



FRESH FROM SCRATCH

.....
GROUP DINING MENUS
.....

7bridgesgrille.com

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*subject to change. please inquire about customized menus.



BANQUET AND CATERING TERMS

We thank you for your interest in Seven Bridges Grille & Brewery! The following is a banquet information sheet that should answer any questions you may have about our booking procedures and requirements.

RESERVATIONS: Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. Final payment is due upon completion of the event.

DEPOSITS: To reserve your space, we require a credit card number with a signed contract. We will not charge the credit card until the day of the event, unless specified otherwise. For restaurant buy-outs we do require a paid 50% deposit. Seven Bridges reserves the right to require a deposit for any group. Deposits are non-refundable.

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. If a party cancels less than two weeks before the event, 50% of the total will be charged.

PRIVATE ROOMS: To reserve a private room there is a food and beverage minimum purchase. The prices quoted do not include sales tax or service fee, presented on the final bill. All food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

MENU: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

GUARANTEE: We ask that you guarantee your final guest count 72 hours in advance, which is the count your billing will be based on.

SERVICE FEES: A service charge equal to 3% of the food and beverage charges will be added to the final bill. The service charge is not a tip or gratuity for the servers and will not be paid out to them. Seven Bridges welcomes all major credit cards, cash or company checks.

*additional fees may apply. please ask your banquet coordinator.

Menu items and prices are subject to change.

ADDITIONAL AMENITIES

MUSIC: In addition to our in-house music selection, we have available a wide range of musical style bands and DJs through our booking agent. This is for restaurant buy-outs only.



THE SEVEN BRIDGES BREWERY EXPERIENCE

Seven Bridges proudly serves handcrafted ales and lagers all brewed on site. experience our passion for beer by incorporating a brewery experience during your group event.**

options include:

- complimentary sample of the brewmaster's choice upon your group's arrival
- complimentary brewery tour*

BREWER'S EXPERIENCE \$15.00 per person.

enjoy an evening of beer education. Your guests will have the opportunity to learn about the brewing process, taste the ingredients in their purest form and ask the brewer anything and everything about beer.

includes a 10oz. beer with each course. each beer is hand-selected by the brewer to compliment your menu selections.

includes a brewery tour.* (optional)

BEER PAIRING \$10.00 per person.

the brewer will hand-select 10oz. beers to pair with each course.

includes a brewery tour.* (optional)

TASTING EVENT \$5.00 per person.

sampler sets, 6 beers, for your group to enjoy.

includes a brewery tour.* (optional)



*brewery tours must be scheduled in advance.

**must be 21 years of age with valid ID to consume alcohol.



SEVEN BRIDGES HANDCRAFTED ALES & LAGERS

SOUTHERN FLYER LIGHT LAGER

our lightest beer in color and body. crisp and smooth, this low calorie, low-carb lager is sure to go down easy. hersbrucker hops provide a subtle balance.

SOUTHSIDE PILSNER

a refreshing, golden-hued european style pilsner with a sublime czech saaz hop signature.

SWEET MAGNOLIA AMERICAN BROWN ALE

british crystal and chocolate malts give this ale a medium body and rich, sweet aroma. mount hood hops add a spicy and floral nose.

TOLL TENDER IPA

this classic copper colored ale has a pronounced hop aroma and assertive bitterness. american-grown cascade hops are the star of this fragrant and citrusy dry-hopped masterpiece.

IRON HORSE STOUT

a four-time medal winner, this London-style sweet stout is bold, aggressive and deep black in color with a rich, roasted flavor from a generous addition of UK chocolate malt and roasted barley.

**handcrafted ales and lagers vary per location;
please ask your group sales coordinator for the selections and local specials.**



STANDARD BAR PACKAGES

BEER\$18 per person / 2 hours*
(\$8 every hour after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

BEER & WINE\$22 per person / 2 hours*
(\$10 every hour after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

HOUSE WINES BY CANYON ROAD

chardonnay, cabernet.

liquor may be purchased through a cash bar.

BEER, WINE & LIQUOR\$26 per person / 2
hours* (\$12 every hour
after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

HOUSE WINES BY CANYON ROAD

chardonnay, cabernet.

SELECT LIQUORS

absolut, bacardi, tanqueray, cuervo gold, jack daniels, jim beam, dewars white label.

*two hour minimum required.



PREMIUM BAR PACKAGES

BEER\$18 per person / 2 hours
(\$8 every hour after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

BEER & PREMIUM WINE.....\$26 per person / 2 hours
(\$12 every hour after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

PREMIUM WINES

cupcake sauvignon blanc, ecco domani pinot grigio, kendall-jackson chardonnay, macmurray ranch pinot noir, blackstone merlot, louis m. martini cabernet sauvignon.

BEER, PREMIUM WINE & LIQUOR\$30 per person / 2 hours
(\$16 every hour after)

SEVEN BRIDGES HANDCRAFTED BEERS

choice of 10 and 20oz. servings of our signature handcrafted beers.

PREMIUM WINES

cupcake sauvignon blanc, ecco domani pinot grigio, kendall-jackson chardonnay, macmurray ranch pinot noir, blackstone merlot, louis m. martini cabernet sauvignon.

SELECT PREMIUM LIQUORS

grey goose, bacardi, bombay sapphire, patron silver, jack daniels, woodford reserve, glenfiddich 12 yr.

*two hour minimum required.



TRAY-PASSED HORS D'OEUVRES

[Each serving is based on 25 guests]

SMOKED SALMON CROSTINI

smoked salmon, pickled red onion, crème fraiche and crostini.
\$85.00

FRESH BALSAMIC TOMATOES BRUSCHETTA

freshly toasted crostini with fresh basil chiffonade.
\$75.00

SEVEN BRIDGES SLIDERS

choice of kobe beef, grilled chicken with guacamole, buffalo chicken or caprese.
\$75.00

MINI MARYLAND-STYLE CRAB CAKES

served with housemade remoulade sauce on a toasted crostini.
\$95.00

HOUSEMADE RED ALE CHIPOTLE MEATBALLS

oven roasted meatballs with seven bridges' smokey chipotle red ale glaze.
\$75.00

BACON-WRAPPED SEA SCALLOPS

sea scallops wrapped in hickory-smoked bacon and served with chipotle aioli.
\$95.00

CITRUS GRILLED CHICKEN SKEWERS

with pickled onions and fresh herb aioli.
\$65.00

GRILLED MUSHROOMS MAPLE PEPPER BACON CROSTINI

topped with granny smith apple and fresh thyme.
\$55.00

CRAZY PEPPER CRUSTED AHI TUNA

seared ahi tuna seared with pineapple pico de gallo, mexican crema and chives.
\$95.00

SOUTHWEST EGG ROLLS

filled with pulled chicken, black beans, corn, roasted red peppers
and pepper jack cheese served with jalapeño ranch.
\$75.00

GARLIC RUBBED GRILLED BEEF SKEWERS

served with roasted red pepper aioli.
\$75.00

HUMMUS, ROASTED RED PEPPER, CRISPY FOCACCIA

with extra virgin olive oil.
\$55.00



PARTY PLATTERS

CHIPS AND SALSA BAR \$75.00 (serves 25)

traditional mexican salsa, fire roasted chipotle salsa, and tomatillo salsa verde.
served with fresh warm crispy tortilla chips.

CHIPS, SALSA & GUACAMOLE BAR\$100.00 (serves 25)

traditional mexican salsa, fire roasted chipotle salsa, tomatillo salsa verde.
fresh warm crispy tortilla chips.

FRESH SEASONAL VEGETABLE CRUDITÉ DISPLAY \$75.00 (serves 25)

a selection of fresh seasonal vegetables with ranch for dipping.

BREWER'S CHEESE & FRESH FRUIT PLATTER \$250.00 (serves 50)

½ platter \$125.00 (serves 25)
cheddar, pepper jack, peppercorn boursin, fresh mozzarella,
gorgonzola, grilled crostini and focaccia bread.

FRESH FRUITS & BERRY PLATTER\$100.00 (serves 50)

a selection of seasonal tropical fruits and fresh berries.

CHILLED GRILLED VEGETABLE & CHEESE ANTIPASTO\$125.00 (serves 25)

grilled onions, zucchini, squash, fire roasted peppers, roasted romas and herb cured tomatoes.
served with fresh mozzarella, chick pea salad, crispy roasted asiago, and grilled crostini.

TOASTED ASIAGO ARTICHOKE AND CRAB DIP\$125.00 (serves 50)

served warm with housemade pico de gallo, carrots and celery
with our housemade pretzel sticks and grilled crostini.

CREAMY SPINACH, JALAPEÑO CHEESE DIP \$95.00 (serves 50)

served warm with our housemade pretzel sticks and fresh crispy tortilla chips.

CRISPY CHICKEN TENDERS.....\$100.00 (serves 25)

hand breaded and flash fried with seven bridges' signature honey mustard and bbq sauces.

TEXAS DRY RUB GRILLED CHICKEN TENDERS\$100.00 (serves 25)

grilled chicken tenders with sweet and spicy pineapple cucumber salsa.

SOUTHWEST EGG ROLLS\$125.00 (serves 25)

pulled chicken, black beans, corn, roasted red peppers and jack cheese,
jalapeño ranch dressing.



PARTY PLATTERS

- SEVEN BRIDGES CHICKEN WINGS**\$100.00 (serves 25)
choice of authentic buffalo style, southwest honey chipotle glaze
and ginger-hoisin bbq glaze.
- HOUSEMADE RED ALE CHIPOTLE MEATBALLS**\$100.00 (serves 25)
oven roasted, seven bridges meatballs with a smokey chipotle red ale glaze.
- CHILLED CITRUS GRILLED SHRIMP**..... \$65.00 (serves 25)
chilled citrus grilled shrimp with a pickled onion salad and fresh herb aioli.
- MARYLAND-STYLE MINI LUMP CRAB CAKES**\$150.00 (serves 25)
maryland mini lump crab cakes with cajun remoulade sauce.
- GRILLED CHICKEN QUESADILLAS**.....\$100.00 (serves 25)
chicken quesadillas with sweet pepper, corn, black beans, cheddar,
pepper jack cheese, and salsa roja.
- CRAZY PEPPER CRUSTED AHI TUNA**.....\$125.00 (serves 25)
ahi tuna seared rare with pineapple pico de gallo, mexican crema and chives.
- GRILLED AMERICAN KOBE BEEF SLIDERS**\$125.00 (serves 25)
kobe beef sliders with kosher dill pickles, chipotle mayo on toasted buns.
- HOUSE SALAD** \$50.00 (serves 25)
served with your choice of balsamic vinaigrette or ranch dressing.
- CLASSIC CAESAR SALAD** \$40.00 (serves 25)
romaine, croutons, creamy parmesan dressing.
- DESSERT PLATTERS** \$75.00 (serves 25)
choice of: triple chocolate brownies with caramel sauce
carrot cake squares
mini assorted cheesecakes
fresh minted fruit and berry salad



STATIONS

BUILD-YOUR-OWN BRUSCHETTA BAR \$115.00 (serves 25)

assorted grilled and toasted crostini and focaccia.
bruschetta toppings: balsamic tomato, caramelized mushrooms,
apple and maple pepper bacon, roasted garlic red pepper hummus.

BUILD-YOUR-OWN TACO BAR \$350.00 (serves 25)

hard and soft shell tortillas with tequila lime beef, tequila lime chicken, fire roasted vegetables.**
accompaniments: black beans, red ale rice, guacamole, salsa roja, tomatillo
salsa verde, fire roasted salsa, cilantro onions and sweet peppers, mexican-style
lime crema, vallarta style cabbage and radish slaw, shredded cheddar and monterey
jack cheese.

BUILD-YOUR-OWN SLIDER BAR \$300.00 (serves 25)

sliders: grilled kobe beef, grilled chicken breast, or grilled veggie patties.**
accompaniments: cheese, lettuce, tomato, pickled onion, dill pickles, bacon, mustard,
chipotle mayo, chips.

**available upon request.



PLATED LUNCHES

GOLD LEVEL

choose:
4 entrée selections
one dessert

\$18.00 per person

includes unlimited coffee,
tea and fountain sodas

SILVER LEVEL

choose:
3 entrée selections
one dessert

\$16.00 per person

includes unlimited coffee,
tea and fountain sodas

BRONZE LEVEL

choose:
3 entrée selections

\$14.00 per person

includes unlimited coffee,
tea and fountain sodas

ENTRÉES

FISH & CHIPS

beer-battered cod served golden brown with french fries, apple coleslaw and housemade cajun remoulade.

AVOCADO CHICKEN SANDWICH

grilled chicken topped with avocado, swiss cheese, shredded lettuce, tomato and ranch dressing.

CLASSIC BURGER

served with cheddar cheese, lettuce, tomato, pickles and red onion.

CHICKEN ENCHILADAS

corn tortillas filled with roasted chicken, sweet & spicy peppers and topped with pico de gallo.
served with salsa roja and tomatillo salsa, black beans and red ale rice.

BLACKENED CHICKEN SALAD

salad greens with roma tomatoes, cucumbers, raisins, egg, sunflower seeds, balsamic vinaigrette
and topped with blue cheese crumbles.

CHICKEN WALDORF SALAD

grilled chicken over arugula mix, tossed in honey mustard vinaigrette, topped with raisins,
gorgonzola cheese, candied walnuts, celery, apple chips and grapes.

PULLED BBQ PORK SANDWICH

pulled pork piled high and topped with bbq sauce and housemade apple coleslaw.

BACON CHICKEN MAC 'N CHEESE

with roasted chicken, smoked bacon, tomatoes, mushrooms and green onions.
topped with bacon and crunchy parmesan breadcrumbs.

BREWERS CLUB SANDWICH

roasted turkey, ham, bacon, cheddar and swiss cheeses, tomato and lettuce with chipotle mayo.



PLATED LUNCHESES

DESSERTS

SEVEN BRIDGES CARROT CAKE

housemade into a single layer cake with cream cheese frosting, candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES, CARAMEL DRIZZLE

rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled in caramel. served with vanilla ice cream.

MINIATURE CHEESECAKES

new york style with strawberry sauce, tuxedo, and turtle cheesecake variety.

FRESH MINT GLAZED FRUITS AND BERRIES

fresh cut fruit and berries tossed in our minted glaze.

VANILLA BEAN CRÈME BRULEE



PLATED DINNERS

As the host, you have the flexibility to select the salad and dessert courses for your guests. Your guests will have the opportunity to select from our entrée offerings at the time of the event.

SOUP / SALAD (please preselect one option)

HOUSE SALAD

served with your choice of balsamic vinaigrette or ranch dressing.

CLASSIC CAESAR SALAD

romaine, croutons, asiago caesar dressing.

CHEF'S CRAFTED FRESH SOUP

DESSERTS (please preselect one option)

SEVEN BRIDGES CARROT CAKE

house made into a single layer cake with cream cheese frosting, candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES, CARAMEL DRIZZLE

rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled in caramel. served with vanilla ice cream.

MINIATURE CHEESECAKES

new york style with strawberry sauce, tuxedo, and turtle cheesecake variety.

FRESH MINT GLAZED FRUITS AND BERRIES

fresh cut fruit and berries tossed in our minted glaze.

VANILLA BEAN CRÈME BRULEE



PLATED DINNERS

GOLD LEVEL.....\$36.95 per guest
includes unlimited coffee,
tea and fountain sodas.

ENTRÉES

LOBSTER & SHRIMP ENCHILADAS

sautéed lobster, shrimp, peppers, tomatoes and cheese wrapped in a blue corn tortilla and topped with green chili cream. served with black beans and red ale rice.

GRILLED CENTER CUT MAPLE BOURBON RIB EYE

14oz. ribeye with a maple bourbon glaze topped with crispy fried onions. served with white cheddar mashed potatoes and fresh seasonal grilled vegetables.

MAPLE WALNUT GLAZED GRILLED BREAST OF CHICKEN

red ale rice, fresh seasonal grilled vegetables.

BRUSCHETTA CHICKEN PASTA

grilled chicken, cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar, extra virgin olive oil, shaved asiago cheese.

add shrimp\$4.00 per person.

*vegetarian option available.

SILVER LEVEL.....\$32.95 per guest
includes unlimited coffee,
tea and fountain sodas.

ENTRÉES

BREW HOUSE GRILLED BREAST OF CHICKEN

smothered mushroom ale gravy, white cheddar mashed potatoes, fresh seasonal grilled vegetable.

WOODFORD RESERVE BOURBON GLAZED GRILLED SALMON

red ale rice, fresh seasonal grilled vegetables.

GRILLED NY CENTER CUT MAPLE BOURBON STRIP

12oz. served with a maple bourbon glaze topped with crispy fried onions. served with white cheddar mashed potatoes and fresh seasonal grilled vegetables.

BRUSCHETTA CHICKEN PASTA

grilled chicken, cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar, extra virgin olive oil, shaved asiago cheese.

add shrimp\$4.00 per person.

*vegetarian option available.



PLATED DINNERS

BRONZE LEVEL\$27.95 per guest
includes unlimited coffee,
tea and fountain sodas.

ENTRÉES

ROASTED LEMON PEPPER CRUSTED COD

oven roasted dijon mustard, citrus sauce, lemon pepper crumb crust, red ale rice,
fresh seasonal grilled vegetables.

GRILLED BRUSCHETTA BREAST OF CHICKEN

topped with fresh mozzarella and balsamic garlic tomatoes, buttered grilled fresh broccoli.

MAPLE BOURBON TOP SIRLOIN

seven bridges' grilled beef top sirloin with a maple bourbon glaze topped with crispy fried onions.
served with white cheddar mashed potatoes and fresh seasonal grilled vegetables.

BRUSCHETTA CHICKEN PASTA

grilled chicken, cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar,
shaved parmesan cheese.

add shrimp\$4.00 per person.

*vegetarian option available.



DINNER BUFFETS

[Priced per guest with 20 guest minimum]

SEVEN BRIDGES GOLD BUFFET\$38.95 per person
one soup/salad selection includes unlimited coffee,
two side selections tea and fountain sodas.
three entrée selections
one dessert selection

SEVEN BRIDGES SILVER BUFFET\$32.95 per person
one soup/salad selection includes unlimited coffee,
two side selections tea and fountain sodas.
two entrée selections
one dessert selection

SEVEN BRIDGES BRONZE BUFFET\$29.95 per person
one soup/salad selection includes unlimited coffee,
two side selection tea and fountain sodas.
one entrée selection
one dessert selection

SALAD SELECTIONS

HOUSE SALAD

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg, and croutons.
honey mustard vinaigrette and ranch dressings.

CLASSIC CAESAR

topped with parmesan and croutons.

CHEF CRAFTED SOUP



DINNER BUFFETS

ENTRÉE SELECTIONS

BRUSCHETTA CHICKEN PASTA

grilled chicken, cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar, shaved parmesan cheese.

add shrimp\$4.00 per person.

*vegetarian option available.

GRILLED VEGETABLE PASTA PRIMAVERA

penne pasta, onion, zucchini, squash, roasted red pepper, fresh shitake mushrooms, fresh basil olive oil, roasted garlic tomato broth.

CLASSIC MACARONI AND CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

add chicken\$2.00 per person.

add bacon\$2.00 per person.

WOODFORD RESERVE GRILLED SALMON FILLET

signature woodford reserve bourbon glaze.

TEQUILA LIME GRILLED CHICKEN FAJITAS

warm fresh soft tortilla, caramelized peppers and onions, guacamole, pico de gallo, mexican crema.

substitute beef\$4.00

MAPLE WALNUT GLAZED GRILLED BREAST OF CHICKEN

candied walnuts and fresh chives.

SEVEN BRIDGES CHICKEN ENCHILADAS

traditionally prepared, cheddar and pepper jack cheeses, fire roasted pablano chili,

fresh corn tortilla, tomatillo salsa verde, salsa roja.

SEVEN BRIDGES BREW HOUSE GRILLED BREAST OF CHICKEN

smothered mushroom ale gravy, crispy onion straws.

SLOW ROASTED CHIPOTLE BEEF SHEPPARD'S PIE

onions, tomato, cheesy garlic potato crust.



DINNER BUFFETS

SIDE SELECTIONS

WHITE CHEDDAR MASHED POTATOES

CHAR GRILLED VEGETABLE MEDLEY

RED ALE RICE

OVEN ROASTED CARROTS AND MUSHROOMS

DESSERT SELECTIONS

SEVEN BRIDGES CARROT CAKE

house made into a single layer cake with cream cheese frosting, candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES, CARAMEL DRIZZLE

rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled in caramel. served with vanilla ice cream.

MINIATURE CHEESECAKES

new york style with strawberry sauce, tuxedo, and turtle cheesecake variety.

FRESH MINT GLAZED FRUITS AND BERRIES

fresh cut fruit and berries tossed in our minted glaze.

