

# 2010 MEETING MENUS

“CELEBRATING 100 YEARS OF GRACIOUS HOSPITALITY”

**“AT THE BERNARDS INN, IT IS MY MISSION TO  
CREATE A PROGRAM UNIQUELY PREPARED FOR YOU AND YOUR GUESTS.”**

COREY W. HEYER, EXECUTIVE CHEF



THE BERNARDS INN  
EST. 1907

## BREAKFAST SELECTIONS

### **CLASSIC CONTINENTAL BREAKFAST**

AN ASSORTMENT OF PLAIN, CINNAMON RAISIN,  
PUMPERNICKEL, WHOLE WHEAT, EVERYTHING,  
POPPY SEED AND SALTED BAGELS,  
HOUSE MADE BUTTERY CROISSANTS  
ASSORTED BREAKFAST BREADS  
CORN, BRAN, BLUEBERRY  
AND BANANA NUT MUFFINS  
BUTTER, FRUIT PRESERVES, CREAM CHEESE  
INDIVIDUAL BOXED BREAKFAST CEREALS  
INDIVIDUAL PLAIN AND  
LOWFAT FLAVORED YOGURTS,  
SLICED FRUIT PRESENTATION  
ASSORTED CHILLED JUICES, COFFEE AND HERBAL  
TEA SERVICE  
WHOLE AND LOWFAT MILK  
\$21.50 PER GUEST

### **THE BERNARDS INN BAGEL BREAKFAST**

AN ASSORTMENT OF PLAIN, CINNAMON RAISIN,  
PUMPERNICKEL, WHOLE WHEAT, EVERYTHING,  
POPPY SEED AND SALTED BAGELS  
WHIPPED CREAM CHEESE  
BUTTER AND FRUIT PRESERVES  
SMOKED SALMON, CAPERS, CHOPPED EGG  
AND CHOPPED RED ONIONS  
SEASONAL SLICED FRUIT PRESENTATION  
ASSORTED CHILLED JUICES, COFFEE AND HERBAL  
TEA SERVICE  
WHOLE AND LOWFAT MILK  
\$18.50 PER GUEST

### **AM & PM BEVERAGE REFRESH**

REGULAR AND DECAFFEINATED COFFEES AND  
A SELECTION OF FINE HERBAL TEAS  
ASSORTED SOFT DRINKS AND BOTTLED WATERS  
\$11.00 PER PERSON

### **THE SPA MORNING START**

INDIVIDUAL BOXED BREAKFAST CEREALS  
WITH SEASONAL BERRIES  
OLD FASHIONED OATMEAL WITH GOLDEN RAISINS  
INDIVIDUAL YOGURT PARFAITS  
WITH FRESH FRUIT AND GRANOLA  
WARM BREAKFAST BREADS,  
BUTTER AND FRUIT PRESERVES  
CITRUS SALAD  
ASSORTED CHILLED JUICES, COFFEE AND HERBAL  
TEA SERVICE  
WHOLE AND LOWFAT MILK  
\$20.50 PER GUEST

### **THE FAR HILLS BREAKFAST BUFFET**

SCRAMBLED EGGS WITH FINE HERB  
CRISPY BACON AND LINK SAUSAGE,  
BERNARDS INN BREAKFAST POTATOES  
ASSORTED BREAKFAST BREADS AND BAGELS  
SEASONAL SLICED FRUIT PRESENTATION  
ASSORTED CHILLED JUICES, COFFEE AND HERBAL  
TEA SERVICE  
WHOLE AND LOWFAT MILK  
\$28.50 PER GUEST

### **THE GRAND CONSERVATORY BREAKFAST BUFFET**

SCRAMBLED EGGS WITH FINE HERB  
SILVER DOLLAR PANCAKES WITH MAPLE SYRUP  
OLD FASHIONED OATMEAL WITH GOLDEN RAISINS  
SMOKED SALMON & WHITEFISH  
CAPERS, CHOPPED EGG AND RED ONION  
CRISPY BACON AND LINK SAUSAGE,  
BERNARDS INN BREAKFAST POTATOES  
INDIVIDUAL PLAIN AND LOW FAT FLAVORED YOGURTS  
ASSORTED CORN, BLUEBERRY, BRAN  
AND BANANA NUT MUFFINS,  
PLAIN, CINNAMON RAISIN, POPPY SEED, EVERYTHING,  
PUMPERNICKEL AND SALTED BAGELS  
HOUSE MADE BUTTERY CROISSANTS  
SEASONAL SLICED FRUIT PRESENTATION  
ASSORTED CHILLED JUICES, COFFEE  
AND HERBAL TEA SERVICE  
WHOLE AND LOWFAT MILK  
\$34.50 PER GUEST

\*\$75.00 SUPPLEMENTAL FEE IF LESS THAN 15 GUESTS

PRICING DOES NOT INCLUDE CUSTOMARY 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX



### “MAKE YOUR BREAK”

SELECT AS MANY AS YOU WISH. PRICING IS PER GUEST.

NACHO CHIPS AND SALSA	5.50
JUMBO HOT PRETZELS WITH SPICY AND YELLOW MUSTARD	6.50
FRESH BUTTERY POPPED POPCORN	5.25
GARDEN FRESH CRUDITE WITH ASSORTED DIPS	8.00
MINIATURE FRENCH AND ITALIAN PASTRIES	9.50
ASSORTED BROWNIES AND BLONDIES	7.25
ASSORTED JUMBO COOKIES	7.25
(PEANUT BUTTER, OATMEAL RAISIN, CHOCOLATE CHIP, BLACK AND WHITE)	
DOMESTIC CHEESE AND FRUIT DISPLAY, ASSORTED CRACKERS	10.00
ASSORTED FRESH BAKED SCONES	7.00
SEASONAL FRESH SLICED FRUIT	6.00
SEASONAL MIXED BERRIES WITH SABAYON	8.00
FRUIT KABOBS	7.50
(ADD DOMESTIC CHEESE FOR \$1.00 ADDITIONAL)	
INDIVIDUAL YOGURT PARFAITS WITH FRESH FRUIT & GRANOLA	8.00
HOUSEMADE “CHIPWICH” SANDWICHES	9.50
INDIVIDUAL RAMEKINS OF ROASTED MIXED NUTS	5.25
INDIVIDUAL GRANOLA & PROTEIN BARS	6.50
INDIVIDUAL DOVE ICE CREAM BARS AND ICE CREAM SANDWICHES	10.50
OLD FASHIONED CANDY STORE CANDY	17.50
(INCLUDES GLASS CONTAINERS, SCOOPS AND PENNY CANDY BAGS)	

#### **BEVERAGES ON CONSUMPTION**

ASSORTED SNAPPLE® ICED TEAS	5.00
COKE, DIET COKE, SPRITE	4.75
SPARKLING AND SPRING BOTTLED WATER	5.25
ASSORTED FRUIT JUICES	4.75
ASSORTED GLACEAU® VITAMIN WATERS	5.75
HOUSE MADE LEMONADE	3.50
WARM APPLE CIDER (SEASONAL)	5.00

PRICING DOES NOT INCLUDE CUSTOMARY 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX



## LUNCHEON

### **FAR HILLS DELI LUNCH BUFFET**

MIXED FIELD GREENS  
WITH AGED BALSAMIC VINAIGRETTE  
TRI-COLOR TORTELLINI SALAD  
APPLE AND FENNEL COLE SLAW  
HEARTY DELI MEAT AND CHEESE PLATTER  
TO INCLUDE  
AMERICAN, PROVOLONE, MUEENSTER  
AND SWISS CHEESES  
ROAST BEEF, SMOKED TURKEY, BAKED HAM,  
GENOA SALAMI  
BERNARDS INN CHICKEN SALAD  
GOURMET BREADS AND ROLLS

ACCOMPANIMENTS TO INCLUDE:  
YELLOW AND DIJON MUSTARD,  
MAYONNAISE, SLICED TOMATOES,  
PICKLES, BERMUDA ONIONS AND LETTUCE

HOUSE MADE BERNARDS INN POTATO CHIPS  
CHEF'S SELECTION OF TWO SEASONAL DESSERTS  
\$33.95 PER GUEST

### **SOMERSET HILLS BUFFET LUNCH**

MIXED FIELD GREENS  
WITH AGED BALSAMIC VINAIGRETTE  
TRI-COLOR TORTELLINI SALAD  
APPLE AND FENNEL COLE SLAW  
  
TWO (2) HOT CHAFING DISH ITEMS  
  
SAUTEED ATLANTIC SALMON,  
OVER TOASTED COUS COUS  
BONELESS BREAST OF CHICKEN, OVER WILD RICE  
TENDER BEEF TIPS OVER WHIPPED POTATO  
PENNE WITH SEASONAL VEGETABLE  
AND BASIL OLIVE OIL  
ASSORTED ROLLS AND BUTTER

CHEF'S SELECTION OF TWO SEASONAL DESSERTS  
\$39.95 PER GUEST

### **BASKING RIDGE WRAP BUFFET**

MIXED FIELD GREENS WITH AGED BALSAMIC VINAIGRETTE  
TRI-COLOR TORTELLINI SALAD

SANDWICH WRAPS OF ...

A SELECTION OF PLAIN, SUNDRIED TOMATO, SPINACH AND WHOLE WHEAT WRAPS TO INCLUDE...  
CHICKEN CAESAR, ROAST BEEF & BRIE, TURKEY & SWISS,  
BERNARDS INN CHICKEN SALAD, TUNA SALAD  
GRILLED PORTABELLA MUSHROOM, MOZZARELLA AND ROASTED PEPPERS

HOUSE MADE BERNARDS INN POTATO CHIPS

CHEF'S SELECTION OF TWO SEASONAL DESSERTS

\$29.95 PER GUEST

\*\$75.00 SUPPLEMENTAL FEE IF LESS THAN 15 GUESTS

EACH OF THE ABOVE LUNCHEON SELECTIONS INCLUDE COMPLETE BEVERAGE SERVICE:  
ASSORTED SODAS, MINERAL AND SPARKLING WATERS, REGULAR AND DECAFFEINATED COFFEE, TEAS

PRICING DOES NOT INCLUDE CUSTOMARY 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX



## LUNCHEON

### **SPA LUNCHEON BUFFET**

BABY SPINACH SALAD, APPLEWOOD  
SMOKED BACON VINAIGRETTE  
PASTA PRIMAVERA SALAD,  
HARICOT VERT & ENDIVE SALAD,  
LEMON TARRAGON VINAIGRETTE  
COLD POACHED SALMON WITH FRESH DILL SAUCE  
ASSORTED GRILLED VEGETABLES,  
AGED BALSAMIC VINAIGRETTE  
TUNA SALAD  
BERNARDS INN CHICKEN SALAD  
BERNARDS INN SEAFOOD SALAD

ASSORTED SLICED FRUIT  
ANGEL FOOD CAKE AND FRESH BERRIES  
\$34.95 PER GUEST

### **THE BERNARDS INN EXECUTIVE BUFFET**

SOUP DU JOUR  
MIXED FIELD GREENS, AGED BALSAMIC VINAIGRETTE  
RED SKINNED POTATO SALAD, DIJON MAYONNAISE  
MIXED SEASONAL FRUIT SALAD  
TRI-COLOR TORTELLINI SALAD  
APPLE AND FENNEL COLE SLAW

CHILLED PLATTERS OF:  
BEEF TENDERLOIN MEDALLIONS  
WITH HORSERADISH MAYONNAISE  
MARINATED GRILLED CHICKEN BREAST  
WITH PESTO SAUCE  
POACHED ATLANTIC SALMON WITH DILL SAUCE  
BERNARDS INN SEAFOOD SALAD  
SLICED TOMATO, CORNICHONS, BERMUDA ONION  
AND LETTUCES  
ARTISAN BREADS AND ROLLS

ASSORTED FRUIT TARTS AND CHEESECAKE SQUARES  
\$39.95 PER GUEST

### **A TASTE OF LITTLE ITALY**

MIXED FIELD GREENS SALAD  
TRADITIONAL CAESAR SALAD  
PENNE POMODORO

TWO (2) HOT CHAFING DISHES TO INCLUDE...  
CHICKEN PARMESAN, EGGPLANT ROLLATINI  
FLOUNDER FLORENTINE, CHICKEN CACCIATORE

SAUTEED BROCCOLI RABE  
PARMESAN GARLIC BREAD

BUFFET OF ITALIAN SWEETS AND INDIVIDUAL  
TIRAMISU  
\$38.95 PER GUEST

### **A TASTE OF ASIA**

ASSORTED DUMPLINGS, SHAOMAI, POTSTICKERS  
ASSORTED CHILI AND DIPPING SAUCES  
ASSORTED EGG ROLLS AND SPRING ROLLS  
ASIAN CHICKEN AND VEGETABLE SAUTÉ  
SHRIMP TEMPURA  
TRADITIONAL STICKY RICE  
TRADITIONAL FRIED RICE  
FORTUNE COOKIES AND GREEN TEA ICE CREAM  
CHINESE TEA  
\$33.95 PER GUEST

\*\$75.00 SUPPLEMENTAL FEE IF LESS THAN 15 GUESTS

EACH OF THE ABOVE LUNCHEON SELECTIONS INCLUDE COMPLETE BEVERAGE SERVICE:  
ASSORTED SODAS, MINERAL AND SPARKLING WATERS, REGULAR AND DECAFFEINATED COFFEE, TEAS

PRICING DOES NOT INCLUDE CUSTOMARY 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX