



THE BERNARDS INN
EST. 1907

The Bernard's Mountain Dinner

THE COCKTAIL HOUR

FOUR HOUR PREMIUM OPEN BAR
ONE HOUR BUTLER PASSED HORS D'OEUVRE

AN ELABORATE ASSORTMENT OF FINE
INTERNATIONAL AND DOMESTIC CHEESES
INCLUDING BRIE, CAMEMBERT, CHEDDAR, GOUDA, MONTRACHET,
SAGA BLUE AND HAVARTI DILL WITH FLATBREADS,
SPECIALTY BISCUITS, BAGUETTES, AND FRESH FRUIT

ROASTED GARLIC HUMMUS, SPINACH ARTICHOKE DIP,
BLACK OLIVE AND PIQUILLO PEPPER TAPENADE WITH
ASSORTED CRISPY CHIPS

JUMBO CHILLED SHRIMP DISPLAY

THE DINNER

HOUSE WINES POURED THROUGHOUT DINNER

FIRST COURSE (SELECT ONE)

LOBSTER RAVIOLI WITH LEMON FINES HERBES BEURRE BLANC
TIAN OF JUMBO LUMP CRABMEAT WITH CORN EMULSION AND BASIL
GARDEN VEGETABLE RISOTTO WITH PARMESAN CRISP AND HERB OIL

SECOND COURSE (SELECT ONE)

MAINE LOBSTER BISQUE
BRIOCHE CROUTONS, FINES HERBES

WILD MUSHROOM SOUP
ASPARAGUS, BLACK TRUFFLED CROUTONS

ROASTED BUTTERNUT SQUASH SOUP
AUSTRIAN PUMPKIN SEEDS, SAGE
(SEASONAL)

THIRD COURSE (SELECT ONE)

BUTTER LETTUCE SALAD
RED RADISH, CRISPY BACON, LEMON TARRAGON VINAIGRETTE

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

BABY SPINACH AND FRISÉE SALAD
DRIED APRICOTS, SPICY CARAMELIZED WALNUTS, FRESH GOAT CHEESE

ENTRÉE (SELECT TWO)

ROASTED CHATEAUBRIAND
MOREL MUSHROOM AND THYME SAUCE

GRIGGSTOWN FARM PHEASANT
APPLE AND MARJORAM JUS

HORSERADISH ENCRUSTED SALMON
PARSLEY AND LEMON PESTO

CRISPY NORTH ATLANTIC HALIBUT
LEMON CAPER SAUCE

ROASTED RACK OF LAMB
ROASTED GARLIC & ROSEMARY JUS
(\$7.00 PER GUEST ADDITIONAL)

OR

DUET PRESENTATION OF

ROASTED CHÂTEAUBRIAND AND SHRIMP WRAPPED SCALLOP

DESSERT TASTING

PRESENTED BY OUR PASTRY CHEF DUANE HENDERSHOT
COFFEE AND TEA SERVICE

\$146.00 PER GUEST

PLUS 21% SERVICE CHARGE AND 7% NEW JERSEY SALES TAX
A PRE-COUNT IS DUE THREE DAYS PRIOR TO THE FUNCTION DATE
GUARANTEED MINIMUMS AND CANCELLATION POLICY WILL APPLY.
\$125.00 BARTENDER FEE