

Bernard's Holiday 2017 Take Away Menu



APPETIZERS

	<u>PRICE</u>	<u>QUANTITY</u>
Baked Vegetable Spring Rolls (6)	\$14.00	_____
Spring Roll Sauce	\$4.00 ½ pint	_____
Brie en Croute with Apricots, almonds & dried cranberries	\$28.00	_____
Grilled Flatbread Pizza with Vegetable and 3 Cheeses	\$10.00	_____
Sausage en croute, pine nuts & sun dried tomatoes (16 pieces)	\$16.00	_____
Risotto Balls with Truffle and Fontina (15 pieces)	\$20.75	_____
Spicy Lamb Beggar's Purses (12 pieces)	\$22.00	_____
Onion Confit Tarts (12 Pieces)	\$15.00	_____
Pumpkin Ravioli (12 pieces)	\$18.00	_____
SWB Crisps (12 pieces)	\$10.00 per bag	_____
Assorted Vegetable Chips (4 oz bag)	\$10.00	_____

PATE, SPREADS & SMOKED FISH

Chicken Liver Mousse (3½ ounce ramekin)	\$10.00 each	_____
Wild Mushroom Spread (3½ ounce ramekin)	\$10.00 each	_____
Duck Rillettes (3½ ounce ramekin)	\$10.00 each	_____
Foie Gras Mousse (3½ ounce ramekin)	\$20.00 each	_____
Foie Gras Terrine	\$30.00 per ½ pound	_____
Duck Truffle Pistachio Pâté	\$15.00 per ½ pound	_____
Venison, Walnut & Cranberry Pâté	\$15.00 per ½ pound	_____
French Country Truffle Pâté	\$7.50 per ½ pound	_____
Chorizo (4 pieces)	\$15.00 each	_____
Spicy Lamb Merguez Sausage (6 pieces)	\$15.00	_____
Chicken Sausage (6 pieces)	\$15.00	_____
Pork Sausage (6 pieces)	\$15.00	_____
Smoked Salmon	\$24.00 per ½ pound	_____
Smoked Trout	\$14.00 per ½ pound	_____
Truffle Mustard	\$6.00 per ½ pint	_____
Cranberry Chutney- cranberries, apples, orange zest, ginger	\$4.50 per ½ pint	_____

SALT

Rosemary Salt (2 ounce jar)	\$6.00 each	_____
Truffle Salt (2 ounce jar)	\$6.00 each	_____
Game Salt (2 ounce jar)	\$6.00 each	_____
Moroccan Spice Salt (2 ounce jar)	\$6.00 each	_____
2 Jar Gift Box – Jar 1 _____ Jar 2 _____	\$12.00	_____

Please note- ALL orders must be picked up by 12:00 on Christmas Eve

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STOCKS, SAUCES & SOUPS

	<u>PRICE</u>	<u>QUANTITY</u>
Chicken Stock	\$7.00 per quart	_____
Lobster Stock	\$10.00 per quart	_____
Veal Stock	\$12.00 per quart	_____
Lobster Tarragon Sauce	\$16.00 per ½ pint	_____
Peppercorn Sauce	\$12.00 per ½ pint	_____
Porcini Sauce	\$16.00 per ½ pint	_____
Morel Sauce	\$16.00 per ½ pint	_____
Red Wine Sauce	\$14.00 per ½ pint	_____
Truffle Sauce	\$16.00 per ½ pint	_____
Butternut Squash Soup	\$12.00 per quart	_____
Clam Chowder	\$13.00 per quart	_____
Lobster Bisque	\$15.00 per quart	_____

ENTRÉE

Beef Wellington (minimum 4 people)	\$36.00 per person	_____
Seared Filet Mignon of Beef	\$30.00 per person	_____
Beef Bourguignon with mushrooms, bacon and onion (minimum 4)	\$24.00 per person	_____
Red Wine Braised Short Ribs (minimum 4 people)	\$24.00 per person	_____
Chicken with Fig Sauce (minimum 4 people)	\$20.00 per person	_____
Salmon en Croute (minimum 4 people)	\$22.00 per person	_____
Miso Glazed Salmon on a Cedar Plank (minimum 4 people)	\$22.00 per person	_____
Cassoulet- serves 2 in a ceramic crock	\$38.00 per crock	_____

SIDE DISHES

Wild Rice Pilaf, Chestnuts, Dried Cranberries & Orange Zest	\$16.50 per pound	_____
Haricots Verts Almandine	\$16.00 per pound	_____
Mashed Potatoes	\$12.00 per pound	_____
Mashed Potatoes with goat cheese	\$14.00 per pound	_____
Mashed Potatoes with truffle	\$16.00 per pound	_____
Root Vegetables roasted and caramelized Cipollini onions	\$11.50 per pound	_____
Brussels Sprouts a la Française	\$16.00 per pound	_____

Name _____

Phone _____

Address _____

Email address _____

CC# _____

exp _____ sec code _____

Pick up date & time _____

For all orders, please call or email Elizabeth or Sarah
203-438-8282 / sbcatering@bernardsridgfield.com