



Sarah's
Wine Bar



BERNARD'S

SARAH BOUÏSSOU CATERING

Bernard's

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

Banquet Package 2018

Whether an intimate dinner or a large celebration, you'll find the elegant interior, decorated for the Holidays or perfect for your special event. An impressive grand staircase and Steinway piano adorn the entrance while several uniquely designed dining rooms provide space for 10 to 140 guests.

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

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
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 confit 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

Appetizers

Select One

Multi Color Heirloom Tomato Salad, Herb Goat Cheese Parfait, Basil Oil, Sherry-Shallot Vinaigrette

Crabmeat Hearts of Palm & Avocado Salad, Asparagus, Citrus, Avocado, Citrus Vinaigrette

Portobello Mushroom, Fresh Mozzarella & Tomato Galette
Mixed Greens and Aged Balsamic & Basil Oil

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

Oven Roasted Yellow & Red Tomato Tart
Baby Arugula, Parmesan & Basil Oil

Roasted Corn Grits, Spiced Shrimp & Pickled Vegetables
Micro Greens & Spicy Aioli

Salmon Trio:
Cured with Honey Mustard Sauce, Smoked with Horseradish Cream, Poached with Green Sauce

Lobster, Shitake & Leek Lasagna
Tarragon, Lobster Sauce

Duck Confit, Chestnut & Kale Ravioli
Hazelnut & Sage Brown Butter

Wild Mushroom Vol au Vents
Sautéed Spinach & Morel Sauce

Grilled Quail, Pea Greens, Pea Ravioli, Cèpe Mushrooms, Mushroom Sauce

Artichoke Gratin, Mosaic of Vegetables, Light Saffron Sauce

Wild Mushroom Risotto, Fava Beans, Parmesan Cheese

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

Scallops, Lobster and Shrimp in a Vegetable Nage

Lobster Bisque, Lobster Flan, Golden Croutons

Soup or Salad

If You Decide to Offer Both, Please Add \$8.00 Per Person

Soups

Chilled Sweet Pea Soup, tarragon crème Fraîche

Chilled Tomato Soup, diced vegetables, basil oil

Wild Mushroom Soup, duck crackling

Asparagus Soup,

Potato & Leek Soup – served hot or cold

Chestnut Soup, roasted chestnuts

Celery Root & Truffle Soup

Butternut Squash, toasted pecans & wild mushroom crostini

Lobster Bisque, golden croutons

Fish Soup à la Provençal, garlic toast & rouille

Salads

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

Entree

Select Two

Sesame Crusted Tournedo of Salmon

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

Oven Roasted Grouper Filet

Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth

Portobello Crusted Filet of Halibut

Wild Mushroom Risotto, Asparagus, Balsamic Mushroom Reduction

Grilled Swordfish

Ragout of Artichoke Hearts, Sundried Tomatoes, Fingerling Potatoes & Saffron Sauce

Herb Crusted Filet of Bass

Farro, Green Bean & Pea Fricassee, Lemon Beurre Blanc

Grilled Vegetable Galette

Zucchini, Spinach, Peppers, Eggplant & Wild Mushrooms, Tomato Sauce (Vegan & Gluten free)

Season Vegetarian Ravioli – Butternut Squash Ravioli

Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Grilled Filet Mignon of Beef

Potato Gratin, Mixed Baby Vegetables, Red Wine Sauce

Beef Wellington

Assorted Baby Winter Vegetables and Truffle Sauce

Roasted French Cut Breast of Chicken

Truffle Mashed Potatoes, Pearl Onions, Haricots Verts, Thyme Sauce

Grilled Pork Chop

Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce

Roasted Loin of Veal Stuffed with Wild Mushrooms

Sautéed Spinach, Asparagus, Cipollini Onions, Potato Tower, Port Wine Sauce

Roasted Herb Crusted Rack of Lamb

Herb Couscous, Niçoise Vegetables, Thyme Sauce supplement – Market Price

Long Island Duck Duo – Roasted Breast & Confit Leg

Wild Rice & Root Vegetable Tower, Sautéed Spinach, Baby Turnips, Seasonal Fruit Sauce

Breast of Pheasant stuffed with Foie Gras and Wrapped in Puff Pastry

Assorted Baby Vegetables and Truffle Sauce - \$10.00 supplement

Roasted Venison Medallion

Sautéed Spinach, Chestnut Croquette, Cranberry Chutney Stuffed Lady Apples, Grand Veneur Sauce

Dessert

A Special Cake for the Occasion

Trio of Desserts – Fondant au chocolat, crème brûlée, tuille & sorbet

Any one of our Wonderful Desserts from the 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 (see below)

Additional Hors d'oeuvres	\$ 3.00 each, per person
Seafood Bar	\$35.00 per person
First Hour of Deluxe Open Bar	\$ 19.50 per person
Open Bar, each additional Hour	\$15.00 per person
Sommelier –for Wine Tastings	\$75.00 per hour
Valet parking	\$40 per hour per attendant
Coat check	\$3 per guest
Parquet Dance Floor	\$250.00, \$450 & \$650
Band Members/Photographers' Meal	\$35.00 per person

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

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 Nights - **\$19,000.00**

Saturday afternoons - **\$6,000**

Friday Evening - **16,000.00**

Sunday afternoon or evening - **\$7,000**

A **minimum** Food and Beverage cost is required for the Private Rooms on the weekends & during the month of December

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 20

Minimum **\$1,500**

The Front Room - Maximum Number of Guests 60

Friday Night Minimum **\$5,000**

Saturday Night **\$6,000**

Upstairs Room - Maximum Number of Guests 80

Friday Night Minimum **\$7,000**

Saturday Night **\$8,000**

Entire Downstairs - Maximum Number of Guests 140

Minimum **\$14,000**

During the month of December food & beverage minimums are required every night @ Bernard's

Sarah's Wine Bar - Wednesday & Thursday - **\$6000** minimum F & B

Fridays and Saturday - **\$8000**

Sunday - **\$5000**

Banquet Package Price

Option #1

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)
Three Course Meal
(Appetizer, Entrée and Dessert and coffee)
\$85.00 per person

Option #2

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)
Beer & House Red and White Wine
Three Course Meal
(Appetizer, Entrée and Dessert and coffee)
\$105.00 per person

Option #3

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)
One Hour Deluxe Open Bar
Four Course Meal
(Appetizer, Soup or Salad, Entrée, Dessert, Coffee or Tea)
\$105.00 per person

Option #4

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)
One Hour Deluxe Open Bar
House Red and White Wine with the Meal
Four Course Meal
(Appetizer, Soup or Salad, Entrée, Dessert, Coffee or Tea)
\$120.00 per person

Option #5

Six Passed Hors d'oeuvres, (In the Garden, Weather Permitting)
Four Hours Deluxe Open Bar
House Red and White Wine with the Meal
Four Course Meal
(Appetizer, Salad or Soup, Entrée, Dessert, Coffee or Tea)
\$150.00 per person

20% Service Charge & 6.35 % tax is Additional

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

During the month of December we have a minimum food and beverage amount for private rooms every day – the rest of the year the minimum food and beverage amounts are on the weekends only.



If you have any questions or would like to schedule
a time to visit Bernard's please contact:
Sarah Bouïssou – Owner / Events Coordinator
sarah@bernardsridgefield.com

Sarah Bouïssou Catering

Bernard's also offers comprehensive off-premise catering services to the location of your choice. We can do as little or as much as you would like, including; catering services, bar and beverage services, event planning services, and set-up and clean-up of the room.

www.sarahbouïssoucatering.com

For more information, contact Elizabeth Kenny
203-856-2537 | sbcatering@bernardsridgefield.com

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Ridgefield, Connecticut 06877
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