



BERNWOOD
CATERING CO.
239.777.5137

Private/Personal Chef Menu

BernwoodCatering.com

Served plated, displayed, buffet style, indoors or outdoors. Customize with our other menu items.

We bring all the premium ingredients, elegance and sophistication required for special events and cooking to your home, venue or location—indoors or outdoors. Whether you're looking to host an intimate gathering, dinner party or homemade meal for your family, we will craft a customized menu that fits your specific occasion and guest list. Chef Ron enjoys collaborating with his clients to ensure they have a wonderful dining and culinary experience that exceeds his host's expectations—providing refined restaurant quality dishes for your exceptional high-end event.

STARTERS

- Bruschetta Tuscan Garlic Crostini - Feta Cheese, Fresh Basil and Tomato
- Small Plates - Imported Cheeses, Fruits in artistic groupings

APPETIZERS

(Select 3-5 Premium High-End Appetizers Below or Customize Your Menu with additional choices off our "Mini Butler Appetizer Menu")

- Pecan Bacon Wrapped Scallops - Maple Bourbon Onion Drizzle
- Tequila Lime Cilantro Shrimp Martinis
- Mini Lump Crab Cake - Remoulade
- Sesame Tuna - Pineapple Habanero Drizzle
- Sesame Tuna - Wasabi Ginger Drizzle
- Trinity Coconut Shrimp - House-made Mango Chutney
- Mini Grouper Tostada with Black Bean and Mango Salsa
- Colossal Lump Crab Martinis - Tequila Lime Cilantro Salsa
- Lobster Bisque Shooters or Martinis
- Ceviche with Gazpacho Shooters or Martinis
- Seared Diver Scallop Orange Caviar Crostini
- Clams Casino or Half Shell
- Clams Oreganato or Half Shell
- Oysters Rockefeller or Half Shell - Hot Sauce
- Lump Crab- Artichoke Heart/Roasted Pepper Hollandaise Drizzle
- Sausage Stuffed Mushrooms - Spinach, Provolone, Roasted Pepper
- Tenderloin Sliders - Horsey Mustard Cream with Olive and Tomato Pic
- Mini Tenderloin Phyllo - Caramelized Onions and Jalapeno Cheddar Jack Cheese
- Beef or Lamb Samosas - Mint Yogurt Rahib
- Mediterranean Chicken Satay -Greek Souvlaki, Lemon Oregano and Tzatziki Sauce
- Lollipop Lamb - Blueberry Balsamic Drizzle

SALAD

(Customize your menu with additional choices off our "Healthy & Fresh Menu" or if you have suggestions Chef Ron can personalize your menu)

- English Bundle Cucumbers
- Arugula, Pears, Nut Crusted Goat Cheese, Apricots and Blueberry Balsamic Drizzle

ENTREES

- Surf and Turf - 6oz. Black Angus and 6oz. Lobster Tail
- Stuffed Crab Grouper / Shrimp Skewer
- Twin 6oz. Lobster Tails
- Filet Mignon 10oz. with Fluted Mushroom
- Beef Tenderloin Carved / Sliced
- Coquille St. Jacques
- U-10 Colossal Scallops
- Blackened Grouper s/w Crab Imperial
- Florida Fresh Black and Red Grouper
- Veal Osso Bucco
- Rack of Lamb
- Stuffed Veal Chops
- Seafood Medley
- Lobster, Shrimp, Scallops, Crab, Imperial stuffed Grouper, Clams and Mussels

DESSERT LIST

Signature Trinity - Select 3 Premium Desserts Plated from list following: Gelato, Wild Berry Compote, Crème Brule, Cheese Cake with Cherries, Macaroons, Norman Love Premium Chocolates and ask Chef Ron for additional options.

CELEBRATORY CAKES

Our team of pastry chefs bake with the highest quality ingredients and are recognized for their sought-after creativity in Southwest Florida. Your satisfaction is our goal in baking a custom designed sheet or tiered cake and offering a delicious way to celebrate your achievements and events.

- 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

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