

Basil & Evo

Healthy & Fresh 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

DISPLAY APPERTIZERS	SALADS
☐ Mirrored Premium Cheese and Fresh Fruit Display	☐ Fresh Seasonal Fruit Salad Plates
Mirror display arrangement of Imported Cheeses, Cold Meats, Fresh Fruit, Roasted Vegetables and Garni	☐ Persian Salad: Cucumbers, Onions, Herbs, Feta Cheese and Citrus
☐ Fresh Vegetable Crudité	☐ Roasted Root Veggie Salad: Turnips, Carrots, and Beets
Artistic mirror arrangement of Fresh Vegetables with House-made Poppy Seed and Ranch Dips	☐ Spinach and Strawberry Salad: Served with an Orange Citrus Vinaigrette
☐ Baked Tortilla Chip and Salsa Table	☐ Broccoli Salad: Broccoli florets, Carrots and Cranberries with island
Four house-made Chips artistically arranged in levels, towers and bowls and	slaw dressing
served with an assortment of house-made Salsas and Guacamole	☐ Chickpea Salad: with Tomatoes and Cucumber with a Mediterranean
Mediterranean Recipe Display	Feta Dressing
Artistic presentation of Lemon and Roasted Garlic Hummus, Baba Ganoush and Seasoned Baked Pita Chips	☐ Arugula and Pear Salad: Candied Walnuts, Craisins, Mango Chardonnay Dressing and Poppy Seed Dressing
SMALL PLATE / BUTLER APPETIZERS	☐ Mediterranean Couscous Salad: Tomato, Red Onion, Cucumber
☐ Chicken Skewers - Pepper, Onion, Mushroom and Tomato - Lemon	and Lemon-Mint-Feta Dressing
and Herb drizzle on Brown Rice	☐ Quinoa and Spinach Salad: with Roasted veggies
☐ Shrimp Skewers with Lemon and Herb drizzle on Brown Rice	☐ Seasonal Field Greens Salad: Greens tossed with Tomato,
☐ Quinoa Stuffed Mushrooms with Roasted Peppers, Spinach and	Cucumbers and Red Onions & Dressings
Provolone Cheese	HOUSE MADE DRESSINGS
☐ Tequila Lime Cilantro Shrimp Martinis	☐ Mango Chardonnay
☐ Tuna with Pineapple, Teriyaki, Habanero Glazed	□ Poppy Seed
☐ Roasted Portabella Flatbread - Feta, Fresh Spinach, Tomatoes and	☐ Orange Citrus Vinaigrette
Basil	☐ Toasted Sesame
☐ Hawaiian Chicken Kabobs - Pineapples, Peppers, Tomatoes, and	☐ Honey & Key Lime
Mushrooms	□ Lemon Vinaigrette □ Mediterranean Feta
☐ Ceviche Shooters (Choose from Crab, Shrimp, Scallop or Medley)	□ Avocado-Citrus Yogurt
☐ Belgian Endive stuffed with Smoked Salmon Cream Cheese &	□ Evo and Red Wine Vinaigrette
Balsamic Drizzle	☐ Raspberry Vinaigrette
☐ Apricot Soy Glazed Chicken Satay	☐ Bacon and Onion
☐ Fresh Buffalo Mozzarella Balls and Tomato Skewers with	☐ Caesar

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



with Herbs, Fresh Spinach, Lemon and Romano Cheese

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VEGETABLE ENTREES	BEEF ENTREES
Served with Wheat Penne (or any pasta choice)	☐ Beef Tenderloin Skewers: skewered with Peppers, Onions, Cherry
☐ Garlic and Evo Pasta Primavera: with Roasted Garden Vegetables	Tomato, and Button Mushroom, served with a Cucumber and Avocado Cream
☐ Vodka Sauce Pasta Primavera: with Roasted Garden Vegetables	Drizzle
☐ Pesto Pasta Primavera: with Roasted Garden Vegetable	☐ Beef Tenderloin: served with Fluted Mushroom, Horsey Mustard Sauce and Wild Mushroom Au Jus (Also Available as a Chef Attended Carving Station)
CHICKEN ENTREES	SIDES
☐ Marinated Grilled Chicken Breast: served with Tomato, Basil, and	
Fresh Mozzarella in a Balsamic reduction	☐ Tropical Rice and Vegetable Pilaf
☐ Chicken Piccata: sautéed in a Caper and Lemon Wine Sauce	☐ Fresh Vegetable Medley with Garden Herbs
☐ Chicken Florentine: Lightly Panko Crusted Chicken Cutlets, Fresh	☐ Roasted Asparagus with Sea Salt and Cracked Pepper
Spinach in a Lemon, and Wine Sauce topped with Pecorino Romano Cheese	☐ Broccoli and Cauliflower Polonaise
☐ Chicken Scaloppini: sautéed Breast Medallions with Peppers,	☐ Sautéed Mushrooms and Onions
Onions, and Mushrooms in Evo topped with a Fresh Roma Light Tomato and Basil Sauce	☐ Roasted Sweet Potatoes with Garlic, Sea Salt and Cracked
☐ Roasted Butternut Squash and Chicken Casserole	Black Pepper
☐ Grilled Chicken Breast Medallions: with Roasted Corn Mango	☐ Lemon Minted Couscous
and Black Bean Salsa	☐ Brown Rice Pilaf
	☐ Quinoa Pilaf with Mushrooms
SEAFOOD ENTREES	☐ Roasted Beets, Orange Citrus, Cracked Pepper and Sea
☐ Grilled Atlantic Salmon: served with Yogurt Dill Sauce	Salt
☐ Seafood Piccata: Lobster, Shrimp, Crab and Scallops in a Lemon	
White Wine Sauce	DESSERTS
☐ Seafood Pescatori: Lobster, Shrimp, Scallops, Clams and Mussels in	☐ Wild Berry Compote
a White or Red Sauce	☐ Poached Pears with Cinnamon Glaze
☐ Seafood Fra Diablo: Lobster, Shrimp, Scallops, Clams and Mussels in a Spicy Marinara (Mild or Hot)	☐ Fresh Fruit Skewers with Honey Basil Yogurt
☐ Grilled Grouper Oreganato: with Lemon and Herbs	☐ House-made Apple Crisp (light crumbs)
☐ Baked White Fish: served with Braised Collard Greens	☐ Yogurt and Fresh Berry Parfait served with house-made Granola Topping
PORK ENTREES	☐ Fresh Fruit Cups
☐ Herb Rubbed Pork: served with Sautéed Apples	☐ Custom Made Celebratory Healthier Option Sheet and Tier
☐ Pork Cutlet Milanese: Lightly Panko Crusted Florentine style topped	Cakes

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