



Suggested Wedding 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

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

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

Served display style, buffet, or plated

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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
- Chicken Marsala: Sautéed in mushrooms and Marsala wine
- Chicken Milanese: Lightly Panko Crusted Florentine style topped with Herbs, Fresh Spinach, Lemon and Romano Cheese
- Chicken Saltimbocca: Chicken and Mushrooms with Prosciutto & Sage, topped with a White Wine Pan Sauce
- Chicken Calabrese: Peppers, Onions, and Potatoes in a Wine Garlic Sauce
- Stuffed Chicken Cordon Bleu: Stuffed chicken cutlet with baby swiss and ham in a creamy mushroom wine sauce
- Stuffed Capon: Stuffed chicken breast with traditional bread stuffing and pan dripping gravy

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

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 Diabolo: 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
- Fresh Grouper or Salmon Wellington: Seafood and mushroom duxelles wrapped in puff pastry with Lemon Butter Wine Sauce

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

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 "Themed 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

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DESSERTS

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

BEAUREGARD'S HOMEMADE ICE CREAM CART

Belgian Yummies Ice Cream Cart filled with Premium Ice Cream and Toppings. Scooped and served at your event from a retro umbrella bicycle cart.

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