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# WEDDING RECEPTIONS

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Centre Bridge Inn

2020



## Receptions at Centre Bridge Inn

### Stationary Hors D'oeuvre

*Choose one of the following*

#### **Crudit  of Fresh and Roasted Vegetables**

Fresh Array of Seasonal Vegetables, Served with Arugula-Walnut Pesto and Roasted Garlic Aioli Dipping Sauces, Toasted Baguettes.

#### **Taste of Mediterranean**

Stuffed Grape Leaves, Marinated Feta Cheese, Roasted Red Peppers, Grilled Artichoke Hearts, Hummus with Pita Crisps, Smokey Eggplant, White Bean Dip and Homemade Bread sticks.

#### **Philly Table**

Mini Philly Cheesesteaks, Mini Italian Hoagies, Mini Grilled Vegetable Sandwiches with Pesto, Soft Pretzel Nuggets with Warm Cheese Sauce

Assorted Sliders "Mini Burgers" CBI Canal Beef Burger with Onions and Blue Cheese, Rosemary Turkey Burger with White Cheddar and Vegetarian 'Burger' of Baby Portobello and Roasted Vegetables. Sliced Plum Tomatoes, Lettuce, Red Onion, Ketchup and Mayonnaise served on the side. \$8.00pp

#### **Cheeseboard**

Chef's Selection of Soft and Hard Cheeses, Accompanied by Fresh and Dried Fruits, Sliced Breads and Assorted Crackers. \$9.00pp

#### **Baked Brie**

Layered with Apples, Walnuts and Brown Sugar, Wrapped in Puff Pastry. Berry Compote and Baguette served on the side. \$5.00pp

#### **Butchers Block Charcuterie**

Assorted Cured Italian Meats and Artisanal Cheeses, Gourmet Olives, Marinates Artichoke, Roasted Red Peppers, Toasted Baguettes and Rosemary Flatbread. \$ 18.00pp

#### **Seafood Station**

Chilled Poached Shrimp with Cocktail Sauce, Caviar, Fresh Shucked Oysters with White Balsamic-Chardonnay Mignonette, Lemon and Tabasco Sauce, Ahi Grade Tuna with Pickled Ginger and Wasabi Aioli, Chilled Crab Claws with Old Bay Aioli, Scallop Ceviche with Lemon, Olive Oil, Red Onion Jalapeno Relish. \$30.00pp

**Pasta Station during Cocktail Hour** with Choice of 2 Sauces: Alfredo - Puttanesca - Tomato Basil -Vodka Cream -Pesto

OR

Mac & Cheese Station with Assorted Toppings. \$5.00pp

**Passed Hors D'oeuvres** (Choose 6)

**Tomato Bisque Shooters** with Mini Grilled Cheese Bites (V)

**Shrimp OR Bay Scallop Ceviche Shooters** with Lime Juice, Cilantro, Red Onions and Jalapeno (GF, DF)

**Mini Layered Caprese Tart** Oven Roasted Tomatoes with Fresh Basil and Warmed Mozzarella with Reduced Balsamic Drizzle (V)

**CBI Mushrooms** Sautéed Mushrooms with Sun Dried Tomatoes and Fresh Basil, cooked down in a Madeira Cream Sauce, served on a Toasted Baguette (V)

**Sweet Melon** Skewered with Feta and Black Kalamata Olives (V, GF)

**Black Bean and Goat Cheese Quesadillas** (V)

**Fried Risotto Cake** with Goat Cheese, Thyme, Roasted Vegetables (V)

**Flatbread Pizza** (choose one) (V)

Caramelized Pears and Melted Blue Cheese

Roasted Garlic Tomato Sauce, Shaved Parmesan, Basil Puree Kalamata Olives, Spinach, Feta

**Eggplant Parmesan** Panko Crusted Eggplant, Roasted Cherry Tomatoes on Garlic Chips (V)

**Mini Brie Bites** Baked Phyllo Cup Filled with Brie and Fresh Raspberry (V)

**Profiteroles** filled with Mushroom Duxelle (V)

**Bruschetta** Fresh Marinated Tomato with Basil and Roasted Garlic (V, DF)

**Spanakopita** Spinach & Feta Layered in Flaky Phyllo Pastry (V)

**Chicken Strips** Sesame and Panko Crusted with Choice of One Sauce: Spicy Oriental, Teriyaki or Buffalo

**Beef Skewers** with dipping sauce (choose one) (DF)

Chimichurri, Citrus Soy Sauce, or Thai Peanut Sauce (contains nuts)

**Chicken Skewers** with dipping sauce (choose one)  
Teriyaki, Thai Peanut (contains nuts), Pesto (contains nuts)

**CBI Steak & Fries** Fried Egg Roll Filled with Cheesy Philly Shaved Steak, Caramelized Onions  
Served with Spicy Ketchup

**Lamb Meatballs** with Tomato Compote, Pomegranate Reduction

**Tenderloin of Beef** thinly sliced with Horseradish Crème Fraiche on Crostini

**Twice Baked Potato Bites** with Bacon, Cheddar, Green Onion, and Sour Cream Aioli

**Filet Tips** Wrapped in Bacon with Blue Cheese

**Slow Roasted Pork Shoulder** on Crostini with Cilantro Lime Aioli and Shaved Cabbage

**Shrimp Skewers** Pancetta Wrapped with Pineapple Marmalade

**Spicy Ahi Poke Salad** with Crispy Wontons Strips

**Jumbo Coconut Shrimp** friend with Sweet Chili Dipping Sauce

**Sea Scallops** wrapped with Bacon and Jalapeno **\$3.00pp**

**Mini Crab Cakes** (choose one sauce) Wasabi Avocado Puree, Old Bay Remoulade or Chipotle  
Cocktail. \$2.00pp

**Smoked Salmon Mousse** Crème Fraiche, Dill, and Fried Capers on Cucumber Disk

**Mini Confit of Duck Tacos** with Cilantro Lime Avocado

**First Course**

*Choose one of the following*

**Mixed Young Local Field Greens** tossed with Granny Smith Apples, Candied Nuts and  
Lemon-Poppy Seed Vinaigrette

**Caesar Style Hearts of Romaine** with Marinated Cherry Tomatoes, Shaved Parmesan  
and Garlic Croutons

**Fresh Arugula Salad** with Toasted Pine Nuts, Goat Cheese, Tomato with a Herb Vinaigrette

**Spinach Salad** with Bacon Lardons, Red Onion, Blue Cheese in a Roasted Shallot Red Wine Vinaigrette

### **Second Course**

*Choose Two Entrées for Duet and Three for Pre-Order*

**Pan Seared Breast of Chicken** - choice of 2 preparations:

Simmered in prosciutto, capers, spinach, artichoke hearts, garlic, and lemon OR  
Smothered in Centre Bridge Inn Mushrooms in Madeira Cream Sauce

**Grilled Fillet of Tilapia**

Topped with Cool Pineapple-Mango Salsa (seasonal)

Red Pepper Coulis

Lemon Caper

**Grilled Chicago-Style Pork Tenderloin** Choose

one of the following sauces:

Rosemary, Port Wine, Dried Cranberry Compote, Apple Cinnamon BBQ, or  
Whole Grain Mustard with Brandy Cream

**Napoleon Dynamite** - Grilled Portabella Mushrooms, Onion, Tomato, Roasted Red Peppers, Spinach, And Fresh Mozzarella Layered and Drizzled with a Balsamic Reduction

**Vegetarian Stir Fry** - Fried Tofu with Wild Rice and Vegetables topped with Fruit Salsa

**Boneless Braised Beef Short Ribs** with Roasted Shallot-Red Wine Reduction \$8.00pp

**Grilled NY Strip Steak or Filet Mignon** with

Choice of One Sauce \$14.00

Red Wine-Roasted Garlic Butter, Béarnaise, Truffle Cream Spinach,

Caramelized Onion/Mushroom Demi, or Brandy Au Poivre

**Baby NZ Rack of Lamb**

with Choice of One Sauce \$14.00pp

Chimichurri, Pan Thyme Honey Sauce, Mint Pesto, or Sundried Cherry/Mint Relish

**Orange Seared Breast of Muscovy Duck** with

Choice of One Sauce \$9.00pp

Caramelized Cherry Sauce, Rosemary, Port Wine, or Dried Cranberry Compote

**Seared Atlantic Salmon** with

Choice of One Sauce \$8.00

Pomegranate-Balsamic Glaze and Sweet Chili-Strawberry Sauce,  
Lemon Dill Hollandaise, or Smokey Basil White Bean Puree

**Jumbo Lump Crab Cake** with

Choice of One Sauce \$8.00pp

Chipotle Cocktail, Wasabi Avocado Cream, or Old Bay Remoulade

**Grilled Prosciutto Wrapped Shrimp** with

Choice of One Sauce \$8.00pp

Lemon Tarragon Butter, Cajun Cream Sauce, or Orange Demi Glaze

**Choose one of the following starches**

**Mashed Potatoes** with Roasted Garlic and Chive

**Organic Brown and Wild Rice** with Citrus and Fresh Herbs

**Risotto** with Wild Mushrooms

**Cous Cous** dried fruits and pine nuts

**Seasonal Vegetable is Included (Chefs Choice)**

**Children's Entrée Options \$24.95 pp**

*Choose One of the following*

**Hamburger/Cheeseburger** with French Fries

**Chicken Fingers** and French Fries

**Salisbury Steak** with Gravy and Yukon Gold Mashed Potatoes

**Spaghetti and Meatballs**

**BBQ Chicken Drumsticks** with Smashed Potatoes

**Double Grilled Cheese Sandwiches** served with French Fries

**\*Vendor meals \$24.95 each**

## **Pricing for 2020**

### **Saturday Evening 5-hour Event (75 guest min )125 pp**

plus, tax and gratuity; includes Beverage Service, Bar Service (Liquor, Wine, Beer). Cocktail Hour with passed and stationary Hors d'oeuvres, Dinner service with selection of salad course, entree course, coffee service

### **Sunday Evening (75 guest Min) 115pp**

plus, tax and gratuity; includes Beverage Service, Bar Service (Liquor, Wine, Beer). Cocktail Hour with passed and stationary Hors d'oeuvres, Dinner service with selection of salad course, entree course, coffee service

### **Friday Evenings (75 guests min.) 115pp**

plus, tax and gratuity; includes Beverage Service, Bar Service (Liquor, Wine, Beer). Cocktail Hour with passed and stationary Hors d'oeuvres, Dinner service with selection of salad course, entree course, coffee service

### **Ceremony Fee**

To cover additional staffing for preparation, facility and furnishings \$1000

### **Site Fee: \$2000.00**

to include the costs of space, tables, chairs, linens, glassware etc.

### **Inn Rooms**

Centre Bridge Inn has 8 Inn Rooms on property. Client must guarantee all 8 Inn rooms. These rooms can be secured by your guests or by you for the wedding party. Any unreserved rooms are the financial responsibility of the client.

*Pricing Subject to Change*

