



## Luncheon 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

### APPETIZERS / DISPLAYS

- Fresh Seasonal Fruit - Mirror Display, Skewers or Bowl
- Southwest Quatro Display - House-made Chips and Salsa with Pico, Roasted Corn & Mango Black Bean Salsa, House-made Guacamole and Bacon Spinach Dip
- Bruschetta Roasted Garlic Crostini - Feta Cheese, Fresh Basil and Tomato
- Tequila Lime Cilantro Shrimp - Small Plates, Bowl or Display
- Assorted Appetizers - Display or Passed Mini Butler Selections - Select from our "Mini Butler Appetizer Menu"

### SOUPS

- Soup Du Jour (Ask about our soups of the day)

### ARTISAN 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 Fire Roasted Tomatoes, Kalamata Olives, Onions, Peppers, and Roasted Garlic with Herbs
- Pear and Arugula Salad - Spring-Mix tossed with Candied Walnuts and Dried Cranberries
- Waldorf Salad - Mixed Greens tossed with Fresh Apple Slices, Candied Walnuts, Dried 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
- Fresh Seasonal Fruit Salad Plates - with Honey Greek Yogurt
- Persian Salad - Cucumbers, Onions, Herbs, Feta Cheese and Citrus
- Roasted Root Veggie Salad - Turnips, Carrots and Beets
- Broccoli Salad - Broccoli florets, Carrots and Dried Cranberries with Island Slaw Dressing
- Chickpea Salad - with Tomatoes and Cucumber served with a Mediterranean Feta Dressing
- Mediterranean Couscous Salad - Tomato, Red Onion, Cucumber and Lemon-Mint-Feta Dressing
- Quinoa and Spinach Salad - with Roasted Veggies
- Seasonal Field Greens Salad - Greens tossed with Tomatoes, Cucumbers and Red Onions (choice dressing)

### ARTISAN SANDWICHES or WRAPS

- Carver Ham and Swiss - Served on Parker house-made Rolls with Mustard and Pickle Spear
- Roasted Turkey and Pecan Bacon - Served on Parker house-made Rolls with Lettuce, Tomato, Pecan Bacon, Mayonnaise and a Pickle Spear
- Seasoned Italian - Served on Parker house-made Rolls with Lettuce, Tomato, Ham, Salami, Capicola & Provolone, seasoned with a Red Wine and Evo Vinaigrette
- Fire Grilled Vegetable - Zucchini, Yellow Squash, Portobello Mushrooms, and Roasted Red Peppers served with a Balsamic Vinaigrette
- Deli Salad - Choice of Tropical Chicken Salad, Albacore Tuna Salad, Mom's Egg Salad, Ham Salad, Shrimp Salad or Seafood Salad served on choice of Artisan Bread, Wrap or Plated on Lettuce Leaf
- Mixed Artisan Sandwich and Wrap Plate (Choice of 3 Deli Sandwiches and Wraps)

**LUNCH (served display style, buffet, plated or on-the-go) Customize with our other menu items.**

\*\*\*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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### ENTREE SALADS

- Grilled Shrimp, Chicken, or Salmon Caesar Salad - Served on Romaine Lettuce, Shaved Parmesan Cheese, House-made Croutons, Caesar Dressing
- Grilled Shrimp, Chicken, or Salmon Arugula Pear and Candied Nut Craisins - Served with Poppy Seed Dressing
- Grilled Shrimp, Chicken, or Salmon Waldorf Salad - Served on with Mixed Greens with Fresh Apple Slices, Candied Walnuts, Dried Cranberries and served choice of dressing
- Bernwood Chef Salad - Mixed Greens, Hard-boiled Eggs, Virginia Ham, Roasted Turkey, Swiss Cheese, and Pecan Bacon

### HOT LUNCH ENTREES (\*\*also ask us about our daily home-cooked luncheon meal options\*\*)

- Fire Grilled Roasted Vegetable Ciabatta with Hummus, Red Pepper, Coulis
- Fried or Blackened Grouper Sandwiches and Salads
- Roasted Sliced Turkey - Homemade Chestnut Stuffing, Cranberry Sauce, Pan Drippings Gravy and Fresh Mash Potatoes
- Mediterranean Chicken Satay Skewers - Greek Souvlaki, Lemon Oregano and Tzatziki Sauce
- Chicken Satay Skewers - with Thai Peanut Sauce
- Jamaican Chicken Satay Skewers - with Jamaican Jerk Sauce
- Jerk Chicken Satay Skewers - with Roasted Corn and Mango Salsa
- Asian Chicken Satay Skewers - with Teriyaki Sauce
- Pulled Pork Sliders - on Parker House-made Roll served with Pickle and Olive Garnish
- Quiche - Vegetable/Lorraine: Bacon, Spinach and Swiss Cheese/Spinach and Mushroom

### HOUSE-MADE DRESSINGS

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

### LUNCHEON SIDES

- House Made Chips and Pico de
- Black Bean / Rice
- Roasted Vegetable Pasta Salad
- Mom's Potato Salad
- Broccoli and Carrot Slaw
- Triple BBQ Baked Beans, Bacon, Onions & Peppers
- Fresh Roasted Vegetable Pasta Salad
- Roasted Rosemary Potatoes
- Tropical Island Cole Slaw
- Garbanzo Bean and Greek Feta salad

### SWEETS

- Assorted Mini Desserts
- Mini Crème Brûlée, Cookies, Brownies, Fruit Tortes and Fresh Fruit
- Cheese Cake with Fresh Berry Topping
- Wild Berry Crisp
- Fruit Pies
- Chocolate Cake
- Key Lime Pie

### SNACKS

- Tropical Fresh Fruit Plate, Kabob or Mirrored Platter with Yogurt Drizzle
- Fresh Fruit and Cheese Mirrored Platters, Plates or Kabob
- Protein Packed Snacks - Celery, Cheese, Grapes, crackers served with Nutella and Peanut Butter spreads
- Fresh Trail Mix and Nuts Display or Bowls

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