



BRIDGETOWN MILL HOUSE INN

760 LANGHORNE-NEWTOWN RD

LANGHORNE, PA 19047

215-752-8996

PRIVATE PARTY MENU

MENU ONE

FIRST COURSE

Choice of ONE

Soup du Jour

**Classic Caesar Salad
With Fresh Parmigianino Reggiano**

**Spinach Salad
Sliced Almonds Cranberries Goat Cheese Poppy Seed Dressings**

MAIN COURSE

Choice of ONE

**Baked Atlantic Salmon
Basil, Fried Rice in a Sweet Teriyaki Chili Sauce**

**Baked Chicken Breast
Served over Mushrooms and Peppers in Yuzu Sauce**

**Pork Tenderloin
Mashed Potatoes, Creamy Mushroom Sauce**

DESSERT

Choice of ONE

Chocolate cake

Classic Cheesecake

**PRICE PER PERSON: \$55
6% Tax & 20% Gratuity Not Included**

**Please notify your server if you have any food allergies that we should be aware of.
Consuming raw poultry, meat or fish may increase your risk of foodborne illness**



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MENU TWO

FIRST COURSE

Choice of ONE

Soup du Jour

Prepared Daily with Freshest Ingredients

Classic Caesar Salad with Parmigianino Reggiano

Spinach Salad

Sliced Almonds Cranberries Goat Cheese Poppy Seed Dressings

SECOND COURSE

Choice of ONE

Escargot in a Garlic Parsley Butter Swiss Cheese

Avocado Portabella Provolone Melt

MAIN COURSE

Choice of ONE

Baked Chicken Breast with Grilled Chef's Choice Vegetables in a Yuzu Sauce

Baked Salmon

Yukon Gold Whipped Mashed Potatoes in a Sweet Chili Teriyaki Sauce

New Zealand Lamb Shank 14-16 OZ

Yukon Gold Whipped Potatoes, Assorted roasted Vegetables

DESERT

Choice of ONE

Chocolate Cake

Classic Cheesecake

PRICE PER PERSON: \$65

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MENU THREE

FIRST COURSE

Choice of ONE

Soup du Jour

Classic Caesar Salad with Fresh Parmigianino Reggiano

Spinach Salad-Sliced Almonds Cranberries Goat Cheese Poppy Seed Dressings

SECOND COURSE

Choice of ONE

Avocado Portabella Provolone Melt

Crab Cake Caramelized Red Cabbage with Lime Agave Sauce

Escargot in a Garlic Parsley Butter Swiss Cheese

MAIN COURSE

Choice of ONE

Baked Atlantic Salmon-Yukon Gold Whipped Mashed Potatoes in a Sweet Chili Teriyaki Sauce

Filet Mignon

Yukon Gold Whipped Potatoes, Horseradish Creamy Sauce

Baked Chicken Breast

With Grilled Chef's Choice Vegetables in a Yuzu Sauce

New Zealand Lamb Shank 14-16 OZ

Yukon Gold Whipped Potatoes, Assorted roasted Vegetables

DESSERT

Choice of ONE

Classic Cheesecake

Chocolate Cake

Home Made Tiramisu

PRICE PER PERSON: \$75

6% Tax & 20% Gratuity Not Included

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