



THE BERNARDS INN
EST. 1907

Luncheon Packages

“CELEBRATING 100 YEARS OF GRACIOUS HOSPITALITY”

*“AT THE BERNARDS INN, IT IS MY MISSION TO CREATE A MEMORY
THAT YOU WILL CHERISH FOREVER. FROM THE HORS D’OEUVRE TO THE PASTRIES
AND EVERYTHING IN BETWEEN ALL OF OUR CUISINE IS UNIQUELY PREPARED
FOR YOU AND YOUR GUESTS.”*

COREY W. HEYER, *EXECUTIVE CHEF*

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

SAUTÉED 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

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

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

**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

SAUTÉED BROCCOLI RABE
PARMESAN GARLIC BREAD

BUFFET OF ITALIAN SWEETS AND INDIVIDUAL TIRAMISU

\$38.95 PER GUEST

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



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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