



Catering

Menus 2025

Bridgewater Public House established in 2019. Creating a perfect combination of space for families and friends. The arcade boasts tons of fun for families. The restaurant offers full-service bars as well as dining areas with breathtaking views, a fantastic area to watch the sunset! We have great space for gatherings large or small.

Contact Megan for more details to book your next event with us!

Megan@rockfishhospitality.com

601 Chestnut Hill Rd. York, PA 17402 (223)848-3585

www.bridgewaterpublichouse.com

LARGE PARTY BOOKING POLICES

Food & Beverage Minimums

We have established a minimum of food and beverage dollars that must be spent for any private space. This minimum must be met or exceeded, prior to the addition of state sales tax (6%) and 20% gratuity. If these minimums are not met, then a room fee equal to the difference will be added to the final bill. When this occurs the room fee is non-negotiable and will not be substituted for a gift card. Room fees are subject to tax and gratuity.

Minimum head count for buffet service is 25 guests

For parties less than 20, guests may either pre order off our regular menu or pre-determined limited menu.

To ensure a successful event, we request that your menu selections and all function requirements be finalized approximately 7 days prior to the date of your event.

Final Guest Count: The final guaranteed confirmation for the number of guests attending your event is required by noon 2 days prior to your event. Charges will be based on the final guest count or the actual guest count, whichever is greater.

Late additions to the final guest count will not be considered part of the original agreement and subject to a 20% menu price surcharge. Bridgewater Public House will do its best to accommodate late additions with up to 24-hour notice but cannot guarantee the same menu selections or that the function space can be adjusted.

Smaller reservations may be made between 20-60 guests but a minimum purchase of \$500 is required for any buffet service.

****All special events/caterings will not be eligible for Happy Hour or Daily Specials****

PRIVATE DECK BAR AND PATIO

- Seats 55 with additional standing room
(NOTE: The additional patio is only available weather permitting)
- The Deck Bar may be full enclosed or open air.
- **\$500 Monday- Friday between 12PM-4PM**
- **\$1000 Saturday or Sunday between 12PM-4PM**
- **\$2000 Sunday - Thursday after 4PM**
- **\$3000 Friday or Saturday after 4PM**

ARCADE DINING AREA

- Seats 80 across 16 tables in a semi-private area
(NOTE: Dining area offered is semi-private, but the arcade game area is always open to the public)
- **\$500 Monday- Friday between 12PM-4PM**
- **\$1500 Saturday or Sunday between 12PM-4PM**
- **\$2000 Sunday-Thursday after 4PM**
- **\$3000 Friday or Saturday after 4PM**

LOWER DINING AREA

- Seats 54 across 11 tables in a semi-private area overlooking the breathtaking
9-hole golf course.
(NOTE: All tables are fastened into the concrete floor and immovable)
- **\$500 Monday- Friday between 12PM-4PM**
- **\$1000 Saturday or Sunday between 12PM-4PM**
- **\$1500 Sunday-Thursday after 4PM**
- **\$2000 Friday or Saturday after 4PM.**

(All events are scheduled in 2-hour intervals, *you may ask for a longer time for an additional cost)

Beverage **Options**

Please choose at least one

N/A BEVERAGES UNLIMITED

Soda, Coffee, Iced Tea
\$2.50 per person

N/A BEVERAGES CONSUMPTION

Soda, Coffee, Iced Tea
Pay only for what you & your guests consume

Bar Options

OPEN BAR

Bridgewater Public House runs one tab for all guests
The host pays this tab at the end of the event

TICKETED BAR

Host agrees to pay for a certain number of drinks for guests.
The guests are tickets, which are exchanged with the bartender
or server for a drink. The host then pays for those drinks.

CASH BAR

Each guest pays for their own tab at the end on the event.
A 20% gratuity will be added to each check.

Catering menu

Appetizers and Add On's

MARYLAND CRAB DIP

Tortilla Chips
\$6 per person



BBQ BACON WRAPPED CHICKEN SKEWER

\$3 per person



JUMBO COCKTAIL SHRIMP

Cocktail Sauce | Lemons
\$6 per person



BACON WRAPPED SCALLOPS

Herb butter
\$7 per person



CRISPY JUMBO WINGS

Served with Buffalo | BBQ | Ranch | Bleu Cheese
\$5 per person

VEGETABLE SPRING ROLLS

Sweet Thai Chili Sauce
\$3 per person

CHEESEBURGER SLIDERS

Served with Mayo | Ketchup | Pickles
\$4 per person

OLD BAY DEVILED EGGS

\$2 per person



MEATBALLS

Tomato Ragout
\$4 per person



CHARRED MARINATED VEGETABLE ANTIPASTO DISPLAY

Grilled & chilled vegetables accompanied by
Hummus | Pepperoncini | Grilled Flatbread |
Lebanese garlic dip
\$8 per person

CAPRESE SKEWERS

Tomato | Mozzarella | Basil Balsamic Drizzle (GF)
\$3 per person



CHARCUTERIE AND ARTISAN CHEESE DISPLAY

\$12 per person



ANTIPASTO SKEWERS

Provolone | Salami | Pepperoncini
\$3 per person



FRESH GREENS SALAD

Choice of dressing
\$3 per person



Catering menu

Buffet Style

38
Per Person

CHIMICHURRI FLANK STEAK

Argentinian Chimichurri



CHICKEN MARSALA

Mushroom | Shallot | Creamy Marsala Wine Butter Sauce



BAKED MAC N' CHEESE

OVEN ROASTED FINGERLING POTATOES

Rosemary



GRILLED MARINATED VEGETABLES

Chef's Vegetable Selection



ASSORTED COOKIES & BROWNIES

NA Beverages

Fountain soda | Coffee | Iced Tea

Catering menu

Buffet Substitutions

CHESAPEAKE LUMP CRAB CAKE ++ 

GREEN BEANS 

Garlic | Sautéed

CHICKEN FLORENTINE 

Garlic white wine cream | spinach
tomatoes

ANCIENT GRAINS & KALE

Carrots 

SLICED ROLLED ROAST BEEF 

Horseradish au jus

Harissa | Oven Roasted

MASHED POTATOES 

CRAB STUFFED FLOUNDER ++ 

Red Skin | Cream | Butter

PORK ROULADE 

Rosemary | Apple

CHARRED ASPARAGUS 

GRILLED ATLANTIC SALMON ++ 

Lemon Dill Beurre Blanc

FRESH GREENS SALAD 

Choice of dressing

CRISP CHICKEN "CORDON BLEU"

Ham and Swiss mornay

ZESTY BROCCOLI & 

CAULIFLOWER

Marinated | Oven Roasted

++ Substituting this item will result in a price increase per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Catering menu

Build Your Own Buffet

Choice of 2 or 3 items

CHESAPEAKE LUMP CRAB CAKES 

Remoulade Sauce \$Market Price

CHICKEN PICATTA 

White wine | lemon | capers \$11 per person

GRILLED BBQ BONELESS CHICKEN 

Served plain or with sweet heat BBQ sauce
\$10 per person

BLACK ANGUS BURGERS

Rolls and condiments
\$8 per person

CHICKEN FLORENTINE 

Garlic white wine cream | spinach | tomatoes
\$11 per person

BAKED ZITI

Ground beef & sausage | Bolognese
\$10 per person

GRILLED ATLANTIC SALMON 

Lemon Dill Beurre Blanc \$12 per person

ROASTED VEGETABLE LASAGNA

Pesto ricotta | bechamel | mozzarella \$11 per
person

Choice of 2 items

COLE SLAW 

Classic Cabbage | Sweet Mayonnaise | Vinegar

POTATO SALAD 

Hard Egg | Celery | Onion | Dijon Mayonnaise

MACARONI SALAD

Amish Style | Sweet Mayo & Mustard Dressing

GRILLED MARINATED VEGETABLE
MEDLEY 

ZESTY BROCCOLI & CAULIFLOWER 

Marinated | Oven Roasted

PENNE MARINARA

ANCIENT GRAINS & KALE

OVEN ROASTED FINGERLING
POTATOES

Rosemary

MAC N' CHEESE