



APPETIZER PACKAGES

PLATINUM PACKAGE

\$21.95 PER PERSON

STEAMED PEEL AND EAT SHRIMP
Old Bay | Cocktail Sauce | Lemons (GF)

MEATBALLS
Choice of Sweet & Sour, Sweet Heat
BBQ, Tomato Ragout, Swedish

VEGETABLE SPRING ROLLS
Sweet Thai Chili Sauce

BACON WRAPPED CHICKEN
SKEWERS (GF)
House BBQ

GOLD PACKAGE

\$17.95 PER PERSON

MARYLAND CRAB DIP
Tortilla Chips (GF)

HOUSE SMOKED WINGS
Blue Cheese | Celery
Choice of Buffalo, Tangy BBQ, Carolina BBQ,
Garlic Parmesan, Old Bay or Asian
Firecracker

CHEESEBURGER SLIDERS

CAPRESE SKEWERS
Tomato | Mozzarella | Basil
Balsamic Drizzle (GF)

SILVER PACKAGE

\$13.95 PER PERSON

FRESH VEGETABLE CRUDITE
Ranch Dipping Sauce (GF)

DOMESTIC CHEESE DISPLAY
Crackers | Dijon Mustard

HUMMUS with PITA
Choice of Sundried Tomato, Roasted Garlic,
Artichoke or Hot Cherry Pepper

DEVEILED EGGS
Crispy Bacon | Horseradish

PACKAGE ADDITIONS

GOURMET CHEESE DISPLAY
Accompaniments | Crostini
\$5 Per Person

CHICKEN SATE
Spicy Thai Peanut Sauce
\$2 Per Piece

ANTIPASTO BOARD
Domestic Meats | Olives |
Marinated Vegetables | Crostini
\$4 Per Person

FRESH VEGETABLE CRUDITE
Ranch Dipping Sauce (GF)
\$3 Per Person



BUFFET OPTIONS

PROTEIN SELECTIONS

Please choose at least two

CHICKEN MARSALA

Mushroom | Shallot | Creamy Marsala Wine
Butter Sauce
\$11 per person

PORK ROULADE

Rosemary | Apple
\$12 per person

CHICKEN FLORENTINE

Spinach | Sundried Tomato | Mushroom |
Garlic Cream Sauce
\$11 per person

BAKED ZITI

Sausage & Peppers
\$10 per person

GRILLED ATLANTIC SALMON

Lemon Dill Beurre Blanc
\$12 per person

CHIMICHURRI FLANK STEAK

Argentinian Chimichurri
\$12 per person

MARYLAND STYLE CRAB CAKES

Jumbo Lump | Cocktail Sauce | Lemon
Market Price

**All buffets from this menu
include choice of 2 sides.**

**Add a Caesar salad or side
Green salad \$3 per person.**

SIDES SELECTIONS

Please choose 2

CHARRED ASPARAGUS

Open Flame Grilled (GF)

GREEN BEANS

Garlic or Sesame | Sauteed (GF)

RUSTIC RED SKINNED MASHED

POTATOES (GF)
Butter

WILD RICE BLEND (GF)

OVEN ROASTED FINGERLING POTATOES

Rosemary (GF)

MAC N' CHEESE

GRILLED MARINATED VEGETABLES

Zucchini | Squash | Red Onion | Bell Pepper
Mushroom | Asparagus (GF)

DESSERTS

TIRAMISU

Lady Finger Sponge | Espresso | Mascarpone
\$7 per person

FRUIT SALAD DISPLAY

Strawberry Yogurt Dipping Sauce
\$5 per person

ASSORTED COOKIES & BROWNIES

\$5 per person



BBQ PICNIC PACKAGES

EAGLE PACKAGE

\$25.95 PER PERSON

INCLUDES CHOICE OF TWO SIDES & DESSERT

PICK THREE

SMOKED PULLED PORK

House smoked pork butts, dry rubbed and smoked low and slow. Dressed with our sweet heat BBQ

SMOKED ST LOUIS STYLE PORK RIBS

Dry rubbed and smoked until falling off the bone. Served with sweet heat BBQ sauce or Carolina Gold mustard sauce

GRILLED BBQ CHICKEN

Brined and grilled to a smokey char. Served plain or with sweet heat BBQ sauce

BLACK ANGUS BURGERS

Rolls and condiments

PAR PACKAGE

\$14.95 PER PERSON

INCLUDES CHOICE OF TWO SIDES & DESSERT

ASSORTED WRAPS & SANDWICHES

Turkey Bacon Club, Ham & Swiss Wrap, Turkey Cheddar Wrap

BIRDIE PACKAGE

\$19.95 PER PERSON

INCLUDES CHOICE OF TWO SIDES & DESSERT

SMOKED PULLED PORK

House smoked pork butts, dry rubbed and smoked low and slow. Dressed with our sweet heat BBQ

BLACK ANGUS BURGERS OR

GRILLED BBQ CHICKEN

Brined and grilled to a smokey char. Served plain or with sweet heat BBQ sauce

PICNIC SIDES

POTATO SALAD

Hard egg | Celery | Onion | Dijon mayonnaise

BAKED BEANS

HOUSE MADE POTATO CHIPS

MACARONI SALAD

Amish Style | Sweet Mayo & Mustard Dressing

MAC N' CHEESE

COLE SLAW

Classic Cabbage | Sweet Mayonnaise and Vinegar



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 consume

ALCOHOL CONSUMPTION BAR

White Rose at Bridgewater 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 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.



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

PRIVATE DECK BAR AND PATIO - Seats 55 with additional standing room and 10 Adirondack chairs on attached patio. (NOTE: The additional patio is only available weather permitting)
The Deck Bar may be full enclosed or open air. Buffet will be located on the Deck Bar or Orange Room depending on guest count.

\$1000 Saturday or Sunday between 12PM-4PM | \$2000 Sunday - Thursday after 4PM | \$3000 Friday or Saturday after 4PM (All events are up to a 2-hour duration)

LOWER DINING AREA - Seats 54 across 11 tables. Semi-private area overlooking the breathtaking 9-hole golf course. (NOTE: All tables are fastened into the concrete floor and immovable)

\$1000 Saturday or Sunday between 12PM-4PM | \$1500 Sunday-Thursday after 4PM | \$2000 Friday or Saturday after 4PM. (All events are up to a 2-hour duration)

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

\$1500 Saturday or Sunday between 12PM-4PM | \$2000 Sunday-Thursday after 4PM | \$3000 Friday or Saturday after 4PM (All events are up to a 2-hour duration)

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.

Menus

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. White Rose at Bridgewater 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.