



PROUDLY MANAGED BY
VenuWorks

*Classic Buffets
Breakfast Buffets
Specially Buffets
Plated Entrées
Hors d'oeuvres
Dessert Buffets
A La Carté Items*

catering services
menu selections

Bridge View
CENTER

Delivering *Outstanding* Experiences



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management

Chef Bob Newell, C.E.C. is a native Iowan, growing up and attending high school in Indianola, and then starting his cooking career at Simpson College in the early 1970's. Chef Bob joined the US Navy in the 1970's, and after his service in the US Navy, he attended DMACC in Ankeny where he earned his AA Degree in Culinary Arts.

Chef Bob has an extensive career in the culinary arts and as an Executive Chef, including Wakonda Club, Christopher's Restaurant, The Des Moines Club, and Embassy Suites on the River, all located in Des Moines. Additionally, Chef Bob has experience at Holiday Inn hotel properties, then moving into the healthcare foodservice industry and senior living for 20 years, and was most recently at Honey Creek Resort at Lake Rathbun and Fairfield Golf and Country Club.

Chef Bob is proud to be a Certified Executive Chef for the past 25 years, and an active member of the American Culinary Federation (ACF) since 1980. Chef Bob also serves as Vice President of the Eastern Iowa ACF Chapter and is part of the ACF accreditation team.

Chef Bob Newell's passion for cooking started with his great grandmother. Chef Bob would spend his free time while in high school watching and helping his great grandmother cook for the family. "Her measuring cups were soup cans and her hands were tablespoons and teaspoons, I thought it was so cool to be able to put items together like that and end up with the best breads and pies ever!"

"I am very passionate about what I do. I believe in the complete customer experience from the time you make your first call to when you leave. I will do my best to make your event successful and memorable!"

Food & Beverage Director | Executive Chef – Bob Newell, C.E.C.



Thank you for choosing Bridge View Center as the site for your event – where we “Deliver Outstanding Experiences!” We understand you have numerous choices as a site for your special event, so we appreciate and value your business and are proud to have the opportunity to serve you and your guests. Our professional and dedicated staff is here to assist you throughout the entire planning process — every step of the way. We will do everything possible to ease the planning process and enhance your event. We offer an extensive menu and it features a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. However, should the selections featured in our catering menu not fit your needs, please let us know and we welcome the opportunity to customize a menu unique to your special event or adaptable to your budget.

Please contact our Sales & Catering team at 641-684-7000 with any questions — we are here to help!

Executive Director – Scott Hallgren

Served with fresh brewed
Gourmet Coffee | Assorted
Teas | Orange Juice | Ice Water
Plated breakfast available
upon request.

Breakfast buffets are suggested
for 30 people or more. For those
less than 30 people, a \$25 set-up
fee will be applied.

breakfast buffets



Morning Mix | \$7

Fresh Baked Caramel Rolls | Fresh Baked Pastries | Muffins |
Fresh Seasonal Fruit

Continental | \$9

Fresh Seasonal Fruit | Yoplait Yogurt | Boxed Cereal and Milk | Assorted Rolls |
Pastries | Muffins

Eye Opener Breakfast | \$9

Southwestern Style Scrambled Eggs (Peppers, Onions, Cheese) |
Green Chile Hash Browns | Sausage Patties | Warm Flour Tortillas | Salsa |
Sour Cream | Fresh Fruit Platter

Santa Fe Sunrise | \$9

Southwestern Style Scrambled Eggs (Peppers, Onions, Cheese) | Breakfast
Burritos | Sausage | Ham | Bacon | Green Chili Hash Browns | Fresh
Seasonal Fruit

Bridge View Special | \$10

Fluffy Western Scrambled Eggs (Ham, Peppers, Onions) | Crispy Bacon | French
Toast | Fresh Baked Biscuits with Homemade Sausage Gravy | Fresh Fruit Platter

Executive | \$10

Gourmet Egg Casserole | Smoked Country Ham | Fresh Seasonal Fruit |
Assorted Rolls | Pastries | Muffins

Big Country | \$10

Cheesy Scrambled Eggs | Country Fried Steak and Gravy | Smoked Bacon |
Fresh Seasonal Fruit

Southern Classic | \$11

Cajun Style Scrambled Eggs | Country Fried Steak with Redeye Gravy | Creamy
Smoked Grits | Chicken and Waffles

French Delight | \$11

Quiche Lorraine | Smoked Bacon | Apricot Glazed Ham | Assorted Fruit Crepes |
Herb-Butter Roasted Potatoes | Croissants

Gourmet Omelette Bar | \$12

Chef made-to-order with a variety of ingredients to design your one-of-a-kind
omelet. Mushrooms | Peppers | Onions | Spinach | Jalapeños | Tomatoes |
Chopped Bacon | Chopped Sausage | Diced Ham | Shredded Cheese |
Sour Cream | Salsa

Buffet includes: Bacon | Sausage | Hash Browns | Biscuits with Sausage Gravy |
Fresh Seasonal Fruit

Breakfast Buffet Additions

Boxed Cereal and Milk | \$1.50

Yogurt | \$1.50

Oatmeal with Milk, Raisins, Brown Sugar | \$1.50

Fresh Baked Biscuits and Homemade Sausage Gravy | \$3

Apple Juice | \$2.50

Cranberry Juice | \$2.50

Bacon, 3 pieces per person | \$3

Grilled Black Forest Ham Slices | \$2.50

All food and beverage prices are subject to an 18% service charge. Prices subject to change.

breaks

Morning Mix | \$7

Fresh Baked Caramel Rolls | Fresh Baked Pastries | Muffins |
Fresh Seasonal Fruit

Healthy Start | \$6

Fresh Seasonal Fruit | Yoplait Yogurt | Nature Valley Granola Bars

Snack Pack | \$5

Assorted Fresh Baked Gourmet Cookies | Freshly Popped Popcorn |
Planter's Trail Mix

Afternoon Delight | \$6

Housemade Kettle Potato Chips | French Onion Dip | Tortilla Chips |
Guacamole | Sour Cream | Salsa | Gardetto's Snack Mix

Go Fresh | \$7

Fresh Vegetables | Ranch Dipping Sauce | Crostini | Pita Chips | Hummus |
Tomato-Basil Bruschetta

Big Screen Break | \$6

Freshly Popped Popcorn | Build Your Own Nacho Bar | Assorted Candy

Design your favorite style 2 topping Pizza | \$11

Start with our homemade 12" pizza crust

Select your favorite special made sauce: marinara or alfredo

Your choice of 2 toppings plus shredded mozzarella cheese:

Black Forest Ham | Italian Sausage | Smoked Bacon | Sliced Pepperoni |
Summer Sausage | Diced Chicken | Sliced Black Olives | Diced Green and
Red Peppers | Diced Red Onions | Sliced Mushrooms | Jalapeños | Fresh
Spinach | Chopped Pineapple

Each additional topping add \$1

Bridge View Center BBQ Pizza | \$13

Homemade 12" pizza crust layered with Chef's special BBQ Sauce |
Slow Cherry/Hickory Wood Smoked Brisket | Caramelized Red Onions |
Diced Fresh Tomatoes | Shredded Smoked Cheddar Cheese (smoked in house) |
Chopped Green Onions | Cilantro | Ancho Pepper Salt

South of the River Taco Pizza | \$13

Homemade 12" pizza crust coated with Salsa

Layered with Refried Beans | Taco Meat | Sliced Black Olives | Shredded
Cheddar Cheese | Shredded Lettuce | Diced Tomatoes | Crushed Dorito Chips

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chef bob's
pizzeria

Served with Choice of Cookies
or Homemade Brownies |
Gourmet Coffee | Iced Tea or
Lemonade | Ice Water

Specialty Lunch Buffets
are suggested for 30 people
or more.

For those less than 30 people,
a \$25 set-up fee will be applied.

specialty lunch buffets



Bridge View Deli | \$12

Ciabatta Rolls | French Rolls | Hickory Smoked Ham | In-House Smoked Turkey | Slow-Roasted Angus Roast Beef to Medium | American, Cheddar & Swiss Cheese | Mustard | Mayonnaise | Chef's Bacon Potato Salad | Coleslaw | Housemade Kettle Potato Chips

Iowa BBQ | \$14

Kaiser Buns | Seasoned & Slow-Smoked Certified Angus Beef Brisket | Smoked Pulled Pork | Grilled Smoked Sausage | BBQ Bacon Oven-Roasted Baked Beans | Housemade Kettle Potato Chips | Old-Fashion Coleslaw | Bacon & Chive Potato Salad | Assorted BBQ Sauces

Tailgater | \$12

Hamburger & Brat Buns | Grilled 6 oz. Angus Burgers | Fresh Beer Bratwurst or All-Beef Hot Dogs | Marinated & Grilled Chicken Breast | American, Cheddar & Swiss Cheese | Lettuce | Tomatoes | Sliced Red Onions | Pickles | Mustard | Mayonnaise | Ketchup | Housemade Kettle Potato Chips | Choice of Potato Salad or Coleslaw

Mamma Mia Italian Buffet | \$12

Chopped Caesar Salad | Penne Pasta | Linguini Noodles | Chef's Marinara Sauce | Basil Pesto Alfredo Sauce | Sliced Marinated Chicken Breast | Italian Meatballs | Sautéed Peppers, Onions and Squash Blend | Shredded Parmesan Cheese | Garlic Bread Sticks

South of the Border Buffet | \$12

Seasoned Ground Beef | Slow-Roasted Seasoned Shredded Pork | Soft Flour Tortillas | Crispy Hard Shell Corn Tortillas | Refried Beans | Cilantro | Corn and Black Bean Rice | Shredded Lettuce | Shredded Cheddar Cheese | Black Olives | Jalapeños | Diced Fresh Tomatoes | Diced Fresh Red Onions | Sour Cream | Fresh-Made Salsa | Fried Tortilla Chips

Add Guacamole for \$1 | Add Sopaipillas for \$2

Spud Spread | \$11

Tossed Green Salad | Choice of Dressings | Seasoned Baked Potato | Baked Sweet Potato | Homemade Chili | Cheddar Cheese Sauce | Chopped Bacon | Chopped Ham | Steamed Broccoli | Butter | Sour Cream | Shredded Cheddar Cheese

Country Farm Buffet | \$12

Tossed Green Salad | Choice of Dressings | Crispy Fried Chicken | Old Fashion Meatloaf | Yukon Gold Mashed Potatoes | Gravy | Macaroni and Cheese Casserole | Seasoned Green Beans | Fresh Baked Dinner Rolls

Soup and Salad Bar | \$10

Tossed Green Salad | Fresh Spinach | Chopped Romaine | Choice of Dressings | Chicken Noodle Soup | Garden Vegetable Soup | Choice of Iowa Corn Chowder, Loaded Baked Potato Soup, or Jalapeño Cheddar Cheese Soup | Saltine Crackers | Oyster Crackers | Bread Sticks

lunch on the go

Executive Box Lunch | \$12

Choice of Smoked Chicken Salad or Ham, Smoked Turkey, or Roast Beef and Cheese | Ciabatta Roll | Chef's Choice Deli Salad | Housemade Kettle Potato Chips | Homemade Cookies | 12 oz Can of Soda or Bottled Water

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Sliced Brisket Sandwich | \$11

Brioche Bun | Smoked Certified Angus Beef Brisket | Red Onion | Pickles | BBQ Sauce | Cheddar Cheese

Pulled Pork Sandwich | \$11

Brioche Bun | Slow-Roasted Pulled Pork | BBQ Sauce | Cheddar Cheese | Sliced Red Onion | Pickles

Iowa Pork Tenderloin | \$11

Kaiser Bun | Boneless Pork Loin, Pounded Thin, Breaded | Bacon Mayonnaise | Lettuce | Tomato | Red Onion | Pickles

Philly Cheese Steak | \$11

French Roll | Slow-Roasted Certified Angus Roast Beef, Sliced Thin | Sautéed Peppers & Onions | Sliced American Cheese

All-American Burger | \$11

Kaiser Bun | 1/3 lb. Certified Angus Steak Burger | American & Swiss Cheese | Smoked Bacon | Lettuce | Tomato | Red Onion | Pickles

Bulldog Burger | \$13

Soft Pretzel Bun | 1/3 lb. Certified Angus Steak Burger | Chopped Brisket | Pulled Pork | Smoked Bacon | Sliced Cheddar Cheese

Caprese Chicken Ciabatta | \$11

Ciabatta Roll | Marinated Grilled Chicken Breast | Basil Aioli | Fresh Tomatoes | Mozzarella Cheese

Tuscan Turkey Wrap | \$11

Sundried Tomato Wrap | Smoked Turkey | Shredded Provolone Cheese | Roasted Red Peppers | Diced Tomatoes | Black Olives | Mayonnaise

Buffalo Chicken Wrap | \$11

White Flour Tortilla Shell | Grilled, Seasoned Chicken Breast | Buffalo Mayonnaise | Shredded Romaine Lettuce | Diced Celery | Crumbled Bleu Cheese | Drizzled with Hot Sauce

salads

Classic Chef Salad | \$11

Chopped Iceberg Lettuce | Julienne Sliced Ham & Smoked Turkey | Julienne Sliced Cheddar Cheese | Swiss Cheese | Tomato | Hard Boiled Eggs | Choice of Dressings

Cranberry Chicken Salad | \$12

Mixed Greens | Marinated Grilled & Sliced Chicken Breast | Diced Red Onions | Candied Walnuts | Tomato | Dried Cranberries | Feta Cheese | Choice of Dressings

Traditional Chicken Caesar Salad | \$12

Chopped Romaine Lettuce | Shredded Parmesan Cheese | Sliced Grilled Chicken Breast | Homemade Croutons | Creamy Caesar Dressing on the side

Anchovies available | Add \$3.00 for Salmon | Add \$4.00 for Tuna Steak

All food and beverage prices are subject to an 18% service charge. Prices subject to change.



plated lunches

Served with choice of Steak Fries | Housemade Kettle Potato Chips | Chef's Choice of Soup

May add Chef's House Green Salad | \$1.50

Also included are fresh brewed Gourmet Coffee | Iced Tea or Lemonade | Ice Water

Served with fresh baked
Dinner Rolls | Choice of Classic
Vegetable | Choice of Classic
Starch | House Salad

Choice of Dressing: French |
Ranch | Italian | Creamy Italian |
Bleu Cheese | Balsamic Vinaigrette |
Honey Mustard | Raspberry
Vinaigrette

Also included are fresh brewed
Gourmet Coffee | Iced Tea or
Lemonade | Ice Water

All lunch portions are 5-ounce
servings

plated lunch entrées



Baked Fillet of Salmon with Mango Salsa | \$14

**Baked Parmesan Chicken Breast with Rose' Marinara
Sauce | \$10**

**Grilled Chicken Breast with Roasted Red Pepper
Cream Sauce | \$12**

Sautéed Chicken Breast with Marsala Sauce | \$11

**Herb Slow-Roasted Pork Loin with Apple Cider
Glaze | \$12**

**Slow-Smoked Seasoned Pork Loin with Chipolata BBQ
Glaze | \$12**

**Slow-Roasted Seasoned Inside Round of Beef with
Chef's Homemade Beef Gravy | \$12**

**Homemade Italian Meatballs and Marinara Sauce
over Spaghetti Noodles | \$11**

Included in Meal Price, choice of one item from each selection

Classic Vegetable Selections

Green Beans Amandine	Brown Sugar Glazed Carrots
Green Bean Casserole	Seasoned Whole Green Beans
Buttered Sweet Corn	Roasted Seasonal Vegetables
Broccoli & Cauliflower with Cheese Sauce	Oven-Roasted Brussel Sprouts

Classic Starch Selections

Homemade Mashed Potatoes & Gravy	Minnesota Wild Rice
Rice Pilaf	Cheesy Hash Browns
Baked Potato with Butter & Sour Cream	Roasted Baby Red Potatoes
Oven-Roasted Sweet Potato Wedges	Au Gratin Potatoes

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Crudités Display | \$90

Fresh Vegetables | Buttermilk Dill Ranch Dip

Fresh Fruit Display | \$150

Seasonal Fruit | Strawberry Honey Yogurt Dipping Sauce

Wisconsin Dairy Cheese Display | \$150

Assorted Domestic Cheeses | Artisan Crackers

International Cheese Display | \$175

Assorted Whole, Sliced, and Cubed Fine Imported Cheeses | Artisan Crackers | Red Raspberry Coulis

The Butcher Block | \$175

Sliced Cured Sausage | Assorted Domestic Cheeses | Artisan Crackers

Antipasto Platter | \$175

Sliced Cured Italian Deli Meats | Assorted Domestic Cheeses | Olives | Sweet & Dill Pickles | Peppercini Peppers | Artisan Crackers | Crostini

European Meat & Cheese Course | \$200

Sliced Imported Cured Meats | Assorted Whole, Sliced, and Cubed Fine Imported Cheeses | Artisan Crackers | Red Raspberry Coulis

Cocktail Sliders | \$140

Smoked Turkey | Certified Angus Roast Beef | Black Forest Ham | Cheddar & Swiss Cheese | Lettuce | Tomato | Mayonnaise | Mustard | 1.5 Sliders per person

Iced Cocktail Shrimp | \$160

Specially Seasoned Slow-Cooked Tail-Off Shrimp | Fresh Lemon Wedges | Homemade Cocktail Sauce | 3 per person

Smoked Atlantic Salmon | \$150

House-Cured Cold Smoked Atlantic Salmon | Hard Cooked Eggs | Red Onions | Bell Peppers | Capers | Lemons | Cream Cheese | Artisan Crackers

Certified Angus Beef Sliders | \$150

Slow Smoked Black Angus Beef Brisket | Slider Rolls | BBQ Sauce | Onions | Pickles



hors
d'oeuvres
displays
& platters

Priced per 50 people

No Substitutions Please

All food and beverage prices are subject to an 18% service charge. Prices subject to change.

hors d'oeuvres

Priced per 50 people



cold

Bridge View Bruschetta Bar | \$95

Toasted Artisan Baguettes | Assortment of Chef Bob's Specially-Prepared Blends: Cowboy Caviar | Avocado Bruschetta | Classic Tomato Basil | Fresh Fruit Salsa

Tomato Basil Bruschetta | \$70

Toasted Artisan Garlic Cheese Bread | Pico De Gallo | Fire-Roasted Red Peppers | Basil | Shaved Parmesan, Asiago & Romano Cheese

Tomato Basil Tortellini Skewers | \$140

Cherry Tomatoes | Colored Tortellini | Basil | Italian Dressing | 1.5 per person

Sriracha Deviled Eggs | \$70

Chili-Garlic Mayonnaise Egg Filling | Farm Fresh Eggs | Chives | Smoked Paprika | 2.5 per person

BLT Tortilla Pinwheels | \$75

Tomato Basil Tortillas | Bacon Cream Cheese | Lettuce | Tomatoes | Garlic Aioli | 1.5 per person

Belgian Chocolate Covered Strawberries | \$125

Jumbo California Strawberries | Dipped in Chocolate | Drizzled with White Belgian Chocolate | 2 per person

hot

Spinach Artichoke Dip | \$160

Homemade Creamy Cheese Dip | Spinach | Powder Sugar Dusted Pita Chips

Buffalo Chicken Dip | \$95

Seasoned Shredded Chicken | Cream Cheese | Bleu Cheese | Celery | Hot Sauce | Fried Pita Chips

Bacon Wrapped Lil' Smokies | \$85

Applewood Smoked Bacon | Smoked Beef Sausages | Bourbon BBQ Glaze | 3 per person

Swedish Meatballs | \$150

Blend of Angus Beef & Pork | Seasoned | Classic Swedish Brown Sauce | Sour Cream | Nutmeg | 2 per person

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hot

Silver Dollar Stuffed Mushrooms | \$100

Seasoned Mushrooms | Choice of Italian Sausage or Jalapeño Cream Cheese | 1.5 per person

Tequila Chicken Skewers | \$150

Tequila Marinated Cubed Chicken Breast | Garlic | Olive Oil | Cilantro | 1.5 per person

Smoked Chicken Wing Trio | \$125

Cherrywood & Hickory Smoked Jumbo Chicken Wings | Carolina BBQ Sauce | Kansas City BBQ Sauce | Thai Chili Sauce | 2 per person

Bridge View BBQ Nachos | \$70

Mission Tortilla Chips | Pulled Pork | Beef Brisket | Queso Sauce | Pico De Gallo Salsa | Pickled Jalapeños | Sour Cream | Guacamole | Shredded Cheddar Cheese

Beer Battered Onion Rings | \$125

Thick Cut Lager Battered Rings | Carolina BBQ Ranch Dipping Sauce

Bacon Cheeseburger Sliders | \$160

Certified Angus Beef Burgers | Slider Rolls | Smoked Bacon | American Cheese | 1.5 per person

Pork Egg Rolls | \$150

Soy Sauce | Thai Peanut Sauce | Sweet Chili Sauce | 1.5 per person

Coconut Shrimp | \$150

Coconut Breaded Fried Gulf Shrimp | Remoulade Sauce | 1.5 per person

Crab Cakes | \$150

Pan Seared King Crab Cakes | Sriracha Aioli | 1.5 per person

Carolina Style Pulled Pork Sliders | \$150

Hand-Pulled Boston Pork Butt | Slider Rolls | Carolina Style BBQ Sauce | Coleslaw | 1.5 per person

Iowa BBQ Potato Boats | \$150

Deep-Fried Potato Shells | Smoked Pulled Pork | Housemade BBQ Sauce | Shredded Cheese | Green Onion | 1.5 per person

Cuban Crostini | \$100

Toasted and Seasoned Baquettes | Thin-Sliced Black Forest Ham | Pulled Pork | Swiss Cheese | Chopped Dill Pickle | Honey Mustard | Mayonnaise | 1.5 per person



hors d'oeuvres

Priced per 50 people

All food and beverage prices are subject to an 18% service charge. Prices subject to change.

Served with fresh baked
Dinner Rolls | Choice of Classic
Vegetable | Choice of Classic
Starch | House Salad

Choice of Dressing: French |
Ranch | Italian | Creamy Italian |
Bleu Cheese | Balsamic Vinaigrette |
Honey Mustard | Raspberry
Vinaigrette

Also included are fresh brewed
Gourmet Coffee | Iced Tea or
Lemonade | Ice Water

plated dinners



Certified Angus Beef

Seared Petite Beef Tenderloin Medallions | \$19

Petite Beef Tenderloin | Garlic Herb Seasoned | Oven-roasted and Sliced | Choice of Red Wine Mushroom Demi Glaze or Garlic Butter Herb Sauce

Homestyle Swiss Steak | \$16

Breaded Cubed Steak | Sautéed until Brown | Slow-Baked in Tomato and Beef Gravy until Tender

Char-Grilled Ribeye | \$25

Hand-cut 10 oz. Angus Ribeye | Char-Grilled and Seasoned with Chef's Special Seasoning Blend | Topped with Herb Compound Butter
Add Sautéed Mushrooms for \$1

New York Strip | \$26

10 oz. Angus New York Strip | Char-Grilled and Seasoned

Filet Mignon | \$35

8 oz. Angus Beef Tenderloin Cut In House | Broiled to Perfection | Seasoned | Served with a Blueberry Port Wine Sauce

Iowa Pork

Iowa Pork Chop | \$22

12 oz. Thick Cut Iowa Chop | Seasoned and Grilled | Glazed with Honey Garlic Sauce

Dijon Herb Roasted Pork Loin | \$19

Slow-Roasted Pork Loin | Seasoned with Dijon Mustard & Fresh Herbs Rub | Sliced into Medallions

Pork Cordon Blue | \$20

6 oz. Pork Loin | Tenderized and Seasoned | Stuffed with Ham & Gouda Cheese | Rolled, Breaded and Deep Fried to Golden Brown | Topped with Smoked Gouda Cheese Sauce

Fresh Seafood

Sunflower Crusted Tilapia | \$17

Fresh Fillet of Tilapia | Covered with Special Blend of Sunflower Seeds, Bread Crumbs & Seasoning | Baked | Drizzled with Olive Oil

Mediterranean Salmon | \$20

Fresh Fillet of Salmon | Seasoned | Drizzled with Olive Oil and White Wine | Baked | Finished with Diced Tomato, Olive & Feta Cheese Blend

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Chicken

Classic Chicken Marsala | \$16

Boneless Chicken Breast | Sautéed with Onions & Mushrooms | Sweet Marsala Wine Sauce | Touch of Cream

Chicken Piccata | \$16

Breaded Chicken Breast | Sautéed in Olive Oil & Butter | Fresh Chopped Garlic | White Wine | Capers | Splash of Lemon Juice

Chicken Oscar | \$19

Breaded, Boneless Chicken Breast | Sautéed | Topped with Crab Meat | Asparagus Spears | Sundried Tomato Hollandaise Sauce

Bacon Cheese Chicken | \$17

Breaded, Boneless Chicken Breast | Baked | Topped with Chopped Bacon | Shredded Cheddar Cheese | Green Onions | Drizzled with BBQ Glaze

Artichoke Mushroom Chicken | \$17

Boneless Chicken Breast | Sautéed | Topped with Artichokes | Mushrooms | Capers | White Wine | Shredded Parmesan Cheese

Pasta

Homemade Italian-style Lasagna | \$16

Chef Bob's Grandma's Recipe! | Handmade from Scratch | Beef & Italian Sausage | Tomato Sauce | Filled with Blend of Special Cheeses

Artichoke Chicken Penne | \$16

Penne Pasta | Chicken Breast | Sautéed | Artichoke | Mushrooms | White Wine | Parmesan Cream Sauce

Spinach and Cheese Tortellini | \$16

Tri-Colored Cheese Tortellini | Sautéed Red & Green Peppers | Onions | Mushrooms | Tossed in a Spinach Tomato Cream Sauce

Pasta Primavera | \$15

Vegetarian Fettucini Pasta | Oven-roasted Seasonal Vegetables | Garlic White Wine Sauce

Stuffed Portabella Mushrooms | \$15

Baked Vegetarian Marinated Portabella Mushrooms | Filled with Spinach | Parmesan Cheese | Green & Red Pepper Blend



plated dinners

Served with fresh baked Dinner Rolls | Choice of Classic Vegetable | Choice of Classic Starch | House Salad

Choice of Dressing: French | Ranch | Italian | Creamy Italian | Bleu Cheese | Balsamic Vinaigrette | Honey Mustard | Raspberry Vinaigrette

Also included are fresh brewed Gourmet Coffee | Iced Tea or Lemonade | Ice Water

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- One Entrée Buffet | \$16**
- Two Entrée Buffet | \$18**
- Three Entrée Buffet | \$20**
- Chef Carving Station | \$30 per station**

Certified Angus Roast Beef

Smoked or Slow-Roasted | Burgundy Au Jus | Horseradish Cream Sauce | Jack Daniel's Peppercorn Sauce

Roasted Pork Loin

Smoked or Slow-Roasted | Cinnamon Apple Glaze | Raspberry Sauce | Carolina Style BBQ Sauce

Grilled Chicken Breast

Marsala Sauce | Piccata | Basil Alfredo | Sundried Tomato

Smoked Country Ham

Orange Brandy Glaze | Pineapple Chutney

Southern Fried Chicken

Texas Brisket Baked Mac & Cheese

Slow-Smoked Beef Brisket | Bacon Mac & Cheese

Included in Meal Price, choice of one item from each selection

Classic Salad Selections

House Salad | Choose 3 Dressings: French | Ranch | Italian | Bleu Cheese | Balsamic Vinaigrette | Honey Mustard | Raspberry Vinaigrette | Carolina BBQ Ranch

- Caesar Salad
- Bacon & Chive Potato Salad
- Three Bean Salad

- Macaroni Salad
- Creamy Coleslaw
- Italian Pasta Salad

Classic Vegetable Selections

- Green Beans Amandine
- Green Bean Casserole
- Buttered Sweet Corn
- Broccoli & Cauliflower with Cheese Sauce

- Brown Sugar Glazed Carrots
- Seasoned Whole Green Beans
- Roasted Seasonal Vegetables
- Oven-Roasted Brussel Sprouts

Classic Starch Selections

- Homemade Mashed Potatoes & Gravy
- Rice Pilaf
- Baked Potato with Butter & Sour Cream
- Oven-Roasted Sweet Potato Wedges

- Minnesota Wild Rice
- Cheesy Hash Browns
- Roasted Baby Red Potatoes
- Au Gratin Potatoes

classic dinner buffets

Served with fresh baked Dinner Rolls | Fresh brewed Gourmet Coffee | Iced Tea or Lemonade | Ice Water

Classic Dinner Buffets are suggested for 30 people or more.

For those less than 30 people, a \$25 set-up fee will be applied.

All food and beverage prices are subject to an 18% service charge. Prices subject to change.

Premier Entrée Selections

- Slow-Smoked Texas Beef Brisket | \$4
- Carolina Style Smoked Pulled Pork | \$3
- BBQ Baby Back Pork Ribs | \$4
- Cedar Plank Fillet of Salmon | \$5
- Smoked or Slow-Roasted Certified Angus Beef Prime Rib | \$7

Premier Salad Selections

- Bistro Spinach Salad (Choice of 3 Dressings) | \$1
- Seafood Macaroni Salad | \$1
- French-Style Potato Salad | \$1
- Old-Fashion Coleslaw | \$1
- Southwestern Black Bean & Corn Salad | \$1
- BLT Pasta Salad | \$1

Premier Vegetable Selections

- Ratatouille Nicoise | Onions | Zucchini | Eggplant | Bell Peppers | Tomatoes | Garlic Marjoram | Basil | \$3
- Cajun Style Sweet Corn | \$2
- Southern Style Baked Beans | \$2
- Bacon Wrapped Asparagus Bundles | \$3
- Grilled Fresh Vegetable Medley | \$2
- Manhattan Blend Vegetables | \$2

Premier Starch Selections

- Creamed Smashed Potatoes | \$2
- Bacon Mac & Cheese | \$2
- Loaded Mashed Potatoes | \$3
- Sweet Potato Mash | \$2
- Twice Baked Potatoes | \$2
- Coconut-Curry Rice | \$2

Available for additional per person charge.

Premier Entrée selections smoked with cherry wood and hickory wood.

premier dinner buffets



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Served with fresh brewed
Gourmet Coffee | Iced Tea or
Lemonade | Ice Water

Specialty Dinner Buffets are
suggested for 30 people or more.

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a \$25 set-up fee will be applied.

specialty dinner buffets

Red Zone | \$18

Hamburger & Brat Buns | Angus Burgers | Fresh Beer Bratwurst | Choice of BBQ Pulled Pork or Shredded BBQ Beef | American & Swiss Cheese | Lettuce | Tomatoes | Onions | Pickles | Mustard | Mayonnaise | Ketchup | Sweet Pickle Relish | Braised Sauerkraut | Coleslaw | Chef's Choice Deli Salad | Choice of: Fried Wisconsin Cheese Curds | Beer Battered Onion Rings

Tuscan Tradition | \$20

Chicken Parmesan | Marinara Sauce | Fresh Mozzarella | Shaved Parmesan, Asiago & Romano Cheese | Pasta Carbonara or Pasta Bolognese | Hand Breaded Veal Piccata | White Wine Lemon-Butter Caper Sauce | Caesar Salad | Garlic Butter Breadsticks

Southern Comfort | \$21

Choice of Carolina Style Pulled Pork or Fried Chicken | BBQ Baby Back Pork Ribs | Slow Smoked Texas Beef Brisket | Assorted Housemade BBQ Sauces | Jalapeño Corn Muffins | Corn On The Cob | Southern Style Baked Beans | Country-Style Coleslaw

Tex-Mex Classic | \$18

Build Your Own Fajita & Taco Bar
Hard & Soft Shell Tortillas | Carne Asada (Grilled Beef Strips) | Seasoned Ground Beef | Choice of Pork Carnitas or Shredded Smoked Chicken | Spicy Black Beans with Pork Belly | Chef's Spicy Rice | Queso Sauce | Lettuce | Fresh Diced Tomatoes | Black Olives | Pickled Jalapeños | Shredded Cheddar | Sour Cream | Salsa Fresca | Guacamole Mission Tortilla Chips

Chinese Express | \$18

Chicken, Beef, or Pork Stir-Fry (Choose 2) | Broccoli Florets | Bell Peppers | Julienne Carrots | Water Chestnuts | Sugar Snap Peas | Mushrooms | Toasted Peanuts | Onions | Fried Rice | Egg Rolls | Crab Rangoons | Choice of 3 Sauces: Teriyaki Sauce | Soy Sauce | Thai Chili Sauce | Sweet & Sour Sauce | Peanut Sauce

Children's Menu

Available for our special guests 12 and under | All options served with French Fries

Chef's Homemade Mac & Cheese | \$6

Chicken Strips | \$6

Cheeseburger | \$6

Hot Dog | \$6

Children's Buffet | \$10

Two entrées listed above | Encouraged for events with more than 15 children

All food and beverage prices are subject to an 18% service charge. Prices subject to change.



Beverages

- Gourmet Coffee | \$19 per gallon
Regular | Decaf
- Flavored Cappuccino | \$20 per gallon
- Hot Chocolate with Mini Marshmallows | \$16 per gallon
- Hot Apple Cider | \$17 per gallon
- Fruit Punch | Iced Tea | Lemonade | \$16 per gallon
- Southern Style Sweet Tea | \$17 per gallon
- Flavored Lemonade | \$18 per gallon
Strawberry | Raspberry
- Premier Punch | \$20 per gallon
Champagne | Sherbet | Fruit
- Assorted 20-ounce Coke Bottled Soda | \$2.50 per bottle
- Assorted 12-ounce Coke Products | \$1.50 per can
- Half-liter Bottled Water | \$2 per bottle
- Assorted Carafes of Juice | \$12 per carafe
Orange | Apple | Grape | Cranberry | Pineapple
- Assorted Bottles of Juice | \$2.50 per bottle
Orange | Apple | Grape | Cranberry | Pineapple
- Carafes of Milk | \$10 per carafe
Skim | 2%

Bakery Fresh

- Morning Delight | \$18 per dozen
Danishes | Muffins | Caramel Rolls | Cinnamon Rolls | Scones
- Assorted Gourmet Dessert Bars | \$19 per dozen
- Homemade Brownies | \$17 per dozen
- Assorted Premium Cookies | \$18 per dozen

Snacks

- Assorted Yoplait Yogurt | \$1.50 each
- Seasonal Fresh Fruit | \$3 per person
- Whole Fruit | \$1.50 each
- Granola Bars | \$1.50 each
- Assorted Candy Bars | \$1.75 each
- Assorted Individual Bags of Chips | \$1.50 each
- Popcorn | \$1.50 per person
- Gardetto's Snack Mix | \$12 per pound
- Planter's Mixed Nuts | \$18 per pound
- Mini-Salted Pretzels | \$7 per pound
- Mission Tortilla Chips | Guacamole | Salsa | \$9 per pound
- Housemade Kettle Potato Chips | French Onion Dip | \$7 per pound
- Ice Cream Treats | \$3 each

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TASTE THE FEELING

We proudly serve
Coke Products



desserts

Classic Dessert Buffets

The Sweet Tooth | \$12

Assorted Mini Royal Cheesecakes | Cream Puffs | Petit-Fours | Chocolate Dipped Strawberries | Belgian Chocolate Fondue Station | Fruit Skewers | Assorted Cookies

Chocolate Fondue Display | \$150

Fruit Skewers | Assorted Cookies | Pound Cake | Pretzels | 25 pieces of each

Sweet Samplings | \$150

Assorted Mini Royal Cheesecakes | Cream Puffs | Petit-Fours | Belgian Chocolate Covered Strawberries | 25 pieces of each

Chocolate Temptation Cake | \$6

Moist, Deep Dark Chocolate Cake | Filled and Covered with Rich Chocolate Butter Icing | Garnished with Chocolate Cookie Crumbs

Chocolate Lava Divine | \$6

Dark, Dense Chocolate Decadence

Ultimate Chocolate Cake | \$6

Velvety Chocolate Mousse rests between Decadent and Moist Chocolate Butter Cake | Chocolate Butter Icing | Garnished with Mini Chocolate Chips

Key Lime Cheesecake | \$6

Creamy Vanilla Cheesecake | Refreshing Key Lime Flavor | Graham Cracker Crust | Topped with Whipped Cream

Gourmet Turtle Cheesecake | \$6

New York Style Cheesecake on a Thick Layer of Dark Fudge | Covered with Silky Caramel Sauce | Garnished with Chopped Pecans | Graham Cracker Crust

Red Velvet Cheesecake | \$6

Two-Layer Traditional Red Velvet Cake | Red Cream Cheese Icing | Finished with Chocolate Decorates

Irish Cream Mousse Cake | \$6

Three Layers of Chocolate Cake with Irish Cream Syrup on each layer | Filled with Irish Cream Mousse | Covered with Chocolate Icing

Lemon Berry Mascarpone Cake | \$6

Lemon filled cake topped with Blueberries and Cranberries | Finished with Vanilla Cake Crumb | Dusting of Powdered Sugar

Lemon Italian Cream Cake | \$6

Lemon Cream fills this delightful Cream Cake | Topped with Vanilla Cake Crumbs and Dusting of Sugar

Vanilla Bean Cheesecake | \$6

Creamy Vanilla Bean Cheesecake | Topped with White Chocolate Whipped Cream | Finished with White Chocolate Curls | Baked in Graham Cracker Crust

Southern Style Bread Pudding | \$4

Homemade Bread Pudding | Vanilla Bourbon Sauce

Georgia Peach Cobbler | \$5

Brown Sugar & Butter-Braised Peaches | Buttermilk Biscuit Cinnamon Sugar Crust

Kentucky Pecan Pie | \$7

Chocolate Chip Cookie Crust | Pecan Pie Filling

Fresh Baked Fruit Pie | \$4

Apple | Cherry | Peach | Blueberry

Tiramisu | \$6

Espresso Rum Soaked Sponge Cake | Sweet Mascarpone Cheese Filling | European Cocoa

Chef's Homemade Cheesecake | \$7

French Vanilla Bean Cheesecake | Inquire for available flavors and toppings

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Beer

Domestic

12 oz. bottles | \$4

16 oz. cans | \$5

24 oz. cans | \$8

Non-Alcoholic | \$4

Imported and Craft | \$5

Draught Domestic Keg | 16 gallons | \$250

Specialty or Craft/Imported kegs are available upon request |
Call for pricing

Liquor

Well | \$5

Call | \$6

Top Shelf | \$7

Wine

Wine Coolers | Malt Beverages | \$5

House Wine Glass | \$5

House Wine Bottle | \$20

White Zinfandel | Cabernet Sauvignon | Chardonnay |
Merlot | Riesling

Champagne & Sparkling Wine | \$22

Andre | Asti Spumante | Luccio Moscato D' Asti

Non-Alcoholic Champagne | \$10

Corkage Fee | \$15 bottle

Soda

Coke | Diet Coke | Sprite | Mr. Pibb | \$2

We proudly serve Coastal Vine Wines



All food and beverage prices are subject to an 18% service charge. Prices subject to change.

Hosted bars are subject to service charge.

Bar set-up fee of \$75 per bar will be added to all bars with sales less than \$250.

alcoholic beverages



Catering Guidelines

Catering Guarantee | Final Guest Count

Final guest count must be received three (3) business days prior to the event. If a guaranteed count is not received within three (3) business days, the highest estimated guest count will become the guaranteed number. Once received, the guarantee count cannot be reduced. Final catering charges will be computed based on the guaranteed number or number actually served, whichever is greater.

Food and beverages will be prepared for your final guarantee, and we will set your room for 5% over the guarantee. For events over 400, the room will be set for 3% over the guarantee. If you exceed your guarantee and have additional guests our Executive Chef will make every effort to duplicate your menu for the additional guests. If this cannot be done, we will provide a substitute entrée comparable to your menu. We reserve the right to request a final guarantee earlier than three (3) business days on special order or difficult to purchase items. You will be informed of any exceptions at the time of your menu selection.

Payment Schedule

50% of the total estimated catering bill, including service charge, is due upon signing the catering contract once food & beverage selections have been made. The remaining 50% of the catering bill is due three (3) business days prior to the event unless special arrangements have been made with our Sales & Catering team. In the case of a hosted bar where the actual cost exceeds the estimated cost, the balance is due upon receipt of the invoice.

Service Charge

All food and beverage prices are subject to an 18% service charge.

Catering Menu Prices

All menu pricing is subject to change with notification prior to your event.

Alcoholic Beverage Service

All liquor, beer, and wine consumed on the property must be supplied and served by the Bridge View Center. Bridge View Center reserves the right to request a photo ID of any person to verify their age and to refuse alcoholic beverage service to minors, intoxicated persons, or those who cannot produce a valid ID or proof of age. **Under no circumstances may liquor, beer, and wine be brought onto the Bridge View Center property.** Alcohol service must end in accordance to Iowa Alcoholic Beverage Laws and is at the exclusive determination of the Bridge View Center.

Cancellations

Cancellation of a catering function must be sent in writing to our Sales & Catering team. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated catering charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated catering charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated catering charges. Bridge View Center shall not be responsible for any losses resulting from the cancellation of an event.

Outside Food | Outside Beverage

The Bridge View Center will prepare and serve all of the food and beverages for your event. **No outside food and beverages are permitted in the facility unless it is a specialty item (wedding cake).** Prior approval is required through our Sales & Catering team for any specialty items.

Iowa Health Department Regulations

Due to State of Iowa Health Department regulations, **clients and guests are not allowed to take extra or leftover food from the facility.**

Bridge View CENTER

Delivering *Outstanding* Experiences

Quincy Keck | Event Manager | quincy@bridgeviewcenter.com

Laurie Appleget | Sales Manager | laurie@bridgeviewcenter.com

Chef Bob Newell, C.E.C. | Executive Chef | Food & Beverage Director
Certified Executive Chef | Member - American Culinary Federation | bob@bridgeviewcenter.com

Scott Hallgren | Executive Director | shallgren@bridgeviewcenter.com

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