
FOUR BRIDGES

Banquet Information

Thank you for considering Four Bridges Country Club to host your special function. We look forward to serving you in every way possible. The following information will help us to ensure the success of your upcoming event.

MEMBER SPONSORED

All private functions or banquets must be hosted or sponsored by a member in good standing of Four Bridges Country Club. The member assumes full financial responsibility for all expenses incurred in conducting the function. The member is also responsible for the conduct of all guests and must ensure that all guests are aware of and abide by all Club rules and policies as outlined in the Four Bridges Rules and Regulations Handbook.

PUBLIC ADVERTISEMENT

No public advertisement or blanket invitation through newspaper or other public media, to any private function at Four Bridges Country Club is permitted.

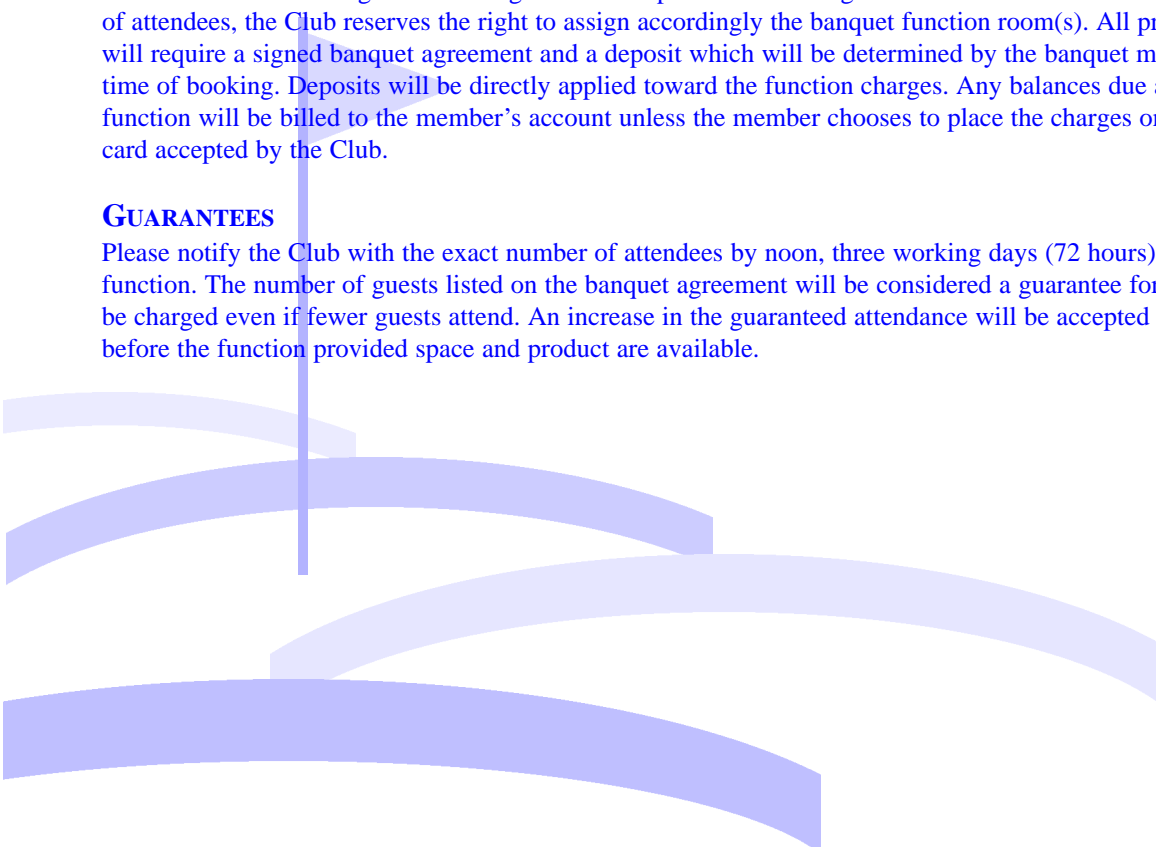
RESERVATIONS

To book a private party please contact our catering department at the Club. Reservations may be booked up to one year in advance. Menus, room arrangements and other details for your function should be submitted to the banquet manager at least two weeks in advance of your function date. All decorations must be approved by the banquet manager prior to set up. Menu tasting may be scheduled on weekdays during regular service hours and at regular pricing. We suggest set menus for all parties in private rooms. However, parties of twelve or less may order from the ala carte menu if conditions permit. Four Bridges is now a non-smoking Club, however there are designated smoking areas. Additionally, blue jeans and denim are not approved attire at the Club.

Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, the Club reserves the right to assign accordingly the banquet function room(s). All private functions will require a signed banquet agreement and a deposit which will be determined by the banquet manager at the time of booking. Deposits will be directly applied toward the function charges. Any balances due at the end of the function will be billed to the member's account unless the member chooses to place the charges on a major credit card accepted by the Club.

GUARANTEES

Please notify the Club with the exact number of attendees by noon, three working days (72 hours) prior to the function. The number of guests listed on the banquet agreement will be considered a guarantee for which you will be charged even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to 24 hours before the function provided space and product are available.



FOUR BRIDGES

CANCELLATIONS

If a private function is cancelled within 48 hours of the function and the Club is unable to rebook the room or function area for an equivalent revenue value, the member will be charged 50% of the planned menu cost and all deposits will be forfeited.

CHARGES

All food and beverage function charges are subject to a 20% service charge and Ohio sales tax. Tax exempt charitable functions will require a tax exempt certificate. Menu prices are subject to change up to sixty days prior to the function. Functions which require set up of dance floors, decorations, bars, tables, pool furniture and or rearrangement of the function room or function area will be charged a set up fee which will be determined at the time of booking and will be based upon the staff and time involved. Other fees which may be incurred include: bartender fees, carving or Chef's fees, cake cutting fees, valet fees or audio visual fees - your banquet planner will provide details.

ROOM CAPACITIES

Approximate function room capacities are as follows (seated and cocktail party capacities noted)

Grill Room	110/200	Cupp Room	24/45
Traditions Room	40/75	Veranda	150/300
Bar-Lounge	30/45	Entire Clubhouse	200/400
Pool Patio	400/800		

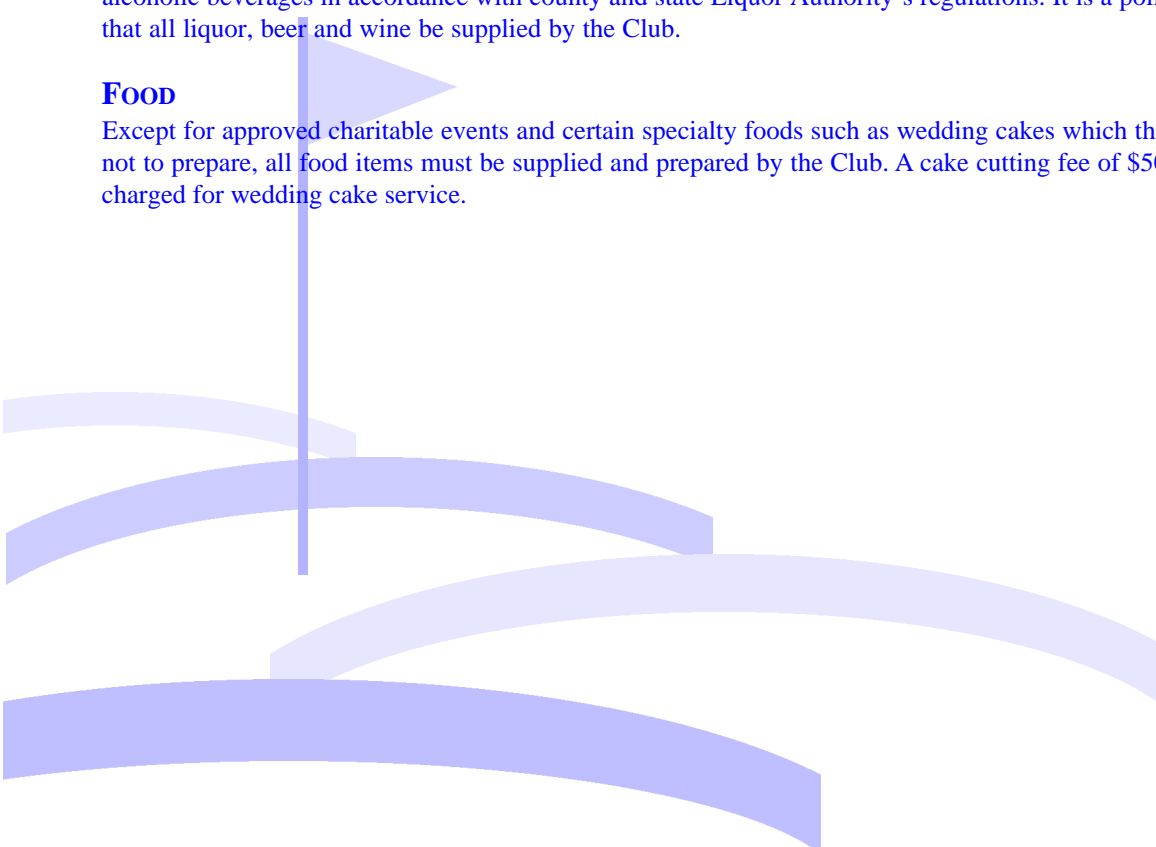
• *Capacities will vary with cocktail requirements, entertainment needs, seating plan, audio visual equipment, head table and dance floor requests*

BEVERAGE

Four Bridges Country Club, LTD, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with county and state Liquor Authority's regulations. It is a policy, therefore, that all liquor, beer and wine be supplied by the Club.

FOOD

Except for approved charitable events and certain specialty foods such as wedding cakes which the Club prefers not to prepare, all food items must be supplied and prepared by the Club. A cake cutting fee of \$50.00 will be charged for wedding cake service.



Cold Hors d' Oeuvres

(All prices are per 30 pieces) *Butler Passed at Your Request*

Assorted Chef's Deluxe Canapés	\$52.50
Assorted Finger Sandwiches	\$45.00
California Roll with Wasabi/Soy Sauce	\$60.00
Smoked Salmon Mousse on Brown Bread or Cucumber Hearts with Sour Cream and Dill	\$52.50
Jumbo Shrimp with Cocktail Sauce	\$60.00
Cocktail Crab Claws with Cocktail Sauce	\$60.00
Oysters or Clams on the Half Shell	\$52.50
Roast Beef Roulade with Creamed Horseradish	\$45.00
Crab Salad in Miniature Pastry Shell	\$60.00
Prosciutto wrapped around Asparagus or Cantaloupe	\$45.00
Assorted Bruschetta	\$37.50
Cheese Ravioli in Sun Dried Tomato-Basil Sauce	\$52.50
Steamed or Fried Pork & Shrimp Pot Stickers with Dipping Sauce	\$52.50

Hot Hors d' Oeuvres

(All prices are per 30 pieces) *Butler Passed at Your Request*

Pan Seared Parmesan Scallops	\$60.00
Chicken Quesadilla Bites	\$37.50
Oriental Shrimp or Chicken Egg Rolls	\$45.00
Mini Crab Cakes with Cajun Remoulade	\$60.00
Petite Quiches	\$45.00
Oysters Rockefeller	\$60.00
Meatballs - Barbecued or Swedish	\$30.00
Buffalo Wings with Bleu Cheese Dip and Celery	\$45.00
Scallops Wrapped in Bacon	\$60.00
Tempura or Coconut Shrimp	\$60.00
Mini Pizza Bites	\$30.00
Chicken Tenders with Honey Mustard Sauce	\$45.00
Stuffed Mushroom Caps	\$45.00
Spring Rolls with Hot Mustard Sauce	\$45.00
Mini Beef Tenderloin Brochettes	\$60.00
Jalapeno Poppers	\$45.00
New Zealand Lamb Chops with Blackberry Mint Jelly	\$120.00
Mini Reuben Squares	\$45.00
Cheese Puffs	\$30.00

* Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Presentation & Specialty Items

Fruit and Cheese Display

\$3.50 per person

Crudites of Fresh Vegetables and Dip

\$3.00 per person

Whole Baked Brie in Puff Pastry

Served with Raspberry Coulis, Toasted Walnuts and Sliced Baguette
\$60.00 (Serves 25)

Smoked Salmon Mirror

Classical Garniture, Cream Cheese, Red Onion, Capers, Egg and Pumpernickel Rounds
\$175.00 (Serves 50)

Antipasto Display

Prosciutto, Provolone, Salami, Mortadella, Mozzarella, Olives, Sweet Red Peppers,
Artichoke Hearts, Marinated Asparagus, Sliced Tomatoes, Red Onions and Crusty Italian Bread
\$5.50 per person

Artichoke and Crab Dip with Pita Chips

\$50.00 (serves 25)

Warm Con Queso Dip with Tortilla Chips

\$30.00 (serves 25)

Blanched Cold Asparagus Spears

With Balsamic Vinaigrette Dressing
\$50.00 (serves 25)

Italian Salad Caprese Display

Fresh Sliced Tomatoes, Buffalo Mozzarella Cheese,
Fresh Basil Drizzled with Olive Oil and Balsamic Vinegar
\$50.00 (serves 25)

* Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Breaks, Refreshments & Specialties

Assortment of Bottled Soft Drinks (20oz) \$2.00 each

Bottled Spring Water \$2.00 each

San Pellegrino Sparkling Water \$2.50 each

Coffee, Decaffeinated Coffee
\$6.00 per pot \$16.00 per gallon

Hot Tea Selection to accompany

Chilled Juices \$7.50 per pitcher

Fresh Baked Cookies \$1.50 each

Chocolate Fudge Brownies \$2.00 each

Double Chocolate Dipped Strawberries \$2.50 each

Power Bars \$2.00 each

Granola Bars \$2.00 each

Assorted Candy Bars \$1.00 each

Yogurt \$2.00 each

Fancy Mixed Nuts \$12.00 per pound

Individual Bags of Assorted Chips \$1.00 each

Pretzels, Popcorn and Potato Chips \$6.00 per bowl

Fresh Fruit Display with Chocolate Dipping Sauce \$3.50 per person

Tortilla Chips and Salsa \$2.50 per person

Tortilla Chips, Salsa and Warm Con Queso Dip \$3.50 per person

“All Day Beverage Service Package”

Coffee, Decaffeinated Coffee and Hot Teas

Bottled Sodas and Waters

Iced Tea, Assorted Juices \$8.00 per person

*Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Breakfast Buffets

The Continental

Chilled Orange Juice

Assorted Mini Muffins, Danish, Bagels and Poppyseed Bread

Sliced Seasonal Fruits or Berries

Whipped Butter, Preserves and Cream Cheese

Coffee, Hot Tea

**Fresh Donuts may be substituted for one of these items.*

\$9.95

The Four Bridges Breakfast Buffet

Chilled Orange Juice

Assorted Mini Muffins, Danish, Bagels and Poppyseed Bread

Scrambled Eggs, Belgian Waffles

Crisp Bacon, Grilled Sausage Patties

Breakfast Potatoes, Hot Biscuits with Sausage Gravy

Whipped Butter, Preserves and Cream Cheese

Coffee, Hot Tea

\$14.95

Add a Warm Cheese and Bacon Quiche to your Buffet

\$15.95

*Prices do not include a 20% service charge and Ohio sales tax

*Breakfast Buffets are only available for 15 ppl or more

FOUR BRIDGES

Desserts

Cremé Brulee

Traditional Vanilla Bean Custard Topped with Caramelized Sugar
\$5.95

Vanilla or Chocolate Mousse

\$4.95

Dessert Symphony

Assorted Desserts of Chef's Choice Served with a Medley of Fruit Coulis
\$6.00

Assorted Options of Cheesecakes

\$5.95

Assorted Options of Fruit Cobblers served A La Mode

\$5.95

Chocolate Layer Cake

\$5.50

*Additional desserts including flambé items available upon request

*Prices do not include a 20% service charge and Ohio sales tax



FOUR BRIDGES

Dinner Entrees

Meats

New York Strip

Char-grilled 14 oz. New York Strip Steak with Wild Mushroom Demi-Glace -
Served with Caramelized Onion Potatoes and Seasonal Vegetables
\$25.50

Prime Rib of Beef

Roast Prime Rib of Beef with Creamed Horseradish Sauce and Au Jus - Served with
Twice Baked Potato and Seasonal Vegetables
Regular Cut 12 oz. \$21.95 King Cut 14 oz. \$24.95

Beef Tenderloin Medallions

Twin Medallions of Beef Tenderloin Topped with Crabmeat, Asparagus and Béarnaise Sauce -
Served with Roasted Red Bliss Potatoes
\$28.95

Rib Eye Steak

Char-grilled 16 oz. Rib Eye Steak with Peppercorn Demi-Glace - Served with
Roasted Fingerling Potatoes and Seasonal Vegetables
\$24.95

Beef Tenderloin Filet

Char-grilled 9 oz. Beef Tenderloin with Brandy Mushroom Sauce -
Served with Horseradish Whipped Potatoes and Seasonal Vegetables
\$26.95

Duets

Beef Tenderloin and Seafood

Mixed Grill of Beef Tenderloin and Your Choice of Grilled Salmon, Chilean Sea Bass, Shrimp Scampi,
Grilled Halibut, or Maryland Crabcake - Served with Chef's Choice of Sauces, Chive Whipped Potatoes and Seasonal Vegetables
\$29.95

Beef Tenderloin and Stuffed Chicken

Duet of Beef Tenderloin and Chicken Breast Stuffed with Boursin Cheese, Mushrooms, Spinach and Onion -
Served with Crispy Yukon Gold Potatoes and Seasonal Vegetables
\$26.00

Beef Tenderloin and Stuffed Prawns

Petite Beef Tenderloin and Crab Stuffed Grilled Jumbo Prawns -
Served with Whipped Potatoes and Seasonal Vegetables
\$29.75

Chicken and Sea Bass

Mixed Grill of Marinated Chicken Breast and Herb Crusted Sea Bass topped with a Sun-dried Tomato Vinaigrette Sauce -
Served with Basil Linguini and Roasted Seasonal Vegetables
\$25.95



FOUR BRIDGES

*Prices do not include 20% service charge and Ohio sales tax

Golf Outings

Continental Breakfast

Chilled Orange Juice
Assorted Mini Muffins, Danish, Bagels and Poppyseed Bread
Sliced Seasonal Fruits or Berries
Whipped Butter, Preserves and Cream Cheese
Coffee, Hot Tea

**Fresh Donuts may be substituted for one of these items.*

\$9.95 per person

Box Lunch

Choice of Lean Roast Beef, Ham or Smoked Turkey Breast
Served on a Kaiser Roll with Swiss or Cheddar Cheese
Includes Potato Chips, Pickle, Whole Fresh Fruit, Cookie and Fountain Soda
\$8.95 per person

Deli Lunch Buffet

Soup of the Day or Texas Style Chili
Sliced Roast Beef, Ham, Salami and Smoked Turkey Breast
Swiss, Provolone and Cheddar Cheese
Cole Slaw, Potato Salad, Pasta Salad
Tossed Salad with Assorted Dressings
Assorted Breads and Condiments
Cookies or Brownies
Coffee, Iced Tea, Fountain Soda
\$14.95 per person

Luncheon Grill

Char-grilled Hamburgers, Metts and Italian Sausage
Baked Beans, Cole Slaw, Potato Salad
Fresh Baked Cookies
Appropriate Buns and Condiments
Coffee, Iced Tea, Fountain Sodas
\$13.95 per person

Cincinnati Chili Buffet

In The Great Cincinnati Tradition
Warm Rolls and Butter Greek Salad
Not Too Spicy Chili Coney Dogs and Buns
Cheddar Cheese, Diced Onions, Kidney Beans and Spaghetti
Sour Cream and Hot Sauce Cottage Fries
Oyster Crackers
Peppermint Patties and Brownies
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
\$11.95 per person

** Prices do not include a 20% service charge and Ohio sales tax*

FOUR BRIDGES

Golf Outings

Rotisserie Chicken and Barbeque Ribs Buffet

BBQ Back Ribs
Rotisserie Chicken Quarters
Tossed Salad with all the trimmings
Caesar Salad
Corn on the Cob
Baked Beans
Cole Slaw
Chocolate Cake or Watermelon
Dinner Rolls and Butter
Coffee, Iced Tea, Fountain Sodas
\$21.95 per person

Steak Grills

Charcoal Grilled: New York Strip Steak (14oz) - \$24.95 per person
Rib Eye Steak (16oz) - \$24.95 per person
Baked Potato with all the trimmings
Green Beans
Tossed Garden Salad, Greek Salad or Caesar Salad (choice of two)
Apple or Cherry Cobbler with Vanilla Ice Cream
Dinner Rolls and Butter
Coffee, Iced Tea, Fountain Sodas

Snacks and Drinks Available on the Course

Assorted Candy \$1.00 each
Assorted Bagged Snacks \$.75 each
Powerade \$2.00 each
Bottled Sodas \$2.00 each
Bottled Spring Water \$2.00 each
Domestic Canned Beer \$2.25 each
Imported Canned Beer \$3.50 each
Draught Beer 1/4 Barrel \$125.00 each
Draught Beer 1/2 Barrel \$225.00 each

“On Course Beverage Package”

Assortment of Canned Domestic Beers
Bottled Sodas, Water and Powerades
\$15.00 per person

(Served At Two On Course Locations)

** Prices do not include a 20% service charge and Ohio sales tax*

FOUR BRIDGES

Beverages

Hosted Consumption Bar

(Consumption Basis of Liquor, Beer and Wine)

Club Brands	\$70.00 per bottle	House Cabernet	\$20.00 per bottle
Premium Brands	\$85.00 per bottle	House Chardonnay	\$20.00 per bottle
Cordials	\$95.00 per bottle	House White Zinfandel	\$20.00 per bottle
House Champagne	\$20.00 per bottle	Mimosas	\$40.00 per gallon
Domestic Beer	\$2.25 each	Imported Beer	\$3.50 each
Draught Beer	\$125.00- 1/4 barrel	Draught Beer	\$225.00-1/2 barrel
Fruit Punch	\$25.00 per gallon	Coffee, Iced Tea	\$16.00 per gallon
Lemonade	\$15.00 per gallon	Bottle Spring Water	\$2.00 each
Fountain Sodas	\$1.50 each	Bottle Sodas	\$2.00 each
San Pellegrino	\$2.50 each	Juices	\$2.00 each

• Liquor is charged by consumption in increments of tenths of bottles used. Please feel free to be present when inventory is taken. The above prices are subject to a 20% service charge and Ohio State sales tax.

Cash Bar

(Cash bar prices include a 20% service charge and Ohio State sales tax)

Club Brands	\$5.75	Premium Brands	\$7.50
Domestic Beer	\$3.50	Imported Beer	\$4.50
Fountain Sodas	\$2.00	Bottle Sodas	\$2.50
House Wine	\$6.50 per glass	Bottle Spring Water	\$2.50
San Pellegrino	\$3.00	Juices	\$2.50

Note: A bartender charge of \$50.00 per bartender applies to hosted consumption bars, bar packages and cash bars. However, this charge is waived with a bar revenue of \$300.00 or more.

Bar Brand Names

Club Brands

Smirnoff Vodka, Beefeater and Tanqueray Gin, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Rye, Bacardi Rum, Jose Cuervo Tequila and other quality brands

Premium Brands

Absolute, Stoli, Kettle One and Skyy Vodka, Jack Daniels and Maker's Mark Bourbon, Crown Royal Rye, Chivas Regal Scotch, Bacardi Select Rum, Sauza Tequila, Bombay Sapphire or Van Gogh Gin and other quality brands

Cordials: *Bailey's, B&B, Drambuie, Grand Marnier, Kahlua, Sambuca, Tia Maria, Amaretto de Saronno, Frangelico, O'Remy Martin VS and other brands as requested*

FOUR BRIDGES

Beverages

Bar Packages

Option 1

Club Brand Liquors to include the following: Smirnoff Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Rye, Bacardi Rum, Jose Cuervo Tequila and other quality brands. House Chardonnay, Cabernet and White Zinfandel. Domestic and Imported Bottled Beers and Fountain Sodas.

First Hour @ \$10.00 ++ p.p.
Second Hour @ \$5.00 ++ p.p.
Every Additional Hour @ \$3.00 ++ p.p

Option 2

House Chardonnay, Cabernet and White Zinfandel. Domestic and Imported Bottled Beers and Fountain Sodas.

First Hour @ \$8.00 ++ p.p.
Second Hour @ \$4.00 ++ p.p.
Every Additional Hour @ \$2.50 ++ p.p.

FOUR BRIDGES

Special Event or Wedding Package

Your Package Includes:

Social Hour

As your guests arrive they will enjoy cocktails and hors d'oeuvres

Butler passed Specialty Hors d' Oeuvres

Scallops wrapped in Bacon, or Mini Crab Cakes, Spring Egg Rolls, Stuffed Mushrooms, Quesadilla Bites, Smoked Salmon Mousse Rounds

Hors d' Oeuvre Displays

Assorted Cheese and Seasonal Fruit Mirror
Vegetable Crudités with Dip

Raw Seafood Bar (We allow for five items per guest)

A beautiful Ice Glow brimming with Shrimp, Cocktail Crab Claws, and Oysters on the Half Shell
Cocktail Sauce and Fresh Lemons

Beverages

Open Bar for Four Hours includes: Smirnoff Vodka, Beefeater Gin, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Canadian Club Blend, Bacardi Rum, José Cuervo Tequila, Domestic and Imported Beers, House Cabernet, House Chardonnay, House White Zinfandel, Sodas

(Add additional hour to bar service for \$3.00 pp)

Champagne Toast

House Selection

French Service Poured Wine with Dinner

Cabernet, Chardonnay or White Zinfandel

Menu

Select one from each category

Salads

Caesar Salad, Greek Salad, House Salad with Choice of Dressings

Entrées

(Package Price Per Person)

Roast Prime Rib of Beef (12oz.)

Horseradish Sauce and Au Jus
\$68.00

Rotisserie Roasted Pork Loin

Apple and Dried Cherry Sauce
\$66.00

Chicken Marsala

Mushrooms and Marsala Wine Sauce
\$60.00

Seared Sea Bass

Lemon Caper Sauce
\$67.00

Char Broiled Filet Mignon (9 oz.)

With Mushroom Demi Glace
\$69.00

Stuffed Breast of Chicken

Stuffed with Spinach and Blended Cheeses
\$62.00

Grilled North Atlantic Salmon

Hollandaise Dill Sauce
\$66.00

16 oz. Grilled Rib Eye Steak

Brandied Mushroom Sauce
\$69.00

Mixed Grills:

Petite Filet Mignon & Salmon - \$70.00

Stuffed Chicken Breast & Sea Bass - \$69.00

Petite Filet Mignon & Stuffed Jumbo Prawns - \$71.00

Chef's Sauces to Accompany

* Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Vegetables

(Choice of)

Steamed Seasonal Vegetables, Asparagus or Broccoli with Hollandaise, Sautéed Green Beans, Glazed Belgium Carrots, Roasted Vegetable Medley

Potato or Rice Selections

(Choice of)

Baked Potato, Garlic Whipped Potatoes, Roasted Rosemary Red Bliss Potatoes, Potatoes au Gratin, Oven Roasted Potatoes, Rice Pilaf

Rolls, Butter, Coffee, Iced Tea, Bigelow Teas are included

Desserts

(Choice of)

(\$5.75)

Crème Brulee, Chocolate Mousse in a Dark Chocolate Shell, Cheesecake Selection, Key Lime Pie, Apple or Peach Cobbler with Ice Cream, Carrot Cake, Raspberry Sorbet with Berries, Amaretto Parfait, Tiramisu, White Chocolate Raspberry Truffle Torte, Mini Dessert Selection with Fruit Coulis

Package Also Includes

Table Linens to Complement Color Scheme (limited selection)

Dance Floor

Bridal Dressing Room

Room Set Up Fee

Cake Cutting Fee

Votive Candles

Additional Services Available

Valet Parking

Ice Sculptures

Champagne Fountain

Floral Centerpieces

White Lace Overlay and White Tailored Chair Covers

Entertainment

Disposable Cameras

* Prices do not include customary 20% service charge and Ohio Sales Tax

FOUR BRIDGES

Dinner Buffets

Four Bridges Deluxe Buffet

Choose any three Salads, two choices of Potatoes or Rice and one Vegetable
Each Buffet includes assorted Dinner Rolls, Chef's Dessert Assortment
Coffee, Decaf, and Iced Tea

Salads

(Choose Three)

Caesar Salad, Four Bridges House Salad, Greek Salad
Sliced Tomatoes and Mozzarella Cheese with Basil Vinaigrette Dressing
Fresh Fruit Salad with Sliced Seasonal Fruits and Berries
Marinated Vegetable Salad

Potatoes or Rice

(Choose Two)

Horseradish or Shallot Mashed Potatoes
Baked Potatoes or Twice Baked Potatoes
Roasted New Potatoes with Fresh Herbs
Scalloped Potatoes, Anna Potatoes
Steak Fries
Rice Pilaf

Vegetables

(Choose One)

Seasonal Steamed Vegetable Medley
Stir Fry Vegetables,
Steamed Asparagus with Hollandaise Sauce

Entrées

(Choose Two)

Slow Roasted Carved Prime Rib of Beef with Natural Au Jus and Horseradish Sauce
Grilled Atlantic Salmon with Soy Ginger Glaze
Carved Roast Turkey Breast with Cranberry Sauce and Sage Stuffing
Pan Seared Sea Bass with Shrimp Cream Sauce
Carved Roast Pork Loin with Apple Butter Sauce
Grilled Boneless Breast of Chicken with Montrachet or Tomato Basil Sauce
Carved Top Round of Beef with Cabernet Sauce
Spit Roasted Herbed Chicken Quarters
Broiled Sole with Pecan Butter Sauce
Blackened Orange Roughy with Lemon Shrimp Sauce
Baked Halibut with Cajun Tartar Sauce
Barbecued Baby Back Ribs
Chicken Marsala
Carved Steamship Round of Beef (for parties of 50 people or more)
Carved Roasted Tenderloin of Beef with Chef's Sauces (additional \$3.50)

\$27.95

(Continued)

*Prices do not include 20% service charge and Ohio sales tax

FOUR BRIDGES

Dinner Buffets

(Continued)

Four Bridges Dinner Buffet

Buffet includes assorted Dinner Rolls and Butter, Chocolate Cake or
Chocolate Mousse, Coffee, Decaf and Iced Tea.

Salads

Caesar Salad and House Salad with Dressings

Potatoes or Rice

(Choose One)

Roasted New Potatoes
Garlic or Horseradish Mashed Potatoes
Rice Pilaf
Steak Fries

Vegetable

Seasonal Steamed Vegetable Medley

Entrées

Slow Roasted Carved Prime Rib of Beef with
Natural Au Jus and Horseradish Sauce

(Plus Choose One of the Entrées Below)

Grilled Salmon with choice of Dill sauce or Soy Ginger glaze
Chicken Marsala
Seafood Pasta in a Lobster Alfredo sauce

\$24.95

*Prices do not include a 20% service charge and Ohio sales tax
*Dinner buffets require a minimum of 25 guests

FOUR BRIDGES

Dinner Entrees

Entrées include choice of House Salad, Greek Salad and Caesar Salad, Chef's potatoes, rice or pasta, vegetable, house breads and butter, coffee or iced tea

Poultry

Chicken Oscar

Double Breast of Chicken Topped with Crab Meat, Asparagus and Hollandaise Sauce and Rice Pilaf
\$18.95

Stuffed Chicken Breast

Chicken Breast stuffed with thin slices of Prosciutto de Parma, Asparagus Slivers, Roasted Red Peppers, Smoked Gouda and Drizzled with Pommerey Supreme Sauce. Served with Three Cheese Sun-dried Tomato Ravioli and Green Bean Almondine.
\$16.50

Herb Stuffed Chicken Breast

Stuffed with Boursin Cheese, Julienne Vegetables and Fresh Spinach topped with a Pesto Red Pepper Sauce. Served with Asiago Polenta and Steamed Broccoli.
\$15.95

Grilled Chicken with Angel Hair Pasta

Angel Hair Pasta Tossed with Grilled Chicken, Artichoke Hearts, Black Olives, Mushrooms in a Tomato Basil Sauce
\$14.95

Chicken Marsala

Breast of Chicken Sautéed with Fresh Mushrooms, Garlic and Marsala Wine. Served with Roasted Garlic Whipped Potatoes and Green Bean Almondine.
\$17.95

Mixed Grille

Proper portions of Beef Tenderloin, Atlantic Salmon and plump Chicken Breast served with Chef's Mixed Vegetables and Garlic Whipped Potatoes.
\$29.95

(Continued)

*Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Dinner Entrees

(Continued)

Seafood

Pan Seared Halibut

Pan Seared Halibut with a Crab and Shrimp Cream Sauce - Served with Roasted New Potatoes and Sugar Snap Peas
\$23.50

Pan Seared Sea Bass

Pan Seared Sea Bass with Grilled Asparagus, Fresh Thyme and Roast Shallot Lemon Beurre Blanc - Bordered by Piped Whipped Potatoes
\$24.00

Char-grilled Salmon

Char-grilled Salmon with Lemon Caper Beurre Blanc - Served with Horseradish Whipped Potatoes and Steamed Seasonal Vegetable Medley
\$21.75

Parmesan Crusted Lemon Sole

Parmesan Crusted Lemon Sole - Served with Garlic Whipped Potatoes and Steamed Seasonal Vegetable Medley
\$22.95

Shrimp Pasta

Jumbo Gulf Shrimp Sautéed with Penne Pasta in a rich Asiago Cream Sauce, Tossed with Artichoke Hearts, Grape Tomatoes and Portabella Mushrooms.
\$21.50

(Continued)

*Prices do not include 20% service charge and Ohio sales tax

FOUR BRIDGES

Reception Stations

Chef Prepared Station

A uniformed Chef will prepare your selections

Pasta Station

Your choice of (3) Pastas, Toppings and Sauces accompanied by Caesar Salad, Garlic Bread and Parmesan Cheese

Pastas

Penne
Bow Tie
Fettuccini
Angel Hair
Cheese Tortellini

Toppings

Chicken
Sausage
Primavera Vegetables
Shrimp
Scallops
Meatballs
\$9.95 per person

Sauces

Tomato Basil
Basil Pesto
Bolognese Meat
Oil and Garlic
Alfredo

Scampi Station

Shrimp and Scallops sautéed Scampi Style and served on Linguini Pasta.
Grilled Asparagus and French Baguette to accompany.
\$9.50 per person

Steak Diane or Steak Au Pouve Tenderloin Station

Our finest cut of Beef sautéed with Mushrooms, Garlic, Wine, Brandy, Butter and Red Onions or with Cracked Peppercorns and Garlic Butter.
Accompanied by a Napa Valley Salad and Tea Buns.
\$13.00 per person

* Reception stations require a combined minimum expenditure of \$20.00 per person.

*Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

Reception Stations

Station receptions provide a less formal dining atmosphere that encourages guests to mingle and dine at their leisure.

Raw Bar

(Priced Per Piece)

	Served with Cocktail and Remoulade Sauces		
Jumbo Shrimp on Ice	\$2.00	Cocktail Claws	\$2.00
Oysters on the Half Shell	\$1.75	Clams	\$1.75

Chef Attended Carving Stations

(Served with Appropriate Condiments and Tea Rolls - \$50.00 Chef Fee)

Whole Roasted Tenderloin of Beef
Horseradish Cream and Bearnaise Sauces
\$225.00 Serves 25

Roasted Turkey Breast
Fresh Cranberry Sauce and Giblet Gravy
\$135.00 Serves 25

Roast Prime Rib of Beef
Au Jus and Horseradish Sauce
\$200.00 Serves 25

Honey Glazed Spiral Ham
Honey Dijon Mustard
\$200.00 Serves 50

Herb Crusted Pork Loin
Apple Butter Sauce
\$150.00 Serves 25

Carved Rack of Lamb
Served with Mint Sauce
(Each Rack Gives 8 Lamb Chops)
\$35.00 Per Rack

* Reception stations require a combined minimum expenditure of \$20.00 per person.

Prices do not include a 20% service charge and Ohio sales tax

FOUR BRIDGES

LUNCH

Luncheon Buffets

Buffets include Iced Tea, Coffee or Decaf

Charcuterie Buffet

Chef's Soup of the Day or Texas Style Chili
 Deli Platter to include Roast Beef, Turkey, Ham and Salami
 Lettuce, Tomatoes, Pickles and Onions
 Swiss, Cheddar and Provolone Cheeses
 Cole Slaw
 Picnic Potato Salad
 Pasta Salad
 Tossed Salad with Assorted Dressings
 Assorted Bread and Condiment Assortment
 Cookies or Brownies
 \$14.95*

Soup & Salad Buffet

Chef's Soup Selection
 Fresh Seasonal Fruit Salad
 Chicken Salad Tuna Salad
 Marinated Roasted Vegetable Salad
 Bowtie Pasta Salad
 Caesar Salad with Grilled Chicken
 Key Lime Pie
 Dinner Rolls and Butter
 \$14.95*

International Grille Buffet

Hamburgers, Cheeseburgers, Hot Dogs, Brats and Metts
 Potato Salad Cole Slaw
 Sauerkraut Boston Baked Beans
 Sliced Cheeses, Tomatoes, Onions, Lettuce and Pickles, Grilled Onions and Peppers
 Chocolate Chip Cookies
 Appropriate Buns and Condiments
 \$14.50*

Cincinnati Chili Buffet

In The Great Cincinnati Tradition
 Warm Rolls and Butter Greek Salad
 "Not Too Spicy Chili" Coney Dogs and Buns
 Cheddar Cheese, Diced Onions, Kidney Beans and Spaghetti
 Sour Cream and Hot Sauce Cottage Fries
 Oyster Crackers
 Peppermint Patties and Brownies
 Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
 \$11.95*

*Prices are per person.

*Prices do not include a 20% service charge and Ohio sales tax.

FOUR BRIDGES

Luncheon Buffets

Buffets include Iced Tea, Coffee or Decaffeinated Coffee

Four Bridges Lunch Buffet

(Choose three)
 Fresh Seasonal Fruit Salad
 Pasta Salad
 Caesar Salad
 Greek Salad
 Tossed Garden Salad with Dressings
 Marinated Grilled Vegetable Salad

(Please Select Two Entrees)

Spice Crusted North Atlantic Salmon with Citrus Butter Sauce
 Chicken Marsala
 Roast Pork Loin with Apple Butter Sauce
 Carved Grilled Rib Eye Steak
 Seafood Fettuccine with Shrimp and Scallops in a Alfredo Sauce
 Penne Pasta with Grilled Chicken Breast and Basil Pesto Sauce
 Three Cheese Vegetable Lasagna
 Beef Stroganoff
 Carved Roast Sirloin of Beef with Mushroom Demi-Glace
 Spaghetti with Meatballs and Tomato Basil Sauce
 Broiled Halibut with Caper Sauce
 Chicken Picatta
 Stuffed Breast of Chicken with Spinach and Boursin Cheese

(Also Included)

Seasonal Vegetables
 Oven Roasted Potatoes, Horseradish Whipped Potatoes or Rice Pilaf
 Assorted Pies, Cakes and Mousse
 Dinner Rolls and Butter
 \$20.95

Rotisserie Chicken and Barbeque Ribs Buffet

BBQ Back Ribs
 Rotisserie Chicken Quarters
 Tossed Salad with all the trimmings
 Caesar Salad
 Corn on the Cob
 Baked Beans
 Cole Slaw
 Chocolate Cake
 Dinner Rolls and Butter
 Coffee, Iced Tea, Fountain Sodas
 \$21.95 per person

* Substitute Watermelon in lieu of cake if you wish.

* Lunch Buffets are only available for 15 ppl or more

*Prices do not include a 20% service charge and Ohio sales tax.

FOUR BRIDGES

Luncheon Salads

Served with House Breads, Butter and Coffee or Iced Tea

Par Three Salad Plate

Chicken Salad, Tuna Salad,
 Seasonal Fruit Salad and Poppysseed Bread
 \$9.50

Chopped Cobb Salad

Our version of this California favorite. Chopped Greens topped with
 diced Chicken Breast, Black Olives, Bacon pieces, Tomato, Bell
 Peppers, Bleu Cheese, minced Parsley, Hard Boiled Egg and Chives,
 Avocado Dijon Vinaigrette Dressing and Orange Poppysseed Bread for
 garnish.
 \$12.95

Rotisserie Chicken Salad

Pulled Rotisserie Chicken served over Mixed Greens with Feta
 Cheese, Sun-dried Cherries, Pine Nuts, Baby
 Tomatoes and Balsamic Vinaigrette Dressing
 \$10.95

Chef's Salad

Mixed Greens with Julienne Turkey Breast, Ham, Bacon, Cheddar
 and Swiss Cheeses, Olives, Bell Peppers, Tomato Wedges
 and Hard Boiled Egg
 Choice of Dressing
 \$10.50

Oriental Shrimp Salad

A blend of Asian Greens, Napa Cabbage, Chinese Cut Carrots,
 Bean Sprouts, Cashews and Petit Shrimp sautéed in fresh Ginger and
 Soy Sauce. Garnished with Fried Wonton Strips, Asian Noodles,
 Ginger-Soy Vinaigrette & drizzled with a Chinese Peanut Sauce.
 \$12.95

Caesar Salad

Crispy Romaine Hearts tossed in Chef's zesty Caesar Dressing topped
 with grated Parmesan Cheese and Croutons. Topped with your choice
 of Grilled Chicken or Salmon.
 \$10.95

Spinach Salad

Tender Spinach Leaves topped with a Warm Bacon Dressing.
 Garnished with Cherry Tomatoes, Hard Boiled Egg, Mushrooms,
 Walnuts, Red Onions and Crumbled Feta Cheese
 \$10.95