



Sarah's  
Wine Bar 

**BERNARD'S**

SARAH BOUÏSSOU CATERING

## **Bernard's**

p 203-438-8282 | f 203-431-3614 | [www.bernardsridgfield.com](http://www.bernardsridgfield.com)  
Ridgefield, Connecticut

### **Awards:**

Best Overall Restaurant 2014, Connecticut Magazine

Best French Restaurant 2013-2014, Connecticut Magazine

Best Brunch 2013-2014, Connecticut Magazine

Best Chef 2008, Connecticut Magazine

Extraordinary to Perfection, Zagat's 2014 – Food 27/Décor 26 / Service 27

Star Diamond Award 2008

DiRona Distinguished Restaurants Award

4 Stars, New York Time

Best of Award of Excellence, Wine Spectator 2004-2015

## **Bridal/Baby Shower Packages 2017**

### *Option #1*

Three Course Luncheon

Selection of 1 Appetizer, 2 Main Courses and 1 Dessert, coffee or tea

\$39.00 per person

### *Option #2*

Three Course Luncheon + 2 Passed Hors d'oeuvres

Selection of 1 Appetizer, 2 Main Courses and 1 Dessert, coffee or tea

\$45.00 per person

### *Option #3*

**Luncheon + Wine Package**

2 Passed Hors d'oeuvres

Selection of 1 Appetizer, 3 Main Courses and Dessert

House Red and White Wine served with Lunch, sodas, coffee or tea

Beverages before lunch on consumption

\$54.00 per person

## Hors d'œuvres

### 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  
Peking Duck with hoisin sauce  
Mini Filet Mignon and mushroom kebabs - GF  
Crispy Asparagus and prosciutto straws  
Braised Short Rib and Parsnip Spring Rolls  
Chicken Satay with peanut sauce - GF  
Sweet Potato Fritters with Grilled Lamb

***\$3 per person, per hors d'oeuvre***

## Appetizers

Mesclun Salad with Pecans & Pears

Mesclun, Bibb & Endive Salad with Julienne Apples, Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese Cigarette, Bouquet de Pommes Vinaigrette

Romaine Lettuce, Golden Croutons, Anchovy and Parmesan Cheese Dressing

Kale Salad, Apples, Cranberries, Hearts of Palm, Toasted Pecans & Parsnip Chips, Lemon Dressing

Arugula Salad, shaved fennel & pine nuts

Butternut Squash Soup, Wild Mushrooms, Root Vegetables & Toasted Pecan Crostini

Soup du Jour

Lobster Bisque, Lobster Flan, Golden Croutons

Wild Mushroom Risotto, Fava Beans, Parmesan Cheese

Season Vegetarian Ravioli – Butternut Squash Ravioli  
Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Artichoke, Tomato & Avocado Napoleon  
Micro Greens & Sun Dried Tomato & Basil Vinaigrette

Spicy Tuna Tartar in a Potato Cage  
Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing - \$4 supplement

Lobster, Shitake & Leek Lasagna  
Tarragon, Lobster Sauce

Baby Pumpkins filled with Pumpkin Mousseline & Sautéed Shrimp  
Wild Mushrooms & Cèpe Sauce (Seasonal)



## Entrées

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

Frittata - Choice of Spinach, Tomato Confit, Asparagus & Goat Cheese, Fines Herbs

Grilled Chicken Cutlet Salad, Arugula, Hearts of Palm, Artichoke Hearts, Truffle Vinaigrette

Jumbo Lump Crabmeat Salad, Haricots Verts, Hearts of Palm, Citrus & Lemon Chive Dressing  
\$10 supplement

Warm Lobster Salad with Frisée, Endive, Butternut Squash, Haricots Verts, & Wild Mushrooms, Truffle Vinaigrette \$12 supplement

Sesame Crusted Tournedo of Salmon

Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc

Oven Roasted Mahi Mahi Filet

Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth

Homemade Basil Linguini with Sautéed Shrimp & Niçoise Vegetables, Tomato Sauce, Basil Oil

Season Vegetarian Ravioli – Butternut Squash Ravioli

Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Roasted French Cut Breast of Chicken, Truffle Mashed Potatoes, Pearl Onions, Haricots Verts, Thyme Sauce

Lamb Stew infused with Rosemary & Orange, served with Creamy Polenta & Seasonal Vegetables

Grilled Pork Tenderloin,

Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce

Duck Leg Confit “Forestière” Potatoes, Mushrooms & Spinach

Braised Veal Breast, Sardinia Pasta, Broccoli Rabe, Artichoke Hearts, Tomato Confit, Morel Sauce

Braised Short Ribs of Beef, Celery Root Puree, Wild Mushrooms & Seasonal Vegetables, Red Wine Sauce

Grilled Flat Iron Steak, Sautéed Fingerling Potatoes, Roasted Carrots, Pearl Onions, Spinach, Wild Mushrooms,  
Red Wine Sauce

## Dessert

Special Cake for the Occasion served with a Tuille and Sorbet, Fresh Berries and Crème Anglaise

Or any one of our Desserts from our Dessert Menu

## Additional Options

In addition to our House Wine, you are welcome to select from our Award Winning Wine List

Supplemental Stationary Hors d'oeuvres (Ask Sarah)	
Additional Hors d'oeuvres	\$ 3.00 each, per person
Champagne Punch	\$9.00 per person
Mimosa Bar	\$9.00 per person + \$42 per bottle house sparkling
First Hour of Deluxe Open Bar	\$19.50 per person
Open Bar, each additional Hour	\$15.00 per person
Valet parking	\$40 per hour per attendant
Coat check	\$3 per guest

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## Private Dining Rooms

The Monkey Room - Maximum Number of guests 22

The Tea Room - Maximum Number of guests 40

The Wine Room with Fireplace- Maximum Number of Guests 20

The Front Room - Maximum Number of Guests 60

Entire First Floor - Maximum Number of Guests 140

Upstairs Room with Bar & Fireplace, Deck overlooking Gardens - Maximum Number of Guests 80

The Exclusive use of Bernard's is also available -Maximum Number of Guests 150

For Exclusive use of Bernard's, a **minimum** Food and Beverage cost is required on

Saturday afternoons - \$6,000.00

Sunday afternoon - \$7,000

Bernard's also offers Beautiful Gardens for Cocktails or for an  
Outdoor Luncheon (weather permitting)

Gratuuity is 20% and Tax is 6.35%

A 25% Deposit is required to secure the Reservation, Refundable only if the Date is rebooked by a Comparable Sized Party.

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

**Sarah Bouissou – Owner / Events Coordinator**

**Bernard's**  
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Ridgefield, CT 06877