



The Conservatory Luncheon

FIRST COURSE (SELECT ONE)

LOBSTER BISQUE
WILD MUSHROOM SOUP
TOMATO BISQUE
POTATO LEEK SOUP
ROASTED BUTTERNUT SQUASH SOUP
(SEASONAL)

SECOND COURSE (SELECT ONE)

MIXED FIELD GREENS
AGED BALSAMIC VINAIGRETTE

WATERCRESS, ENDIVE, RADICCHIO AND PEARS
TOASTED HAZELNUTS, ROQUEFORT, SHERRY WINE VINAIGRETTE

BABY SPINACH SALAD WITH GOAT CHEESE, GOLDEN RAISINS
MAPLE WALNUT DRESSING

VINE RIPENED TOMATOES WITH FRESH MOZZARELLA, BABY ARUGULA, EXTRA VIRGIN OLIVE OIL
(SEASONAL)

ENTRÉE (SELECT TWO)

SCALLOP AND CRABMEAT RAVIOLI, LEMON FINE HERB BEURRE BLANC

PENNE, SEASONAL VEGETABLE, BASIL OLIVE OIL

PAN ROASTED AMISH CHICKEN, THYME JUS

SAUTÉED ATLANTIC SALMON, CHAMPAGNE DILL SAUCE

GRILLED FLAT IRON STEAK, PEPPERCORN-BRANDY SAUCE

PETITE FILET MIGNON, RED WINE & SHALLOT DEMI-GLACE
(\$4.00 ADDITIONAL)

BAKED LOBSTER MACARONI & CHEESE
(\$5.00 ADDITIONAL)

DESSERT TASTING

A SEASONAL DESSERT TASTING
CREATED BY OUR PASTRY CHEF DUANE HENDERSHOT

BEVERAGE SERVICE TO INCLUDE
ASSORTED SODAS AND JUICES, MINERAL WATERS,
BERNARDS INN ICED TEA AND LEMONADE
COMPLETE COFFEE AND TEA SERVICE

\$60.00 PER GUEST
THREE COURSE OPTION: \$50.00 PER GUEST
PLUS 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX
A PRE-COUNT IS DUE 3 DAYS PRIOR TO THE FUNCTION DATE
BARTENDER FEE \$125.00



The Library Luncheon

COCKTAIL RECEPTION

CHILLED HOUSE CHAMPAGNE UPON ARRIVAL
ONE HALF HOUR OF CANAPES AND HORS D'OEUVRE
(SELECT SIX)

FIRST COURSE

(SELECT ONE)

LOBSTER BISQUE
WILD MUSHROOM SOUP
TOMATO BISQUE
POTATO LEEK SOUP
ROASTED BUTTERNUT SQUASH SOUP
(SEASONAL)

SECOND COURSE

(SELECT ONE)

MIXED FIELD GREENS
AGED BALSAMIC VINAIGRETTE

WATERCRESS, ENDIVE, RADICCHIO AND PEARS
TOASTED HAZELNUTS, ROQUEFORT, SHERRY WINE VINAIGRETTE

BABY SPINACH SALAD WITH GOAT CHEESE, GOLDEN RAISINS
MAPLE WALNUT DRESSING

VINE RIPENED TOMATOES WITH FRESH MOZZARELLA, BABY ARUGULA, EXTRA VIRGIN OLIVE OIL
(SEASONAL)

ENTRÉE

(SELECT TWO)

SCALLOP AND CRABMEAT RAVIOLI, LEMON FINE HERB BEURRE BLANC

PENNE, SEASONAL VEGETABLE, BASIL OLIVE OIL

PAN ROASTED AMISH CHICKEN, THYME JUS

SAUTÉED ATLANTIC SALMON, CHAMPAGNE DILL SAUCE

GRILLED FLAT IRON STEAK, PEPPERCORN-BRANDY SAUCE

PETITE FILET MIGNON, RED WINE & SHALLOT DEMI-GLACE
(\$4.00 ADDITIONAL)

BAKED LOBSTER MACARONI & CHEESE
(\$5.00 ADDITIONAL)

DESSERT TASTING

A SEASONAL DESSERT TASTING
CREATED BY OUR PASTRY CHEF DUANE HENDERSHOT

BEVERAGE SERVICE TO INCLUDE ASSORTED SODAS AND JUICES, MINERAL WATERS,
BERNARDS INN ICED TEA AND LEMONADE, COMPLETE COFFEE AND TEA SERVICE

\$68.00 PER GUEST
PLUS 21% SERVICE CHARGE (TAXABLE) AND 7% NJ SALES TAX, BARTENDER FEE \$125.00
A PRE-COUNT IS DUE 3 DAYS PRIOR TO THE FUNCTION DATE



THE BERNARDS INN
EST. 1907

The Conservatory Lunch Buffet

GARDEN VEGETABLE CRUDITÉS TO INCLUDE
BROCCOLI, CARROTS, ASPARAGUS, CELERY STALKS, CAULIFLOWER,
MUSHROOMS, CHERRY TOMATOES
RED AND YELLOW PEPPERS
HOUSE MADE BERNARDS INN RANCH DIP AND SPINACH AND ARTICHOKE
DIP

QUICHE LORRAINE
BROCCOLI AND CHEDDAR QUICHE

TRI-COLOR TORTELLINI SALAD
APPLE AND FENNEL COLE SLAW
BERNARDS INN CHICKEN SALAD
MIXED FIELD GREENS WITH AGED BALSAMIC VINAIGRETTE

CHILLED PLATTERS OF:
MARINATED GRILLED CHICKEN BREAST WITH PESTO SAUCE
POACHED ATLANTIC SALMON WITH DILL SAUCE
CHILLED SLICED BEEF TENDERLOIN
WITH HORSERADISH SAUCE (\$4.00 ADDITIONAL)

ASSORTMENT OF GOURMET ROLLS AND BREADS

CELEBRATION CAKE
CUSTOM DESIGNED BY EXECUTIVE PASTRY CHEF DUANE HENDERSHOT

FRESH FRUIT & BERRY SALAD

BEVERAGE SERVICE TO INCLUDE...
ASSORTED SODAS AND JUICES, MINERAL WATERS, BERNARDS INN ICED TEA
AND LEMONADE
COMPLETE COFFEE AND TEA SERVICE

\$58.00 PER GUEST
21% SERVICE CHARGE & 7% SALES TAX ADDITIONAL