



BERNWOOD
CATERING CO.
239.777.5137

Authentic Italian Menu

BernwoodCatering.com

- Full Service Catering • Event & Menu Planning • Passed Butler Appetizers • Beverage Services • Equipment Rentals • Staffing
- Table Rentals • Venues Indoor & Outdoor Catering: Pick-up / Drop-offs / Drop-off & Set-ups / Full Service Catering

STARTERS & APPETIZERS

(Additional choices on our "Mini Butler Appetizer Menu")

- House-made Garlic Toast
- Bruschetta - Fresh Tomato and Basil Bruschetta Grilled Tuscan Bread with Roasted Garlic, Goat Cheese, and Evo
- Lobster Bisque Shooters or Martinis
- Clams Oreganato or Half Shell
- Sausage Stuffed Mushrooms - Spinach, Provolone and Roasted Peppers
- Mediterranean Chicken Satay - Greek Souvlaki, Lemon Oregano and Tzatziki Sauce
- Tomato Mozzarella Caprese Skewers - Balsamic Drizzle
- Asiago Risotto Balls Marinara
- Flatbreads - Spinach & Feta, Roasted Red Peppers & Ricotta

SALADS

- Caesar Salad Romaine Lettuce, Shaved Parmesan Cheese, House-made Croutons with Caesar Dressing
- Italian Garden Salad Mixed Greens tossed with Fresh Roasted Marinated Tomatoes
- Tomato Garden Green Bowl Marinated Tomatoes, Kalamata Olives, Red Onions, Roasted Peppers, and Garlic with Balsamic & Herbs
- Pear and Arugula Salad Spring-Mix tossed with Candied Walnuts and Cranberries
- Waldorf Salad Mixed Greens tossed with Fresh Apple Slices, Candied Walnuts, and Cranberries and served with Poppy Seed or Mango Chardonnay Dressing
- Spinach and Strawberry Salad Fresh Spinach Leaves, Fresh Strawberries, Dried Cranberries, Red Onion, Candied Walnuts and Pecan Bacon served with Poppy Seed or Mango Chardonnay Dressing

HOUSE-MADE DRESSINGS

- Mango Chardonnay
- Poppy Seed
- Honey Toasted Sesame Key Lime
- Lemon Vinaigrette
- Mediterranean Feta
- Avocado-Citrus Yogurt
- Evo and Red Wine Vinaigrette
- Raspberry Vinaigrette
- Bacon and Onion
- Caesar
- Ranch

Served display style, buffet, plated or on-the-go

These items are merely recommendations for your event. Each menu is customizable to fit your specific needs and desires. It's our mission to meet and exceed your event expectations.

PERSONAL CHEF • CATERING • CORPORATE • WEDDINGS • CELEBRATIONS • OFFICE & FAMILY MEAL PLANS



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Dinner Entrees are served over a choice of Sautéed Vegetables, Risotto, Mashed Potatoes, or Pasta Selection and elegantly plated with local micro-greens and edible orchids for an artistic event presentation. Pasta selections: Angel Hair, Linguini, Ziti, Penne, Farfalle, Cellentani or Rigatoni

CHICKEN

- Roasted Rosemary Chicken: Breasts & Quarters
- Chicken and Spinach Piccata: Chicken and fresh Spinach sautéed in a Lemon Butter White Wine Sauce
- Chicken Saltimbocca Romano: Chicken and Mushrooms with Prosciutto & Sage, topped with a White Wine Pan Sauce
- Chicken Parmesan: Breaded Chicken baked with Marinara and Mozzarella Cheese, topped with the House Marinara
- Chicken Scampi: Chicken sautéed in a Garlic, Parsley, Lemon and Parmesan Cheese Sauce
- Chicken Marsala: Chicken Cutlets and Mushrooms sautéed in a Brown Marsala Wine Sauce
- Panko Crusted Chicken Milanese: Chicken baked with a Lemon, Parsley and Romano Cheese Sauce
- Chicken Florentine: Panko Crusted Chicken Cutlets and Fresh Spinach in a Lemon and Wine Sauce topped with shaved Pecorino Romano Cheese
- Chicken Scaloppini: Sautéed Breast Medallions, Peppers, Onions, Mushrooms in Evo topped with Fresh Roma Light Tomato and Basil Sauce
- Chicken Calabrese: Peppers, Onions, and Potatoes in a Wine Garlic Sauce

VEGETABLE

- Vegetable Lasagna Marinara: Baked layers of Tuscan Vegetables, house-made Red Sauce, and Italian Cheeses
- Vegetable Lasagna Alfredo: Baked layers of Tuscan Vegetables, house-made Alfredo Sauce, and Italian Cheeses
- Eggplant Parmesan: Baked layers of Breaded Eggplant, house-made Marinara Sauce, and Italian Cheeses
- Pasta Primavera: Sautéed with Herbs, Garlic, Olio and Fresh Garden Veggies

SEAFOOD (ask Chef Ron to customize any fresh fish entrée)

- Shrimp and Garlic Scampi: Shrimp sautéed in Garlic, Herbs, and Butter
- Seafood Fra Diabolo: Lobster, Clam, Shrimp, Scallops, Mussels sautéed in a Spicy Italian Red Sauce
- Seafood Scampi: Lobster, Clam, Shrimp, Scallops, Mussels and sautéed in a Garlic Butter Sauce
- Seafood Marinara: Lobster, Clam, Shrimp, Scallops, Mussels sautéed with the house-made Marinara
- Seafood Pescatori: Lobster, Clam, Shrimp, Scallop, Mussels and sautéed with Red Wine Cream Sauce
- Broiled Grouper: Fresh Grouper topped with Lemon Butter White Wine and Caper Sauce - served with Lump Crab
- Grouper Oreganato: Fresh Breaded Grouper made with house-made Oreganato herb bread crumbs and Butter sauce

ITALIAN VEAL, BEEF & PORK

- Meatballs Marinara: House-made Meatballs and Marinara sauce
- House-made Hot Sausage: Sautéed with Roasted Peppers and Caramelized Onions
- Sunday Sauce Pappardelle Bolognese: House-made Bolognese Sauce tossed with Fresh Peas
- Pork Saltimbocca: Pork Loin Chops and Mushrooms with Prosciutto & Sage, topped with a White Wine Pan Sauce
- Veal Osso Bucco: Veal Shanks, Fresh Garden Vegetables in a natural Marrow Juice and Herb Tomato Sauce
- Pork Chop Calabrese: Peppers, Onions, and Potatoes in a Wine Garlic Sauce
- Lasagna Bolognese: Baked layers of house-made Bolognese Sauce and Italian Cheeses

LAND & SEA

- Shrimp Kabobs and Rib Eye Steak: Topped with Chimichurri Sauce
- Tenderloin and Lobster
- Tenderloin, Grouper & Shrimp

PASTAS (Make it your own by choosing any protein and pasta!)

- Bolognese
- Alfredo
- Primavera
- Pancetta Cream
- Marinara
- Vodka Blush

SIDES

- Fresh Roasted Seasonal Vegetable Medley
- Fresh Asparagus - topped with Sea Salt and Cracked Pepper
- Roasted Rosemary Potatoes
- Calabrese Roasted Potatoes, Onions, Garlic and Herbs
- Brussel Sprouts with Pancetta Cream
- Angel Hair Aglio Olio
- Risotto Milanese - served with Fresh Mushrooms and Sun-dried Tomatoes
- Penne Pasta with Vodka Blush Sauce
- Penne Pasta with Alfredo Sauce and Broccoli - served over Pasta
- Twice Baked Potatoes

DESSERTS

- Assorted Mini Desserts
Mini Crème Brûlée, Mini Cannoli, Fresh Made Cookies, House-made Brownies, Fruit Tortes
- Chocolate Cake
- Fruit Pies
- Cheese Cake with Fresh Berries
- Gelato
- Custom Made Celebratory Sheet and Tier Cakes
- Ask for our Daily Dessert Options
Made from real ingredients of the highest quality from authentic recipes

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