

GOURMET GOURMET AT
Bridges Auditorium
CLAREMONT, CA



An enchanting & romantic setting fit for a classic fairytale wedding!

Bridges Auditorium, located within the Claremont Colleges, features a grand & spacious ballroom of awe-inspiring beauty. Built in 1931, Bridges Auditorium has become a popular location to host a memorable Wedding. Grand, warm, & classy, Bridges Auditorium is a historic building featuring Italian Renaissance Architecture & is the perfect site for Cinderella's fairytale.

Bridges Grand Foyer

The Grand Foyer features hand painted cathedral ceilings with gold leaf etching, majestic arches, & imposing marble columns. Its warm ambiance gives a desirable romantic feel.

The Auditorium Foyer is the largest area perfect for a wedding reception.

Seating for up to 250 guests

Bridges South Balcony

As you continue up the marble staircase from the grand foyer, you will arrive to the upstairs balcony.

Amongst the fabulous features upstairs are the hand carved ceilings & marble flooring.

Ceremony seating for up to 120 guests

Bridges Outdoor Terrace

For lovely outdoor ceremonies, the terrace adjacent to the building is available. Walk along an aisle of fresh rose petals to a terrace that features massive arches as an amazing backdrop for your wedding vows.

Seating for up to 250 guests

BRIDGES AUDITORIUM

Italia Wedding Package



Your very special day will include all of the following:

Use of the Breathtaking Grand Foyer

The majestic room is yours for duration of 6 hours – every minute filled with memories to last a lifetime. Capture photos on a campus of uncommon beauty

The Ultimate Buffet or Sit-Down Menu

Meticulously prepared by Gourmet Gourmet Catering's award-winning chef. Custom design your menu with selections that you & your guests will rave about even days after the wedding!

Selection of Passed Hors d'oeuvres

"Butler passed" to your guests during Cocktail Hour while they anticipate your arrival

Deluxe Wedding Cake

Made to order with a variety of styles, flavors, and fillings to choose from

Coffee Service or Coffee Station

Have a beverage station of coffee, hot & cold tea, & pitchers of water or select to have the coffee served to your guests with their sweet slice of wedding cake

Pouring of Champagne for the toast

At an additional charge of just \$2 per person, we can provide you with the champagne bottles

Elegant Guest Tables

Dressed in elegant floor length specialty linen tablecloths with linen napkins - available in a variety of colors & styles, to suit any wedding vision! Choose white, natural, or black wooden chairs each with padded seat or upgrade to fancy Chiavari chairs

Spacious Marble Dance Area

Dance the night away on a polished, sleek floor

Fine China & Accompaniments

Choose from all white, white with silver trim, or ivory with gold trim china. Stemmed glassware & silver-plated flatware

Your Choice of 6 different Centerpieces

Tabletop Candelabra Centerpiece, Iron Flower Basket Centerpiece

Includes fresh roses (or your choice of flower in season), greenery, candles, & fresh rose petals

Or our Prism Candelabra, Artisan Candelabra, or Hurricane Candle Centerpiece

Includes real rose petals and votive candles at the base

Our new Breakaway Centerpiece

A collection of 5 individual glass vases in various sizes & shapes, each with one type of flower - Perfect for the contemporary bride

Headtable or Sweetheart Table

Draped in floor length specialty linen

Elaborate Buffet or Hors D'oeuvres Table

Decorate with a fresh floral arrangement and swags of fine linens and fabrics in colors to compliment your Wedding

Cake Table

Covered in rich linens, a floor length tablecloth with an overlay swaged

Guest Book, Gift, & Placecard Tables

Draped in gorgeous linen or you may choose to use the antique location tables for a classic look

... and that's not all!

Gourmet Gourmet can assist you with your wedding planning & wedding day needs - from placing out your favors to coordinating your reception; our hands are available to help with as little & as much as you wish. Our full-service catering will help you with things such as: food & rental selections, décor suggestions, layout planning, & event design from start to finish. Not to mention, set-up & clean-up is all handled by us!

BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

Traditional Buffet Menu

- HORS D'OEUVRES PASSED - (choice of three)

Beef & Horseradish Crostini
Mexican Twists
beef & onions wrapped in phyllo, served with salsa
Oriental Chicken Tartlets
Swedish Meatballs
with a sweet & spicy mustard sauce for dipping
Cheddar Cheese Tartlets

Danish Roast Beef Canapés
Seafood Pockets
baby crepes with crab filling, topped with bay shrimp & dill
Teriyaki Chicken Skewers
Quesadillas
with mango, brie & green chili
Crisp Potato Knishes

BUFFET 1

Gourmet Green Salad
tossed in our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Grilled Green Beans with Marinated Red Onions, Tomatoes & Artichokes
Rice Pilaf
Four Cheese, Vegetable & Pasta Bake
rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, & fresh herbs
Raspberry Chicken
raspberries & tomatoes in a creamy white wine sauce
Fresh Baked Rolls & Butter

BUFFET 2

Gourmet Green Salad
tossed with our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Roasted Vegetable Salad
oven roasted eggplant, zucchini, asparagus, bell pepper, & red onion, tossed lightly in balsamic vinaigrette
Potato Au Gratin
Cascade of Breads & Rolls, Butter
whole breads, rosemary rolls, & european baguettes uniquely displayed
Entrees (choice of two):
Cider Marinated Chicken Breast
stuffed with spinach, in a delicious cider vinegar sauce with apricots & raisins
Marinated New York Strip
served with side of horseradish cream & maderia sauce, carved to order
Herb Roasted Salmon
with a lemon chive sauce

- DELUXE WEDDING CAKE - made to order for Buffet 1 & 2

See Alternate Menu Selection Page for More Choices
Prices do not include Service Charge, & Sales Tax Prices of Beef & Seafood are Subject to Change

BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Service, & a Deluxe Wedding Cake

Traditional "Sit-down" Served Menu

- HORS D'OEUVRES PASSED - (choice of three)

Pear & Gorgonzola Crostini
Crab Wontons
with apricot dipping sauce
Marinated Lamb on Skewers
marinated with english mint
Danish Roast Beef Canapés

Tortellini on Skewers
served with parmesan lemon dip
Belgian Endive Spears with Herbed Cheese
Quesadillas
with smoked gouda & caramelized onions
Shrimp & Lime Tostadas

- HORS D'OEUVRES DISPLAY -

Toasted Pita Points with a Trio of Dips
classic hummus, red pepper pesto, & olive tapenade
Wheels of Brie
served with a variety of gourmet crackers
Tiered Grape Display

MENU 1

Caesar Salad with Garlic Croutons & Parmesan
served with fresh baked rolls & butter
Herb Rolled Chicken Breast
filled with garlic, sun-dried tomatoes & parmesan, served with leek basil sauce
Rosemary Roasted Baby Potatoes
Glazed Carrot Bundles

MENU 2

Gourmet Green Salad
tossed in our own red wine vinaigrette, served with fresh baked rolls & butter
Pine Nut & Basil Crusted Salmon with Chardonnay Sauce
Caramelized Onion Mashed Potatoes
Blue Lake Green Beans

MENU 3

Warm Baby Spinach Salad
with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter
Filet Mignon with Peppercorn Cognac Sauce
Vegetable Potato Ragout
yukon gold potatoes, shallots, asparagus, & sugar snap peas

- DELUXE WEDDING CAKE - made to order for Menu 1, 2, & 3

See Alternate Menu Selection Page for More Choices
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ALTERNATIVE TRADITIONAL MENU SELECTIONS

- BUFFET -

Entrées

Raspberry Chicken - raspberries & tomatoes in a creamy white wine sauce
Chicken Dijon - creamy dijon sherry sauce with green peppercorn & mushrooms
Chicken Breast Fortiere - sautéed chicken breast, portobello & crimini mushrooms in a garlic red wine sauce
Chicken Francoise - with mushrooms & artichokes
Chicken Picata - with a light wine/lemon sauce, capers, & parsley
Chicken Daniel Saint - with sauce of chives, tarragon, basil, tomatoes, & cream
Savory Crepes with Chicken & Mushroom
Prime Ribs of Beef - with shitake pan gravy
Marinated New York Strip - served with side of horseradish cream & madeira sauce, carved to order
Brisket with Marsala Mushroom Sauce
Zucchini Scaled Salmon - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

Pastas

Penne Pasta - with sun dried tomatoes, artichoke hearts & parmesan cheese
Bow Tie Pasta - with green beans & cherry tomatoes, lemon mustard dressing
Southwest Pasta - with vegetables, goat cheese & cilantro
Artichoke & Mushroom Lasagna - sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, parmesan
Gourmet Lasagna - the finest in ground beef, Italian sausages, garlic, tomatoes, & three kinds of cheese
Mediterranean Pastatta - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

Salads & Accompaniments

Palisades Market Caesar Salad - with garlic croutons & parmesan
Gourmet Green Salad with Mango - tossed in our own red wine vinaigrette
Roasted Vegetable & Potato Salad - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion, & yukon gold potatoes, tossed lightly in balsamic vinaigrette
Grilled Green Bean Salad with Marinated Red Onions & Tomatoes
Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette
Rice Medley, Rice Pilaf, Jasmine Rice - with shallots, wheat berries & herbs
Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes
Potatoes Au Gratin

- "SIT-DOWN" SERVED -

Hors d'oeuvres Display

Vegetable Crudite - blanched & marinated asparagus, carrots, mushrooms, cornichons, & olives, watercress spinach dip
Seasonal Fresh Fruit Tray

Entrées

Leek Stuffed Chicken Breast - with a creamy walnut sauce
Herb Rolled Chicken Breast - filled with garlic, sun dried tomatoes & parmesan, served with leek basil sauce
Or any of the Buffet Chicken Entrees listed above
Filet Mignon - with cabernet & port sauce
Filet Mignon - in a red wine, wild mushroom, & prosciutto sauce
Baltic Archipelago Salmon - served with a wonderful herbed creme fraiche sauce

Salads & Accompaniments

Palisades Market Caesar Salad - with garlic croutons & parmesan
Gourmet Green Salad with Mango - mixed greens, tomatoes, cucumbers, mushrooms, tossed in our Vinaigrette Dressing
Warm Baby Spinach Salad - with sautéed mushrooms, toasted pine nuts, & feta cheese
Julian Vegetables or Blend of Zucchini, Mushrooms, & Carrots
Vegetable Ragout - sugar snap peas, asparagus, red & yellow peppers, & shallots
Rice Medley, Rice Pilaf, Jasmine Rice - with shallots, wheatberries & herbs
Garlic Mashed Potatoes
Rosemary Roasted Yukon Gold Potatoes or Baby Red Potatoes - seasoned & baked whole

GOURMET GOURMET CATERING, INC. 28 NORTH BENSON AVENUE, UPLAND, CA 91786 (909) 920-6400

BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Service, & a Deluxe Wedding Cake

Deluxe Buffet Served Menu

- PASSED HORS D'OEUVRES - (choice of four)

Basil Marinated Shrimp
the best quality large shrimp, marinated, finished at the site
Hazelnut, Honey & Gorgonzola Crostini
Beef Sates
with southeast asian dipping sauce
Mushrooms Stuffed with Sage and Sausage
Bruschettas with Roasted Red Peppers, Mozzarella & Fresh Basil
Crab Wonton with Apricot Dipping Sauce
Parmesan Shortbreads with Roasted Tomato & Feta
Puff Pasty Purses
baked with brie, prosciutto & sun-dried tomatoes
Kona Coffee Crusted Lamb Kebab with Pineapple Peach Chutney

- HORS D'OEUVRES DISPLAY -

Martini Mélange
a trio of salads served in a real martini glass with tortilla garnish
Marlene's Shrimp Ceviche
Insalata di Capri
fresh mozzarella, italian salami, artichokes, tomatoes, & basil
Tequila Corn Salad

- BUFFET DINNER -

Fresh Fruit Display
an elegant array of fresh fruit with an abundance of berries, fresh greenery, edible flowers
Cascade of Bread & Rolls, Butter
whole breads, rosemary rolls, & european baguettes uniquely displayed
Vermouth Chicken with Shitakes
served with a delicious asian inspired orange vermouth sauce
Caper Marinated Filet Mignon
marinated filet sliced then, marinated a second time with a very special caper marinade,
served chilled
New Seafood Pasta
farfalle pasta tossed in herbed olive oil with oregon bay shrimp, kalamata & queen seville olives
& provolone cheese, served chilled
Israeli Couscous with Tomatoes & Basil
Roasted Potato & Vegetable Salad
Tossed with basil balsamic vinaigrette
Gourmet Pear & Stilton Salad
spring greens tossed with Bartlett pears, English stilton & caramelized walnuts

- DELUXE WEDDING CAKE - made to order

See Alternate Menu Selection Page for More Choices

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BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

Deluxe "Sit-down" Served Menu

- PASSED HORS D'OEUVRES -

(choice of four)

Shrimp Shooters

individual jumbo shrimp with cocktail sauce & a lemon twist, served in a shot glass

Smoked Salmon Wrapped Asparagus

Lamb in Pita Triangles

lamb cooked with rosemary, then grilled with pita & sliced in triangles, delicious!

Avocado & Shrimp Crostini

Bartlet Pear with English Stilton

Crab Cakes with Danish Remoulade

Pizza Francoise

with tomatoes & cheese

Twice Baked Truffle Potatoes with Pancetta & Asiago

Chili Con Pollo

in a toasted corn cup

- HORS D'OEUVRES DISPLAY -

GG's Original Mashed Potato Martini Bar

yukon gold mashed potatoes served in real martini glasses

guests may choose any of the following toppings

Shrimp & Dill

Velvety Mushroom Sauce

Chicken Curry

MENU 1

Chopped Mediterranean Salad

tossed with artichokes, feta cheese & olives, served with rolls & butter

Combination Chicken Medallions & Filet Mignon

lingon berry & port glazed chicken medallions

filet mignon in a red wine, wild mushroom, & prosciutto sauce

Gruyere Stuffed Potato

Maple Glazed Carrots with Italian Parsley

MENU 2

Heirloom Tomato Salad with Asaigo & Toasted Pine Nuts

tossed in red wine vinaigrette, served with rolls & butter

Combination Baltic Archipelago Salmon & Filet Mignon

salmon served with bay shrimp, & a white wine creme fraiche sauce

filet mignon with cabernet & port sauce

Potato & Vegetable Ragout

yukon gold potatoes, asparagus, green beans & shallots

- DELUXE WEDDING CAKE -

made to order for Menu 1 and 2

See Alternate Menu Selection Page for More Choices

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ALTERNATIVE DELUXE MENU SELECTIONS

Hors D'Oeuvres Display

Fruit & Cheese Hors d'oeuvres Display

Fresh Fruit Display - an elegant array of fresh fruit with an abundance of berries, fresh greenery, edible flowers
European Cheese Tray - hawarty, jarlberg, Danish Costello blue, white cheddar brie, with gourmet crackers

Tuscany Hors d'oeuvres Table

Mediterranean Antipasto Display - artichokes, red & yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, spicy Sicilian & Greek olives
Italian Baguettes & Gorgonzola Dip
Toasted Pita Points with a Trio of Dip - classic hummus, olive tapenade, & roasted red pepper pesto

Entrées

Crab stuffed Chicken Breast

Chicken Club Roulades with Chardonnay Sauce - filled with prosciutto, sun-dried tomatoes, & goat cheese

Vermouth Chicken with Shitakes - served with a delicious Asian inspired orange vermouth sauce

Grilled Duck Breast with Wine & Orange Sauce

Salmon Baked in Puff Pastry - baked with spinach, dill, & sautéed onions, served with chantilly sauce

Nordic Salmon - poached whole salmon filets, served hot with a light sauce made of cream, watercress, dill, chives, & parsley (buffet only item)

Lime & Fennel Filled Salmon - served with a white wine & garlic butter sauce

Baked Salmon Filet - garnished with creame fraiche & golden caviar

Salmon Filet with Brown Butter Béarnaise - our lighter version of the original

Pasta with Shrimp & Tomato Butter Sauce (for sit-down served only)

Terra Cotta Stuffed Prawns - prawns stuffed with goat cheese, garlic, cream, & cilantro (for sit-down served only)

Hazelnut Crusted Rack of Lamb - carved to order, served with caramelized onions & juniper berry sauce

Rack of Lamb with Washington Inn Red Wine Sauce - excellent for a sit-down served dinner

Herb Crusted Filet Mignon - caramelized & served on a bed of porcini mushrooms, shallots, & Madeira wine

Filet Mignon with Peppercorn, Horseradish & Cognac Sauce

Filet Mignon Medallions with Balsamic Vinegar Glaze

Filet Mignon with Cabernet & Port Sauce - an outstanding, silky smooth wine sauce

Filet Mignon with Red Wine, Wild Mushrooms, & Prosciutto

Filet Mignon with Truffled Mushroom Ragout- rosy steaks smothered in crimini mushrooms & a drizzle of truffle oil

Blue Cheese Stuffed Tenderloins with Rosemary Vinaigrette

Salads & Accompaniments

Sonoma Roquefort Salad - romaine & bibb lettuces with grapes, Roquefort & herb vinaigrette

Jardins Summer Salad - artichokes, spring beans & heirloom tomatoes on a bed of baby greens

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

Gourmet Green Salad with Mango - tossed in our red wine vinaigrette

Baby Spinach & Strawberry Salad - Spinach with Fresh, Sliced Strawberries, & Asparagus Spears, tossed in a light vinaigrette with Pecans

Spring Baby Vegetables

Baby Zucchini & Carrots

Vegetables glazed with Balsamic Vinegar

Mashed Potatoes with Celery Root & Blue Cheese

Gorgonzola Twice Baked Potatoes

Garlic Mashed Potatoes - garnished with sweet potato shoe strings

New Pasta Salad - farfalle pasta tossed in herbed olive oil with oregon bay shrimp, olives, & provolone cheese

Orzo with Red Bell Peppers & Currants

Eggplant, Potato, & Tomato Torte

Mediterranean Pasta with Artichokes & Sun dried Tomatoes

Roasted Garlic & Wild Mushroom Risotto

BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

Station Menu 1

- HORS D'OEUVRES PASSED -

Lime Marinated Chicken Skewers
Asparagus Spears
wrapped with prosciutto, Dijon cream & parmesan
Artichoke & Gorgonzola Focaccine

FOOD STATIONS

The following stations will be set-up on separate tables throughout the reception area,
Guests start at any station & return as often as they wish!

- THAT'S AMORE -

Draped in rich fabrics, with Italian olive oil & Chianti bottles, a fresh floral arrangement will complete the look

Filet Mignon
carved to order, with our delicious peppercorn, horseradish & cognac sauce
Chicken Picatta
our spin on a classic dish with wine lemon sauce & capers
Penne Pasta Salad
with sun dried tomatoes, artichoke hearts & parmesan cheese
Vegetarian Corn & Parmesan Stuffed Portobello Mushrooms
Focaccia Breads & Rolls, Butter

- AL FRESCO -

a display of cascading fruits, berries, and edible flowers, artfully arranged on a table enhanced
with elegant chiffon fabrics, greenery, & fresh flowers - this station is a work of art

Fresh Fruit Display
whole and sliced fresh seasonal fruits and berries, with tiered red & green grape clusters
Roasted Potato & Vegetable Salad
grilled eggplant, red & green peppers, yellow squash, zucchini, & carrots
marinated with a balsamic vinegar glaze
Gourmet Green Salad with Red Wine Vinaigrette

- TAPAS & PAPAS -

silks draped and flowers clustered around platters complement this interactive station
Quesadilla Duo, Show Cooked
brie, almond, & raspberry, caramelized onion & smoked gouda
Seafood Stuffed Anaheim's
mild anaheim chilies stuffed with, crab, shrimp, white fish, cheese, corn, and shallots
Twice Baked Truffle Potatoes with Pancetta & Asaigo

- WOK ON THE WILD SIDE -

decorated with a fresh floral arrangement & asian inspired props,
served in Chinese "to-go boxes" with chop sticks
Mongolian Chicken... Show Wok Cooked
strips of chicken breast & vegetables served with tangerine-lemon wok sauce
Sticky White Rice
Asian Pork & Vegetable Dumplings
flash fried & tossed with teriyaki glaze

- DELUXE WEDDING CAKE -

made to order

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BRIDGES AUDITORIUM WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

Station Menu 2

- HORS D'OEUVRES PASSED -

Grilled Quesadillas

with smoked Gouda & caramelized onions

Beef & Horseradish Crostini

Basil & Garlic Marinated Shrimp

FOOD STATIONS

The following stations will be set-up on separate tables throughout the reception area,
Guests start at any station & return as often as they wish!

- MEDITERRANEAN BISTRO -

silks & chiffon table draping with uncooked pasta display, olive oil bottles, & baskets

Salmon baked in Puff Pastry

baked with spinach, dill & sautéed onions, served with Chantilly sauce

Caper Marinated Filet Mignon

marinated filet sliced thin, marinated a second time with a very special caper marinade,
Served chilled, this dish is outstanding!

Roasted Pear & Stilton Salad

with caramelized walnuts, tossed with our own red wine vinaigrette dressing

Italian Bread Cascade

baskets of fresh baked rolls, rosemary loaves, focaccia bread,
hand-twisted parmesan bread sticks & butter

- MASHED POTATO MARTINI BAR -

“Real mashed potatoes, served in a real martini glass”

Yukon Gold Mashed Potatoes

served piping hot with following toppings:

Shrimp & Dill

Velvety Mushroom Sauce

Curried Chicken

- FARMERS MARKET -

Draped with linens, garnished with whole fruits, flowers & greenery

Seasonal Fresh Fruit

Platters of fresh fruits & berries

Grilled Green Bean Salad

Grilled green beans, red onions, artichoke hearts, & whole cherry tomatoes

Uniquely displayed & marinated in our balsamic vinaigrette dressing

Crudités Display

A bountiful display of blanched and marinated vegetables, watercress spinach dip,
Asparagus, carrots, broccoli, cauliflower, mushrooms, cornishons and olives

- DELUXE WEDDING CAKE -

Made To Order

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Prices of Beef & Seafood are Subject to Change

Bridges Auditorium

WEDDING CEREMONY

FACILITY FEES

Choose either the Bridges South Balcony or Outdoor Terrace
a unique and breathtaking atmosphere for your Ceremony

Wedding Coordinator for Ceremony & Rehearsal
optional

Please choose from the following packages:

Classical Package

White Wooden Chairs (up to 250)

White Aisle Runner or Rose Petals

Altar Table & Gift Table with White Linen

Beethoven Package

For the Altar

Choice of Beautiful Matrimonial Arch Decorated
with an Array of Fresh Flowers & Foliage
or 2 Cortez Candelabras with Candles

Choice of Tulips Stands with Flowers or Candles
or Shepard Hooks with Hanging Glass Vase
to be Placed down Both Sides of the Aisle

Total of 8 per 100 Guests

White Wooden Chairs (up to 250)

White Aisle Runner or Rose Petals

Altar Table & Gift Table with White Linen

Prices do not include Service Charge and Sales Tax