



THE
BRIDGEWATER
MODERN GRILL

GROUP DINING MENU

The Bridgewater Modern Grill's sophisticated and fun setting offers an inviting venue complete with customizable menus to suit your needs.



The Bridgewater Modern Grill is part of the Benson's Restaurant Group family. Learn more by visiting [bensonsrestaurantgroup.com](https://www.bensonsrestaurantgroup.com)





Brunch Menu

PLATED BRUNCH

10am - 3pm

please select up to 4 entrée options to share with your guests in advance.
for groups of 15 or more, we kindly ask that entrée selections be provided ahead of time.

BRUNCH

BRIDGEWATER BREAKFAST

two eggs, softly scrambled with fontina and chives, house made bacon, crispy fingerlings,
sourdough toast \$19*

CRAB CAKE BENEDICT

bearnaise sauce, english muffin, poached local eggs, petite greens \$22*

BELGIAN WAFFLE

macerated berries, whipped cream, vanilla honey butter, maple syrup \$18 (v)

SPICY CHICKEN & WAFFLE

buttermilk brined chicken, hot honey, barrel aged maple syrup, vanilla honey butter \$21

SANDWICHES

(choice of greens or frites)

CRISPY CHICKEN

pimento cheese, pickles, butter lettuce, brioche \$19

LOBSTER ROLL

browned butter aioli, chive \$32 (shell)

ENTRÉE

STEAK FRITES


oak-fired, bearnaise sauce, roasted garlic aioli \$23*

BABY BACK RIBS

oak-fired, mop sauce, frites \$30 (df)

gf = gluten free | df = dairy free | shell = contains shellfish | v = vegetarian | n = contains nut

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness





Brunch Menu

FAMILY STYLE OR BUFFET

\$28 per person.

BREAKFAST PASTRIES

FRESH FRUIT AND BERRIES

**SCRAMBLED EGGS WITH FONTINA
CHEESE AND CHIVES**

SMASHED CRISPY FINGERLING

BACON

ADD ONS

**priced per person*

FRUIT PLATTER

seasonal fruit & berries \$7

MEAT AND CHEESE BOARD

assorted cured and smoked meats, assorted cheeses, crackers \$7

CURED SALMON

mini bagels, whipped cream cheese, caper, red onion, lemon \$8

CEASAR SALAD

brown butter croutons, grana padano cheese \$5

GODDESS SALAD

gem lettuce, tomato, cucumber, red onion, grana padano, walnuts \$5 *(n,gf)*


BELGIAN WAFFLE

macerated berries, whipped cream, honey butter, maple syrup \$6 *(v)*

GARLIC AIOLI \$0.50

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Hors D'oeuvres

PASSED HORS D'OEUVRES

Recommend 4-6 pieces per person per hour. Priced per dozen.

MINI LOBSTER ROLLS

browned butter aioli, chive \$60 (shell)

CHICKEN WINGS

buttermilk brined, dry rubbd, roquefort dressing \$30 (gf, df)

MINI CRAB CAKES

celery root remoulade, petite greens \$36 (shell, df)

CRISPY PORK BELLY

soy ginger glazed \$34

CAPRESE SKEWERS

tomato, mozzarella, basil, pesto, balsamic \$30 (gf,df)

**our pesto is nut free!*

STATIONED HORS D'OEUVRES

Priced per person.

CHEESE & CHARCUTERIE

chef's choice of cheese and artisanal meats, antipasto, seasonal accoutrements \$7

RAW & COAL ROASTED VEGETABLES

served with green goddess dressing \$6

(gf, df, vegan without dip)

GRILLED SHRIMP COCKTAIL

with cocktail sauce \$8 (gf, df, shell)

SMOKED FISH

house smoked salmon and trout platter \$8


(gf, df without bread)

ARTICHOKE DIP

aged swiss cheese, artichoke hearts, crostini \$7 (v)

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Plated Dinner

*Pre-select one salad, starch, and vegetable for the group.
Groups of 15 or less can select entrée option onsite. Groups of 15 or more must pre-select entrées.*

SALAD

GODDESS

gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing (v, gf, n)

CAESAR

romaine, grana padano, browned butter croutons

ENTRÉE

FILET MEDALLIONS*

two 4oz oak-fired, grassfed served with sherry demi-glace \$90

SALMON

7oz oak-fired served with chimicurri \$70

HERB ROASTED CHICKEN

served with miso sauce \$60

BABY BACK RIBS

oak fired, mop sauce \$50

SEASONAL GNOCCHI

no side choice \$50

STARCH

WHIPPED POTATOES

ROASTED FINGERLING POTATOES

SMASHED FINGERLING POTATOES

GRITS

VEGETABLE

WOOD FIRED MUSHROOMS

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

DESSERT

*carry in dessert & cake cutting fee \$50 (must be from a licensed baker)

FLOURLESS CHOCOLATE CAKE⁽ⁿ⁾

hazelnuts, whipped cream

SEASONAL CHEESECAKE

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Family Style and Buffet

Includes your choice of one salad, two entrées, one starch and one vegetable. Starts at \$70 per person.

SALAD

GODDESS

gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing *(v, gf, n)*

CAESAR

romaine, grana padano, browned butter croutons

ENTRÉE

WOOD-FIRED MUSHROOM EGGPLANT RAGU

HERB ROASTED CHICKEN

served with miso sauce

SALMON

6oz oak fired with chimichurri *+\$10*

BABY BACK RIBS

oak fired, mop sauce *+\$7*

BRAISED SHORT RIB

sherry demi-glace *+\$10*

GRILLED BEEF TENDERLOIN

sherry veal demi-glace *+\$20*

STARCH

WHIPPED POTATOES

ROASTED FINGERLING POTATOES

SMASHED FINGERLING POTATOES

GRITS

VEGETABLE

WOOD FIRED MUSHROOMS

CRISPY BRUSSELS SPROUTS

GRILLED ASPARAGUS

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Bar Service Options

choose from four customizable setups for your event:

ON CONSUMPTION

guests order as they go, and drinks are tallied on the final bill

CASH BAR

guests purchase their own drinks.

please note: cash bar sales do not apply toward the food & beverage minimum.

SET A LIMIT

host sets a dollar amount limit for hosted drinks; once reached, the bar transitions to cash.

DRINK PACKAGES

pre-selected packages for unlimited service over a set time.

Packages

N/A DRINK PACKAGE

3 hours \$7 per person

UNLIMITED COFFEE, TEA, SODA, JUICE

WINE & BEER PACKAGE

3 hours / \$35 per person

BEER & CANS

happy place, lagunitas ipa, miller lite, spotted cow, riverwest stein

DRAFT BEER

bridgewater lager, bells amber

WINES

evolution pinot noir, critic cabernet, san simeon chardonnay, taonga sauvignon blanc, golden bubbles moscato

FULL BAR PACKAGE

3 hours / \$45 per person

WINE, BEER, & LIQUORS:

tito's vodka, tanqueray gin, bacardi rum, lunazul tequila, jack daniel's whiskey

+ INCLUDES ALL WINE & BEER PACKAGE SELECTIONS

PREMIUM BAR PACKAGE

3 hours / \$50 per person

WINE, BEER, & LIQUORS:

craft and seasonal cocktails + premium brands

hendrick's gin, captain morgan rum, don julio blanco tequila, elijah craig small batch bourbon, jameson whiskey

+ INCLUDES FULL BAR PACKAGE SELECTIONS

SPECIALTY COCKTAIL

pricing varies

CUSTOMIZE A COCKTAIL FOR
YOUR EVENT

BLOODY MARY BAR

3 hours *see details below

HOUSE-MADE BLOODY MARY MIX
cheese, pickles, beef sticks, celery

MIMOSA BAR

3 hours *see details below

PROSECCO & JUICE BAR
orange, grapefruit, pineapple, cranberry

please note: pricing is subject to change based on market conditions. for the most up-to-date pricing, please contact your event coordinator.

*events are subject to 8.4% sales tax, and 24% service charge on overall bill.