

# Iron Bridge *Inn*

We are proud to offer our guests a classic style of dining in a comfortable setting with attention to every detail. Our dedicated private dining coordinator will work with you to ensure your event will be something to remember.

Whether it's lunch or dinner, business or pleasure, we provide a variety of delicious options sure to please your guests.

Our private dining room can accommodate events from cocktail parties to sit-down dinners and business presentations.

The following dining options and packages are designed to assist you in choosing a menu that best suits your event. Let our knowledgeable staff provide you with great food and personalized service.

*Thank you for choosing Iron Bridge Inn  
to host your event!*



# Iron Bridge Inn

## Lunch

### Betsy Ross Package

#### BETSY ROSS PACKAGE

##### Entrées

###### \_\_\_ Chicken Salad Croissant

*House made chopped chicken salad folded with cranberries and celery, lettuce and tomato on a buttery croissant. Served with choice of chips or coleslaw*

###### \_\_\_ Granny Apple Salad with Chicken

*Spinach, grilled chicken, candied pecans, dried cranberries, Granny Smith apple matchsticks*

###### \_\_\_ Cod

*Atlantic cod. broiled, battered or breaded.  
Served with Chef's vegetable*

###### \_\_\_ Pasta Alfredo

*Linguine and broccoli florets, tossed in a three cheese sauce*

###### \_\_\_ Salmon Salad

*Spinach, shaved red onion, chopped egg, warm bacon dressing, grilled salmon*

##### Soup

All entrées served with Chef's soup of the day

##### Beverages

Soft Drinks, Coffee and Tea Included

*Complimentary Refills*

##### **\$14 per guest**

Price does not include tax and gratuity.

*Prices subject to change*



# Iron Bridge *Inn*

## Lunch

### Uncle Sam Package

#### UNCLE SAM PACKAGE

##### Entrées

\_\_\_ 6 oz. Sirloin

*Naturally aged and premium cut. Served with Chef's vegetable*

\_\_\_ Lobster Mac'n Cheese

*Langostinos in a rich American and cheddar sauce, Ritz cracker crusted*

\_\_\_ Chicken a' la Emma

*Sautéed chicken, artichoke hearts, sun-dried tomatoes and spinach in a white wine reduction with feta crumbles.*

*Served with Chef's vegetable*

\_\_\_ Boston Scrod

*Broiled haddock fillet dressed in a lemon scrod sauce and cracker crumb topping. Served with Chef's vegetable*

\_\_\_ Filet Croissant

*Twin medallions char broiled, topped with provolone, served on a garlic toasted croissant. Served with Chef's vegetable*

##### Soup

All entrées served with Chef's soup of the day

##### Beverages

Soft Drinks, Coffee and Tea Included

*Complimentary Refills*

**\$18 per guest**

Price does not include tax and gratuity

*prices subject to change*



# Iron Bridge Inn

## Dinner

### Betsy Ross Package

#### BETSY ROSS PACKAGE

##### Entrées

\_\_\_ **8 oz. Sirloin**

*Naturally aged and premium cut.*

*Served with baked potato and Chef's vegetable*

\_\_\_ **Three Cheese Alfredo with Chicken**

*Linguine, sautéed chicken and broccoli florets, tossed in a three cheese sauce*

\_\_\_ **Lemon Garlic Chicken**

*Twin sautéed chicken breasts with lemon garlic butter sauce.*

*Served with baked potato and Chef's vegetable*

\_\_\_ **Chef's Crabcake**

*A signature house recipe. Served with baked potato and Chef's vegetable*

##### Salad

All entrées served with Tossed Salad and choice of dressing

##### Beverages

Soft Drinks, Coffee and Tea Included

*Complimentary Refills*

#### **\$20 per guest**

Price does not include tax and gratuity.

*prices subject to change*



# Iron Bridge *Inn*

## Dinner Uncle Sam Package

### UNCLE SAM PACKAGE

#### Entrées

\_\_\_ 6 oz. Filet

*Filet Mignon. Served with baked potato*

\_\_\_ Lobster Mac 'n Cheese

*Langostinos in a rich American and cheddar sauce, Ritz cracker crusted*

\_\_\_ Full Rack of Memphis Ribs

*Hickory & Cherry smoked ribs. Served with baked potato*

\_\_\_ Chicken Oscar

*Twin sautéed chicken breasts, hollandaise, asparagus spears, jumbo lump crab meat. Served with baked potato*

#### Salad

*choose one*

All entrées served with Tossed Salad and choice of dressing

#### Beverages

Soft Drinks, Coffee, Tea Included

*Complimentary Refills*

#### \$25 per guest

Price does not include tax and gratuity

*prices subject to change*



# Iron Bridge Inn

## Our Signature Dinner



## ULTIMATE BRIDGE DINNER

*"Our Signatures You Love, All in One Dinner"*

### Soup

*Cup of French Onion Soup*

### Salad

*Our signature House salad of mixed greens, bacon and bleu cheese tossed in our sweet and sour dressing. Served with rolls and butter*

### Entrée

**14 oz. Prime Rib**

*Our House Specialty. Served with baked potato*

### Dessert

Peanut Butter Pie

### Beverages

Soft Drinks, Coffee, Tea Included

*Complimentary Refills*

### **\$32 per guest**

Price does not include tax and gratuity

*prices subject to change*



# Iron Bridge Inn

## Platters

### PLATTERS

*Please indicate quantity*

- **Cheese Tray**  
serves 15  
*Smoked gouda, aged provolone, sharp cheddar, moody bleu cheese wedge and crackers \$45*
- **Fresh Fruit Tray**  
serves 15  
*Sliced seasonal fresh fruit with berries and raspberry cream cheese dip \$35*
- **Vegetable Tray**  
serves 15  
*Assorted fresh cut vegetables with French onion dip \$30*
- **Spinach and Artichoke Dip**  
serves 8-10  
*Served with crispy dough triangles \$20*
- **Spicy Cowboy Dip**  
serves 8-10  
*Pulled prime rib and minced jalapeños in cheddar cheese sauce. Crispy dough triangles \$20*
- **Shrimp Cocktail**  
serves 25  
*25 Jumbo shrimp with cocktail sauce and lemon wedges \$25*
- **BBQ Ribs & Smoked Wing Sampler**  
serves 8-10 \$35
- **BBQ Nachos**  
serves 8-10  
*Tortilla chips atop cowboy beans, layered with nacho cheese, sliced jalapeños and choice of pulled BBQ prime rib, chicken or pork \$25*

# Iron Bridge Inn

a' la carte

## STEAK ACCOMPANIMENTS

- \_\_\_ Mushrooms 2.00
- \_\_\_ Shrimp Scampi 5.50
- \_\_\_ Oscar Style 8.00
- \_\_\_ Crab Cake 7.00
- \_\_\_ Fire Bleu Sauce 2.49

## PASTA ACCOMPANIMENTS

- \_\_\_ Add Chicken 3.50
- \_\_\_ Add Shrimp 5.50
- \_\_\_ Add Steak 8.00

## ADDITIONAL OPTIONS

- \_\_\_ Small Dessert (same dessert for all guests) 3.00
    - Peanut Butter Pie Wedge
    - French Vanilla Ice Cream
    - Add Sundae Toppings 1.50*
  
  - \_\_\_ Dessert tray available upon request 6.00 per dessert  
*Dessert tray of Pastry Chef's daily creations*
  - \_\_\_ Whole Peanut Butter Pie\* (serves 6) 30.00
  - \_\_\_ Whole Carrot Cake\* (serves 8) 40.00
  - \_\_\_ Whole HoHo Cake\* (serves 8) 40.00
  - \_\_\_ Whole Cheesecake\* (serves 8) 40.00
- \*minimum of 48 hour notice*





# Iron Bridge *Inn*

## Recommended Vendors

### FLORISTS

#### **Nelson's Flowers**

375 East Venango Street  
Mercer, PA 16137  
724.662.4140  
1.800.473.9624

#### **Flowers on the Vine**

108 East Vine Street  
New Wilmington, PA 16142  
724.496.2820

### BAKE SHOPS

#### **Pastry Chef Shelly Lewis**

1438 Perry Highway  
Mercer, PA 16137  
724.748.3626

#### **Sweet Chessie's Bakery**

123 High Street  
New Wilmington, PA 16142  
724.614.0104

### DECORATIONS

#### **Pat Catan's**

3380 East State Street  
Hermitage, PA 16148  
724.342.4570



Date of Event \_\_\_\_\_ Arrival Time \_\_\_\_\_

**Lunch** 11 AM - 4 PM \_\_\_\_\_ **Dinner** 5 PM - 10 PM \_\_\_\_\_  
*Events Limited to 2.5 Hours*

Contact Person \_\_\_\_\_

Email \_\_\_\_\_

Phone Number \_\_\_\_\_

Mailing Address \_\_\_\_\_

Guest Count \_\_\_\_\_ Type of Event \_\_\_\_\_

Menu Heading to Read \_\_\_\_\_

Room setup is limited to 18 maximum guests.

Please mark how many of the following you need for the setup of the room:

Cake Table or Gift Table  High Chairs  Booster Seats  Baby Slings

*The room is equipped with a flat screen television for presentations and videos.*

*We strongly recommend testing your equipment prior to your scheduled event to ensure compatibility.*

**Lunch & Dinner parties require 13 entrées or \$25 room charge applies**

**All functions will be settled on one check.**

**We respectfully request 20% gratuity**

**Credit Card Authorization:**

Name on Credit Card \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Expiration Date \_\_\_\_\_ Security Code \_\_\_\_\_

Cardholder Signature \_\_\_\_\_

Host Signature \_\_\_\_\_ Date \_\_\_\_\_

Coordinator Signature \_\_\_\_\_ Date \_\_\_\_\_

