



THE BRIDGES
Catering

Dinner Menu

Hors d'oeuvres



Chef's Selection \$3++

Curried Chicken Skewers | gf
yellow curry, onions, peppers, tzatziki sauce

Chicken Coriander Meatballs
green goddess aioli, parmesan cheese, pine nuts

Caprese Skewers | gf, v
cherry tomato, basil, mozzarella, balsamic reduction, sea salt

Crispy Vegetarian Spring Roll - v
with sweet chili sauce

Butternut Squash Filo Cups - v
queso fresco, pomegranate seeds

Chef's Signature \$4++

Beef Meatballs
marinara sauce, parmesan cheese

Deviled Eggs
crispy prosciutto, chives

Smoked Salmon Blini
whipped crème fraiche, chives, capers, salmon roe

Spicy Hawaiian Ahi Poke
Served on a crispy wonton, sesame-citrus vinaigrette, tobiko, green onions, macadamia nuts

Artichoke Fritters
lemon aioli

Baked Prosciutto Wrapped Artichoke Hearts | gf
Lemon gremolata sauce

Coconut Shrimp
mango aioli

Lamb Lolli-chops
pomegranate drizzle

Blackened Spiced Chicken Skewers - gf
shallot-smoked maple glaze, pecan crumbs, chives

Fried Buttermilk Chicken Oysters
pan sauce, parsley

Chef's Favorites \$5++

Baby Back Riblets | gf
spicy chipotle-honey glaze, arugula

Seared Filet Crostini
gorgonzola mousse, chervil, walnuts

Mini Lobster Rolls
Chives, lemon, celery, sweet roll

Crispy Braised Pork Belly
moroccan spice, vegetable crudité

Bacon-Wrapped Medjool Dates

Mini Crab Cakes
lemon aioli, fresh herbs

All hors d'oeuvres are priced per piece | gf - Gluten Free | v - Vegetarian



Amuse

\$4++

Butternut Squash Bisque

Mini Multigrain Avocado Toasts

radish sprouts, queso fresco,
sunflower seeds

Deviled Egg | gf

cherry tomato, basil, mozzarella,
balsamic reduction, sea salt

Tomato and Mozzarella Skewers | v

balsamic reduction

\$7++

King Crab and Avocado Mousse

brioche round, chives, lemon zest

Deviled Egg with Smoked Salmon

Baby Beet and Goat Cheese Spoon | gf, v
orange-balsamic vinaigrette, pumpkin seed

Ahi Tuna Poke Shot Glass

ginger, crispy won ton, macadamia nut
green onions



Starters



\$9++

Popcorn Shrimp with a Trio of Dipping Sauces

zesty cocktail sauce, chipotle aioli, creamy ginger-soy sauce, lemon

Wild Mushroom Risotto | v

pecorino cheese, spinach, garlic cream sauce

Butternut Squash Soup | gf
chives

Baked Asparagus In Puff Pastry

crispy prosciutto, red wine butter sauce, tarragon, leeks

Curried Sweet Potato Soup | v, gf

cilantro, yogurt, coconut milk

\$/2++

Grilled Pear and Gorgonzola Plate | v

truffled honey, marcona almonds, crostini

Lobster Bisque - gf

apple brandy crème fraiche, chives, pumpkin seeds

Rosemary Grilled Prawn Skewers

romesco sauce

Salt Cod and Potato Croquette

lemon aioli

Ahi Tuna Tartare

capers, lemon zest, virgin olive oil, crispy won ton

Dinner Salads

\$10++

Baby Beet and Orange Salad

arugula, goat cheese, orange filets, sherry vinaigrette

Winter Salad

apples, endive, spinach, celery, creamy spiced apple cider vinaigrette, smoked gouda

Greek Salad - gf

Romaine, kalamata olives, feta cheese, tomatoes, sliced red onion, herbed vinaigrette

Green Goddess Salad with Little Gem Lettuce - gf

avocado, cucumbers, radish, sunflower seeds, tomatoes

\$13++

Baby Arugula Salad with Asian Pears and Fuyu Persimmon

endive, candied pecans, pomegranate seeds, spiced apple cider-tarragon vinaigrette

Winter Shaved Brussels Sprouts Salad - gf

parmesan cheese, roasted butternut squash, apple, pumpkin seeds, pomegranate seeds

Frisee-Lardon Salad

poached egg, braised pancetta, sherry vinaigrette, crostini



Dinner Entree

\$28++

Breaded Chicken Parmesan

house-made red sauce, parsley, angel hair pasta, vegetable medley, mozzarella cheese

Smoked Grilled Pork Chop

apricot-dijon jus, dried fruit chutney, marble potatoes

Pistachio Crusted Roasted Baja Grouper*

sweet potato puree, grilled pineapple salsa, cilantro, sautéed brussels sprouts

Chicken and Mushroom Pasta

fusilli pasta, broccoli, garlic cream sauce, basil, parmesan cheese

\$34++

Marinated Grilled Flatiron Steak*

gorgonzola sauce, toasted walnuts, tarragon

Duck Confit

apple compote, walnuts, fingerling potatoes, baby root vegetables, cider jus

Grilled Blackened Chicken Breast*

vegetable medley, lemon caper butter sauce, fingerling potatoes

Red Wine Braised Boneless Beef Short Ribs

roasted garlic mashed potatoes, broccolini, baby carrots, jus

Roasted Lamb Sirloin

rosemary, spicy ghost chili jam, pearl cous cous, spinach, roasted tomato

Blackened Salmon*

butternut squash, blood orange butter sauce, sage, grilled asparagus

\$40++

Seared Filet Au Poivre*

black pepper crust, cognac cream sauce, swiss chard, roasted fingerling potatoes, baby vegetables, crispy carrot strips

Rosemary Roasted Domestic Lamb Rack Chops

black quinoa, green onions, sunflower seeds, roasted butternut squash, pomegranate seeds, micro arugula, pomegranate-red wine jus,

Duck Breast a L'orange

wild rice pilaf, almonds, swiss chard



*Duo Plate option +\$6



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Dinner Desserts

\$8++

Chocolate Marquis Cake

raspberry sauce, whipped cream, chocolate shavings

Apple Caramel Pie

caramel sauce, whipped cream

Pistachio-Strawberry Bomb

strawberry jam, fresh strawberries, candied pistachios, chocolate shavings

Fresh Fruit Tarts

custard, sweet cookie crust



\$/+/++

Flourless Chocolate Cake

crème anglaise, fresh berries

Vegan Nutella Tart

candied orange peel, toasted hazelnuts

Apricot Tart

toasted almonds, blueberries, sweet cream

Torta Nonna

pine nuts, milk custard, powdered sugar, plum jam

Brown Butter Pear Tart

almond brittle, blueberry jam, pear syrup

Vanilla Cheesecake with Seasonal Fruit

graham cracker crust and seasonal fruit







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