



THE
BERNARDS
INN

MICRO WEDDING PACKAGES

(50 or fewer guests)



Sales & Catering
908-766-1313

27 Mine Brook Road
Bernardsville, NJ 07924

FOUR COURSE DINNER

FIRST COURSE

(SELECT ONE)

Lobster Bisque Brioche crouton, fine herbs
Chilled Tomato Gazpacho Crispy tortilla, cucumber-cilantro relish
Wild Mushroom Soup Chestnuts, truffle emulsion
Butternut Squash Soup Brussel leaves, rosemary, gingersnap crumble

SECOND COURSE

(SELECT ONE)

Caesar Salad Garlic croutons, shaved parmesan cheese
Roasted Beets Arugula, charred orange vinaigrette and goat cheese, candied hazelnuts
Chopped Super Greens Quinoa, sultanas, parmesan, roasted lemon and crunchy radish
Wedged Little Gem Crispy bacon, pickled shallots, tarragon and a buttermilk dressing

ENTREE COURSE

(SELECT TWO)

Filet Mignon Horseradish whipped potatoes, asparagus, red wine demi-glace
Griggstown Chicken Apple chutney, Cipollini onions, parsnips, chicken jus
Slow Roasted Salmon Parsnip creamed spinach, meyer lemon butter, parsley potato
Kale and Ricotta Ravioli Sweet Italian sausage, roasted fennel, fresh pressed tomato sauce

DESSERT

Seasonal Dessert
Presented by our Pastry Chef
Coffee & Tea Included
(Excludes Cappuccino & Espressos)

\$85.00 PER GUEST

21% Service Fee Added to Bill, as well as 6.625% NJ Tax
All Beverages to be charged on consumption
+ \$150.00 Bartender Fee

3 COURSE OPTION- \$75.00 PER GUEST

You may select a First or Second Course

SOCIAL PLATED DINNER EXPERIENCES

GRAND EXPERIENCE **\$99 PER GUEST**

COCKTAIL HOUR

*One hour of 6 Hand Passed Hors D'oeuvres
(3 Hot, 3 Cold)
One Hour Premium Open Bar
followed by Consumption*

SEATED DINNER

FIRST COURSE

(Choice of a soup or a salad)

SECOND COURSE

(Choice of a pasta dish)

ENTRÉE

(Choice of 2)

DESSERT

Seasonal Dessert

Complete Coffee & Tea Service Included

SUPREME EXPERIENCE **\$135 PER GUEST**

COCKTAIL HOUR

*One hour of 8 Hand Passed Hors D'oeuvres
(4 Hot, 4 Cold)
Two Hour Premium Open Bar
followed by consumption*

SEATED DINNER

FIRST COURSE

(Choice of a soup or a salad)

SECOND COURSE

(Choice of a pasta dish)

ENTRÉE

(Choice of 2)

DESSERT

Seasonal Dessert

Complete Coffee & Tea Service Included

ULTIMATE EXPERIENCE **\$150 PER GUEST**

COCKTAIL HOUR

*One hour of 10 Hand Passed Hors D'oeuvres
(5 Hot, 5 Cold)
Four Hour Premium Open Bar*

SEATED DINNER

FIRST COURSE

(Choice of a soup or a salad)

SECOND COURSE

(Choice of a pasta dish)

ENTRÉE

(Choice of 2)

DESSERT

Seasonal Dessert

Complete Coffee & Tea Service Included

+\$150.00 Bartender Fee

21% Service Fee Added to Bill, as well as 6.625% NJ Tax

COCKTAIL HOUR

PREMIUM CONSUMPTION BAR

Premium Liquors to include:

Titos, Absolut, Kettle One, Stoli

Bacardi, Captain Morgan

Tanqueray, Hendricks, Bombay Sapphire

Jack Daniels, Crown Royal, Johnny Walker Red & Black, Makers Mark

Dewar's, Chivas Regal

Patron, Jose Cuervo

DOMESTIC AND IMPORTED BEER INCLUDING:

Budweiser, Coors Lite,

Stella, Heineken, Amstel Light

Assorted Soft Drinks and Non-alcoholic beverages

**Champagne and Wines may be upgraded upon request*

HAND PASSED HORS D'OEUVRES

HOT SELECTIONS

-Seasonal Risotto

- Baked asparagus puffs with black truffle hollandaise*
 - Vegetable pakora with mint yogurt sauce*
 - Papas bravas with chorizo and smoked paprika*
 - Warm grilled vegetable tart with sauce choron*
 - Tempura shitake mushrooms with bonito ponzu*
 - Spinach gruyere gougeres with tomato butter*
 - Edamame dumpling with chili aioli*
 - Franks en croute with red pepper ketchup*
 - Warm crab toast with lemon caper butter*
 - Duck confit with scallion pancake and hoisin*
 - Kung pao bacon with roasted peanuts*
 - Vegetable Spring Rolls with Sweet & Spicy Sauce*
 - Lil big burgers with special sauce & white cheddar cheese*
 - Meatball sliders with fontina fondue*
 - Mini jumbo lump crab cakes with sauce dijonnaise*
 - Bacon wrapped dates with blue cheese*
 - Chicken satay (Chef's Creation)*
 - Parmesan flatbread with arugula, truffle and prosciutto*
 - Oyster Rockefeller (Supplementary fee \$4)*
- *with Grand & Supreme experiences**

COLD SELECTIONS

-Seasonal soup shooter

- Tomato bruschetta with goat cheese and balsamic*
 - Ricotta crostini with truffle honey & crushed hazelnuts*
 - Watermelon skewers with grapes, feta and pistachios*
 - Pesto orzo salad with toasted almonds and artichokes*
 - Roasted beet tartar with puffed rice*
 - Deviled eggs with black truffle and chives*
 - Mini BLT on toasted brioche with garlic aioli*
 - Onion tart with foie gras mousse and preserved fruit*
 - Smoked salmon with everything bagel and capers*
 - Spicy tuna tartar cone with sesame scallions*
 - Beef tartar with black truffle on a potato crisp*
 - Chilled shrimp with basil cocktail sauce*
 - Scallop ceviche with lavender, lime and lychee*
 - Chilled crab with ginger, avocado and green melon*
 - Curried chicken salad with endive, raisins and tarragon*
 - Chilled oyster on the half shell with mignonette (supplementary fee \$4)*
- *with Grand & Supreme experiences**

FIRST COURSE

SALAD SELECTIONS

- Caesar Salad* Garlic croutons, shaved parmesan cheese
- Green Market Salad* Local seasonal vegetables, fennel vinaigrette and fresh chives
- Roasted Beets* Arugula, charred orange vinaigrette and goat cheese, candied hazelnut
- Cucumber Salad* Romaine lettuce, shaved red onion, feta cheese, tomatoes & oregano dressing
- Vine Ripened Tomato Salad* Arugula, mozzarella, basil and black olive balsamic
- Wedged Little Gem* Crispy bacon, pickled shallots, tarragon and a buttermilk dressing
- Chopped Super Greens* Quinoa, sultanas, parmesan, roasted lemon and crunchy radish
- Beef Tomato* Red onion, blue cheese, bacon and spicy oregano dressing

SOUP SELECTIONS

- Seasonal Soup (Chefs choice)*
- Lobster Bisque* Brioche crouton, fine herbs
- Fresh Corn Soup* Roasted corn, truffle essence
- Chilled Tomato Gazpacho* Crispy tortilla, cucumber-cilantro relish
- Wild Mushroom Soup* Chestnuts, truffle emulsion
- Butternut Squash Soup* Brussel leaves, rosemary, gingersnap crumble
- Roasted Carrot Soup* Ginger crème fraiche, snipped chives
- Creamy Roasted Chicken Soup* Puffed wild rice, sage crouton

\$8.00 extra per person to add a salad or soup

SECOND COURSE

PASTA SELECTIONS

- Russet Potato Gnocchi* Maitake mushrooms, white truffle, parmesan and peas
- Seasonal Risotto* Chef's preparation
- Ricotta Cavatelli* Fresh tomato sauce, basil oil, pecorino cheese (Add Lobster \$7 per person)
- Orecchiette Pasta* Broccoli rabe, Calabrian chili, pancetta
- Butternut Squash Ravioli* Sage beurre fondue, pecorino cheese and pumpkin seeds

ULTIMATE EXPERIENCE CHOICES

(Supplemental Fees for Grand & Supreme Experiences)

- Warm Asparagus and Hollandaise* Avocado, butter lettuce, black truffle vinaigrette
- Tuna Nicoise* Fingerling potato, soft boiled egg, pimienta aioli
- Lobster Cavatelli* Fresh lobster, tomato-lobster sauce, pea tendrils
- Spinach and Ricotta Ravioli* Kale crisp, blistered tomato, sage beurre fondue
- Potato Gnocchi* Brussel sprout leaves, mushrooms, white truffle cream

ENTREE COURSE

- Filet Mignon* Horseradish whipped potatoes, asparagus, red wine demi-glace
- Black Angus Filet* Mushroom duxelle, truffle potatoes, sautéed spinach, madeira jus
- Chateaubriand* Pee wee potatoes, baby carrots, sauce bordelaise
- Free Range Chicken* Hickory lentils, sweet potato mash, roasted corn and scallion relish
- Griggstown Chicken* Apple chutney, Cipollini onions, parsnips, chicken jus
- Berkshire Pork Chop* Caramelized Romanesco, pineapple chutney, curried basmati rice
- Roasted Rack of Lamb (\$10 per person)* Preserved lemon cous cous, toasted almonds, asparagus
- Lamb Osso Bucco* Tomato-saffron risotto, citrus gremolata, roasted shallots
- Juniper Crusted Venison* Red cabbage, lingonberry jus, creamy chestnut spätzle
- Slow Roasted Salmon* Parsnip creamed spinach, meyer lemon butter, parsley potato
- Chilean Sea Bass (\$10 per person)* Gingered rice, bok choy, shitake mushrooms, miso glaze
- Sesame Ahi Tuna* Napa cabbage, ginger basmati rice, soy aioli
- Peppered Swordfish* Stewed lentils, tomato chutney, lemon tahini sauce
- Orecchiette Vegetable Bolognese (V)* Roasted tomatoes, sun chokes, fresh chives and lemon
- Kale and Ricotta Ravioli* Sweet Italian sausage, roasted fennel, fresh pressed tomato sauce
- Roasted Cauliflower (V, GF)* Golden Raisin relish, charred onion emulsion & savory spinach
- Chef's Seasonal Vegetable Risotto (GF)*

Add a third entrée option for \$15.00 per person

THE DESSERT

SEASONAL DESSERT

Presented by our Pastry Chef

COMPLETE COFFEE & TEA SERVICE

*Freshly Brewed Regular and Decaffeinated Coffee, and a selection of Fine Teas
(Excludes Cappuccino & Espressos)*

\$5.00 per person supplemental fee for outside cakes or desserts

INCLUDED IN ALL MICRO WEDDING PACKAGES

Our In-house Maître D', To Host Your Affair

Oval Tables

House Table Linens Ivory Imperial Stripe

Ivory Napkin

upgrades available for additional cost

Votive Candles

Selection of custom

Menus for Each Place Setting

Gold or Mahogany Chiavari Chairs

with Ivory Cushion

Gold or Silver Chargers

upgrades available for additional cost

SITE FEES

Wedding Reception- \$650.00

(Silver Vault/ Wine Pantry or Fenwick B)

Wedding Reception with Ceremony on Site - \$1500.00

(Fenwick A – includes choice of Gold or Mahogany Chiavari Chairs)
