

**BUFFET PACKAGE**

**\$32 PP. ONLY AVAILABLE FOR 20 OR MORE GUESTS. (INCLUDES COFFEE, TEA, SOFT DRINKS)  
TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.**

**Soup or Salad (Choose 1)**

Soup du Jour (Chef's Choice)

French Onion Soup → Garlic Crostini, Toasted 3-Cheese Blend (Supplemental \$1/pp)

22 West House Salad → Spring Mix, Cherry Tomatoes, Cucumbers, Red Onions,  
Shredded Carrots, Balsamic Dressing

Traditional Caesar Salad → Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Creamy Caesar Salad  
(Supplemental \$1/PP)

**Main Course (Choose 3)**

Penne Vodka → Creamy Vodka Sauce

Baked Mac 'n' Cheese → Our Cheesy Mac, Baked Golden Brown with Our Seasoned Bread Crumbs

Cheeseburger Sliders → Certified Angus Beef Sliders, American Cheese, Lettuce, Tomato, Onion, Potato Bun

Fried Chicken Sliders → Our Hot Honey Butter Dipped Fried Chicken, Red Cabbage Slaw, Potato Bun

Grammy's Beef Brisket Grilled Cheese → Pulled Brisket, Caramelized Onions, Cheddar, Gruyere, and  
Pepper Jack Cheese, Sandwiched Between Two Slices of Sour Dough Bread

Chicken Parmesan → Italian Breaded Chicken Cutlets, Marinara Sauce, Fresh Mozzarella, Fried Basil Leaves

Chicken Marsala → Seared Chicken Breast, Exotic Mushroom Marsala Sauce

Sweet 'n' Sour Sticky Chicken → Crispy Potato Crusted Sous-vide Bone-in Chicken Breast,  
Coated in our Burnt Onion Sweet and Sour Sauce (Supplemental \$3/pp)

Sausage and Peppers → Italian Hot and Sweet Sausage, Sautéed Peppers, Roasted Garlic

Beef Tips → Certified Angus Beef Tips, Mushroom and Onion Demi-Glace

Grilled Hanger Steak → Marinated Hanger Steak, Grilled and Served with Peppercorn Demi-Glace

Sliced Grilled Ribeye Steaks → Seasoned and Grilled Mini Ribeye Steaks,  
Served with Sautéed Onions and Mushrooms (Supplemental \$5/pp)

BBQ Ribs → Slow-Cooked, Fall off the Bone Ribs, Smothered in BBQ Sauce (Supplemental \$3/pp)

Tilapia Française → Egg Battered Tilapia Fried Golden Brown, Lemon Butter White Wine Sauce

Fish 'n' Chips → Tempura-Battered Fried Deep Water Cod, Served Over a Bed of French Fries (Supplemental \$1/pp)

Grilled Salmon Fillets → Seasoned Grilled Salmon, Served with Sautéed Spinach (Supplemental \$5/pp)

**Sides (Choose 2)**

Whipped Garlic Mashed Potatoes | Sautéed Chef's Potatoes | Wild Rice Pilaf | French Fries  
Sautéed Garlic Spinach | Seasoned French Beans | Steamed Broccoli | Seasonal Vegetables

**Dessert**

Fresh Baked Cookies and Brownies | Assorted Mini Italian Pastries (Supplemental \$4/pp)

**PRE-FIXE DINNER MENU PACKAGE**

**\$30 PP. INCLUDES COFFEE, TEA, SOFT DRINKS. ADD DESSERT COURSE \$5/PP | ADD HOUSE SALAD \$6/PP  
TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.**

**Family Style Appetizers (Choose 2)**

- Frickles → Dill Pickles Chips, Corn Meal Crusted, Served with Ancho Dipping Sauce
- Kale Hummus → House Made, Served with Warm Pita Chips
- Chicken 'n' Waffle Sliders → Buttermilk and Herb Marinated Chicken Fried Crispy, Served Between Two Warm Belgian Waffles, Drizzled with Chipotle Maple Syrup
- Margherita Flatbread → Our House-Made Marinara Sauce, Fresh Mozzarella Cheese, Fresh Basil
- Buffalo Chicken Dip → Diced Chicken, Onions, Celery, and Carrots, Tossed in Our Cheesy Buffalo Dip, Served with Tortilla Chips
- Edamame Dumplings → Crispy Fried Edamame Dumplings, Served with Side of Soy Sauce
- Fried Calamari → Crispy Fried Calamari Served with Marinara Sauce (Supplemental \$2/pp)
- Shrimp Tacos → Marinated Grilled Shrimp, Sliced Avocado, Cilantro, Pickled Red Onions, Corn Tortilla (Supplemental \$2/pp)

**Main Course (Choose 3)**

- Spinach, Kale, and Quinoa Salad → Mix of Kale, Spinach and Quinoa, Cucumbers, Tomatoes, Avocado, Lemon Poppy Vinaigrette
- Classic Cheeseburger → Certified Angus Beef Burger, Lettuce, Tomato, Onion, Brioche Bun
- Bridge Crew Burger → Certified Angus Beef Burger, Avocado Spread, Caramelized Onions, Pickles, Bacon, Special Bridge Crew Sauce, Brioche Bun (Supplemental \$3/pp)
- Fried Chicken Sandwich → Buttermilk and Herb Marinated Chicken, Dipped in Our Hot Honey Butter, Topped with Red Cabbage Slaw, Brioche Bun
- Sweet and Sour Sticky Chicken → Crispy Potato Flake Crusted Bone-in Sous-vide Chicken Breast, Coated in Our Burnt Onion Sweet and Sour Sauce, Served with Braised Red Cabbage and Sautéed Spinach (Supplemental \$3/pp)
- ½ Rack BBQ Ribs → Fall-off-the-Bone Kansas City Ribs, Smothered in BBQ Sauce, Served with Red Cabbage Slaw and French Fries (Supplemental \$3/pp)
- Fish n' Chips → Deep Water Cod, Beer Battered and Fried, Served with French Fries and Tartar Sauce
- Grilled Salmon → Grilled Seasoned Salmon, Served with Herb Quinoa and French Beans (Supplemental \$5/pp)
- Steak Frites → Our 16oz Certified Angus Beef Bone-in Kansas City Strip Steak, Cooked to Your Desired Temperature, Served with French Fries (Supplemental \$8/pp)
- Grilled Marinated Flank Steak → Chimichuri Marinated Flank Steak, Served with Sautéed Baby Mushrooms, and Garlic Whipped Mashed Potatoes

**Dessert (Choose 1)**

- Mini Blueberry Cheese Cakes | Sliced Chocolate Mousse Cake | Crème Brûlée (Supplemental \$2/pp)
- Individual Chocolate or Vanilla Ice Cream Bomb (Supplemental \$2/pp)

## HAPPY HOUR APPETIZER PACKAGE

\$20 PP. AVAILABLE MONDAY THROUGH THURSDAY.

ONLY AVAILABLE FOR 20 OR MORE GUESTS.

EACH ADDITIONAL BUFFET ITEM \$4/PP

TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.

### Appetizer Buffet (Choose 4)

Frickles → Dill Pickles Chips, Corn Meal Crusted, Served with Ancho Dipping Sauce

Kale Hummus → House Made, Served with Warm Pita Chips

Chicken n Waffle Sliders → Buttermilk and Herb Marinated Chicken Fried Crispy,  
Served Between Two Warm Belgium Waffles, Drizzled with Chipotle Maple Syrup

Buffalo Chicken Dip → Diced Chicken, Onions, Celery, and Carrots, Tossed in  
Our Cheesy Buffalo Dip, Served with Tortilla Chips

BR Wings → Bone-in Chicken Wing Tossed in Our Signature Sauce

Pub Pretzels with Beer Cheese Dip → White Cheddar Beer Cheese Dip, Warm Salted Pretzel Bites

Cheesy Baked Mac → Our Cheesy Mac Topped with Seasoned Bread Crumbs

Fried Fresh Mozzarella Caprese → House-Made Fresh Mozzarella, Layered with Ripe Tomatoes,  
Served with Marinara Sauce, Fried Basil (Supplemental \$2/pp)

Trash Can Nachos → Corn Tortilla Chips, Queso Cheese Sauce, Shredded Lettuce, Black Beans,  
Jalapeños, Pico De Gallo. Add Pulled Pork or Brisket Supplemental \$2/pp

Edamame Dumplings → Crispy Fried Edamame Dumplings, Served with a Side of Soy Sauce

Fried Calamari → Crispy Fried Calamari Served with Marinara Sauce (Supplemental \$2/pp)

Shrimp Tacos → Marinated Grilled Shrimp, Sliced Avocado, Cilantro,  
Pickled Red Onions, Corn Tortilla (Supplemental \$2/pp)

Spinach and Artichoke Dip → Creamy, Cheesy Spinach and Artichoke Dip

Margherita Flatbread → Our House-Made Marinara, Fresh Mozzarella, Fresh Basil

Vegetarian Flatbread → Tomatoes, Mushrooms, Zucchini, Arugula, Caramelized Onions, Fresh Mozzarella

Choose one of our **Open Bar Packages** to add to your **Happy Hour Package**.

## CHILDREN'S PARTY PACKAGES

ONLY AVAILABLE FOR CHILDREN 12 YEARS AND YOUNGER.  
MINIMUM OF 20 CHILDREN | SODA AND JUICE INCLUDED.  
TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.

### **Kids Buffet Package (Choose 4)** **\$12 Per Child | \$18 Per Adult**

Chicken Fingers  
Mozzarella Sticks  
Mini Cheese Pizzas  
Nachos with Cheese  
Baked Mac n Cheese  
Mini Pigs in a Blanket  
French Fries  
Seasonal Vegetables

### **Kids 2-Course Sit-Down Menu** **\$16 Per Child | \$21 Per Adult**

#### **Appetizer Course (Choose 1)**

Mozzarella Sticks → Served with Marinara Sauce  
Mini Pigs in a Blanket → Served with Mustard  
Nachos → Tortilla Chips with Queso Cheese Sauce

#### **Main Course (Choose 3)**

Chicken Fingers → Served with French Fries and Honey Mustard  
Fish Sticks → Served with French Fries and Tartar Sauce  
Grilled Chicken Sandwich → Grilled Marinated Chicken Breast, Lettuce, Tomato, Potato Bun, Served with French Fries  
Cheese Burger → Grilled Burger, American Cheese, Lettuce, Tomato, Potato Bun, Served with French Fries  
Macaroni n Cheese → Mozzarella and Cheddar Cheese Blend  
Cheese Pizza → Marinara Sauce, Shredded Mozzarella Cheese  
Hot Dog → Hebrew National Hot Dog, Served with French Fries

#### **Dessert Add-On**

Vanilla or Chocolate Ice Cream, Served with Whipped Cream, Rainbow Sprinkles and Cherry on Top (Additional \$2/pp)  
Ice Cream Sundae Bar → Vanilla and Chocolate Ice Cream, Assortment of Toppings, Scooped by Our Employees (Additional \$6/pp)

## OPEN BAR PACKAGES

SHOTS ARE NOT INCLUDED.

*TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.*

### Option 1 – Premium Open Bar

Includes Premium Liquors, All Draft Beer, 1st and 2nd Tier Wines by the Glass, Soft Drinks

Price: \$38/pp (4 Hours) | \$33/pp (3 Hours) | \$28/pp (2 Hours)

### Option 2 – Open Bar

Includes House Liquors, Domestic Draft Beers, 1st Tier Wines by the Glass, Soft Drinks

Price: \$32/pp (4 Hours) | \$27/pp (3 Hours) | \$22/pp (2 Hours)

### Option 3 – Beer and Wine Service

Includes All Draft Beer, 1st and 2nd Tier Wines by the Glass, Soft Drinks

Price: \$27/pp (4 Hours) | \$22/pp (3 Hours) | \$17/pp (2 Hours)

### Option 4 – Consumption or Cash Bar:

Price: On Consumption → One Tab for All Beverages to be Combined with Food Bill

Price: Cash Bar → Guests Cover the cost of their Own Beverages

**PLEASE NOTE: OPEN BAR PACKAGES DO NOT INCLUDE A PRIVATE BARTENDER OR PRIVATE BAR.**

**OPEN BAR PACKAGES *MUST* BE COMBINED WITH ANOTHER PACKAGE.**