



LUNCH MENU

Nicole Lemus

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Shareable Platters

Serves approximately 25 people | gf - Gluten Free | v - Vegetarian

Crudité - v, gf \$75

fresh seasonal vegetables, lemon hummus, buttermilk herb dressing

House Made Hummus - v, gf no bread \$75

fresh vegetables, warm soft pita or pita chips, smoked paprika, California virgin olive oil

Cheese Board - \$150

artisan cheeses, seasonal fruit, fig jam, candied nuts, grapes, honeycomb, water crackers

Butcher Block Charcuterie - \$150

selection of cured meats, mustard, pickled vegetables, mixed olives, water crackers

Grilled Marinated Vegetables - v, gf \$100

seasonal grilled marinated vegetables, balsamic drizzle, fresh herbs, sea salt

Fruit Platter - v, gf \$65

selection of fresh fruits, honey yogurt sauce or whipped cream

Brie En Croute - v \$125

baked French brie, toasted marcona almonds, sliced baguettes, brandy soaked dried apricots, grapes

Chilled Seafood Platter - gf \$275

pacific oysters, clams, scallop ceviche, poached prawns, crab claws, main lobster claws and knuckles

Sliders Buffet *\$5 per piece | Choose 2*

Pulled Pork Sliders

slow roasted pulled pork, house bbq sauce, apple slaw, fried onion strings, sweet roll

Braised Short Rib Sliders

red onion marmalade, creamy horseradish, sweet roll

Chicken Parmesan Sliders

crispy chicken cutlet, marinara, fresh mozzarella, sweet roll

Truffled Mushroom Sliders

blue cheese, arugula, walnuts, sherry vinaigrette

Chef Jon's Famous Fried Chicken Sandwich

chiplote aoli, lime jalepeno & cabbage slaw, crispy fried chicken, sweet roll



All pricing is subject to state tax and service charge



Hors d'oeuvres

All hors d'oeuvres are priced per piece

gf - Gluten Free | v - Vegetarian

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

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

Baked Prosciutto Wrapped Artichoke Hearts - gf

Lemon gremolata sauce

Chef's Favorites \$5

Baby Back Ribs - gf

spicy chipotle-honey glaze, arugula

Seared Filet Crostini

gorgonzola mousse, chervil, walnuts

Mini Lobster Rolls

Chives, lemon, celery, sweet roll

Crispy Vegetarian Spring Roll - v

with sweet chili sauce

Butternut Squash Filo Cups - v

queso fresco, pomegranate seeds

Coconut Shrimp

mango aoli

Lamb Lolli-chops

pomegranate drizzle

Blackened Spiced Chicken Skewers - gf

shallot-smoked maple glaze, pecan crumbs, chives

Fried Buttermilk Chicken Oysters

pan sauce, parsley

Artichoke Fritters

lemon aoli

Crispy Braised Pork Belly

moroccan spice, vegetable crudité

Bacon-Wrapped Medjool Dates

Mini Crab Cakes

lemon aioli, fresh herbs



Signature Plated Lunch

3 Courses- \$46++ per person

Includes: Coffee, Hot Tea and Fountain Beverages, Assorted Bread Rolls & Butter

Member to confirm meal counts and guest names 7 days in advance

Starters (select one)

Bridges' Crab Cakes

blue crab meat, breadcrumbs, jalapeño tartare sauce, shaved fennel salad

Classic Waldorf Salad

walnuts, grapes, apples, honey-yogurt dressing, bibb lettuce

Butternut Squash Bisque

crème fraiche, chives, pumpkin seeds

Baby Beet and Orange Salad

baby arugula, whipped ricotta cheese on a crostino sherry-orange vinaigrette, basil, orange filets

Burrata Cheese and Grilled Pear

candied pecans, champagne vinaigrette, mixed greens

Mains (select two)

Seared Yellowtail Tuna

crispy prosciutto, oven-roasted tomatoes, quinoa swiss chard, black olive vinaigrette

Coffee-Ancho Chili Marinated Top Sirloin

sherry mushroom sauce, green beans, crispy cauliflower, fingerling potatoes

Grilled Boneless Half Chicken

smoked paprika marinade, citrus, zucchini noodles with pesto, jus

Chef's Seasonal Risotto

Artichoke Ravioli

lemon cream sauce, spinach, garlic, asparagus

Sweets (select one)

Honey Vanilla Bean Panna Cotta

minted seasonal berries

New York Cheesecake

spiced red wine, poached pears

Fudge Brownie

pretzel brittle, chocolate ganache

Champagne Zabaglione with Mixed Berries

*Champagne
Zabaglione*



Risotto

Select Plated Lunch

2 Courses - \$34++ per person OR 3 Courses - \$42++ per person
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Starters (select one)

Mixed Green Salad

peas, carrots, cherry tomatoes, radish, sunflower seeds, champagne vinaigrette

Little Gem Caesar Salad

shaved parmesan, brioche croutons, anchovy, lemon, garlic, capers

Summer Tomato Bisque

fresh basil, grilled cheese croutons

Vegan Coconut-Curried Cauliflower Purée

cilantro

Mains (select two)

Sweet Herb Crusted Scottish Salmon

blistered corn risotto, spinach, spicy pepper purée

Coriander Crusted Airline Chicken Breast

garlic mashed potatoes, baby carrots, broccolini, apple cider jus

Coffee-Ancho Chili Marinated Flat Iron Steak

roasted fingerlings, red bell peppers, grilled asparagus, cilantro pesto

Finishers (select one)

Individual New York Cheesecake

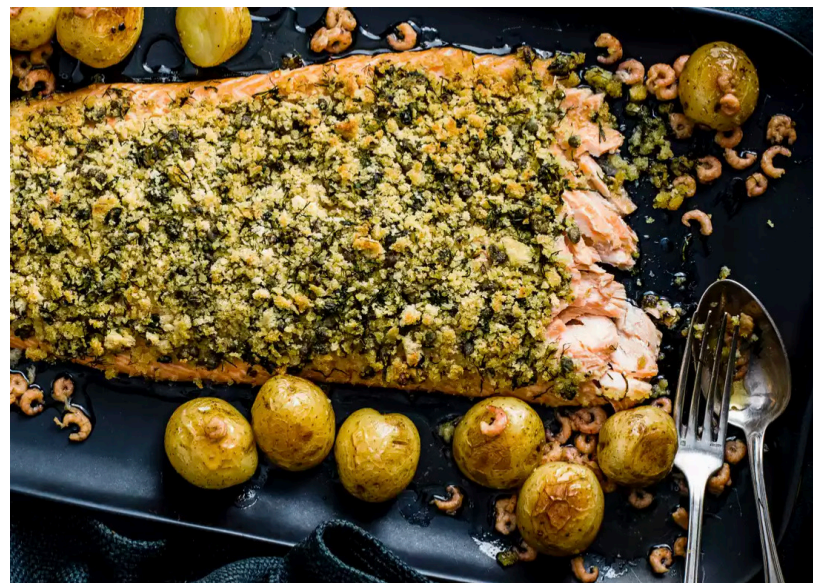
raspberry puree, chocolate straw, fresh berries

Chocolate Espresso Torte

cookie crust, espresso mousse filling, ganache

Pistachio-Strawberry Mousse Cake

strawberry compote, pistachio mousse, chocolate glaze, fresh berries



Sweet Herb Crusted Scottish Salmon



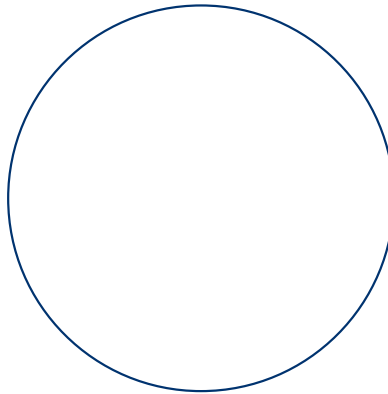
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Meet the Team



Nicole Lemus

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Maestro

Banquet Chef



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