

## 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

BBQ Chicken Quarters → Marinated Chicken Quarters Baked and Tossed in Our Signature BBQ Sauce,  
Served with Rice Pilaf and Roasted Broccoli (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 | Rosemary Roasted Potatoes | Wild Rice Pilaf | French Fries  
Seasoned French Beans | Roasted 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
- Chips and Dip → Our Signature House-Made Potato Chips, with Triple Onion and Garlic Dip
- 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 Cauliflower Dip → Diced Cauliflower Tossed in Our Creamy House 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)**

- Chicken, Beet & Feta Salad → Baby Spinach, Fresh Beets, Sesame Seed Fried Feta Cheese, Diced Chicken, Pumpkin Seeds, Honey Balsamic Dressing
- 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
- BBQ Chicken Quarters → Marinated Chicken Quarters Baked and Tossed in Our Signature BBQ Sauce, Served with Rice Pilaf and Roasted Broccoli (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 → Marinated Hanger Steak, Crusted in Chimichurri, Grilled to Your Desired Temperature, Served with French Fries (Supplemental \$4/pp)
- Grilled Marinated Flank Steak → Chimichurri Marinated Flank Steak, Served with Sautéed Baby Mushrooms, and Garlic Whipped Mashed Potatoes

**Dessert (Choose 1)**

- Peanut Butter Cheesecake, Cream and Chocolate Bombolinis, Individual Tiramisu (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

Chips and Dip → Our Signature House-Made Potato Chips, with Triple Onion and Garlic Dip

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

Buffalo Cauliflower Dip → Diced Cauliflower Tossed in Our Creamy House 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

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.**

## BRUNCH BUFFET

\$25 PER ADULT | \$12 PER CHILD.

ONLY AVAILABLE FOR 20 OR MORE GUESTS. (INCLUDES JUICE, COFFEE & HOT TEA, SOFT DRINKS)  
TAX AND GRATUITY NOT INCLUDED IN PACKAGE PRICING.

### Pastry Station (Included)

Assorted Bagels with Cream Cheese & Butter, Assorted Muffins, Danish, Croissants, Fresh Fruit Salad

### Buffet Selection (Choose 4)

Scrambled Eggs  
Ham and Cheese Quiche  
Vegetable Quiche  
Applewood Smoked Bacon  
Breakfast Pork Sausage  
French Toast, Warm Maple Syrup  
Belgian Waffles, Warm Maple Syrup  
Grilled Chicken, Bruschetta, Balsamic Glaze  
Classic Chicken Parmesan  
Baked Macaroni 'n' Cheese  
Beef Tips, Port Mushroom Demi Glaze  
Pepper Steak, Teriyaki Glaze  
Tilapia Francaise, White Wine Butter Sauce  
Tilapia Teriyaki

### Sides (Choose 2)

Home Fried Potatoes, Peppers and Onions | Rosemary Red Bliss Roasted Potatoes  
Rice Pilaf | Garlic Whipped Mashed Potatoes | Seasonal Mixed Vegetables  
Sautéed Crispy Green Beans | Roasted Garlic Steamed Broccoli

### Omelet Station

Made to Order Omelet Station with Your Own Personal Chef (Supplemental \$5/pp)

### Dessert Station

Assorted Mini Italian Pastries (Supplemental \$4/pp)

**ADD BLOODY MARYS & MIMOSAS TO THE BRUNCH PACKAGE – \$5 ON CONSUMPTION**  
**ASK ABOUT A MAKE-YOUR-OWN-BLOODY MARY STATION**