For Your Consideration

Fall & Winter Butler Passed Hors D’oeuvres

Hot Selections
Black Angus Burger Sliders, Brioche Bun, Pickles, House Made Ketchup
Surf & Turf Skewers Brushed with Lemon Pepper
Cocktail Franks en Croute with Dijon Mustard
Warm Pear and Gorgonzola Phyllo Cups with Balsamic Cranberry Reduction
Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade
Mini Jumbo Lump Crab Cakes with Mustard Sauce
Applewood Smoked Bacon, Caramelized Onion & Fontina Mini Grilled Pizza
Pheasant Meatballs with Marjoram & Cranberry Chutney
Pork Saté with Butternut Squash, Honey, Lemon & Maple Glaze
Salmon Bites, Golden Beet Puree on Porcelain Spoon
Short Rib Stuffed Mushrooms with Horseradish
Shrimp Toast with Wasabi Lime Marmalade
Individual Shrimp Scampi
Maple Glazed Bacon Wrapped Sea Scallop
Duck Confit, Smoked Gouda, Lingonberry & Scallion Quesadilla
Vegetable Spring Rolls with Sweet & Spicy Sauce

Cold Selections
Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato
Bernards Inn Chicken Salad en Brioche
Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta
Chopped Chicken Livers, Crostini, Red Onion Marmalade
Eggplant Tapenade on Crostini with Roasted Red Pepper
Foie Gras Mousse, Raisin Nut Bread Crostini, Pear Chutney
Jumbo Lump Crab, Avocado, Parsley, Piquillo Pepper on Porcelain Spoon
Lobster Salad, Mango, Tomato, Artichoke, Vanilla on Cucumber
Roquefort, Walnut & Port Gelée Tarts
Salmon Tartar, Sesame, Avocado, Wasabi on Potato Chip
Scallop Ceviche, Toasted Hazelnuts, Black Truffle, Aged Sherry Wine Vinegar
Smoked Salmon Roulade with Celery Root & Green Apples
Tempura Salmon Roll with Yuzu-Sesame Vinaigrette
Tuna Sushi Roll with Soy Sauce
Spicy Tuna Tartar in Crispy Cone with Black Sesame Seeds

One Half Hour with a Selection of (6) Items- $12.50 Per Guest
One Hour with a Selection of (8) Items- $25.00 Per Guest
Spring & Summer Butler Passed Hors D’oeuvres

Hot Selections
- Baked Asparagus Puffs with Black Truffle Hollandaise
- Black Angus Burger Sliders, Brioche Bun, Pickles, House Made Ketchup
- Cocktail Franks En Croute with Dijon Mustard
- Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade
- Malaysian Lamb Saté with Mango, Coriander, & Mint Sauce
- Mini Jumbo Lump Crab Cakes with Mustard Sauce
- Mini Salmon Burgers with Basil & Caper Mayonnaise
- Pork Saté with Pineapple & Spicy Peanut Sauce
- Garden Pea, Shiitake Mushroom, and White Truffle Risotto “Truffles”
- Scallop, Shiitake Mushroom, and Vegetable Pastilla
- Maple Glazed Bacon Wrapped Scallop
- Surf & Turf Skewers with Lemon Pepper
- Shrimp Toast with Wasabi Lime Marmalade
- Tomato & Zucchini Tart with Puff Pastry & Thyme
- Vegetable Spring Rolls with Sweet & Spicy Sauce

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Cold Selections
- Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato
- Bernards Inn Chicken Salad En Brioche
- Mini BLT on Toasted Brioche with Garlic Aioli
- Asparagus wrapped in Prosciutto with a Creamy Balsamic Dipping Sauce
- Crispy Polenta with Tomato Chutney, Mozzarella, and Basil Pesto
- Jumbo Lump Crab, Avocado, Parsley, Piquillo Pepper on Porcelain Spoon
- Foie Gras Mousse, Toasted Brioche, Strawberry Confiture
- Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta
- Lobster Salad, Mango, Tomato, Artichoke, Vanilla on Cucumber
- Salmon Tartar, Sesame, Avocado, Wasabi on Potato Chip
- Seasonal Melon with Lemon Balm & Fried Prosciutto
- Smoked Salmon with Pumpernickel, Cream Cheese, Lime & Black Pepper
- Spicy Gazpacho with Avocado purée & Cilantro
- Tuna Sashimi “Pizza” with Wasabi Crème Fraiche
- Tuna Sushi Roll with Soy Sauce
- Spicy Tuna Tartar in Crispy Cone with Black Sesame Seeds

One Half Hour with a Selection of (6) Items - $12.50 Per Guest
One Hour with a Selection of (8) Items - $15.00 Per Guest
Cocktail Displays

**Fromagerie / $10.00 Per Guest/ Per Hour**
Including Brie, Cheddar, Gouda, Havarti Dill, Montrachet, Saga Blue, and Smoked Gouda with flatbreads, specialty biscuits, baguettes, and market fresh fruits

**Farmers Market/ $10.00 Per Guest/ Per Hour**
Fresh Cut Vegetable Crudités with an Herb & Onion Dip, Curry & Raisin Cream Cheese, Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch
Extra Virgin Olive Oil Marinated Grilled Asparagus with Shaved Parmesan
Classic Hummus with Baked Pita Chips
Panzanilla Salad with Black Olives, Basil, and Lemon

**New York Steakhouse Station/$11.00 Per Guest/Per Hour**
Garlic Rubbed Prime Rib Eye of Beef,
Creamed Spinach, Caramelized Onions, Potato Puree,
Sautéed Mushrooms, Sauce Bordelaise and Sauce Béarnaise
_Chef or Attendant Fee of $150.00 Each Apply._

**The Tuscan Table/$18.00 Per Guest/ Per Hour**
Grilled eggplant and zucchini, roasted red and yellow peppers, marinated artichokes and mushrooms, prosciutto, Genoa salami, Italian sausage, fresh mozzarella “bocconcini” & Aged parmesan cheese, tomatoes and Marinated olives
Assorted Figs, dried Fruits, and nuts served with crostini and assorted breads
*Can Be Made Kosher-Style*

**Fulton Fish Market/$15.75 Per Guest/ Per Hour**
Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel
Mussels with Lemon & White Wine
Chilled Seafood Salad with Shrimp, Scallops, Calamari, Citrus, and Garden Herbs
Fried Calamari with Mediterranean Remoulade
Beer Battered Cod with Cocktail Sauce, Malt Vinegar, and Traditional Remoulade
Marinated Grilled Swordfish Kebabs
Streets of Paris/$14.00 Per Guest/ Per Hour
Seafood, Chicken, and Mushroom Crêpes
Baked Brie with Almonds and Toasted Baguettes
Miniature Onion Soup Boulé
Roasted Potatoes with Onions, Bacon, and Reblochon Cheese
Petit Monte Cristo Sandwiches
Saucisson, Garlic Sausage, and Pates with Whole Grain Mustard and Gherkins

The Orient Express/$12.00 Per Guest/ Per Hour
Crab & Shrimp Spring Rolls, Pork & Duck Pot Stickers,
Vegetable Dumplings, Chicken and Mushroom Dumplings,
Vegetable Egg Rolls, And Shrimp Shaomi
Vegetable Lo Mein
Pork Fried Rice
Assorted Chili and Dipping Sauces

American Classic/$12.00 Per Guest/ Per Hour
Roasted Free Range Turkey with Traditional Gravy, Cornbread Stuffing
and 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
Chef or Attendant Fee of $150.00 Each Apply.

South of the Border/$9.75 Per Guest/ Per Hour
Quesadilla Station with Chicken, Shrimp, and Vegetables
Pepper Jack and Cheddar Cheeses, Sour Cream, Pico de Gallo, Peppers, and Onions
Fish Tacos with Shredded cabbage, Cilantro, Pico de Gallo, and Lime
Chips with Salsa and Guacamole
Slow Cooked Black Beans and Seasoned Rice
Chef or Attendant Fee of $150.00 Each Apply.

A Taste of Italy/$12.75 Per Guest/ Per Hour
Eggplant Rollatini with Ricotta Cheese and Tomato Sauce
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Creamy Risotto with Parsley and Parmesan
Grilled Portobello Mushrooms with Rosemary Oil
Vine Ripened Tomatoes with Buffalo Mozzarella, Extra Virgin Olive Oil, and Basil
**The Mediterranean/$14.25 Per Guest/ Per Hour**

Traditional Spanish Paella with Shrimp, Mussels, Clams, Chicken, and Chorizo Sausage with Tomatoes, Artichokes, and Saffron Infused Arborio Rice
Grilled Lamb Kebabs with Moroccan Couscous and Chermoula
Watermelon and Greek Feta Cheese Salad with Extra Virgin Olive Oil, Pine Nuts, and Basil
Baba Ghannooj and Tahini with Flat Breads for Dipping
Tabbouleh Salad with Parsley, Lemon, and Tomatoes
Cucumber, Yogurt, and Dill Salad

**The Carvery Table/$28.00 Per Guest/ Per Hour**

*All Freshly Roasted and Hand Carved by our Chef – Selection of Two*

Whole Grain Mustard Glazed Country Ham with Apple & Currant Chutney
Herb Roasted Turkey with Cranberry-Orange Relish & Sage Gravy
Atlantic Salmon en Croute with Dill Cream
Loin of Pork Filled with Apricots, Prunes & Thyme Roasted Apples
Prime Rib with Caramelized Onions, Rubbed with Crushed Garlic
Whole Roasted Beef Tenderloin with Red Wine Demi-Glace

*Chef or Attendant Fee of $150.00 Each Apply.*

**Pasta Station/$14.00 Per Guest/ Per Hour**

*Select Two*

Penne Pasta with Sundried Tomatoes, Prosciutto, Peas, Light Asiago Cheese
Bowtie Pasta with Shrimp and Scallops
Sweet Corn, Oyster Mushrooms & Basil
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Creamy Risotto with Parsley and Parmesan
Penne with Seasonal Vegetables and Basil Olive Oil
Penne Vodka, Pancetta, Caramelized Onions and Green Peas

**Tastes of the Caribbean/$12.00 Per Guest/ Per Hour**

Whole Roasted Suckling Pig
Grilled Sweet Potatoes,
Black Beans and Rice
Fried Plantains
Pineapple Carpaccio

*Chef or Attendant Fee of $150.00 Each Apply.*
A Taste of Japan/$16.00 Per Guest/ Per Hour
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
Chef and Attendant Fee of $250.00 Each Apply.

American Raw Bar/$21.00 Per Guest/ Per Hour
From a Shell Ice Carving...
Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams,
Snow Crab Claws ($15.00 Additional)
Whole Cracked Lobster ($15.00 Additional)
Spicy Cocktail Sauce, Freshly Grated Horseradish, Mignonette Sauce and Fresh Lemon

The Ultimate Caviar and Vodka Display/$35.00 Per Guest/ Per Hour
From an Iced Sockle we will Serve
Imported Red and Black Caviar and American Sturgeon Caviar
Blinis, Toast Points, Capers, Grated Egg, Chopped White and Red Onions
Flavored Absolut and Stolichnaya Vodkas
(Sevruga, Osetra and Beluga Caviars available at Market Prices)
Chef or Attendant Fee of $150.00 Each Apply.
Dessert or After Party Stations

Bernards Inn Old Fashioned Cookie Bar
Jumbo Chocolate Chip, Peanut Butter, Oatmeal Raisin, Black and White, White Chocolate and Macadamia Nut Cookies
Vanilla and Chocolate Ice Cream, Chocolate Syrup, Whipped Cream
$10.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

Cupcake Bar
Sweet and Simple Cupcakes to Celebrate the Occasion
Your Selection of Five Flavors and Fillings
Chocolate Blackout, Carrot, Strawberry Shortcake, Peanut Butter, White Chocolate, Candy Confetti, Red Velvet, Caramel, Raspberry, Coconut
$10.00 Per Guest

French and Italian Pastries
A separate dessert plate presented to each table filled with
Traditional Eclairs, Cannolis, Miniature New York Style Cheesecake, Assorted Biscotti and Chocolate Dipped Biscotti, Miniature Fruit Tarts
$12.00 Per Guest

Wedding Bliss Candy Bar
Presented in Assorted Glass Containers
Glass Jars Filled with Chocolate Creations and Candy Treats Such as Delicious Chocolate Covered Fruits, M&M’s, Hershey Kisses, Chocolate Covered Pretzels, Reese’s Peanut Butter Cups, Gummy Bears, Chocolate Covered Raisins, Chocolate Peppermint Bark, Chocolate Covered Peanuts, Jelly Beans, Caramels, Licorice
All Designed to be Shared at the Close of your Celebration
$15.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

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
$8.00 Per Guest
Old Fashioned Ice Cream Sundae Bar
Vanilla, Chocolate and Your Choice of Third Ice Cream, Chocolate Sauce, Butterscotch Sauce, Chocolate Sprinkles, M&M’s, Reese’s Peanut Butter Cups, Gummy Bears, Chocolate Covered Raisins, Chocolate Covered Peanuts, Whipped Cream, Walnuts, Maraschino Cherries
$10.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

Strolling Viennese Desserts
Butler Passed Miniature Desserts to Include...
New York Style Cheesecake, Amaretto Cheesecake, Traditional Blackout Cake, Carrot Cake, Chocolate Mousse Cake, Lemon Tart, Seasonal Fruit Pie, Eclairs, Cannolis, Sfogliatelle, Assorted Biscotti
$15.00 Per Guest

Waffle Station
A Uniformed Chef Will Prepare Waffles to order with . . .
Vanilla Ice Cream Sliced Berries, Whipped Cream, Raspberry Coulis Warm Vermont Maple Syrup
$9.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

Cookies & Milk
Warm Chocolate Chip Cookies with Milk
$4.00 Per Guest

Warm Pretzel Bar/Popcorn Bar
Jumbo Hot Pretzels with Spicy and Yellow Mustard & Fresh Buttery Popped Popcorn!
$10.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

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
Warm Donut Station
Fresh baked & ready for your guests to enjoy!
Your guests then select from a variety of toppings to finish off their mini donut creation. We can even arrange for items like icing, sprinkles, cookies, tissue paper, etc. to match the colors of your event.
$8.00 Per Guest
*Chef or Attendant Fee of $150.00 Each Apply.*

S’mores Station
Because love is sweet!
Guests can roast their own marshmallows, create custom ooey gooey sandwiches and indulge in some CHOCOLATE!
$8.00 Per Guest
*Chef or Attendant Fee of $150.00 Each Apply.*

American Classics
Black Angus Slider Bar with All The Fixings
French Fries and Onion Rings
Miniature Kobe Beef Hot Dogs
$7.00 Per Guest

Coffee To Go
After dancing the night away order a steaming cup of signature Bernards Inn Coffee, Espresso or Latte to cap off the evening. Accompanied with a freshly baked Chocolate Chip Cookie!
$4.00 Per guest
Additional Bar Options...

**Premium Open Bar**
Add Additional Top Shelf Selections For Your Guests
1st Hour|$30.00 Per Person
2nd Hour|$25.00 Per Person
3rd Hour|$20.00 Per Person
Each Additional Hour to Follow|$20.00 Per Person

**Wine & Beer Selections**
If You Prefer to Not Offer Liquor to Your Guests Consider Our Wine & Beer Package
1st Tier Wine Selections & House Beer|$20.00 Per Person|1 Hour
2nd Tier Wine Selections & Imported Beer|$30.00 Per Person|1 Hour