



Sarah's
Wine Bar



BERNARD'S

SARAH BOUÏSSOU CATERING

Bernard's

p 203-438-8282 | f 203-431-3614
www.bernardsridgfield.com
Ridgefield, Connecticut

Hors d'oeuvres

Cold

Ratatouille and herb cheese tarts-V
Fresh Fig & Herb Cheese with Pistachio - V
Grape Tomatoes & Mozzarella with basil aioli -V
Mediterranean & White Bean Tart - VE
Roasted Pepper Crostini - VE
Endive Leaves filled with Roquefort cheese and walnuts -GF / V
Hummus in Parmesan Tuile with toasted pecan GF / V
Seared Tuna with olive tapenade
Smoked Trout with horseradish cream
Salmon Tartar on Pomme Maxime
Crabmeat and Mango Canapé - GF
Lobster and Tarragon Canapé
Smoked Salmon Rosette
Sesame Crusted Tuna on Rice Cracker, wasabi aioli - GF
Shrimp & Fennel tartlets
Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup
Pate Mousse on pomme gaufrette with fried leeks - GF
Curried Chicken with apple and almonds
Beef Carpaccio & Micro Arrugula in parmesan taco - GF
Foie Gras Gougere

Hot

Baked Vegetable Spring Rolls with sesame sauce - V
Truffle & Fontina Cheese Risotto Balls - V
Mini Grilled vegetable pizza - V
Warm Onion comfit tarts - V
Wild Mushroom Quesadillas - V
Basil and Parmesan Risotto Cakes with Tomato Compote - V
Spiced Shrimp on Grits Cake with pickled vegetables - GF
Crab Cakes with lemon and thyme sauce
Skewered Shrimp with green chili pesto - GF
Coconut Shrimp with mango chutney
Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
Bernard's Homemade Sausage in a Blanket, truffle mustard

Duck Confit Rolls
Peking Duck with hoisin sauce
Mini Filet Mignon and mushroom kebabs - GF
Crispy Asparagus and prosciutto straws
Crispy Pork Belly Cubes, apple chutney - GF
Braised Short Rib and Parsnip Spring Rolls
Chicken Satay with peanut sauce - GF
Sweet Potato Fritters with Grilled Lamb

All Hors d'oeuvres are \$3.00 per person per hour

Stationary Hors d'oeuvres

Crudités Station

Crudités served with gorgonzola and chive dip & assorted vegetable chips, roasted red pepper dip, Caramelized Onion dip & spinach dip

\$5.00 per person

Assorted Domestic and Imported Cheese

A selection of Imported and Local Cheeses, served with Crackers, Grapes, Dried Fruit & Nuts

\$6.00 per person

Assorted Charcuterie and Homemade Pates

A selection of Bernard's Homemade Pates: Duck, Pistachio and Truffle Terrine, Wild Boar and Morel Terrine, Duck Rillettes, Pheasant, Foie Gras and Cèpe Terrine. And a selection from his homemade charcuterie: Prosciutto, Coppa, Bresaola and Pancetta, served with French Bread, Cranberry Chutney, Mustard and Cornichon

\$10.00 per person

Bruschetta Station

Tomato Bruschetta / White Bean & Roasted Garlic Spread / Portobello Mushroom & Roquefort Cheese
Served with Parmesan bread sticks and Olives & Grilled Tuscan Bread

\$5.00 per person

A **minimum** Food and Beverage cost is required for the Private Rooms

The Monkey Room - Maximum Number of guests 22

Minimum \$1,800

The Tea Room - Maximum Number of guests 40

Minimum \$2,500

The Wine Room - Maximum Number of Guests 16

Minimum \$1,500

The Front Room - Maximum Number of Guests 60

Minimum \$6,000

Upstairs Room - Maximum Number of Guests 80

Saturday Night \$7,000

Friday Night \$6,000

Entire Downstairs - Maximum Number of Guests 135

Minimum \$13,000

Gratuities is 20% and Tax is 6.35%

If you have any questions or would like to schedule
a time to visit Bernard's please contact:

Sarah Bouissou – Owner / Events Coordinator
sarah@bernardsridgefield.com

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