



THE  
BERNARDS  
INN

# ALA CARTE MENU



\*During this unusual time, pricing may vary, sometimes significantly, to ensure our customers the same quality of food and level of service and expectation. Without the ability to the future, we ask for your consideration while we navigate this turbulent time in the food and hospitality industry.

Thank you, Management Staff, The Bernards Inn.

Sales & Catering  
908-766-1313

27 Mine Brook Road  
Bernardsville, NJ 07924

# PREMIUM CONSUMPTION BAR

+\$150 Bartender Fee

*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*

## **BANQUET HOUSE WINES**

*\*Champagne and Wines may be upgraded upon request*

### **HOUSE RED WINES:**

*Canyon Road Cabernet, Canyon Road Merlot, Mark West Pinot Noir*

### **HOUSE WHITE WINES:**

*Canyon Road Sauvignon Blanc, Toasted Head Chardonnay, Ca Donini Pinot Grigio,*

*Carl Graff Riesling*

*House Champagne: Prosecco, Mionetto Brut, NV*

## **CORDIAL SERVICE**

*Cordials including Amaretto, Anisette,*

*Baileys, B&B, Drambuie, Frangelico,*

*Grand Marnier, Kahlua, Liquor 43, Sambuca Romano*

**\$15.00 PER GUEST**

# 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 crouete with red pepper ketchup*
- 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*
- Bacon wrapped dates with blue cheese*
- Chicken satay (Chef's Creation)*
- Parmesan flatbread with arugula, truffle and prosciutto*
- Oyster Rockefeller (Supplementary fee \$4)*

## **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*
- Curried chicken salad with endive, raisins and tarragon*
- Chilled oyster on the half shell  
with mignonette (supplementary fee \$4)*

**ONE HALF HOUR WITH A SELECTION OF 6 ITEMS- \$15.00 PER GUEST**  
**ONE HALF HOUR WITH A SELECTION OF 8 ITEMS- \$18.00 PER GUEST**

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**ONE HOUR WITH A SELECTION OF 6 ITEMS- \$24.00 PER GUEST**  
**ONE HOUR WITH A SELECTION OF 8 ITEMS- \$28.00 PER GUEST**

# COCKTAIL DISPLAY STATIONS

## **CHEESE DISPLAY**

*International & Domestic Cheese Display  
Fresh Cut Vegetable Crudités with an Herb & Onion Dip  
Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch  
Classic Hummus with Baked Pita Chips  
Spinach and Artichoke Dip  
Assorted Olives*

**\$10.00 PER GUEST, PER HOUR**

## **NEW YORK STEAKHOUSE STATION**

*Garlic Rubbed Prime Rib Eye of Beef  
Choice of two sides...  
Creamed Spinach, Caramelized Onions,  
Potato Puree, Sautéed Mushrooms,  
Sauce Bordelaise and Sauce Béarnaise*

**\$25.00 PER GUEST, PER HOUR  
+\$150 Chef Attendant Fee**

## **A TASTE OF ITALY**

*Eggplant Rollatini with Ricotta Cheese & Tomato  
Sauce  
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven  
Roasted Tomatoes, and Basil  
Grilled Portobello Mushrooms with Rosemary Oil  
Vine Ripened Tomatoes with Buffalo Mozzarella,  
Extra Virgin Olive Oil, and Basil*

**\$18.00 PER GUEST, PER HOUR**

## **AMERICAN CLASSICS**

*Spicy Barbeque Chicken Wings  
Vermont White Cheddar Macaroni & Cheese  
Black Angus Slider Bar with All the Fixings  
French Fries and Onion Rings*

**\$20.00 PER GUEST, PER HOUR**

## **CREPE STATION**

*Seafood, Chicken & Mushroom Crêpes  
Spinach Salad  
Assorted Sauces*

**\$15.00 PER GUEST, PER HOUR**

## **SOUTH OF THE BORDER**

*Quesadilla's Choice of one...  
Chicken, Shrimp or Vegetables  
Pork Carnitas Tacos with Onion, Cilantro & Lime  
Chips with Salsa and Guacamole  
Watermelon Salad with Lime Dressing*

**\$20.00 PER GUEST, PER HOUR**

## **THE MEDITERRANEAN**

*Display of Hummus, Marinated Olive, & Artichokes  
With Flatbreads for dipping  
Greek Romaine Salad  
Crispy Potatoes with lemon pepperoncini peppers  
Grilled Chicken kebobs with cucumber yogurt*

**\$16.00 PER GUEST, PER HOUR**

## **MEATBALL BAR**

*Beef & Turkey Meatballs  
Marinara Sauce  
Alfredo Sauce  
Roasted Peppers  
Garlic Bread*

**\$15.00 PER GUEST, PER HOUR**

## **STREETS OF PARIS**

*Seafood, Chicken, and Mushroom Crêpes  
Baked Brie with Almonds and Toasted Baguettes  
Miniature Onion Soup Boulés  
Saucisson, Garlic Sausage, and Pates with Whole Grain  
Mustard and Gherkins*

**\$22.00 PER GUEST, PER HOUR**

### **PASTA STATION**

#### *Choice of two...*

- Penne Pasta with Sundried Tomatoes, Prosciutto, Peas, Light Asiago Cheese
- Bowtie Pasta with Shrimp, Asparagus & Saffron Orecchiette & amatriciana
- Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
- Penne with Seasonal Vegetables, Basil & Lemon Beurre Blanc
- Penne Vodka, Pancetta, Caramelized Onions and Green Peas

**\$18.00 PER GUEST, PER HOUR**

### **FULTON FISH MARKET**

- Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel*
- Clams with Lemon, White Wine & Herbs*
- Mussels with Coconut, Curry & Lime*
- Shrimp fried diablo with broccoli rabe*

**\$20.00 PER GUEST, PER HOUR**

### **THE CARVERY TABLE**

*All Freshly Roasted and Hand Carved by our Chef – Choice of one meat...*

- Whole Grain Mustard Glazed Country Ham with Apple & Currant Chutney
- Herb Roasted Turkey with Cranberry-Orange Relish & Sage Gravy
- Marinated Loin of Pork with Apricots, Thyme & Apples
- Prime Rib with Caramelized Onions, Rubbed with Crushed Garlic  
To be served with Rolls

**\$25.00 PER GUEST, PER HOUR**

**+\$150 Chef Attendant Fee**

**\*\$15.00 per guest, per hour for additional meat choice\***

### **RISOTTO BAR**

#### *Choice of one...*

*Tomato with Fresh Herbs, Bacon, Asparagus, Parmesan cheese, Fresh Mozzarella, Pearls Onions & Fresh Tomatoes (Cut)*

OR

*Parmesan with Wild Mushroom, Maitake Mushroom, Peas, Fava Beans, Tomatoes, Fresh Herbs and Onions*

OR

*Mushroom with Roasted Shallots, Braised Short Ribs, Pecorino Cheese, Pancetta, Cheese & Chives*

**\$18.00 PER GUEST, PER HOUR**

# COCKTAIL DISPLAY STATION

## UPGRADES

### **BUILD YOUR OWN AMERICAN RAW BAR**

*Iced Jumbo Shrimp, Seasonal Oysters, Little Neck Clams,  
Snow Crab Claws  
Whole Cracked Lobster  
Red King Crab Legs  
Tuna or Salmon Sashimi  
Spicy Cocktail Sauce, Freshly Grated Horseradish,  
Mignonette Sauce and Fresh Lemon*

*Priced Accordingly*

### **A TASTE OF JAPAN**

#### *Sushi Presentation*

*Dressed in traditional Japanese attire a sushi chef and assistant will prepare...*

*An Elaborate Sushi and Sashimi Display  
Tuna Maguro, Yellow Tail, Shrimp, Fluke, Smoked Salmon, Eel  
Tuna Roll, California Roll, Cucumber Roll  
Wasabi Sauce, Soy Sauce, Pickled Ginger*

**\$25.00 PER GUEST**

***Plus Chef Attendant (2 needed)- \$250.00 Each***



THE  
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INN

Ala Carte Desserts  
&  
DESSERT  
ENHANCEMENTS



# ALA CARTE DESSERT

*\*\$5.00 Supplemental Fee for outside Cakes / Desserts\**

## CHOICE OF SPECIALTY CAKE OR CUPCAKES

*Prepared on-premise by our Executive Pastry Chef  
A variety of selections and styles custom designed  
For your special occasion or designs available upon request.*

**\$6.00 PER GUEST**

## SPECIALTY CAKE

### **Choice of Cake Covering...**

*Vanilla or Chocolate Butter Cream, Fondant, Cream Cheese, Chocolate Glaze, Chocolate Ganache*

### **Choice of Cake Flavor...**

*Vanilla, Chocolate Blackout, Hazelnut, Red Velvet, Lemon, Carrot, Coconut*

### **Choice of Cake Filling...**

*Vanilla or Chocolate Mousse, Diplomat Cream, Lemon Curd, Chantilly Cream, Cream Cheese, Cannoli Cream, Pastry Cream, Coconut Cream, Custom Fruit Curd (Coffee, Carmel, Candy etc.)  
Fresh Berries (Blackberry, Raspberry, Blueberry, Strawberry)*

**PRICED ACCORDINGLY**

## COFFEE & TEA SERVICE

*Freshly Brewed Regular and Decaffeinated Coffee and a selection of Fine Teas*

**\$3.00 PER GUEST**

## COFFEE TO GO

*After dancing the night away order a steaming cup of signature Bernards Inn Coffee to cap off the evening. Accompanied with a freshly baked Chocolate Chip Cookie!*

**\$4.00 PER GUEST**

## CORDIAL SERVICE

*Cordials including Amaretto, Anisette,  
Baileys, B&B, Drambuie, Frangelico,  
Grand Marnier, Kahlua, Liquor 43, Sambuca Romano*

**\$15.00 PER GUEST**



# DESSERT DISPLAY STATIONS

## CUPCAKE BAR

*Sweet and Simple Cupcakes to Celebrate the Occasion*

*Selection of Five Flavors and Fillings*

*Chocolate Blackout, Carrot, Strawberry Shortcake, Peanut Butter, White Chocolate,  
Candy Confetti, Red Velvet, Caramel, Raspberry, Coconut*

**\$12.00 PER GUEST**

## COOKIES AND BROWNIES

*Warm Chocolate Chip Cookies and*

*Your choice of Traditional Chocolate Brownies or Blondies*

*Served with Milk*

**\$6.00 PER GUEST**

## MINI MILK SHAKES, ICE CREAM SUNDAES AND ICE CREAM SANDWICHES

*Butler Passed Mini Vanilla and Chocolate Milk Shakes,*

*Miniature Ice Cream Sundaes and Ice Cream Sandwiches*

**\$12.00 PER GUEST**

## WARM DONUT STATION

*Fresh baked & ready for your guests to enjoy!*

*Your guests select from a variety of toppings to finish off their mini donut creation.*

**\$8.00 PER GUEST**

**\*30 Guest Minimum\***

## DESSERT SHOOTERS

*Chocolate Mousse, Strawberry Shortcake, Caramel Apple*

*& Seasonal Selection*

*(Pumpkin Pie for Fall, Gingerbread for Winter, Lemon Meringue for Spring and S'mores for Summer)*

**\$10.00 PER GUEST**

### **ASSORTED MACARONS**

*Choice of 3 Macaron Flavors...*

*Traditional, Chocolate with Chocolate Ganache, Strawberries & Cream, Lemon, Lavender Coconut, Salted Caramel, Cookies & Cream, Toasted Marshmallow, Chocolate Caramel, Red Velvet, Coffee & Baileys, Cake Batter and Mint / Mint Chocolate Chip.*

**\$10.00 PER GUEST FOR 3**

**\$15.00 PER GUEST FOR 5**

### **HOT COCOA BAR**

*Bernards Hot Chocolate served with a variety of accompaniments to include...*

*Mini Marshmallows, Peppermint Sticks, Whipped Cream, Caramels,  
Chocolate Dipped Pretzel Rods*

**\$7.00 PER GUEST**

**\$10.00 PER GUEST TO ADD A LIQUEUR**

### **WAFFLE STATION**

*\*Chef Attendant Fee of \$150 Applies\**

*A Uniformed Chef Will Prepare Waffles to order with . . .*

*Vanilla Ice Cream*

*Sliced Berries, Whipped Cream, Raspberry Coulis*

*Warm Vermont Maple Syrup*

**\$10.00 PER GUEST**

### **OLD FASHIONED ICE CREAM SUNDAE BAR**

*\*Chef Attendant Fee of \$150 Applies\**

*Vanilla and Chocolate Ice Cream*

*Chocolate Sauce, Butterscotch Sauce, Whipped Cream, Maraschino Cherries*

*Choice of Four Toppings...*

*Rainbow or Chocolate Sprinkles, M&M's,*

*Reese's Peanut Butter Cups, Gummy Bears*

**\$12.00 PER GUEST**