



BERNARD'S

CATERING



716 Glen Cove Avenue
Glen Head, New York 11545
516-759-9100
www.bernardsmarket.com

TESTIMONIALS

“Thank you for making our special day better than we dreamed it could be!”

— C.C., Manhasset, N.Y.

“Home cooked food every night... that’s why I shop here. It’s like having the selection of a restaurant in the comfort of my home. The catering is superb! The staff is warm and friendly and makes every party spectacular.”

— B.D., Manhasset, N.Y.

“Bernard’s has catered for us several times and we have always been very satisfied with the fantastic food and professional service! Plus we come to the store all the time because we love their prepared foods. We would definitely recommend Bernard’s to anyone who appreciates fine food and excellent service!”

— P.K., Roslyn, N.Y.

“We want to thank you for the outstanding effort you made on our behalf this holiday season. Each of our four occasions was handled magnificently by everyone at Bernard’s. With the advent of the December blizzard your staff managed to put everything together for our Sunday brunch a day early. Our day was a success due to your great planning, and a meal that was prepared and presented perfectly. New Years Eve’s filet mignon and lobster tails, accompanied by haricots verts and that fabulous applewood-smoked bacon salad, was fit for royalty. Hail to your chefs who cooked the meal to perfection which allowed us the opportunity to enjoy the evening with our guests. You continue to be the ‘The Best of The Best’ and we thank you for doing the job with such care and professionalism. We look forward to many more occasions catered by the wonderful team at Bernard’s.”

— K.S., Glen Cove, N.Y.

“We have had two wonderful experiences with Bernard’s. What stands out is the quality of the food, the presentation and the flavor. It’s all wonderful—I never have to worry. What really impressed me were the questions and suggestions they made to complement our party. They also easily accommodated special dietary requests, including a food allergy. I have a caterer for life—and I love to cook!”

— D.S., Oceanside, N.Y.

“I come to Bernard’s because they cook better than I do! They use fresh ingredients and take the work out of preparing dinner for me. And it’s always delicious. I like Bernard’s specials, so it’s not always the same dishes, though we do have our family favorites. As far as catering services, the presentation is beautiful, the food is always delicious and is always prepared to my satisfaction. Plus, it’s always ready when I request it. I enjoy talking with everyone behind the counter. The staff is friendly and helpful and always makes me feel welcome when I come in.”

— L.S., Old Brookville, N.Y.

“Our special events wouldn’t be special without catering by Bernard’s! Without fail, guests at every event comment on the fine quality of the food and the beautiful presentation! The catering department is helpful in selecting just the right quantity and menu tailored for the purpose of each gathering. It is clear that they place a high value on customer service and satisfaction. The specialty food gem in the crown of our town is Bernard’s!”

— R.C., Sea Cliff, N.Y.

“Bernard’s managed to somehow even top itself this holiday season!!! After deciding to stay home at the last minute, you came through, as usual, and my holiday meals were wonderful. I was able to sit down, relax and enjoy the time with my family with minimal time spent in the kitchen—you can’t ask for more than that. Thanks again!”

— A.S., Old Brookville, N.Y.

CATERING MENU

HORS D'OEUVRES

(per dozen)

HOT

- Cocktail Franks** *in Puff Pastry with Dijon Mustard Sauce* \$14
Boneless Jimmi Ribs *in a Sesame Garlic Sauce* \$17
Vegetable Spring Rolls *with Chili Duck Sauce* \$17
Chicken & Cheese Quesadillas *with Pico de Gallo Salsa* \$17
Stuffed Mushrooms *with Spinach & Cheese* \$19
Baked Brie *with Raspberry & Almond in Puff Pastry* \$19
Grilled Asparagus *with Gremolata in Puff Pastry* \$19
Chicken Satay *with Thai Peanut Sauce* \$21
Beef Satay *with Thai Peanut Sauce* \$25
Petite Maryland Crabcakes *with Red Pepper Aioli* \$27
Coconut Shrimp *with Mango Coulis* \$29
Grilled Thai Shrimp *with Soy Ginger Sauce* \$29
Seared Ahi Tuna *on a Wonton Crisp with Wasabi Chive Cream* \$29
Herb Crusted Seared Scallop *with Balsamic Reduction* \$33
Filet Mignon *on a Crostini with Horseradish Sauce* \$36
Grilled Baby Lamb Chops *with Rosemary Garlic Marinade* \$37

ROOM TEMP

- Antipasto Skewers** *drizzled with Balsamic Vinaigrette* \$17
Cucumber Cups *with Goat Cheese & Figs* \$18
Fresh Basil Mousse *with Cherry Tomatoes* \$18
Prosciutto *on Melon or Breadsticks* \$19
Smoked Salmon *with Crème Fraîche on Pumpernickel Squares* \$19
Rock Shrimp Salsa *with Fresh Cilantro in Blue Corn Chip Cup* \$19
Salmon Mousse *in Endive Leaves with Salmon Caviar* \$20
Pork Tenderloin Filet *on Crostini with Horseradish Sauce* \$23
Poached Jumbo Shrimp Cocktail *with Cocktail Sauce & Lemon Wedges* \$28

TABLE-TOP APPETIZERS

Vegetable Crudités with Fresh Seasonal Vegetables & Spinach Aioli Dip, served in a basket

Medium (serves 10-15) **\$49** Large (serves 15-25) **\$85**

Seasonal Fresh Fruits served in a basket with Edible Orchids

Medium (serves 12-15) **\$49** Large (serves 25-30) **\$89**

Homemade Lime Tortilla Chips & Pita Bread with Guacamole, Hummus & Salsa

Medium (serves 10-15) **\$49** Large (serves 15-25) **\$85**

Baked Brie en Croûte with Dried Cranberries & Almonds

(serves 12-15) **\$49**

3-Cheese Plate Prima Donna, Aged Gouda & Quebec 5-yr. Cheddar

served with Grapes, Dried Fruits & Crackers

(serves up to 12) **\$49**

5-Cheese Platter Prima Donna, Aged Gouda, Quebec 5-yr. Cheddar, Brie & Roquefort

served with Grapes, Dried Fruits & Crackers

(serves up to 25) **\$89**

Classic Italian Antipasto Capicola Ham, Soppressata, Pepperoni, Provolone, Artichoke Hearts,
Fresh Mozzarella, Roasted Red Peppers, Cauliflower, Green & Kalamata Olives

Medium (serves 8-15) **\$59** Large (serves 16-30) **\$89**

SUSHI

All Sushi comes artfully plattered.

Includes: Wasabi, Pickled Ginger, Soy Sauce & Chopsticks.

CLASSIC ROLLS

Vegetarian *Cucumber, Avocado & Carrot \$13 (12 pcs.)*

California *Cucumber, Avocado & Crab \$14 (12 pcs.)*

Spicy Crab *Cucumber, Avocado & Crab, topped with Spicy Crab \$16 (10 pcs.)*

Spicy Lobster *Avocado, Cucumber, Spicy Crab & Lobster Salad \$16 (7 pcs.)*

White Combo *Cucumber, Avocado & Crab, Salmon & Tuna Rolls \$17 (12 pcs.)*

Spring *Shrimp, Crab, Avocado, Carrot & Cucumber with Rice Paper & Sauce \$18 (10 pcs.)*

Summer *Spicy Tuna, Cucumber, Avocado, Seaweed Salad & Crab, with Rice Paper \$18 (10 pcs.)*

Red Dragon *Cucumber, Avocado, Crab & Masago, topped with Spicy Tuna \$18 (10 pcs.)*

Unagi *Eel, Avocado & Cucumber \$18 (12 pcs.)*

Pink Lady *Salmon & Avocado, topped with Salmon \$19 (10 pcs.)*

Dragon *Masago, Eel & Cucumber, topped with Avocado \$19 (10 pcs.)*

Rainbow *Cucumber, Avocado, Crab & Masago, topped with Assorted Fish \$19 (10 pcs.)*

SIGNATURE ROLLS

Volcano *Spicy Crunch Tuna, topped with Tuna & Spicy Crab \$23 (12 pcs.)*

Glen Cove *Spicy Crunch, Crab & Cucumber, topped with Avocado & Masago \$23 (12 pcs.)*

White Hot Dragon *Spicy White Crunch Tuna, with White Tuna, Avocado & Chili Sauce \$23 (12 pcs.)*

Bernard's *Spicy Crunch Tuna, topped with BBQ Red Snapper, Eel Sauce & Masago \$25 (12 pcs.)*

Black Dragon *Crab, Cucumber, Avocado, Masago, topped with Eel & Eel Sauce \$28 (12 pcs.)*

CHICKEN

Chicken Milanese <i>Chicken Cutlet, thinly sliced & breaded</i>	Half \$50	Full \$90
Bernard's Fried Chicken <i>in a Crispy Buttermilk Crust</i>	Half \$50	Full \$90
Lemon Lime Grilled Chicken Breast <i>marinated with Fresh Herbs & Spices</i>	Half \$50	Full \$90
Sliced Marinated Grilled Chicken <i>over Sautéed Broccoli Rabe, Garlic & Oil</i>	Half \$55	Full \$95
Tuscan Chicken <i>with Fresh Mozzarella, Fire Roasted Red Peppers & Balsamic Glaze</i>	Half \$55	Full \$95
Fire Roasted Grilled Chicken <i>with Roasted Vegetable Tapenade</i>	Half \$55	Full \$95
Chicken Breast <i>stuffed with Wild Mushrooms & Goat Cheese</i>	Half \$55	Full \$95
Teriyaki Glazed Chicken Breast <i>with Grilled Golden Pineapple</i>	Half \$55	Full \$95
Chicken Cordon Bleu <i>stuffed with Imported French Ham & Gruyère</i>	Half \$55	Full \$95
Chicken Marsala <i>Sautéed Mushrooms in a Light Brown Marsala Wine Sauce</i>	Half \$55	Full \$95
Chicken Francese <i>in a Lemon Butter & White Wine Sauce with Fresh Parsley</i>	Half \$55	Full \$95
Chicken Cacciatore <i>Sautéed Mushrooms, Onions & Peppers in a Plum Tomato Sauce</i>	Half \$55	Full \$95
Chicken Parmigiana <i>Fileto de Pomodoro Sauce, topped with Fresh Mozzarella</i>	Half \$55	Full \$95
Orange Ginger Glazed Chicken Breast <i>served with Mandarin Orange Wedges</i>	Half \$55	Full \$95
Grilled Chicken Breast <i>with Garlic & Sun Dried Tomatoes in a White Wine Sauce</i>	Half \$55	Full \$95

HALF PAN (Serves 6-8) ♦ FULL PAN (Serves 12-14)

SEAFOOD

Parmesan Crusted Tilapia <i>with Roasted Basil Tomatoes</i>	Half \$75	Full \$125
Tilapia Oreganata <i>with Seasoned Breadcrumbs</i>	Half \$75	Full \$125
Teriyaki Glazed Cedar Plank Salmon <i>with Grilled Pineapples</i> ✧ <i>By the Side</i> ✧	Half \$85	Full \$150
Roasted Filet of Salmon <i>on a Bed of Lentils with Balsamic Glaze</i> ✧ <i>By the Side</i> ✧	Half \$85	Full \$150
Whole Roasted Side of Salmon <i>with Fennel & Mango Salsa</i> ✧ <i>By the Side</i> ✧	Half \$85	Full \$150
Poached Salmon <i>with Cucumbers & Dill Sauce</i> ✧ <i>By the Side</i> ✧	Half \$85	Full \$150
New Orleans Seafood Gumbo <i>with Cajun Spices</i>	Half \$85	Full \$140
Pan Seared Chilean Sea Bass <i>with Tomato Provençale</i>	Market Price	
Stuffed Filet of Sole <i>with Fresh Spinach & Garlic</i>	Market Price	
Flounder Francese <i>with a Lemon & White Wine Sauce</i>	Market Price	
Yellowfin Tuna <i>over Stir-Fried Asian Vegetables</i>	Market Price	
Grilled Thai Shrimp <i>with Soy Ginger Sauce</i>	Market Price	
Jumbo Shrimp Scampi <i>with a Light Garlic Butter Sauce</i>	Market Price	
Shrimp Parmigiana <i>Fileto de Pomodoro Sauce, topped with Fresh Mozzarella</i>	Market Price	
Broiled Lobster <i>with Drawn Butter & Lemon Wedges</i>	Market Price	

BEEF

Homemade Swedish Meatballs <i>with Brown Gravy</i>	Half \$45	Full \$90
Italian Meatballs <i>Homemade Marinara Sauce & Fresh Mozzarella</i>	Half \$60	Full \$115
Braised Brisket of Beef <i>with Horseradish Sauce</i>	Half \$60	Full \$115
Teriyaki Glazed Flank Steak <i>with Homemade Marinade</i>	Half \$75	Full \$135
Steak Pizzaiola <i>with Tri-Color Peppers, Mushrooms & Onions</i>	Half \$75	Full \$135
Pepper Steak <i>with Tri-Color Peppers & Onions</i>	Half \$75	Full \$135
Beef & Broccoli <i>in a Sesame Ginger Sauce</i>	Half \$75	Full \$135
Three-Bone Prime Rib Roast <i>with Natural Jus & Horseradish Sour Cream</i>	Market Price	
Peppercorn Crusted Filet Mignon <i>with au Poivre Sauce – or – Demi-glace</i>	Market Price	

HALF PAN (Serves 6-8) ♦ FULL PAN (Serves 12-14)

PORK, LAMB & VEAL

Barbecue Baby Back Ribs <i>with Homemade Barbecue Sauce</i>	Half \$65	Full \$115
Maple Bourbon Glazed Spiral Ham <i>with Fresh Pineapple</i>	Half \$65	Full \$115
Roasted Boneless Pork Loin <i>with Homemade Apple Chutney</i>	Half \$65	Full \$115
Stuffed Center Cut Pork Loin <i>with Spinach, Onion & Walnuts</i>	Half \$65	Full \$115
Grilled Boneless Pork Chop <i>with Roasted Apples & Dijon Mustard Sauce</i>	Half \$65	Full \$115
Sausage & Peppers <i>Italian Sweet Sausage with Mixed Peppers & Sautéed Onions</i>	Half \$65	Full \$115
Crown Roast of Pork <i>with Provençale Herb Sauce</i> ✧ 16 Chop Minimum ✧		Market Price
Crown Roast of Lamb <i>with Fresh Cilantro-Mint Vinaigrette</i> ✧ 16 Chop Minimum ✧		Market Price
Grilled Rack of Lamb <i>with Fresh Rosemary & Thyme</i> ✧ 8-Chop Rack ✧		Market Price
Veal Marsala <i>with Sautéed Mushrooms in a Light Brown Marsala Wine Sauce</i>		Market Price
Veal Saltimbocca <i>Medallions of Veal with Prosciutto di Parma in a White Wine Sauce</i>		Market Price

SALADS

Garden Greens <i>with Grape Tomatoes, Carrots & Seedless Cucumber</i>	Half \$40	Full \$65
Classic Caesar <i>with Romaine Hearts, Homemade Croutons & Shaved Parmigano Reggiano</i>	Half \$40	Full \$65
Mixed Salad <i>with Goat Cheese, Tomatoes, Pecans & Cranberries</i>	Half \$45	Full \$75
Greek Salad <i>with Romaine Hearts, Green Pepper, Onions, Cucumbers, Tomato, Olives & Feta</i>	Half \$45	Full \$75
Mixed Greens <i>with Sautéed Granny Smith Apples, Walnuts & Goat Cheese</i>	Half \$45	Full \$75
Gorgonzola Salad <i>with Field Greens, Chopped Walnuts & Cranberries</i>	Half \$45	Full \$75
Mesclun Salad <i>with Candied Walnuts, Crumbled Blue Cheese & Champagne Vinaigrette</i>	Half \$45	Full \$75
Baby Spinach & Applewood-Smoked Bacon <i>with Bermuda Onion & Mushrooms</i>	Half \$45	Full \$75

HALF PAN (Serves 8-10) ✧ FULL PAN (Serves 15-20)

VEGETABLES

Roasted Red Beets <i>with Honey</i>	Half \$35	Full \$55
Roasted Broccoli & Cauliflower	Half \$35	Full \$55
Roasted Carrots, Parsnips & Pears	Half \$35	Full \$55
Corn & Tomato Salad <i>with Fresh Parsley</i>	Half \$35	Full \$65
Sauteed Baby Spinach <i>with Garlic & Oil</i>	Half \$45	Full \$75
Haricots Verts <i>with Red Onions & Tomatoes</i>	Half \$45	Full \$75
Haricots Verts <i>with Roasted Pistachios</i>	Half \$45	Full \$75
Roasted Asparagus <i>with Shaved Parmigiano Reggiano</i>	Half \$50	Full \$85
Brussels Sprouts <i>with Crispy Applewood Bacon</i>	Half \$50	Full \$85
Creamed Spinach	Half \$50	Full \$85
Sautéed Broccoli Rabe <i>with Extra Virgin Olive Oil & Sautéed Garlic</i>	Half \$50	Full \$95
Grilled Assorted Vegetables <i>with Olive Oil</i>	Half \$50	Full \$95

POTATOES

Yukon Gold Mashed Potatoes	Half \$45	Full \$85
Sweet Potato Purée <i>with Brown Sugar & Vanilla</i>	Half \$45	Full \$85
Roasted Fingerling Potatoes <i>with Fresh Parsley & Olive Oil</i>	Half \$35	Full \$65
Roasted Sweet Potato Wedges <i>with Olive Oil</i>	Half \$35	Full \$65
Roasted Steak Potato Wedges <i>with Olive Oil</i>	Half \$35	Full \$65
Roasted Rosemary Red Potatoes <i>with Olive Oil</i>	Half \$35	Full \$65

RICE, GRAINS & PASTA

Confetti Rice <i>with Assorted Fresh Vegetables</i>	Half \$45	Full \$85
Couscous <i>with Rainbow Mixed Vegetables</i>	Half \$45	Full \$85
Basmati Rice <i>with Sautéed Garden Vegetables</i>	Half \$45	Full \$75
Penne Fresca <i>with Fresh Mozzarella, Baby Spinach, Sun Dried & Grape Tomatoes</i>	Half \$45	Full \$75
Wild Rice <i>with Sun Dried Winter Fruits & Spanish Almonds</i>	Half \$50	Full \$85
Asian Soba Noodles <i>with Julienne Vegetables</i>	Half \$50	Full \$85
Quinoa Cakes <i>with Sun Dried Tomatoes & Parmigiano Reggiano</i>	Half \$50	Full \$85
Brown Rice <i>with Asparagus Tips & Slivered Almonds</i>	Half \$50	Full \$85
Orzo Salad <i>with Spinach, Shiitake Mushrooms & Pine Nuts</i>	Half \$55	Full \$95

HALF PAN (Serves 6-8) ♦ FULL PAN (Serves 12-14)

PASTA

Bowtie Pasta <i>with Broccoli Florets, Sautéed Garlic & Sun Dried Tomatoes</i>	Half \$45	Full \$85
Ziti Marinara <i>Old-World Style Plum Tomato Sauce with Fresh Garlic</i>	Half \$45	Full \$85
Homemade Stuffed Shells <i>with Ricotta in a Plum Tomato Sauce</i>	Half \$45	Full \$85
Baked Cheese Ravioli <i>filled with Ricotta, topped with Mozzarella</i>	Half \$45	Full \$85
Penne Caprese <i>with Fresh Mozzarella in a Plum Tomato & Basil Sauce</i>	Half \$45	Full \$85
Homemade Baked Macaroni & Cheese <i>with Crispy Panko Crust</i>	Half \$45	Full \$85
Penne alla Vodka <i>with Sautéed Shallots & Fresh Basil in a Creamy Pink Sauce</i>	Half \$45	Full \$85
Penne al Pomodoro e Basilico <i>with Italian Plum Tomato Sauce & Fresh Basil</i>	Half \$45	Full \$85
Bowtie Pasta <i>with Sun Dried Tomatoes & Fresh Spinach in a White Wine & Garlic Sauce</i>	Half \$45	Full \$85
Farfalle Primavera <i>with Fresh Vegetables in a Light Garden Plum Tomato & Basil Sauce</i>	Half \$45	Full \$85
Lasagna Bolognese <i>Seasoned Fresh Ground Beef in a Red Sauce</i>	Half \$50	Full \$95
Fusilli Pesto <i>with Grilled Chicken, Plum Tomato Sauce & Fresh Pesto</i>	Half \$50	Full \$95
Eggplant Rollatini <i>with Ricotta, Mozzarella & Pomodoro Sauce</i>	Half \$50	Full \$95
Spinach Lasagna <i>with Fresh Spinach in a Light Onion & Plum Tomato Sauce</i>	Half \$50	Full \$95
Eggplant Parmigiana <i>Breaded Eggplant, Ricotta & Mozzarella with a Pomodoro Sauce</i>	Half \$50	Full \$95
Classic Cheese Lasagna <i>with Ricotta, Mozzarella, Parmigiano & Plum Tomato Sauce</i>	Half \$50	Full \$95
Lasagna <i>with Chicken & Broccoli</i>	Half \$50	Full \$95
Baked Ziti <i>with Seasoned Ricotta & Mozzarella in a Classic Tomato Sauce</i>	Half \$50	Full \$95
Linguine con Vongole <i>New Zealand Clams in Plum Tomato Sauce –or– Garlic & Oil</i>	Half \$55	Full \$105
Orecchiette with Shrimp & Scallops <i>in a Pink Vodka Sauce with Sautéed Shallots</i>	Half \$75	Full \$125

HALF PAN (Serves 8-10) ♦ FULL PAN (Serves 15-20)

CHILDREN'S MENU

(per dozen)

Cocktail Franks *in Puff Pastry with Dijon Mustard Sauce* \$13

Chicken Fingers *with Honey Mustard Dipping Sauce* \$17

Ham & Cheese Quesadillas *with Homemade Russian Dressing* \$19

Chicken & Cheese Quesadillas *with Sour Cream & Fresh Salsa* \$19

Sirloin Mini Burgers *on Brioche Buns* \$25

SANDWICH TRIANGLES

Mini Ham Triangles *with Whole Wheat or White Bread* \$15

Mini Cheese Triangles *with Whole Wheat or White Bread* \$15

Mini Turkey Triangles *with Whole Wheat or White Bread* \$15

PIZZA BITES

Mini Margherita Bites *with Fresh Tomato Sauce, Fresh Mozzarella & Fresh Basil* \$12

Mini Grilled Vegetable Bites *with Roasted Garlic & Fresh Herbs* \$12

Mini Teriyaki Bites *with Sesame Seeds & Teriyaki Sauce* \$12

PANINI BITES

Chicken Fajita Bites *with Melted Cheddar* \$16

Honey Turkey Bites *with Swiss Cheese & Honey Mustard* \$16

Grilled Vegetable Bites *with Arugula, Fresh Mozzarella & Balsamic Glaze* \$16

DESSERTS

FRUIT

Seasonal Fresh Fruits *served in a basket with Edible Orchids*

Medium (serves 12-15) \$49 Large (serves 25-30) \$89

Hand-Dipped Chocolate Strawberries *(seasonal)*

Market Price

GOURMET COOKIES & BROWNIES *(artfully plattered with edible orchids)*

**Chocolate Chip & Oatmeal Raisin Cookies,
Raspberry & Lemon Bars, Fudge Brownies**

\$17 Dozen

HOMEMADE PIES, TEA BREADS & MINI PASTRIES

Available upon request.

GELATI & SORBETTI STATION

(minimum 15 guests, choice of 3 flavors)

Vanilla, Chocolate, Stracciatella (Chocolate Chip), Pistachio, Hazelnut,
Cappuccino, Coconut, Raspberry & Blood Orange

Toppings:

Hot Fudge, Caramel Sauce, Wet Walnuts, Whipped Cream &
Fresh Strawberries

\$11 per person

All prices subject to change without notice. Applicable taxes apply.

STAFFING & RENTALS

Bernard's can provide for any of your staffing needs, including waitstaff, bartenders, captains and chefs. Our catering professionals can also arrange for rentals of glassware, china, linens, tables and chairs, flowers, favors, tenting—whatever it takes to ensure your event is perfect. As well, we can assist with entertainment needs or choosing the ideal event location.



FULL SERVICE EVENT PLANNING

“FOUR-STAR...” —THE NEW YORK TIMES

STAFFING & RENTALS

FOR ALL OCCASIONS

516-759-9100