



Who we are

Our family has been the culinary force behind exceptional events in Central Ohio for three generations. Maria and Tony Susi opened the Berwick in 1955 with the dream of bringing families and friends together to celebrate special occasions with delicious fresh-cooked food. That passion for food and service has now been passed on to the younger Susi generations and we all take great pride in carrying on Maria and Tony's legacy.

What we believe

We are constantly learning and trying new things, but in the end, it is our 65+ years of experience that sets us apart. We know how to make your event special.

Quality is at the heart of our business. We believe that all food should be delicious, and we use high quality ingredients to give our food unparalleled taste that guests are sure to remember.

Homemade Italian goodness is what we specialize in, but our menus offer selections far beyond just Italian. We also enjoy creating custom menus, from *imaginative* to *ethnic*.

In our family, we believe that great memories are created over a meal and that belief extends to any event we cater. It could be a Tuesday night dinner with the family or a 400-person wedding. Regardless of its scale, the ritual of enjoying a delicious meal is important to us.

It is our job to ensure the event runs smoothly and it is your job to enjoy your event. Planning can be stressful, but we are here to help make it easier for you from start to finish.

The Perfect Event Menu

There are a lot of menus to choose from, but feel free to reach out to a Susi family member if you have something special in mind and we can help you plan a customized menu.

We look forward to working with you!

-The Susi Family



The Berwick Experience

From the menu selection to the end of the event, the Susi family will personally be with you every step of the way. We will finalize the details, set up the venue and establish a steady flow for your event so all you need to do is enjoy.

The Venue

Haven't chosen a venue for your event yet? We have our own full-service banquet facility for 10 to 400 guests, and we also have catering relationships with more than 50 event spaces around Columbus on our Off-site Catering Venues list.

The Menu

Impress your guests with one of our delectable menus. From individually plated meals to station buffets, we pride ourselves on serving fresh homemade food that your guests will remember for years to come.

The Tasting

A favorite moment for everyone in the event planning process is the tasting. We provide complimentary tastings on designated "Tasting Days". Tasting Day schedules vary based on the season. You can bring up to eight guests and try up to six entrees and eight sides. The tasting will give you a chance to taste our homemade Italian goodness as well as speak with one of the Susi family members to answer all your questions.

The Setup

We include all the linen tablecloths, linen napkins, chinaware, silverware, glassware and table skirting in the menu pricing to make planning less stressful. To make the process even easier, we set up the entire event!

The Service Staff

Our service staff, bartenders, kitchen staff and a member of the Susi family will be at your event to ensure everything runs smoothly and your every need is met. From beginning to end, we make sure that everyone at the event receives the best of service. ****See Catering Contract for hourly staff rates.**

The Quote

Need a price quote? Once the venue is chosen, we can work with you to create an estimate. We will need to know the number of guests attending, time frame of the event, bar details, and menu style (plated, buffet, stations, etc.) to start the process. You are almost there....

The Booking

We would be honored to be a part of your event. There are only two simple steps to book our services: (1) Signing a contract and (2) Providing a deposit. You can speak with a member of the Susi family for more details.

The Final Details

The event is approaching, and the details are coming together. Setup an appointment with a Susi family member to get the final details planned, from table setup to the napkin colors. We are more than happy to help with any recommendations on room setup, venue decorations, alcohol quantities and timeline. We will take this time to ensure that no detail goes unnoticed.

The Main Event

The day has finally arrived! Our staff will setup the venue to your specifications, either the day before or the day of the event, depending on venue availability. We will work diligently to guarantee everyone is satisfied and no one goes home hungry. At the end of the event, leave the cleaning to us. We will help take care of everything so you can continue enjoying yourself.



Breakfast & Brunch

Our breakfast and brunch menu selections are all served buffet-style. Perfect for all morning events, from work meetings to baby showers. Breakfast and brunch selections are available for service between 6am and 11am.

Continental Breakfast \$17.95 per Person

(Choice of Four)

Danishes (V)

Assortment of cheese & fruit-filled pastries.

Bagels (V)

Assortment of bagels with cream cheese & preserves.

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Granola Bars (V)

Assortment of breakfast granola bars.

Donuts (V)

Assortment of fresh donuts.

Muffins (V)

Assortment of muffins.

Yogurt Parfaits (V)

Parfaits layered with yogurt, granola & fresh berries.

Oatmeal (V)

Oatmeal served with dried fruit, sliced almonds & brown sugar.

Menu Includes

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve regular coffee & hot tea.

Traditional Breakfast \$23.75 per Person

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Bacon**

Apple wood smoked bacon.

Red Skin Breakfast Potatoes (V)

Classic red skin breakfast potatoes. Fried & seasoned.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve regular coffee & hot tea.

Scrambled Eggs (V)*

Fresh-cracked scrambled eggs.

Sausage**

Pork sausage links.

(Choice of One)

Buttermilk Biscuits (V)

Fresh-baked buttermilk biscuits served with butter & jelly.

OR

Assorted Breakfast Pastries (S, V)

Assortment of breakfast Danish and pastries.

Waffle Station Breakfast \$23.75 per Person

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Scrambled Eggs (V)*

Fresh-cracked scrambled eggs.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve fresh regular coffee & hot tea.

Belgian Waffles (V)

Served with warm pure maple syrup, fresh berries, candied pecans, caramelized bananas, whipped cream & butter.

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Breakfast & Brunch

Traditional Omelet Station \$23.75 per Person++

Omelets*

Fresh-cracked eggs cooked to order with cheddar cheese, sautéed mushrooms, diced bell peppers, diced onion, ham, turkey sausage, bacon & diced tomatoes.

Red Skin Breakfast Potatoes (V)

Classic red skin breakfast potatoes. Fried & seasoned.

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve regular coffee & hot tea.

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

Signature Omelet Station \$27.00 per Person++

Omelets*

Fresh-cracked eggs cooked to order with sautéed zucchini, sautéed bell peppers, baby spinach, wild mushrooms, asparagus, feta cheese, goat cheese, fresh herbs, chorizo sausage, avocado, diced tomatoes & Italian sausage.

Herb Roasted Breakfast Potatoes (V)

Red skin potatoes roasted with fresh rosemary, parsley, basil & garlic.

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve regular coffee & hot tea.

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

++Omelet stations are subject to \$75 charge per chef needed to cook omelets at station.

Italian Frittata \$23.75 per Person

Herb Roasted Breakfast Potatoes (V)

Red skin potatoes roasted with fresh rosemary, parsley, basil & garlic.

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Bagels (V)

Assortment of bagels with cream cheese.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Station

Self-serve regular coffee & hot tea.

(Choice of One)

Zucchini Frittata (V)

Fresh-cracked eggs, sautéed zucchini, onion & Pecorino Romano cheese.

Asparagus & Goat Cheese Frittata (V)

Fresh-cracked eggs, asparagus & goat cheese.

Spinach & Sundried Tomato Frittata (V)

Fresh-cracked egg, spinach, sundried tomato & feta cheese.

Chorizo Frittata

Fresh-cracked eggs, chorizo sausage with queso fresco & chipotle sour cream.

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email. susifamily@the-berwick.com | The-Berwick.com

Breakfast & Brunch

(V) Vegetarian (S) Specialty (GF) Gluten Free

*Egg Whites Available Upon Request

**Turkey Products Available Upon Request



Single Entrée Plated Lunch

These lunches are individually plated and served at the table to each guest. Entrées include a side and a vegetable, unless otherwise indicated. All lunches include a plated salad and fresh-baked rolls served at the table.

Entrées

	Price per Person
Chicken Piccata (S) <i>Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.</i>	\$30.50
Chicken Marsala (S) <i>Boneless chicken floured & sautéed in a mushroom marsala wine sauce.</i>	\$30.50
Chicken Parmesan (S) <i>Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.</i>	\$30.50
Chicken Stuffed with Dressing (S) <i>Boneless chicken stuffed with cornbread dressing baked in chicken gravy.</i>	\$30.50
Roasted Italian Chicken with Dressing <i>Chicken breast, leg and thigh roasted with fresh rosemary, olive oil & garlic. Served over cornbread dressing.</i>	\$30.50
Lemon Artichoke Chicken <i>Boneless chicken baked with artichokes in a white wine lemon sauce.</i>	\$30.50
Tom Turkey with Dressing <i>Sliced roasted white & dark Tom turkey with turkey gravy & cornbread dressing. Cranberry sauce served on the side.</i>	\$30.50
Rosemary & Garlic Pork Tenderloin <i>Roasted pork tenderloin marinated in rosemary, parsley & garlic. Sliced & finished in light pork gravy.</i>	\$30.50
10oz Choice Rib-Eye Steak <i>Choice-grade grilled rib-eye topped with sautéed mushrooms. Cooked medium.</i>	Market Price
Choice Beef Tenderloin with Bordelaise Sauce (S) <i>Choice-grade grilled beef tenderloin sliced and topped with a red wine, onion & mushroom bordelaise sauce. Cooked medium rare.</i>	Market Price
Choice Prime Rib Au Jus (S) <i>Choice-grade slow roasted prime rib served with au jus. Cooked medium rare.</i>	Market Price
Crabmeat Stuffed Flounder <i>Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.</i>	\$38.50
Lemon & Rosemary Salmon (S) <i>Roasted filet of salmon rubbed in olive oil, lemon juice & fresh rosemary.</i>	\$33.25
Homemade Portabella Mushroom Ravioli** (S, V) <i>Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.</i>	\$32.75
Homemade Lasagna** (S) <i>Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.</i>	\$32.75
Homemade Vegetable Lasagna** (S, V) <i>Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & pomodoro sauce.</i>	\$32.75
Stuffed Eggplant ** (Vegan) <i>Hallowed eggplant stuffed with diced fresh zucchini, squash, bell peppers & portabella mushrooms. Baked in pomodoro sauce.</i>	\$32.75

**Indicates the Entrées that include a Vegetable but DO NOT include a Side.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Single Entrée Plated Lunch

Sides (Choice of One)

Red Parsley Potatoes (V)

Steamed red skin potato halves tossed in warm butter & fresh parsley.

Roasted Italian Potatoes (S, V)

Idaho potatoes peeled, cut and roasted with fresh rosemary & olive oil.

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

Fresh whipped potatoes with homemade gravy on the side.
Choice of Idaho Potatoes, Red Skin Potatoes **OR** Garlic Potatoes.

Candied Yams (S, V)

Sliced sweet potatoes roasted with syrup, butter, brown sugar & cinnamon.

Wild Mushroom Risotto (S, V)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

Roasted zucchini, squash, eggplant & portabella mushrooms with creamy Italian rice.

Vegetables (Choice of One)

Mixed Vegetables (V)

Steamed fresh broccoli, cauliflower, green beans, baby carrots, bell peppers, zucchini & squash tossed in warm butter.

Sautéed Vegetable Medley (V)

Fresh zucchini, squash, eggplant, portabella mushrooms, carrots and bell peppers sautéed with onion, garlic & olive oil.

Italian Style Green Beans (S, V)

Fresh string green beans seasoned with fresh parsley & olive oil.

Broccoli & Bell Pepper (V)

Sautéed bell peppers & steamed broccoli tossed in lemon garlic butter.

Southern Collard Greens (S)

Collard greens braised with smoked turkey, crushed red pepper, onion & garlic.

Select a Premium Vegetable

Asparagus Parmesan (V) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S) +\$4.25 per Person

Brussels sprouts sautéed with pancetta & garlic. Finished with a balsamic glaze.

Menu Includes

Mixed Green Salad (V)

Tomatoes, cucumbers, croutons & mixed greens. Served with homemade ranch & homemade Italian dressing.

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served at table.

Coffee Service

Regular coffee served at table.

Add a Dessert

Pecan Pie +\$6.75 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$6.75 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +6.25 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Chocolate Layer Cake +\$6.25 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$6.25 per Person

Layers of vanilla cake, strawberries & whipped cream.

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Luncheon Buffet

This buffet-style luncheon menu allows your guests to create their own plate. Price per person is determined by the number of entrées selected. Salad and bread are included and served buffet-style as well.

Two Entrée Buffet \$31.75

Three Entrée Buffet \$34.75

Four Entrée Buffet \$37.75

Price Per Person

Entrées (Choice of Two, Three or Four)

Chicken Piccata (S)

Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.

Roast Top Sirloin of Beef Au Jus (S)

Top sirloin of beef roasted & served sliced in au jus.

Chicken Marsala (S)

Boneless chicken floured & sautéed in a mushroom marsala wine sauce.

Beef Brisket

*Braised beef brisket. Choice of BBQ **OR** Gravy.*

Chicken Parmesan (S)

Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.

Homemade Italian Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce.

Chicken Stuffed with Dressing (S)

Boneless chicken stuffed with cornbread dressing & baked in chicken gravy.

Seafood Newburg (S)

Shrimp, scallops & crab meat in fresh lobster cream.

Roasted Italian Chicken

Chicken breasts, legs and thighs roasted with fresh rosemary, olive oil & garlic.

Crabmeat Stuffed Flounder

Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.

Lemon Artichoke Chicken

Boneless chicken baked with artichokes in a white wine lemon sauce.

Homemade Portabella Mushroom Ravioli (S, V)

Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.

Fried Chicken

Chicken breasts, legs & thighs. Breaded & fried to perfection.

Homemade Lasagna (S)

Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.

Rosemary & Garlic Pork Tenderloin

Roasted pork tenderloin marinated in rosemary, parsley & garlic. Sliced & finished in light pork gravy.

Homemade Vegetable Lasagna (S, V)**

Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & pomodoro sauce.

**Pricing is subject to additional fees and taxes when applicable. See contract for more details.
Carry-out containers will not be given for buffet meals.**



Luncheon Buffet

Sides (Choice of Two)

Red Parsley Potatoes (V)

Steamed red skin potato halves tossed in warm butter & fresh parsley.

Roasted Italian Potatoes (S, V)

Idaho potatoes peeled, cut and roasted with fresh rosemary & olive oil.

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

Fresh whipped potatoes with homemade gravy on the side. Choice of Idaho Potatoes, Red Skin Potatoes **OR** Garlic Potatoes.

Candied Yams (S, V)

Sliced sweet potatoes roasted with syrup, butter, brown sugar & cinnamon.

Spinach Risotto (S, V)

Fresh spinach with creamy Italian rice.

Wild Mushroom Risotto (S, V)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

Roasted zucchini, squash, eggplant & portabella mushrooms with creamy Italian rice.

Mixed Vegetables (V)

Steamed fresh broccoli, cauliflower, green beans, baby carrots, bell peppers, zucchini & squash tossed in warm butter.

Sautéed Vegetable Medley (V)

Fresh zucchini, squash, eggplant, portabella mushrooms, carrots and bell peppers sautéed with onion, garlic & olive oil.

Italian Style Green Beans (S)

Fresh string green beans seasoned with fresh parsley & olive oil.

Southern Collard Greens (S)

Collard greens braised with smoked turkey, crushed red pepper, onion & garlic.

Honey Glazed Carrots (V)

Baby carrots glazed with honey, brown sugar & cinnamon. Topped with candied pecans.

Sundried Tomato & Spinach Whole Wheat Pasta (V)

Whole wheat penne pasta with fresh sautéed spinach, sundried tomatoes & pine nuts tossed with olive oil and seasoning.

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)- Tomato basil sauce.

Tomato Sauce- Traditional red sauce.

Tortellini with Homemade Vodka Sauce (S, V)

Ring-shaped pasta stuffed with cheese tossed in creamy tomato sauce with red pepper flakes.

Macaroni & Cheese (V)

Shell pasta tossed in a creamy cheese blend topped with Pecorino Romano cheese.

Select a Premium Vegetable

Asparagus Parmesan (V) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S) +\$4.25 per Person

Brussels sprouts sautéed with pancetta & garlic. Finished with a balsamic glaze.

Menu Includes

Mixed Green Salad (V)

Tomatoes, cucumbers, croutons & mixed greens. Served with homemade ranch & homemade Italian dressing.

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served on buffet.

Coffee Station

Self-serve regular coffee.

Add a Dessert

Pecan Pie +\$6.75 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$6.75 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$6.25 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Chocolate Layer Cake +\$6.25 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$6.25 per Person

Layers of vanilla cake, strawberries & whipped cream.

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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email. susifamily@the-berwick.com | The-Berwick.com

Luncheon Buffet

(V) Vegetarian (S) Specialty (GF) Gluten Free



Mix & Match Delicatessen Buffet

Mix and match delicatessen items such as sandwiches, wraps, sides, and desserts served buffet-style. There are two menus to choose from: The Traditional menu offers a simple, classic selection while the Signature menu offers a premium selection.

Mix & Match Traditional \$23.75 per Person

Croissant Sandwiches (Choice of Three)

Turkey

Sliced turkey, cheese, tomato & lettuce on croissant.

Ham

Sliced ham, cheese, tomato & lettuce on croissant.

Roast Beef

Sliced roast beef, tomato & lettuce on croissant.

Tuna Salad

Classic tuna salad with onion & mayonnaise on croissant with lettuce & tomato.

Chicken salad

Classic chicken salad with diced boneless chicken, celery and mayonnaise on croissant with lettuce & tomato.

Wraps (Choice of Two)

Turkey

Sliced turkey, cheese, tomato, spring mix & mayonnaise. Rolled in assorted tortillas.

Ham

Sliced ham, cheese, tomato, spring mix & mayonnaise. Rolled in assorted tortillas.

Roast Beef

Sliced roast beef, cheese, tomato, spring mix & mayonnaise. Rolled in assorted tortillas.

Reuben

Sliced corned beef, Swiss cheese, sauerkraut & thousand island dressing. Rolled in assorted tortillas.

Caprese (V)

Fresh mozzarella, tomato & spring mix dressed in Italian dressing. Rolled in assorted tortillas.

Sides (Choice of Three)

Kettle Potato Chips

Regular kettle-cooked potato chips.

Rotini Pasta Salad (V)

Spiral-shaped pasta with fresh broccoli & tomatoes tossed in a parmesan peppercorn dressing.

Balsamic Roasted Vegetable Salad (V)

Roasted cauliflower, carrots, sweet potatoes, bell peppers, zucchini & squash tossed in olive oil & balsamic reduction.

Roasted Vegetable & Lemon Orzo Salad (V)

Eggplant, red peppers, red onion, feta cheese & orzo pasta in lemon white wine Champagne vinaigrette.

Homemade Red Skin Potato Salad (V)

Red skin potatoes, egg, onions, celery, parsley, seasonings & mayonnaise.

Fruit Bowl (V)

Seasonal fresh fruit including cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries.

Vegetable Tray (V)

Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip.

Mixed Green Salad (V)

Tomatoes, cucumbers, croutons & mixed greens. Served with homemade ranch & homemade Italian dressing.

Add a Dessert

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Miniature Cupcakes +\$6.25 per Person

Assortment of classic vanilla, chocolate & red velvet cupcakes.

Cookies & Brownies +\$5.75 per Person

Assortment of fresh-baked oatmeal, sugar, chocolate chip and white chocolate macadamia nut cookies & double chocolate, turtle & salted pretzel brownies.

Menu Includes

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Coffee Station

Self-serve regular coffee.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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Mix & Match Delicatessen Buffet



Mix & Match Delicatessen Buffet

Mix & Match Signature \$28.00 per Person

Sandwiches (Choice of Three)

Italian Sub

Sliced Italian meats, red onion, lettuce, tomato, mozzarella cheese & banana peppers with Italian dressing on Italian loaf.

Turkey & Avocado

Sliced turkey, avocado, tomato, Swiss cheese & homemade chipotle mayonnaise on croissant.

Green Goddess (V)

Cucumber, green tomato, spinach, avocado, fresh mozzarella cheese & green goddess dressing on wheat bread.

Ham & Brie

Sliced ham, brie, tomato, romaine lettuce & Dijon mustard on multigrain bread.

Roast Beef & Arugula

Sliced roast beef, red onion, tomato, arugula & horseradish Dijon sauce on a wheat Kaiser roll.

Hummus & Roasted Vegetable (V)

Traditional hummus, roasted red pepper, sautéed zucchini, sautéed squash & lemon-marinated arugula on Italian bread.

Wraps (Choice of Two)

Turkey Bacon Ranch

Sliced turkey, bacon, romaine lettuce, tomato & ranch dressing. Rolled in assorted tortillas.

Greek (V)

Romaine lettuce, tomato, cucumber, Kalamata olives, red onion, pepperoncini, bell pepper, feta cheese & Italia dressing. Rolled in assorted tortillas.

Chicken Caesar

Sliced grilled chicken, romaine lettuce, tomato, Pecorino Romano cheese & Caesar dressing. Rolled in assorted tortillas.

Caprese (V)

Fresh mozzarella cheese, tomato, spring mix & fresh basil in Italian dressing. Rolled in assorted tortillas.

Sides (Choice of Three)

Fruit Tray (V)

Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse.

Grilled Vegetable Display (S, V)

Grilled fresh asparagus, Brussels sprouts, zucchini, squash, bell peppers, portabella mushrooms & eggplant. Served with hummus.

Goat Cheese & Herb Potato Salad (V)

Potatoes, olive oil, goat cheese, garlic, fresh oregano & fresh basil.

Spring Mix Salad (V)

Fresh raspberries, bleu cheese, candied pecans & spring mix with homemade balsamic vinaigrette.

Italian Tortellini Salad

Ring-shaped pasta stuffed with cheese mixed with genoa salami, bell pepper, red onion, black olives & cherry tomatoes. Tossed in homemade Italian dressing.

Add a Dessert

Premium Miniature Cupcakes +\$6.50 per Person

Assortment of miniature Nutella, Salty Buckeye & Vanilla Raspberry cupcakes.

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Italian Assortment +\$6.75 per Person

Tiramisu- Layers of coffee-soaked lady fingers & mascarpone cheese. Dusted with cocoa powder.

Limoncello Cookies- Lemon cookies in a sugar glaze.

Miniature Cannoli- Sweetened ricotta cheese mixture piped into cannoli shells made of fried pastry dough.

Menu Includes

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Coffee Station

Self-serve regular coffee.

Add Homemade Soup

Homemade Wedding (S) +\$6.00 per Person

Miniature meatballs, pastina, endive, egg, carrots & chicken in chicken broth.

Chicken Noodle +\$6.00 per Person

Noodles, carrots, celery & chicken in chicken broth.

Minestrone +\$6.00 per Person

Carrots, celery, cabbage, garbanzo beans, oregano, tomato & pasta in chicken broth.

Tomato Bisque (V) +\$6.00 per Person

Creamy blend of tomato, onion, garlic & cream.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.



Single Entrée Plated Dinner

These dinners are individually plated and served at the table to each guest. Entrées include a side and a vegetable, unless otherwise indicated. All dinners include a plated salad and fresh-baked rolls served at the table.

Entrées	Priced per Person
Chicken Piccata (S) <i>Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.</i>	\$35.25
Chicken Marsala (S) <i>Boneless chicken floured & sautéed in a mushroom marsala wine sauce.</i>	\$35.25
Chicken Parmesan (S) <i>Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.</i>	\$35.25
Lemon Artichoke Chicken <i>Boneless chicken baked with artichokes in a white wine lemon sauce.</i>	\$35.25
Chicken Saltimbocca <i>Boneless chicken stuffed with prosciutto and aged provolone in a light lemon sauce.</i>	\$37.50
Chicken Stuffed with Spinach & Gorgonzola (S) <i>Boneless chicken stuffed with sautéed spinach & gorgonzola cheese. Baked in a sundried tomato cream sauce.</i>	\$37.50
Chicken Stuffed with Dressing (S) <i>Boneless chicken stuffed with cornbread dressing & baked in chicken gravy.</i>	\$35.25
Tom Turkey with Dressing <i>Sliced roasted white & dark Tom turkey with turkey gravy & cornbread dressing. Cranberry sauce served on the side.</i>	\$35.25
Pork Tenderloin in Fig & Port Wine Reduction (S) <i>Roasted pork tenderloin marinated in olive oil, rosemary & fresh garlic. Sliced & finished in a fig and port wine reduction.</i>	\$37.50
10oz Choice Rib-Eye Steak <i>Choice-grade grilled rib-eye topped with sautéed mushrooms. Cooked medium.</i>	Market Price
Choice Beef Tenderloin with Bordelaise Sauce (S) <i>Choice-grade grilled beef tenderloin sliced and topped with a red wine, onion & mushroom bordelaise sauce. Cooked medium rare.</i>	Market Price
Choice Prime Rib Au Jus (S) <i>Choice-grade slow roasted prime rib served with au jus. Cooked medium rare.</i>	Market Price
Braised Short Ribs (S) <i>Beef short ribs with onions, carrots & celery. Slowly braised in red wine tomato stock.</i>	Market Price
Crabmeat Stuffed Flounder <i>Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.</i>	\$43.25
Lemon & Rosemary Salmon (S) <i>Roasted filet of salmon rubbed in olive oil, lemon juice & fresh rosemary.</i>	\$40.50
Homemade Portabella Mushroom Ravioli** (S, V) <i>Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.</i>	\$37.50
Homemade Lasagna** (S) <i>Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.</i>	\$37.50
Homemade Vegetable Lasagna** (S, V) <i>Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & pomodoro sauce.</i>	\$37.50
Stuffed Eggplant ** (Vegan) <i>Hallowed eggplant stuffed with diced fresh zucchini, squash, bell peppers & portabella mushrooms. Baked in pomodoro sauce.</i>	\$37.50

**Indicates the Entrées that include a Vegetable but DO NOT include a Side.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Single Entrée Plated Dinner

Sides (Choice of One)

Twice Baked Potato (S, V)

Potato whipped with sour cream, onions & parsley. Stuffed into the potato skin & baked.

Red Parsley Potatoes (V)

Steamed red skin potato halves tossed in warm butter & fresh parsley.

Roasted Italian Potatoes (S)

Idaho potatoes peeled, cut and roasted with fresh rosemary & olive oil.

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

Fresh whipped potatoes with homemade gravy on the side. Choice of Idaho Potatoes, Red Skin Potatoes **OR** Garlic Potatoes.

Candied Yams (S, V)

Sliced sweet potatoes roasted with syrup, butter, brown sugar & cinnamon.

Wild Mushroom Risotto (S, V)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

Roasted zucchini, squash, eggplant & portabella mushrooms with creamy Italian rice.

Vegetables (Choice of One)

Mixed Vegetables (V)

Steamed fresh broccoli, cauliflower, green beans, baby carrots, bell peppers, zucchini & squash tossed in warm butter.

Sautéed Vegetable Medley (V)

Fresh zucchini, squash, eggplant, portabella mushrooms, carrots and bell peppers sautéed with onion, garlic & olive oil.

Italian Style Green Beans (S, V)

Fresh string green beans seasoned with fresh parsley & olive oil.

Broccoli & Bell Pepper (V)

Sautéed bell peppers & steamed broccoli tossed in lemon garlic butter.

Southern Collard Greens (S)

Collard greens braised with smoked turkey, crushed red pepper, onion & garlic.

Select a Premium Vegetable

Asparagus Parmesan (V) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S) +\$4.25 per Person

Brussels sprouts sautéed with pancetta & garlic. Finished with a balsamic glaze.

Menu Includes

Mixed Green Salad (V)

Tomatoes, cucumbers, croutons & mixed greens. Served with homemade ranch & homemade Italian dressing.

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served at table.

Coffee Service

Regular coffee served at table.

Add a Dessert

Pecan Pie +\$6.75 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$6.75 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$6.25 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Chocolate Layer Cake +\$6.25 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$6.25 per Person

Layers of vanilla cake, strawberries & whipped cream.

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Buffet Dinner

This buffet-style dinner menu allows your guests to create their own plate. Price per person is determined by the number of entrées selected. Salad and bread are included and served buffet-style as well.

Two Entrée Buffet \$36.25 **Three Entrée Buffet** \$39.25 **Four Entrée Buffet** \$42.25
Priced Per Person

Entrées (Choice of Two, Three or Four)

Chicken Piccata (S)

Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.

Chicken Marsala (S)

Boneless chicken floured & sautéed in a mushroom marsala wine sauce.

Chicken Parmesan (S)

Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.

Roasted Italian Chicken

Chicken breasts, legs and thighs roasted with fresh rosemary, olive oil & garlic.

Lemon Artichoke Chicken

Boneless chicken baked with artichokes in a white wine lemon sauce.

Chicken Saltimbocca

Boneless chicken stuffed with prosciutto and aged provolone in a light lemon sauce.

Chicken Stuffed with Spinach & Gorgonzola (S)

Boneless chicken stuffed with sautéed spinach & gorgonzola cheese. Baked in a sundried tomato cream sauce.

Fried Chicken

Chicken breasts, legs & thighs. Breaded & fried to perfection.

Pork Tenderloin in Fig & Port Wine Reduction (S)

Roasted pork tenderloin marinated in olive oil, rosemary, & fresh garlic. Sliced & finished in a fig and port wine reduction.

Italian Sausage, Peppers, Mushrooms & Onions (S)

Homemade black pepper pork sausage baked with sautéed bell peppers, onions & mushrooms.

Roast Top Sirloin of Beef Au Jus (S)

Top sirloin of beef roasted & served sliced in au jus.

Beef Brisket

Braised beef brisket. Choice of BBQ OR Gravy.

Homemade Italian Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce.

Crabmeat Stuffed Flounder

Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.

Homemade Cheese Manicotti (V)

Homemade egg noodles stuffed with a blend of ricotta, mozzarella & Pecorino Romano cheese in traditional tomato sauce.

Homemade Portabella Mushroom Ravioli (S, V)

Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.

Homemade Lasagna (S)

Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.

Homemade Vegetable Lasagna (S, V)

Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & pomodoro sauce.

Add a Premium Carving Station

Choice Prime Rib Au Jus +MP per Person

Choice-grade slow roasted prime rib served with au jus. Cooked medium rare. Served with raw horseradish & horseradish sauce.

Herb Roasted Turkey +\$5.75 per Person

Whole turkey roasted in mixed herbs & butter.

Horseradish-Crusted Filet Mignon +MP per Person

Choice-grade filet mignon with a creamy horseradish & bread crumb crust.

Flank Steak +MP per Person

Choice-grade grilled flank steak with a marsala wine & wild mushroom sauce.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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Buffet Dinner

(V) Vegetarian (S) Specialty (GF) Gluten Free



Buffet Dinner

Sides (Choice of Three)

Twice Baked Potato (S, V)

Potato whipped with sour cream, onions & parsley. Stuffed into the potato skin & baked.

Red Parsley Potatoes (V)

Steamed red skin potato halves tossed in warm butter & fresh parsley.

Roasted Italian Potatoes (S, V)

Idaho potatoes peeled, cut and roasted with fresh rosemary & olive oil.

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

Fresh whipped potatoes with homemade gravy on the side. Choice of Idaho Potatoes, Red Skin Potatoes **OR** Garlic Potatoes.

Candied Yams (S V,)

Sliced sweet potatoes roasted with syrup, butter, brown sugar & cinnamon.

Wild Mushroom Risotto (S, V)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

Roasted zucchini, squash, eggplant & portabella mushrooms with creamy Italian rice.

Mixed Vegetables (V)

Steamed fresh broccoli, cauliflower, green beans, baby carrots, bell peppers, zucchini & squash tossed in warm butter.

Sautéed Vegetable Medley (V)

Fresh zucchini, squash, eggplant, portabella mushrooms, carrots and bell peppers sautéed with onion, garlic & olive oil.

Italian Style Green Beans (S, V)

Fresh string green beans seasoned with fresh parsley & olive oil.

Southern Collard Greens (S)

Collard greens braised with smoked turkey, crushed red pepper, onion & garlic.

Honey Glazed Carrots (V)

Baby carrots glazed with honey, brown sugar & cinnamon. Topped with candied pecans.

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)- Tomato basil sauce.

Tomato Sauce- Traditional red sauce.

Sundried Tomato & Spinach Whole Wheat Pasta (V)

Whole wheat penne pasta with fresh sautéed spinach, sundried tomatoes & pine nuts tossed with olive oil and seasoning.

Tortellini with Homemade Vodka Sauce (S, V)

Ring-shaped pasta stuffed with cheese tossed in creamy tomato sauce with red pepper flakes.

Gnocchi with Choice of Homemade Sauce (S)

Homemade ricotta dumpling in choice of sauce.

Tomato Sauce- Traditional red sauce

Vodka Sauce (V)- Creamy tomato sauce with red pepper flakes

Macaroni & Cheese (V)

Shell pasta tossed in a creamy cheese blend topped with Pecorino Romano cheese.

Select a Premium Vegetable

Asparagus Parmesan (V) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S) +\$4.25 per Person

Brussels sprouts sautéed with pancetta & garlic. Finished with a balsamic glaze.

Menu Includes

Mixed Green Salad (V)

Tomatoes, cucumbers & mixed greens. Served with homemade ranch & homemade Italian dressing.

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served on buffet.

Coffee Station

Self-serve regular coffee.

Add a Dessert

Pecan Pie +\$6.75 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$6.75 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$6.25 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Chocolate Layer Cake +\$6.25 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$6.25 per Person

Layers of vanilla cake, strawberries & whipped cream.

Dessert Bars +\$6.50 per Person

Assortment of miniature chocolate cake, brownie, strawberry shortcake, carrot cake & seasonal dessert bars.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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Buffet Dinner



Four-course Italian Dinner

Experience a traditional Italian dinner. Main courses are served family-style on platters at each table. Your guests will pass the platters of food around the table for everyone to share and enjoy, like a family meal at home.

\$44.25 per Person

1st Course

The first course is the appetizer course served buffet-style.

Antipasto Display

*Sliced salami, capicola, mortadella, prosciutto & aged provolone.
Served with roasted peppers, marinated Italian olives, fresh-baked rolls & pizza bread.*

2nd Course

The second course is the soup course served family-style at the table.

Homemade Wedding Soup (S)

Miniature meatballs, pastina, endive, egg, carrots & chicken in chicken broth.

3rd Course

The third course is Italian Sausage, Homemade Italian Meatballs and choice of pasta, all served family-style at the table.

Italian Sausage, Peppers, Mushrooms & Onions (S)

Homemade black pepper pork sausage baked with sautéed bell peppers, onions & mushrooms.

Homemade Italian Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce.

Pasta (Choice of One)

Gnocchi with Choice of Homemade Sauce (S)

Homemade ricotta dumplings in choice of sauce.

Tomato Sauce

Traditional red sauce.

Vodka Sauce (V)

Creamy tomato sauce with red pepper flakes.

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)

Tomato basil sauce.

Tomato Sauce

Traditional red sauce.

Vodka Sauce (V)

Creamy tomato sauce with red pepper flakes.

Sundried Tomato & Spinach Whole Wheat Pasta (V)

Whole wheat penne pasta with fresh sautéed spinach, sundried tomatoes & pine nuts tossed with olive oil and seasoning.

Tortellini with Homemade Vodka Sauce (S, V)

Ring-shaped pasta stuffed with cheese tossed in creamy tomato sauce with red pepper flakes.

Tetrazzini

Linguini pasta baked in a fresh mushroom cream sauce. Topped with fresh Pecorino Romano cheese.

Wild Mushroom Risotto (S, V)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

Roasted zucchini, squash, eggplant & portabella mushrooms with creamy Italian rice.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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Four-course Italian Dinner



Four-Course Italian Dinner

4th Course

The fourth course is your choice of vegetable, choice of chicken & choice of salad, all served family-style at the table.

Vegetable (Choice of One)

Mixed Vegetables (V)

Steamed fresh broccoli, cauliflower, green beans, baby carrots, bell peppers, zucchini & squash tossed in warm butter.

Italian Style Green Beans (S, V)

Fresh string green beans seasoned with fresh parsley & olive oil.

Sautéed Vegetable Medley (V)

Fresh zucchini, squash, eggplant, portabella mushrooms, carrots and bell peppers sautéed with onion, garlic & olive oil.

Balsamic Brussels Sprouts (S)

Brussels sprouts sautéed with pancetta & garlic. Finished with a balsamic glaze.

Chicken (Choice of One)

Chicken Piccata (S)

Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.

Chicken Parmesan (S)

Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.

Chicken Marsala (S)

Boneless chicken floured & sautéed in a mushroom marsala wine sauce.

Roasted Italian Chicken

Chicken breasts, legs and thighs roasted with fresh rosemary, olive oil & garlic.

Salad (Choice of One)

Italian Salad (V)

Mixed greens tossed in homemade Italian dressing with fresh tomatoes.

Abruzzi Salad (V)

Mixed greens with olive oil, balsamic vinegar & fresh tomatoes.

Caesar Salad

Romaine lettuce, tomatoes, Pecorino Romano cheese & Caesar dressing.

Menu Includes

Rolls & Pizza Bread

Fresh-baked rolls & our homemade version of focaccia bread. Served with butter & herbed olive oil on each table.

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Coffee Station

Self-serve regular coffee.

Add a Dessert

Homemade Pizzelle & Cannoli +\$8.00 per Person

Platters of pizzelle & cannoli served on each table.

Pizzelle

Traditional Italian waffle cookies.

Choice of Anise, Almond **OR** Lemon flavor.

Miniature Cannoli

Sweetened ricotta cheese mixture piped into cannoli shells made of fried pastry dough.

Homemade Ricotta Cheesecake +\$8.00 per Person

Baked blend of cream cheese & ricotta cheese with fresh berries.

Tiramisu +\$8.00 per Person

Layers of coffee-soaked lady fingers & mascarpone cheese.

Dusted with cocoa powder.

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Four-course Italian Dinner

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Station Buffet

Choose a variety of stations to create your unique buffet-style menu. Your stations can be set up at one buffet table or at different stations throughout the room. Selections must include a minimum of 3 stations and selections must meet a minimum of \$29 per person.

Traditional Italian Station \$17.75 per Person

Penne Pasta with Choice of Homemade Sauce

Tomato Sauce

Traditional red sauce.

Vodka Sauce (V)

Creamy tomato sauce with red pepper flakes.

Cavatappi Pasta with Choice of Homemade Sauce

Tubular spiral pasta in choice of sauce.

Pomodoro Sauce (V)

Tomato basil sauce.

Pesto Sauce

Blend of olive oil, parmesan cheese & basil.

Tetrazzini (V)

Linguini pasta baked in a fresh mushroom cream sauce. Topped with fresh Pecorino Romano cheese.

(Choice of One)

Homemade Italian Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce.

OR

Italian Sausage, Peppers, Mushrooms & Onions (S)

Homemade black pepper pork sausage baked with sautéed bell peppers, onions & mushrooms.

Pizza Bread

Our homemade version of focaccia bread topped with olive oil & seasoning.

Pecorino Romano Cheese

Fresh grated Pecorino Romano cheese.

Signature Italian Station \$23.50 per Person

Tortellini with Homemade Vodka Sauce (S, V)

Ring-shaped pasta stuffed with cheese tossed in creamy tomato sauce with red pepper flakes.

Homemade Portabella Mushroom Ravioli (S, V)

Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.

Cavatappi Pasta with Choice of Homemade Sauce

Tubular spiral pasta in choice of sauce.

Pomodoro Sauce (V)

Tomato basil sauce.

Amatriciana Sauce

Pomodoro sauce with sautéed pancetta & crushed red pepper.

Herbed Italian Chicken Skewers

Chicken skewers marinated in garlic, parsley, rosemary & olive oil. Pesto aioli served on the side.

(Choice of One)

Homemade Italian Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce.

OR

Italian Sausage, Peppers, Mushrooms & Onions (S)

Homemade black pepper pork sausage baked with sautéed bell peppers, onions & mushrooms.

Pizza Bread

Our homemade version of focaccia bread topped with olive oil & seasoning.

Pecorino Romano Cheese

Fresh grated Pecorino Romano cheese.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.



Station Buffet

American BBQ Station \$16.00 per Person

BBQ Beef Brisket

BBQ braised beef brisket served with white buns & pretzel buns.

Macaroni & Cheese (V)

Shell pasta tossed in a creamy cheese blend topped with Pecorino Romano cheese.

Citrus & Mint Watermelon Salad (V)

Fresh-cut watermelon, lime zest & fresh mint.

BBQ Pulled Pork

Slow-cooked pulled pork in BBQ sauce served with white buns & pretzel buns.

Homemade Cole Slaw (V)

Shredded cabbage and carrots in mayonnaise, sugar & vinegar.

Sweet Corn Bake (V)

Sweet corn & cream-style corn with a corn meal crust.

Homemade Dip Station \$10.00 per Person

(Choice of Three)

Guacamole (Cold) (V)

Avocado, jalapeno, lime juice, red onion & cilantro.

Spinach & Artichoke Dip (Warm) (V)

Spinach, artichoke, Pecorino Romano cheese, sour cream, crushed red pepper, cream cheese & mayonnaise.

Crabmeat Dip (Warm)

Lump crab meat in a creamy blend of cheddar cheese, lager beer, cilantro, onion, garlic & jalapeno.

Hummus (Cold) (V)

Choice of Traditional, Roasted Bell Pepper **OR** Spinach & Artichoke hummus.

Buffalo Chicken Dip (Warm)

Baked blend of pulled chicken, buffalo sauce, cream cheese & bleu cheese.

Chorizo Queso Dip (Warm)

Chorizo sausage in a melted white cheese.

Menu Includes

Tortilla Chips & Pita Chips

Fresh fried corn tortilla chips & regular pita chips.

Slider Station

Choice of Three Sliders \$16.50 per Person

Bacon Cheddar Burger Sliders

Bacon, cheddar cheese & all-beef patties on white buns.

Onion & Gorgonzola Burger Sliders

Sautéed onion, gorgonzola cheese & all-beef patties on white buns.

BBQ Pork Sliders

Slow-cooked pulled pork in BBQ sauce on white buns with southern slaw.

Portabella & Red Pepper Sliders (V)

Grilled portabella mushrooms roasted red peppers, fresh mozzarella & pesto aioli on brioche buns.

BBQ Beef Brisket Sliders

BBQ braised beef brisket with cheddar cheese on pretzel buns.

Choice of Four Sliders \$22.00 per Person

Buffalo Chicken Sliders

Buffalo chicken, lettuce, tomato, & bleu cheese dressing on white buns.

Chipotle Chicken Sliders

Chipotle honey-lime marinated chicken with avocado & tomato on white buns.

Crab Cake Sliders

Homemade jumbo lump crab cakes with arugula & remoulade on colonial buns.

Mediterranean Turkey Sliders

Ground turkey, red onion, fresh garlic & feta served with tzatziki and arugula on colonial buns.

Menu Includes

Assorted Condiments

Ketchup, Mustard & Mayonnaise.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.



Station Buffet

Bruschetta Station \$12.75 per Person

(Choice of Four)

Traditional Tomato (S, V)

Fresh diced tomato, onion, garlic, parsley & olive oil on toasted bread.

Avocado (V)

Fresh avocado, tomato, cilantro, onion, lime & salt on toasted bread.

Wild Mushroom & Burrata Cheese (V)

Burrata cheese served on toasted bread. Topped with sautéed wild mushrooms in garlic, olive oil, & fresh rosemary finished with marsala wine reduction.

Caprese (S, V)

Fresh mozzarella, tomato, basil & olive oil with a balsamic glaze on toasted bread.

Gorgonzola, Fig & Prosciutto

Whipped rosemary & gorgonzola spread on toasted bread. Topped with sliced prosciutto & fig jam.

Ricotta Cheese & Honey (V)

Fresh ricotta cheese & honey spread on toasted bread. Topped with strawberry & fresh mint compote.

Whipped Potato Station \$10.75 per Person

(Choice of Two)

Idaho Whipped Potatoes (V)

Idaho potatoes whipped with butter & seasonings.

Garlic Whipped Potatoes (V)

Idaho potatoes whipped with garlic, butter & seasonings.

Red Skin Whipped Potatoes (V)

Red skin potatoes whipped with butter & seasonings.

Whipped Sweet Potatoes (V)

Fresh sweet potatoes whipped with brown sugar & cinnamon.

Menu Includes

Toppings

Homemade chicken gravy, homemade beef gravy, shredded cheddar cheese, chopped bacon, sour cream, candied pecans (Whipped Sweet Potatoes), brown sugar (Whipped Sweet Potatoes), whipped butter & fresh chives.

Salad Station \$12.75 per Person

(Choice of Three)

Spinach Salad (V)

Roasted sweet potatoes, dried cranberries, crumbled feta, walnuts & spinach with homemade cumin honey vinaigrette.

Romaine Salad (V)

Tomatoes, cucumbers, bell peppers, pepperoncini, Kalamata olives, red onion, feta cheese & romaine lettuce with homemade Italian dressing.

Mixed Green Salad (V)

Tomatoes, cucumbers, croutons & mixed greens. Served with homemade ranch & homemade Italian dressing.

Spring Mix Salad (V)

Fresh raspberries, bleu cheese, candied pecans & spring mix with homemade balsamic vinaigrette.

Arugula Salad (V)

Shaved Pecorino Romano cheese, cherry tomatoes & rosemary-roasted croutons with homemade lemon vinaigrette.

Menu Includes

Rolls & Butter

Fresh-baked rolls served at the station.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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(V) Vegetarian (S) Specialty (GF) Gluten Free

Station Buffet



Station Buffet

South of the Border Station \$22.00 per Person

(Choice of Two)

Sautéed Chicken

Sautéed chicken tenderloin marinated in cilantro, lime, cumin, seasonings & olive oil.

Sautéed Flank Steak

Sliced flank steak marinated in cilantro, lime, cumin, seasonings & olive oil.

Pork Carnitas

Slow-roasted pulled pork topped with onion, jalapenos & citrus juice.

Cilantro Lime Shrimp

Shrimp marinated in cilantro, lime, cumin, seasonings & olive oil.

Menu Includes

Toppings

Sautéed peppers & onions, homemade tomatillo salsa, homemade pineapple salsa, homemade guacamole, sour cream, queso fresco, shredded romaine & Pico de Gallo.

Tortillas & Tortilla chips

Grilled flour tortillas, grilled corn tortillas & fresh fried corn tortilla chips.

Carving Stations

Prime Rib Au Jus +MP per Person

Choice-grade slow roasted prime rib served with au jus. Cooked medium rare. Served with raw horseradish & horseradish sauce.

Flank Steak +MP per Person

Balsamic marinated flank steak with caramelized onions, roasted cherry tomatoes & sliced brioche rolls.

Filet Mignon +MP per Person

Carved choice filet mignon with sliced rolls & bordelaise sauce.

Kids Station \$17.50 per Person

Minimum of 10 Kids

(Choice of Two)

Burger Sliders

Cheddar cheese on all-beef patties on white buns.

Miniature Hot Dogs

All-beef mini hot dogs on white hot dog buns.

Chicken Tenders

Breaded chicken tenderloins.

Menu Includes

Macaroni & Cheese (V)

Shell pasta tossed in a creamy cheese blend topped with Pecorino Romano cheese.

Assorted Condiments

Ketchup & Mustard

All Station Buffet Menus Include

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Coffee Station

Self-serve regular coffee.

**Pricing is subject to additional fees and taxes when applicable. See contract for more details.
Carry-out containers will not be given for buffet meals.**



Appetizer Buffet

This appetizer buffet menu allows you to choose a selection of hot and cold appetizers, perfect for cocktail hour events. Pricing per person is dependent on the number of appetizers chosen.

Six Appetizers \$32.00

Eight Appetizers \$36.00

Ten Appetizer \$40.00

Almond Stuffed Dates Wrapped in Bacon

Finished with caramelized brown sugar.

Sausage Stuffed Mushrooms (S)

Roasted mushroom caps stuffed with homemade Italian sausage. Topped with mozzarella cheese.

Grilled Wings

Jumbo Wings marinated in choice of sauce & grilled.

Italian- *Marinated in garlic, parsley, rosemary & olive oil.*

Honey Chipotle- *Marinated in chipotle peppers, honey & lime.*

Thai- *Marinated in sweet Thai chili sauce.*

Macaroni & Cheese Balls (V)

Homemade mac & cheese rolled into balls, breaded & fried.

Bacon Cheddar Burger Sliders

Bacon, cheddar cheese & all beef patties on white buns.

Onion & Gorgonzola Burger Sliders

Sautéed onion, gorgonzola cheese & all-beef patties on white buns.

Water Chestnuts Wrapped in Bacon (S)

Tossed in a teriyaki glaze.

Stuffed Mushrooms Florentine (S, V)

Roasted mushroom caps stuffed with sautéed spinach & mushroom cream. Topped with Italian breadcrumbs.

Herbed Italian Chicken Skewers

Chicken skewers marinated in garlic, parsley, rosemary & olive oil. Served with pesto aioli.

Miniature Chicken Quesadillas (S)

Flour tortillas stuffed with cumin rubbed chicken, cheddar cheese, black beans, bell peppers & corn. Served with sour cream.

Arancini (S, V)

Wild mushroom risotto balls served with parmesan cheese sauce.

Baked Spanakopita (V)

Spinach and a blend of Greek cheeses wrapped in flaky phyllo dough.

Homemade Cocktail Meatballs (S)

Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled and baked in the oven. Served in traditional tomato sauce.

Medium Shrimp Cocktail

Shelled medium shrimp boiled with bay leaves. Served with cocktail dipping sauce.

Prosciutto Wrapped Grilled Asparagus (S)

Fresh grilled asparagus chilled & wrapped in prosciutto.

Caprese Bruschetta (S, V)

Fresh mozzarella, tomato, basil & olive oil with a balsamic glaze on toasted bread.

Deviled Eggs

Traditional- *Whipped egg yolk, mayonnaise & seasonings piped into hard-boiled egg whites.*

Chipotle- *Whipped egg yolk, mayonnaise & chipotle peppers piped into hard-boiled egg whites.*

Bacon & Chive- *Whipped egg yolk, Dijon mustard, apple wood smoked bacon & fresh chives piped into hard-boiled egg whites. Topped with bacon.*

Fruit Display (V)

Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes and strawberries served with honey yogurt mousse.

Miniature Bun Sandwiches

Assortment of turkey, ham, and roast beef with cheese & mayonnaise on miniature buns.

Prosciutto Wrapped Cantaloupe

Fresh cantaloupe wrapped in prosciutto.

Traditional Tomato Bruschetta (S, V)

Fresh diced tomato, onion, garlic, parsley, & olive oil on toasted bread.

Avocado Bruschetta (V)

Fresh avocado, tomato, cilantro, onion, lime & salt on toasted bread.

Salami Coronets

Rolled salami filled with herbed goat cheese. Garnished with an Italian olive.

Caprese Skewers (S, V)

Skewered fresh mozzarella and cherry tomatoes drizzled in balsamic glaze & olive oil.

Domestic Cheese Display (V)

Pepper jack, muenster, Colby jack & cheddar cheese. Served with assorted crackers.

Vegetable Display (V)

Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip.

Wraps

Turkey, ham, & roast beef with cheese, tomato & spring mix in assorted tortillas.

Menu Includes

Iced Tea & Lemonade Station

Self-serve sweet iced tea & lemonade.

Coffee Station

Self-serve fresh regular coffee.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

Carry-out containers will not be given for buffet meals.

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Appetizer Buffet

(V) Vegetarian (S) Specialty (GF) Gluten Free



Hot Appetizers

Give your guests something to enjoy during your cocktail hour as they arrive. Hot appetizers can be ordered in any quantity and can be served on a buffet or passed by servers.

Wrapped Appetizers

Scallops Wrapped in Bacon (S) - <i>Tossed in a teriyaki glaze.</i>	\$3.50 each
Almond Stuffed Dates Wrapped in Bacon - <i>Finished with caramelized brown sugar.</i>	\$2.50 each
Water Chestnuts Wrapped in Bacon (S) - <i>Tossed in a teriyaki glaze.</i>	\$2.50 each
Gorgonzola Stuffed Dates Wrapped in Prosciutto (S)	\$3.50 each
Goat Cheese Stuffed Apricots Wrapped in Bacon - <i>Topped with a honey drizzle.</i>	\$3.00 each

Stuffed Mushrooms

Sausage (S) - <i>Roasted mushroom caps stuffed with homemade Italian sausage. Topped with mozzarella cheese.</i>	\$2.75 each
Crabmeat - <i>Roasted mushroom caps stuffed with lump crab meat.</i>	\$3.50 each
Florentine (S, V) - <i>Roasted mushroom caps stuffed with sautéed spinach & mushroom cream. Topped with Italian breadcrumbs.</i>	\$2.50 each

Chicken

Chicken Satay - <i>Seasoned chicken skewers. Grilled and served with peanut dipping sauce.</i>	\$2.50 each
Grilled Wings - <i>Jumbo wings marinated in choice of sauce & grilled.</i> <i>Italian- Marinated in garlic, parsley, rosemary & olive oil.</i> <i>Honey Chipotle- Marinated in chipotle peppers, honey & lime.</i> <i>Thai- Marinated in sweet Thai chili sauce.</i>	\$2.75 each
Miniature Chicken Quesadillas (S) - <i>Flour tortillas stuffed with cumin rubbed chicken, cheddar cheese, black beans, bell peppers & corn. Served with sour cream.</i>	\$3.00 each
Herbed Italian Chicken Skewers - <i>Chicken skewers marinated in garlic, parsley, rosemary & olive oil. Served with pesto aioli.</i>	\$3.00 each

Vegetarian

Arancini (S, V) - <i>Risotto balls served with parmesan cheese sauce. Choice of Wild Mushroom, Artichoke OR Saffron.</i>	\$3.00 each
Macaroni & Cheese Balls (V) - <i>Homemade mac & cheese rolled into balls, breaded and fried.</i>	\$2.50 each
Baked Spanakopita (V) - <i>Spinach and a blend of Greek cheeses wrapped in flaky phyllo dough.</i>	\$2.75 each
Baked Brie & Fig Compote Tartlets (V) - <i>Brie and fig preserves baked in a phyllo shell.</i>	\$2.50 each
Miniature Vegetable Quesadillas (V) - <i>Flour tortillas stuffed with cheddar cheese, black beans, bell peppers & corn. Served with sour cream.</i>	\$3.00 each
Fried Mushrooms (V) – <i>Fresh button mushrooms breaded & fried to perfection.</i>	\$1.75 each

Beef, Pork, Lamb & Seafood

Homemade Cocktail Meatballs (S) - <i>Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled and baked in the oven. Served in traditional tomato sauce.</i>	\$1.75 each
Homemade Lamb Meatballs - <i>Blend of ground lamb, tomato & fresh chopped herbs. Hand-rolled and baked in the oven.</i>	\$6.50 each
Italian Marinated Lamb Lollipops - <i>Mini lamb chops marinated in olive oil, garlic & fresh chopped herbs.</i>	\$5.95 each
Miniature Crab Cakes - <i>Homemade Maryland crab cakes drizzled with remoulade.</i>	\$4.95 each
Stuffed Red Skin Potatoes - <i>Red skin potatoes stuffed with smoked gouda & bacon.</i>	\$3.00 each

Homemade Dips

Spinach & Artichoke Dip (V) - <i>Spinach, artichoke, Pecorino Romano cheese, sour cream, crushed red pepper, cream cheese & mayonnaise.</i>	\$4.00 per Person
Buffalo Chicken Dip - <i>Baked blend of pulled chicken, buffalo sauce, cream cheese & bleu cheese.</i>	\$4.00 per Person

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Cold Appetizers

Give your guests something to enjoy during your cocktail hour as they arrive. Cold appetizers can be ordered in any quantity and are served on buffet only.

Seafood

Jumbo Shrimp Cocktail Shooters \$3.75 each

Shot glass with cocktail sauce in bottom & a shelled jumbo shrimp hung on the rim.

Medium Shrimp Cocktail \$2.50 each

Shelled medium shrimp boiled with bay leaves. Served with cocktail dipping sauce.

Prosciutto Wrapped

Prosciutto Wrapped Cantaloupe \$4.00 each

Fresh cantaloupe wrapped in prosciutto.

Prosciutto Wrapped Grilled Asparagus (S) \$4.50 each

Fresh grilled asparagus, chilled & wrapped in prosciutto.

Bruschetta

Traditional Tomato (S, V) \$2.50 each

Fresh diced tomato, onion, garlic, parsley & olive oil on toasted bread.

Caprese (S, V) \$2.50 each

Fresh mozzarella, tomato, basil & olive oil with a balsamic glaze on toasted bread.

Avocado (V) \$2.50 each

Fresh avocado, tomato, cilantro, onion, lime & salt on toasted bread.

Wild Mushroom & Burrata (V) \$2.75 each

Burrata cheese served on toasted bread. Topped with sautéed wild mushrooms in garlic, olive oil, & fresh rosemary finished with marsala wine reduction.

Ricotta Cheese & Honey (V) \$2.50 each

Fresh ricotta cheese and honey spread on toasted bread. Topped with strawberry compote & fresh mint.

Gorgonzola, Fig & Prosciutto \$3.50 each

Whipped rosemary & gorgonzola spread on toasted bread. Topped with prosciutto & fig jam.

Classics

Deviled Eggs \$2.95 each

Traditional- Whipped egg yolk, mayonnaise & seasonings piped into hard-boiled egg whites.

Chipotle- Whipped egg yolk, mayonnaise & chipotle peppers piped into hard-boiled egg whites.

Bacon & Chive- Whipped egg yolk, Dijon mustard, apple wood smoked bacon and fresh chives piped into hard-boiled egg whites. Topped with bacon.

Salami Coronets \$2.95 each

Rolled salami filled with herbed goat cheese. Garnished with an Italian olive.

Vegetarian

Caprese Skewers (S, V) \$2.50 each

Skewered fresh mozzarella and cherry tomatoes drizzled in balsamic glaze & olive oil.

Vegetable Shooters (V) \$3.50 each

Shot glass layered with hummus and fresh carrots, celery & bell peppers.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Cold Appetizers

Displays

Antipasto Display (S)	\$12.95 per Person
<i>Sliced salami, capicola, mortadella, prosciutto & aged provolone. Served with roasted peppers, marinated Italian olives, fresh-baked rolls & pizza bread.</i>	
Domestic Cheese Display (V)	\$3.50 per Person
<i>Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	
Imported & Domestic Cheese Display (V)	\$6.75 per Person
<i>Pepper jack, muenster, colby, colby jack, brie, aged provolone, goat cheese & Maytag blue cheese. Served with assorted crackers.</i>	
Fruit Display (V)	\$3.50 per Person
<i>Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse.</i>	
Fruit & Domestic Cheese Display (V)	\$4.95 per Person
<i>Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse. Pepper jack, muenster, Colby jack & cheddar cheese. Served with assorted crackers.</i>	
Vegetable Display (V)	\$3.50 per Person
<i>Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip.</i>	
Vegetable & Domestic Cheese Display (V)	\$4.95 per Person
<i>Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip. Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	
Grilled Vegetable Display (S, V)	\$7.50 per Person
<i>Grilled fresh asparagus, Brussels sprouts, zucchini, squash, bell peppers, portabella mushrooms & eggplant. Served with hummus.</i>	
Guacamole & Tomatillo Salsa with Tortilla Chips (V)	\$4.00 per Person
<i>Served with fresh fried corn tortilla chips.</i>	
Homemade Guacamole <i>Fresh avocado, jalapeno, lime juice, red onion & cilantro.</i>	
Homemade Tomatillo salsa <i>Roasted tomatillos, jalapenos, cilantro, onion, garlic & salt.</i>	
Hummus Trio (S, V)	\$6.00 per Person
<i>Traditional, red pepper, and spinach & artichoke hummus served with grilled pita bread & fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes and cucumbers.</i>	

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Rental & Bar Services

We offer several rental options for table centerpieces and cocktail tables. We can also help with a variety of bar services.

Rental Services

Silver Charger Plate \$3.50 Each

Decorative silver plates kept on the table during meal service.

12-inch Round Mirror \$4.00 Each

Decorative 12-inch mirrors for accenting centerpieces.

Cabaret Tables with House Linen \$10.00 Each

Cocktail tables with 90 x 90-inch linen cloths.

Gold Charger Plate \$3.50 Each

Decorative gold plates kept on the table during meal service.

Hurricane & Mirror \$7.00 per Table

12-inch mirror, candle & glass hurricane vase. Includes 4 votive candles.

Cabaret Tables with Floor Length Linen \$20.00 Each

Cocktail tables with 120-inch linen cloths.

Up-lighting \$35.00 Each

Lighting available in a variety of colors to place around the exterior of the room.

Bar Services

Planning to serve alcohol at your event?

We have a list of the available bar services, available upon request.

Pricing is subject to additional fees and taxes when applicable. See contract for more detail.