



THE BERNARDS INN
EST. 1907

ENCORE WEDDING CLASSIC RECEPTION

“Celebrating 100 Years of Gracious Hospitality”

“At the Bernards Inn, it is my mission to create a celebration 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*

27 Mine Brook Road, Bernardsville, NJ 07924 908-766-0002

The Cocktail Hour
Upon your arrival at the Bernards Inn,
your guests are warmly greeted with glasses of chilled Champagne

Four Hour Premium Open Bar

House Wines and Champagne*

Premium Liquors to include:

Absolut, Kettle One, Grey Goose Bacardi, Beefeater,
Canadian Club, Crown Royal, Dewar's, Old Grand Dad,
Johnny Walker Red & Black, Jack Daniels, Seagram's 7

Domestic and Imported Beer including:

Sam Adams, Heineken & Amstel Light

Assorted Soft Drinks and Non-alcoholic beverages

**Champagne and Wines may be upgraded upon request*

Butler Passed Hors D'oeuvres
Served on Antique Silver Trays

(Please Select Eight)

Asparagus Parmesan Pastry Rolls
Bacon Wrapped Scallop
Baked Goat Cheese & Sundried Tomato Crostini
Beef Saté, Citrus-Soy Dipping Sauce
Blue Cheese Canapés with Pecans & Grapes
Camembert & Walnut Pastries
Chicken Saté, Pineapple-Coconut Glaze
Cocktail Franks en Croûte
Crab & Asparagus Quiche
Fresh Tomato & Pepper Jack Quesadilla
Gourmet Pizza
Grilled Polenta with Roasted Tomatoes & Shaved Asiago
Grilled Vegetable Potstickers
Grilled Zucchini Canapé with Roasted Pepper Cheese
Gruyere and Bacon Quiche
Lobster Quesadilla
Lobster Salad Canapés
Mozzarella & Plum Tomato Tarts
Mushroom Vol-au-vent
Prosciutto Wrapped Grilled Shrimp
Roasted Tomato & Feta Cheese on Herb Flat Bread
Savory "French Toast" with Bacon, Tomato & Basil
Smoked Salmon Mousse Canapé
Tenderloin of Beef on Herb Toasted Crouton
Tomato Zucchini Tarts
Tuna or Smoked Salmon Tartar on "Bernards Inn" Potato Chip
Tuna Sushi Roll

Jumbo Chilled Shrimp

Unlimited shrimp passed butler style
with a tangy cocktail sauce and lemon



Mediterranean Display

Roasted Garlic Hummus, Spinach Artichoke Dip, Black Olive and Piquillo Pepper Tapenade
served with assorted crispy chips

THE WEDDING DINNER
Champagne Toast
Our House Wines Poured Throughout Dinner

First Course

(Please Select One)

Lobster Bisque

Wild Mushroom Soup

Roasted Butternut Squash Soup

(seasonal)

Second Course

(Please Select One)

Haricot Vert and Endive

lemon tarragon vinaigrette

Watercress, Endive, Radicchio and Pears
toasted hazelnuts, Roquefort, sherry wine vinaigrette

Baby Spinach Salad with Goat Cheese, Golden Raisins

maple walnut dressing

Entrée Course

(Tablesides Selection of Two)

Roasted Châteaubriand

red wine & shallot demi-glaçe

Sautéed Atlantic Salmon

champagne dill sauce

Pan Roasted Amish Chicken

thyme jus

Grilled Swordfish

cucumber & pineapple salsa

Roasted Rack of Lamb

*roasted garlic & rosemary jus
(\$7.00 additional per guest)*

East Coast Halibut

lemon caper sauce

All entrees are served with Chef's signature seasonal presentation of fresh seasonal vegetables and potato or rice

The Wedding Cake

Prepared on-premise by our Pastry Chef Duane Hendershot
A variety of selections and styles custom designed
for your very special occasion.

Assorted Mignardise

Three tiered silver trays filled with miniature
sweet & savory seasonal delights

Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee,
Cappuccino & Espresso upon request and a selection of Fine Teas

\$130.00 Per Guest

*Non-Inclusive of 21% Service Charge (Taxable),
7% New Jersey Sales Tax, & 4% Maitre d' Fee
Our Maitre d' will assist you throughout your affair
to coordinate a flawless event...*



THE BERNARDS INN
EST. 1907

ENCORE WEDDING ELEGANT RECEPTION

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Canadian Club, Crown Royal, Dewar's, Old Grand Dad,
Johnny Walker Red & Black, Jack Daniels, Seagram's 7

Domestic and Imported Beer including:

Sam Adams, Heineken & Amstel Light

Assorted Soft Drinks and Non-alcoholic beverages

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Butler Passed Hors D'oeuvres
Served on Antique Silver Trays

(Please Select Eight)

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Bacon Wrapped Scallop
Baked Goat Cheese & Sundried Tomato Crostini
Beef Saté, Citrus-Soy Dipping Sauce
Blue Cheese Canapés with Pecans & Grapes
Camembert & Walnut Pastries
Chicken Saté, Pineapple-Coconut Glaze
Cocktail Franks en Croûte
Crab & Asparagus Quiche
Fresh Tomato & Pepper Jack Quesadilla
Gourmet Pizza
Grilled Polenta with Roasted Tomatoes & Shaved Asiago
Grilled Vegetable Potstickers
Grilled Zucchini Canapé with Roasted Pepper Cheese
Gruyere and Bacon Quiche
Lobster Quesadilla
Lobster Salad Canapés
Mozzarella & Plum Tomato Tarts
Mushroom Vol-au-vent
Prosciutto Wrapped Grilled Shrimp
Roasted Tomato & Feta Cheese on Herb Flat Bread
Savory "French Toast" with Bacon, Tomato & Basil
Smoked Salmon Mousse Canapé
Tenderloin of Beef on Herb Toasted Crouton
Tomato Zucchini Tarts
Tuna or Smoked Salmon Tartar on "Bernards Inn" Potato Chip
Tuna Sushi Roll

**An Elaborate Assortment of Fine
International and Domestic Cheeses**

Including Brie, Camembert, Cheddar, Gouda, Montrachet,
Port-Salut, Saga Blue and Havarti with flatbreads,
specialty biscuits, baguettes, and fresh fruit



Jumbo Chilled Shrimp

Unlimited shrimp passed butler style
with a tangy cocktail sauce and lemon



Mediterranean Display

Roasted Garlic Hummus, Spinach Artichoke Dip, Black Olive and Piquillo Pepper Tapenade
served with assorted crispy chips

THE WEDDING DINNER
Champagne Toast
Our House Wines Poured Throughout Dinner

First Course

(Please Select One)

Lobster Ravioli with Lemon Fines Herbes Beurre Blanc
Jumbo Lump Crabcake, Snow Pea Sprouts
Wild Mushroom in Puff Pastry with a Cépe Mushroom Sauce

Second Course

(Please Select One)

Lobster Bisque
Wild Mushroom Soup
Roasted Butternut Squash Soup
(seasonal)

Third Course

(Please Select One)

Haricot Vert and Endive
lemon tarragon vinaigrette

Watercress, Endive, Radicchio and Pears
toasted hazelnuts, Roquefort, sherry wine vinaigrette

Baby Spinach Salad with Goat Cheese, Golden Raisins
maple walnut dressing

Entrée Course

(Tablesides Selection of Two)

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red wine & shallot demi-glaçé

Sautéed Atlantic Salmon

champagne dill sauce

Pan Roasted Amish Chicken

thyme jus

Grilled Swordfish

cucumber & pineapple salsa

Roasted Rack of Lamb

roasted garlic & rosemary jus

(\$7.00 additional per guest)

East Coast Halibut

lemon caper sauce

Or

A Duet Presentation of

Shrimp Wrapped Scallop and Roasted Châteaubriand

All entrees are served with Chef's signature seasonal presentation of fresh seasonal vegetables and potato or rice

The Wedding Cake

Prepared on-premise by our Pastry Chef Duane Hendershot

A variety of selections and styles custom designed
for your very special occasion.

Assorted Mignardise

Three tiered silver trays filled with miniature
sweet & savory seasonal delights

Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee,
Cappuccino & Espresso upon request and a selection of Fine Teas

\$155.00 Per Guest

Non-Inclusive of 21% Service Charge (Taxable),

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