Cheese

Crème Brûlée French Toast 6.00 pp

*French Toast baked in a Sweet Custard with a Caramelized Sugar Crust. Served with Maple Syrup
Add Fresh Berries and Whipped Cream 3.00 pp*

Healthy Start 9.00 pp

Oatmeal with toppings, Hard Boiled Eggs and assorted whole Fruit

Breakfast Burrito Bar 15.00 pp

Farm fresh Eggs, Pork Sausage or Chorizo, Cheese, Breakfast Potatoes, Black Beans, Flour Tortillas, Sour Cream and Salsa

Add On Belgian Waffles with Toppings 5.00 pp

Breakfast Potatoes 2.50 pp

Bacon/Turkey Bacon (2 pieces) 3.50 pp

Sausage/Turkey Sausage (2 pieces) 3.50 pp

Assorted Greek Yogurt 2.50 pp

Fresh Cut Fruit 2.50 pp

Yogurt, Berry and Granola Parfait 4.50 pp

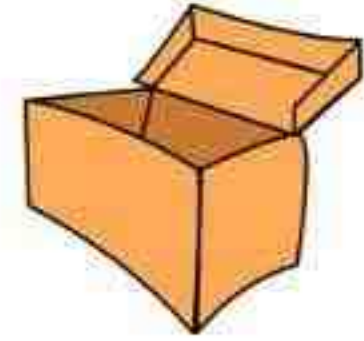


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LUNCH

SANDWICHES (BOX LUNCHES)

Served with your choice of Chips and Cookie



Chicken Salad

Creamy Chicken Salad with Lettuce and Tomato on a Croissant 13.00 pp

Turkey Sandwich

Sliced Turkey and Provolone Cheese with Lettuce and Tomato, Pesto Mayo and Roasted Red Pepper on Multi Grain Bread 14.00 pp

Roast Beef

Sliced Roast Beef with Cheddar, Caramelized Onions and Horseradish Cheese Spread on a Kaiser Roll 13.00 pp

Cuban Sandwich

Roast Pork, Smoked Ham, Swiss Cheese, Pickles, Mayo, Stone Ground Mustard on Sour Dough Bread 14.00 pp

Vegetable Wrap

Grilled Vegetables and Herbed Cream Cheese rolled into a Spinach Wrap 13.00 pp

SALADS & SOUPS



Caesar Salad

Crip Romaine Lettuce with Tomatoes, Parmesan Cheese, Croutons & Creamy Caesar Dressing 9.00 pp

Add Chicken 5.00 / Add Salmon 8.00

Strawberry Balsamic Salad

Spring Mix with sliced Strawberries, candied Pecans, Red Onion, Feta Cheese and Balsamic Vinaigrette Dressing 9.00 pp

Add Chicken 5.00 / Add Salmon 8.00

Beef & Bleu Salad

Mixed Greens topped with Tomato, Red Onion, Hard Boiled Egg, Green Onion, Bleu Cheese Crumbles and Grilled Flat Iron Steak, served with Bleu Cheese Dressing 16.00 pp

Soups (Available on Buffet Only)

Beef Chili, Broccoli Cheddar, Chicken Noodle, Italian Wedding, Loaded Potato, Tomato Basil or Vegetable 6.00 pp

CHILDRENS OPTIONS



Pizza 17.00 per pizza

Choice of Cheese, Peperoni, Sausage, Vegetable or Buffalo Chicken

Chicken Fingers 11.00 pp

Served with French Fries and Fruit

Noodles 8.00 pp

Choice of Buttered Noodles, Marinara, Pesto or Alfredo

Add Chicken 5.00 pp

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THEMED BUFFET

The Bridgewater Deli 23.00 pp

Assorted Deli Meats that include Smoked Turkey, Smoked Ham, Roast Beef, Cheese Slice Variety, Lettuce, Onions, Tomatoes, a selection of Breads and various Condiments. Served with Tossed Salad and Soup of Choice

Additional Sides 4.00 pp

The Midwest Buffet 25.00 pp

Rustic Beef Pot Roast, Fried Chicken Cutlet with Pepper Gravy, Mashed Potatoes and Green Beans

Additional Sides 4.00 pp

The Backyard Buffet 21.00 pp

Hamburgers, Hot Dogs, Baked Beans, Potato Salad and Chips, served with Buns, Cheese, Lettuce, Onion, Tomato and Condiments

Additional Sides 4.00 pp

The Barbeque Buffet 25.00 pp

Grilled Chicken, Pulled Pork, Macaroni and Cheese, Southern Style Green Beans, Coleslaw and Cornbread Muffins. Served with Pickled Onions, Pickle Chips, BBQ Sauce, Hot Sauce, Butter and Honey

Additional Sides 4.00 pp

Gourmet Mexican Bar 24.00 pp

Grilled Chicken or Shredded Pork Carnitas, Grilled Fajita Vegetables, White Rice, Hard and Soft Taco Shells, Shredded Lettuce, Pico de Gallo, Shredded Cheddar Cheese, Jalapenos, Sour Cream, Salsa and Tortilla Chips

Additional Sides 4.00

La Buffet Parisien 31.00 pp

Coq Au Vin, Beef Bourgeon, Potato Gratin, Haricot Vert and Petit Pain Rolls with Butter

Wholesome Harvest 35.00 pp

Grilled Chicken with Raspberry Balsamic Glaze, Atlantic Salmon Filet with Pineapple Salsa, House Salad with two Dressings

STATIONS

Mashed Potato Bar 15.00 pp

Mashed Russet Potatoes, Sweet Potatoes, Whipped Butter, Sour Cream, Green Onion, Crumbled Bacon, Shredded Cheddar Cheese, Brown Sugar and Cinnamon

Pasta Bar 22.00 pp

Fettucine Alfredo with Grilled Chicken, Penne Pasta with Marinara and Italian Meatballs, Steamed Green Beans, Garlic Bread Sticks and Parmesan Cheese

Filet of Beef Carving Station 575.00 per item

Chef Attended carving of Roasted Beef Tenderloin with Horseradish Cream, Dijonae's, stone ground Mustard and Dinner Rolls Serves 20

Applewood Ham 195.00 per item

Chef Attended carving of Applewood Ham with Dijonae's, stone ground Mustard and Dinner Rolls Serves 20

Roasted Turkey Breast 195.00 per item

Chef Attended carving of Roasted Turkey Breast with Dijonae's, Cranberry Relish and Dinner Rolls Serves 20

Salad Station 18.00 pp

Mixed Greens, Romaine and Iceberg Lettuce with various Toppings

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PLATED ENTREES

PLATED ENTREES SERVED WITH ONE STARCH AND ONE VEGETABLE, ROLLS & BUTTER

SIDE SALADS

Mixed Green Salad 3.00 pp

Mixed Greens with Tomato, Cucumber and Carrots with choice of Ranch or Italian Dressing

Caesar Salad 3.00 pp

Crisp Romaine Lettuce with Parmesan Cheese, Croutons and Caesar Dressing

Pasta Salad 3.00 pp

Tri-colored Rotini Pasta mixed with Vegetables, Parmesan Cheese and Italian Dressing

Redskin Potato Salad 4.00 pp

Red Potatoes, Spring Onion, Celery and hard-boiled Eggs, dressed in Mayo, Sour Cream and Mustard

Mediterranean Quinoa Salad 4.00 pp

Kalamata Olives, Red Onion, Grape Tomato, Cucumber, Feta Cheese with Lemon Herb Vinaigrette

Fresh Fruit Salad 4.50 pp

A blend of seasonal fresh Fruits cut to bite sized pieces

PORK

Herbed Pork Loin 18.00 pp

French Pork Chop 30.00 pp

Roasted Pork Tenderloin 19.00 pp

VEGETARIAN

Mushroom Ravioli (Vegetarian) 25.00 pp

Ravioli stuffed with Mushroom Filling, served with Shitake Mushrooms and Spinach

Artichoke Gnocchi Gratin (Vegetarian) 20.00 pp

Artichokes, Spinach and Potato Gnocchi Dumplings baked in Parmesan Cream Sauce

Spicy Braised Tofu (Vegetarian) 17.00 pp

Extra Firm Tofu, braised in Spicy Tomato Broth and Bok Choy

ACCOMPANIMENTS

Baked Potato 5.00 pp

Butter & Sour Cream

Herb & Garlic Roasted Red Potatoes 3.00 pp

Macaroni & Cheese 4.00 pp

Roasted Squash Medley 3.00 pp

Southern Style Green Beans 3.00 pp

Honey Glazed Carrots 3.00 pp

Buttered Sweet Corn 3.00 pp

Roasted Asparagus 4.00 pp

Caramelized Brussel Sprouts with Onion & Bacon 5.00 pp

Steamed Haricot Vert 3.00 pp

Mashed Potato's 3.00 pp

Basmati Rice Pilaf 3.00 pp

SEAFOOD

Atlantic Salmon 31.00 pp

Seared Atlantic Salmon Fillet with Citrus Butter or Fennel Cardamom Cream Sauce

Poached Cod 25.00 pp

Delicate Cod Fillet poached in White Wine, Olive Oil, Lemon and Dill

Mango Habanero White Fish 27.00 pp

White Fish Fillet with Mango Habanero Cream

Shoyu Tuna with Blackberries 33.00 pp

Tuna Steak in a Soy Wasabi with Honey reduction, Pickled Red Onion and Blackberries

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CHICKEN

- Chicken Parmesan 21.50 pp**
Breaded Chicken Breast topped with Cheese and served with Marinara Sauce
- Lemon Caper Chicken 21.00 pp**
Seared Chicken Breast in a Lemon Caper Cream Sauce
- Buffalo Chicken 21.50 pp**
Grilled Chicken Breast with creamy Buffalo Sauce and Pickle Relish
- Garlic Kale Chicken 22.00 pp**
Seared Chicken and Sauteed Kale in a Garlic Cream Sauce
- Airline Chicken 27.50 pp**
Seared Airline Chicken Breast with a Truffled Honey Mustard Sauce
- Maple Bourbon Chicken 22.00 pp**
Chicken Breast rubbed with maple bourbon seasoning, served with Peach Puree and Hot Honey Drizzle

BEEF

- Flank Steak 26.00 pp**
A Strip Steak cooked medium rare and served with Red Wine Demi-Glace, Mushrooms & Bordelaise
- Beef Short Ribs 32.00 pp**
Slow Braised Beef Short Ribs with Caramelized Onion Demi Glace
- Grilled Filet Mignon 36.00 pp**
Beef Tenderloin Steaks grilled to medium and served with Peppercorn Demi Glace
- Lamb Rack 35.00 pp**
Served with Rosemary Mint Pesto
- Roasted Beef Medallions 36.00 pp**
Whole Beef Tenderloin roasted to medium, sliced into Medallions and served with Red Wine Au Jus
- Beef Lasagna 22.00**
*Ground Beef, Marinara, Italian Cheese and Ricotta Layered between sheets of Pasta
Served with One Vegetable (No Starch)*

SNACKS

INDIVIDUAL SNACK BAGS

- Assorted Frito Lay Cjips 2.00 per bag**
- Miss Vickie's Kettle Chips 2.50 per bag**
Assorted Flavors
- Gardettos Snack Bags 2.50 per bag**
- Trail Mix Snack Bags 3.00 per bag**
- Chex Mix Snack Bags 2.00 per bag**
- Rold Gold Pretzel Twists 2.00 per bag**

LATE NIGHT BITES

- Pizza 18.00 per pizza**
16" Pizza, Choice of Peperoni, Cheese, Vegetable, Buffalo Chicken, Sausage or any combination of your choice
- Nachos 3.00 pp**
Fresh Warm Nachos with Cheese Sauce
- Loaded Tater Tots 4.00 pp**
Crispy Tater Tots Loaded with Bacon, Cheese, Scallions and Sour Cream
- Soft Pretzel 4.00 pp**
Fresh Baked Soft Pretzel with House Made Beer Cheese Dip
- Chicken Wings 7.00 pp**
Bone-In or Boneless Wings with your choice of Sweet BBQ, Garlic Parmesan or Buffalo and served with Ranch and Celery Sticks

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DESSERTS

Cookie Platter 26.00 per platter
Choice of Chocolate Chip, Sugar, Peanut Butter or Double Chocolate Chip
Serves 12

Brownie Platter 26.00 per platter
Fresh Baked Brownies
Serves 12

Macarons 2.50 each
Variety of Flavors

Assorted Petit Cheesecake Bites 3.50 each

Petit Fours 3.00 each
Assortment of Classic Petit Fours

New York Style Cheesecake 7.50 per piece

Chocolate Layer Cake 5.00 per piece

Chocolate Flourless Torte 6.00 per piece

Tiramisu 7.50 per piece

Chocolate Mousse Parfait 5.00 pp

Buckeyes 1.50 per piece
House Made Fresh Buckeyes

Baklava 2.00 per piece
Authentic Greek House Made Baklava

Creme Brulee 8.00 pp
Fresh made Creme Brulee topped with Seasonal Berries

Mousse Shooters 4.00 pp
Assorted Mousse Flavors

Chocolate Covered Strawberries 3.00 per

Donut Bread Pudding 5.00 pp

Fruit Pie 4.00 per slice
Strawberry, Peach, Blueberry, Apple, Blackberry or Cherry



BEVERAGES

Assorted Canned Soda 3.00 per can
Coke, Diet Coke, Sprite, Mountain Dew

Bottled Water 3.00 per bottle

Iced Tea 22.00 per gallon
Fresh Brewed Iced Tea

Lemonade 22.00 per gallon

Coffee 24.00 per gallon
Regular or Decaffeinated

Hot Tea 22.00 per gallon
Hot Water with assorted Gourmet Tea Bags

Orange Juice 23.00 per gallon

Cranberry Juice 23.00 per gallon

Grapefruit Juice 23.00 per gallon



BAR

HOSTED BARS 4 HOURS OPEN BAR

Consumption Bar

House Wine 7.00 per glass

Well Brands 7.00 per

Premium Brands 9.00 per

Super Premium 12.00 per

Domestic Beer 6.00 per

Imported Beer 7.00 per

Soft Drinks 3.00 per



PREMIUM BEER & WINE \$28.00 PER PERSON

Domestic Beers	House Wine
Imported Beer	Assorted Soda

HOUSE FULL HOSTED BAR \$33.00 PER PERSON

Assorted House Liquor	House Wine
Domestic Beer	Assorted Soda

PREMIUM FULL HOSTED BAR \$36.00 PER PERSON

Assorted Premium Liquor	Wine Assortment
Domestic & Imported Beers	Assorted Mixers & Soda

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ENHANCEMENTS

Chair Covers 5.00 per chair

White or Ivory Stretch

Chair Sash \$2.00 per

Drop Chair Covers 12.00 per

Black, White or Ivory Drop Chair Covers with Sash in Choice of Color

Linen 90x90 12.00 per table

132" Round 20.00 per table

Black, White or Ivory Linen for tables with Napkins

Variety of Color Choices for Napkins \$0.25 per napkin

Specialty Linen 35.00 and up per table

Linen in a variety of colors, textures and patterns

Coordinating Napkins \$2.00 each

Chivari Chairs 15.00 per chair

Choice of Gold or Silver

Stage 375.00

Stage Set-Up with Black Backdrop (3 Sections of 4' x 6')

Each Additional Section \$125.00

Up Lighting 25.00 per light

LED Lighting for Room Ambiance

Wireless Handheld Microphone 55.00

Lavalier Microphone 65.00

Podium 50.00

Projector 375.00

State of the art Projector for Presentations and Slide Shows

Dance Floor 400.00

Variety of Sizes available

Easel, Flip Charts & Markers 45.00

Easels 5.00

Notepads with Pens 2.50 pp

Centerpieces 35.00 per table

Variety of Centerpiece Options

Add Simple Floral \$Market Price

Security 60.00 per officer per hour

Security is required for any event with a bar and more than 100 guests. Required 2 Officers, minimum of 4 hours each

Chef Attended Carving 75.00 per

Cleaning Fee 100.00 per hour

Excessive Cleaning Required, Fee will be charged upon final billing

Piano Player 250.00 per hour

Room Rental Monday - Thursday \$1000 Friday, Saturday & Sunday \$1500

The Upstairs Ballroom holds 130 Comfortably

Room Rental Monday - Thursday \$3500 Friday, Saturday & Sunday \$5000

Our Main Ballroom holds up to 450 seated in rounds of 10. The room can be divided for smaller groups as well.

Room Rental Monday - Thursday \$4000 Friday, Saturday & Sunday \$6000

Option to rent the entire facility (upstairs and downstairs).

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