



## 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 Pepper
- 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
- Fruit Skewers - Balsamic Drizzle
- Deviled Eggs - Roasted Red Pepper and Gami

### 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 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
- Toasted Sesame
- Honey & Key Lime
- Mediterranean Feta
- Lemon Vinaigrette
- Avocado-Citrus Yogurt
- Evo and Red Wine Vinaigrette
- Raspberry Vinaigrette
- Bacon and Onion
- Caesar

**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.\*\*\*



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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, Gnocchi or Polenta

### 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 Piccata: Breaded Chicken sautéed in a Caper and Lemon Wine 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 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

- 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 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
- Scalloped Potatoes
- Calabrese Roasted Potatoes, Onions, Garlic and Herbs
- Mashed Potatoes - served with Pan Drippings Gravy
- 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

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