



## Suggested Wedding Menu

[BernwoodCatering.com](http://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

### PASSED MINI BUTLER APPETIZERS (Please see our "Mini Butler Menu" for additional appetizer selections)

- Bruschetta - Fresh Tomato and Basil Bruschetta Grilled Tuscan Bread with Roasted Garlic, Goat Cheese and Evo
- Pecan Bacon Wrapped Scallops - Maple Bourbon Onion Drizzle
- Tequila Lime Cilantro Shrimp Martinis
- Mini Lump Crab Cake - Remoulade

### STATION APPETIZERS

- Tri-Mediterranean Display: Mirrored display of Bruschetta, Olive Tapenade, Hummus with Parmesan Pita Chips and Pesto Crostini - Bacon Spinach Dip
- Premium Cheese Display: Mirror display presenting World-class Cheeses, Fresh Fruits, Premium Meats and Fire Roasted Vegetables
- Atlantic Smoked Salmon Mirror: Salmon, Capers, Red Onion and Diced Egg Garni
- Tequila Lime Cilantro Shrimp Display
- Southwest Quatro Display: House-made Chips and Salsa with Pico, Roasted Corn & Mango Black Bean Salsa, House-made Guacamole and Bacon Spinach Dip

### 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 Cranberries
- Waldorf Salad Mixed Greens tossed with Fresh Apple Slices, Candied Walnuts, and Cranberries 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

### ADDITIONAL HOUSE-MADE DRESSINGS

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

### CHEF ATTENDED CARVING STATIONS (Served with Choice of Sides)

- Honey Pineapple Cherry Glazed Ham: Roasted, served with Parker House-made Rolls, Mustard and Pickle
- Stuffed Pork Loin: Roasted, Sliced and served with an Apple and Merlot Reduction
- Seasoned Prime Rib: Roasted to perfection and served in a Mushroom Au Jus, Parker Rolls and Horsey Mustard Cream Sauce
- Beef Tenderloin: Roasted, Sliced and served with Creamy Horsey Mustard Sauce, Olive Tomato pics and house-made Parker Rolls

\*\*\*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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**Premium Entrees** (See additional choices of premium entrees from our online "Personal Chef Menu")

- Surf and Turf - Tenderloin and Lobster Tail
- Twin 6 oz. Lobster Tails

### Classic Entrees

#### CHICKEN

- Marinated Grilled Chicken Breast: Served with Tomato, Basil, and Fresh Mozzarella in a Balsamic Reduction
- Chicken Piccata: Sautéed in a Caper and Lemon Wine Sauce topped with Pecorino Romano Cheese
- Chicken Florentine: Lightly Panko Crusted Chicken Cutlets, Fresh Spinach in Lemon and Wine Sauce topped with Pecorino Romano Cheese
- Chicken Scaloppini: Sautéed Breast Medallions with Peppers, Onions, and Mushrooms in Evo topped with a Fresh Roma Light Tomato and Basil Sauce
- Grilled Chicken Breast Medallions: Served with Pineapple and Black Bean Salsa

#### PORK

- Herb Rubbed Pork Loin: Served with Sautéed Apples
- Pork Cutlet Piccata: Topped with a Lemon Caper and Wine Sauce
- Stuffed Pork Chop: Stuffed with Rosemary Herb Stuffing topped with Pan Dripping Demi Glaze
- Pork Marsala Saltimbocca
- Pork Cutlet Milanese: Lightly Panko Crusted Florentine style topped with Herbs, Fresh Spinach, Lemon and Romano Cheese
- BBQ Pork Sliders: On house-made Parker Rolls and served with house-made Cole Slaw

#### BEEF

- Tenderloin Skewers: Skewered Tenderloin, Peppers, Onions, Cherry Tomato, and Button Mushroom served with a Merlot Rosemary Demi Glaze
- Roasted Beef Tenderloin Sliced Medallions: with Fluted Mushroom and Horsey Mustard Sauce

#### SEAFOOD

- Grilled Atlantic Salmon: served with Yogurt Dill Sauce
- Seafood Piccata: Lobster Shrimp, Crab and Scallops in a Lemon White Wine Sauce
- Seafood Pescatori: Lobster, Shrimp, Scallops, Clams and Mussels in a White or Red Sauce
- Seafood Fra Diablo: Lobster, Shrimp, Scallops, Clams and Mussels in a Spicy Marinara (Mild or Hot)
- Grilled Grouper Oreganato: with Lemon and Herbs
- Baked White Fish: Served with Braised Collard Greens

**VEGETABLE** (Served with Wheat Penne or any pasta choice)

- Garlic and Evo Pasta Primavera: with Roasted Garden Vegetables
- Vodka Sauce Pasta Primavera: with Roasted Garden Vegetables

**Authentic Entrees** (See our "Celebration Menus" online for additional globally authentic menu choices)

- Italian Menu
- South of the Border Menu
- Island Flair Menu
- BBQ Bernwood Style Menu
- Fresh & Healthy Menu

#### SIDES

- Tropical Rice and Vegetable Pilaf
- Fresh Vegetable Medley with Garden Herbs
- Roasted Asparagus with Sea Salt and Cracked Pepper
- Broccoli and Carrots
- Sautéed Mushrooms and Onions
- Roasted Sweet Potatoes with Garlic, Sea Salt and Cracked Black Pepper
- Lemon Minted Couscous
- Brown Rice Pilaf
- Quinoa Pilaf with Mushrooms
- Roasted Beets, Orange Citrus, Cracked Pepper and Sea Salt

#### DESSERTS

- Assorted Mini Desserts: Mini Crème Brûlée, Cookies, Brownies, Fruit Tortes and Fresh Fruit
- Assorted Fruit Pies
- Cheese Cake with Fresh Berry Topping
- Chocolate Cake
- Wild Berry Crisp
- Key Lime Pie
- Fresh Fruit Skewers with Honey Basil Yogurt
- House-made Apple Crisp
- Fresh Fruit Cups
- Yogurt and Fresh Berry Parfait served with House-made Granola Topping

#### CELEBRATORY CAKES

Our team of pastry chefs bake with the highest quality ingredients and are recognized for their most sought-after creativity in Southwest Florida. Happy wedding memories and your complete satisfaction in your custom-baked wedding sheet or tiered cake is our goal.

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