



THE
BERNARDS
INN

SOCIAL BRUNCH & LUNCH



*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

FENWICK BRUNCH BUFFET

**UPON ARRIVAL, GUESTS ARE WARMLY
GREETED WITH BUTLER PASSED
SPARKLING ORANGE JUICE**

*Sliced Seasonal Fresh Fruit & Berries
Individual Yogurt Parfaits
with Fresh Fruit & Granola
Assorted Croissants, Pastries and Miniature Muffins
Jams & Jellies*

FROM SILVER CHAFING DISHES . . .

*-Parmesan Crusted Chicken, Over Artichokes
& Sun-Dried Tomatoes
-Penne with Seasonal Vegetables & Basil Olive Oil
-Creamed Scrambled Eggs with Fine Herbs
-Thick Applewood Smoked Bacon
-German Breakfast Sausage
-Seasoned Breakfast Potatoes*

QUICHE- SELECT ONE

*-Quiche Lorraine
-Broccoli & Cheddar
-Asparagus & Mushroom*

CHOICE OF ONE...

*-Old Fashioned Stuffed French Toast
-OR-
-Miniature Pancakes*

*Both are served with Warm Vermont Maple Syrup
& Seasonal Fruit Compote*

BEVERAGE SERVICE TO INCLUDE...

*Assorted Sodas and Juices, Mineral Waters,
Bernards Inn Iced Tea and Lemonade
Complete Coffee and Tea Service*

\$65.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

BERNARDS MOUNTAIN BRUNCH

SOMERSET MORNING BUFFET

*Elegantly Arranged Buffet Presentation to Include...
Baskets of Warmed Croissants, Freshly Baked Muffins,
Pastries, Danish and Breakfast Breads*

SALAD BUFFET

*Baby Spinach Salad
Bernards Inn Chicken Salad
Tri-Color Tortellini Salad*

OMELET STATION

A Uniformed Chef to Prepare

(\$150 Chef Attendant Fee Applies)

Omelets with a variety of fillings to include...

*Honey Baked Virginia Ham, Smoked Bacon,
Montrachet, Gruyere, Cheddar or Brie Cheeses
Fresh Tomatoes, Bell Peppers, Mushrooms,
Scallions, Asparagus, and Broccoli*

*Bernards Inn Breakfast Potatoes
Crispy Bacon and Link Sausage
Buttermilk Pancakes with Warm Maple Syrup*

CARVING STATION- SELECT ONE

(\$150 Chef Attendant Fee Applies)

A Uniformed Chef to Carve...

*-Sliced Ham with Honey Mustard
-Sausage and Biscuits with Gravy
-Short Rib Hash*

DESSERT- SELECT ONE

*-Trio Selection of assorted desserts
-Seasonal Bread Pudding
-Chocolate Mousse*

BEVERAGE SERVICE TO INCLUDE...

*Assorted Sodas and Juices, Mineral Waters,
Bernards Inn Iced Tea and Lemonade
Complete Coffee and Tea Service*

\$90.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

SPA LUNCHEON BUFFET

*-Baby Spinach Salad, Orange Supremes,
Sliced Mushrooms, Orange Ginger Vinaigrette
-Haricot Vert & Endive Salad,
Lemon Tarragon Vinaigrette
-Assorted Grilled Vegetables, Aged Balsamic
Vinaigrette*

CHOICE OF 3...

*-Poached Atlantic Salmon
with Fresh Dill Sauce*

*-Marinated Grilled Chicken Breast
with Pesto Sauce*

-Asian Tuna Salad

-Bernards Inn Chicken Salad

-Bernards Inn Seafood Salad

*Sliced Tomato, Cornichons, Bermuda Onion
and Lettuces*

Artisan Breads and Rolls

DESSERT

Assorted Sliced Fruit

Angel Food Cake and Fresh Berries

BEVERAGE SERVICE TO INCLUDE...

*Iced Teas, Lemonade, Assorted Sodas, Mineral &
Sparkling Waters, Regular & Decaffeinated Coffee, Teas*

\$55.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

A TASTE OF ITALY

SELECT TWO SALADS...

-Arugula Salad

Shaved Fennel, Orange Segments, Sherry Wine Vinaigrette

-Caesar Salad

Hearts of Romaine, Brioche Croutons, Parmesan Reggiano

*-Vine Ripened Tomatoes with Buffalo Mozzarella,
Extra Virgin Olive Oil (Seasonal)*

HOT CHAFING DISH ITEMS- SELECT TWO...

-Chicken Parmesan

-Chicken Marsala

-Chicken Piccata

-Eggplant Rollatini

-Russet Potato Gnocchi

*Forest Mushrooms, Brussels Sprout Leaves, Parsley and
White Truffle Cream*

-Penne Ala Vodka

*-Rigatoni Pasta with Italian Sausage,
Oven Roasted Tomatoes, Basil*

-Creamy Risotto with Parsley and Parmesan

Sautéed Broccoli Rabe

Parmesan Garlic Bread

DESSERT

Pastry Chef's Selection of seasonal Dessert

BEVERAGE SERVICE TO INCLUDE...

*Iced Teas, Lemonade, Assorted Sodas, Mineral & Sparkling
Waters, Regular & Decaffeinated Coffee, Teas*

\$50.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

FENWICK A BUFFET

CHOICE OF (2) SALADS...

-Mixed Field Greens

*Aged Vermont Cheddar, Dried Cranberries,
Candied Walnuts, Apple Cider Vinaigrette*

-Watercress & Endive Salad

*Green Apple, Roquefort Cheese, Crispy Shallots, Sherry
Wine Vinaigrette*

-Caesar Salad

Caesar Dressing, Croutons, Parmesan Cheese

-Tri-Color Tortellini Salad

-Apple and Fennel Cole Slaw

HOT CHAFING DISH ITEMS- SELECT TWO...

*-Sautéed Atlantic Salmon
over Toasted Cous Cous*

*-Boneless Breast of Chicken
over Wild Rice*

*-Tender Beef Tips
over Whipped Potato*

*-Penne with Seasonal Vegetables
and Basil Olive Oil*

-Penne Vodka

*Pancetta, Caramelized Onions
and Green Peas*

*-Parmesan Crusted Chicken
Over Artichokes and Sun-Dried Tomatoes*

Assorted Rolls and Butter

DESSERT- SELECT ONE

-A Trio Selection of assorted desserts

-Seasonal Bread Pudding

-Chocolate Mousse

BEVERAGE SERVICE TO INCLUDE...

*Iced Teas, Lemonade, Assorted Sodas, Mineral &
Sparkling Waters, Regular & Decaffeinated Coffee, Teas*

\$60.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

ALL AMERICAN FAVORITES

SALAD DISPLAY

-Chopped Salad

*Iceberg Lettuce, Crisp Applewood Bacon,
Blue Cheese, Red Onion,*

*-Cucumber, Vine Ripe Tomatoes, Scallions,
Balsamic Vinaigrette Dressing*

-Hot Turkey Sandwiches

with Traditional Gravy Cranberry Orange Relish

-Vermont White Cheddar

Macaroni & Cheese

-Black Angus Slider Bar

with All the Fixings

-French Fries and Onion Rings

-Miniature Kobe Beef Hot Dogs

DESSERT

Chef's Trio of assorted desserts

Presented By Pastry Chef

BEVERAGE SERVICE TO INCLUDE...

*Iced Teas, Lemonade, Assorted Sodas, Mineral &
Sparkling Waters, Regular & Decaffeinated Coffee,
Teas*

\$50.00 PER GUEST

*21% service fee added to bill as well as 6.625% NJ tax
Bar on Consumption with a \$150.00 Bartender Fee*

AN AFTERNOON TEA BUFFET

Sliced seasonal Fresh Fruits and Berries

*A selection of international and domestic cheeses
with flatbreads, baguettes, seasonal berries, dried fruits and nuts*

-Smoked Salmon

with baby sprouts, maille dijon and pure honey

TRAYS OF ASSORTED FINGER SANDWICHES TO INCLUDE...

-Smoked Salmon

with baby sprouts, maille dijon and pure honey

-Bernards Inn chicken salad

-Cucumber with sun-dried tomato hummus

-Oven roasted turkey with thinly sliced muenster

-Traditional watercress with crème fraiche

Mixed organic baby greens

with pears, candied pecans, blue cheese and sherry wine vinaigrette

DESSERT

On each table, a gold pedestal of...

Miniature pastries and chocolate dipped strawberries

Beverage Service to Include...

*Iced Teas, Lemonade, Assorted Sodas, Mineral & Sparkling Waters,
Regular & Decaffeinated Coffee, Teas*

\$50.00 PER GUEST

21% service fee added to bill as well as 6.625% NJ tax

Bar on Consumption with a \$150.00 Bartender Fee

BRUNCH/LUNCH DISPLAY STATIONS

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

OMELLETTE STATION

*A Uniformed chef will prepare
Omellettes made to order with....*

*Smoked Norwegian Salmon, Diced Virginia Ham,
Bacon, Native American mushrooms,
Yellow and Red Peppers, Diced Tomatoes
and Bermuda Onions,
Cheddar and Swiss Cheeses
Egg Beaters and Egg Whites*

\$15.00 PER GUEST, PER HOUR

+\$150 Chef Attendant Fee

WAFFLE & PANCAKES

*A Uniformed chef will prepare
Waffles and Pancakes to order with....*

*Sliced berries, Whipped Cream, Raspberry Coulis
Warm Vermont Maple Syrup*

\$15.00 PER GUEST, PER HOUR

+\$150 Chef Attendant Fee

SMOKED NORWEGIAN SALMON

*Served with Chopped Egg Whites and Yolks,
Sliced Bermuda Onion, Sliced Tomato and Capers, Brioche Toast Points*

\$18.00 PER GUEST, PER HOUR

** Note: If the Smoked Norwegian Salmon Display is selected
in lieu of the Whitefish and Gravlox,
an additional \$6.00 Per Person plus 6.625% Sales Tax and 21% Service Charge will Apply**

THE LIBRARY LUNCHEON-PLATED

COCKTAIL RECEPTION

Chilled Prosecco Served Upon Arrival

30 MINUTES OF 6 HAND PASSED HORS D'OEUVRES

(PLEASE SEE NEXT PAGE WITH HAND PASSED SELECTION)

3 HOT & 3 COLD

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 - SELECT ONE

-Trio Selection of Assorted Desserts
-Seasonal Bread Pudding
-Chocolate Mousse

BEVERAGE SERVICE TO INCLUDE...

Assorted Juices, Sodas, Mineral Waters, Iced Tea, Lemonade and Coffee & Tea Service

\$85.00 PER GUEST

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

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*
- 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

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

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

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

CUSTOM MIMOSA BAR

*A UNIFORMED ATTENDANT WILL ASSIST IN PREPARING
YOUR GUESTS DRINK OF CHOICE

\$150.00 BARTENDER FEE APPLIED*

ALCOHOL IS NOT TO BE SERVED BEFORE 11:00AM ON SUNDAYS

CHILLED BOTTLES OF- SELECT ONE

MARQUIS DE LA TOUR

MIONETTO PROSECCO

CHOICE OF THREE JUICES...

ORANGE JUICE

GRAPEFRUIT JUICE

PINEAPPLE JUICE

CRANBERRY JUICE

BERNARDS INN LEMONADE

MANGO NECTAR

PEACH NECTAR

FRESH FRUIT- SELECT TWO

STRAWBERRIES

RASPBERRIES

BLUEBERRIES

BLACKBERRIES

ORANGE SEGMENTS