



THE BERWICK CATERING (FOOD ONLY)

THE PERFECT WEDDING EVENTS

- Engagement Parties
- Bridal Showers
- Rehearsal Dinners
- “The Day After” Brunch
- Wedding Receptions

Congratulations on your engagement!

Along with the reception, there are many other special wedding events along the way. Let Berwick help with any catering needs, so that you can enjoy all of the wedding moments without a worry.

This menu offers menu options to fit any budget as the pricing is for the **food only** and The Berwick can then help with any additional services such as chaffing dishes, linens and plates.

The Susi Family has been creating exceptional weddings in Central Ohio for three generations as well as the special wedding occasions.

Maria and Tony Susi opened the Berwick in 1955 with the dream of bringing families and friends together to celebrate special occasions with exceptional homemade food.

The following menus provide great suggestions for any of the wedding occasions leading up to the big day, the reception and even the morning after.

From full-service catering to delivery, we can help.

If we are also catering your wedding reception, we will provide a **5% discount** for each pre and post wedding event.

We look forward to helping with your wedding catering needs, to make planning the special events easier for you and enjoyable for all of your guests.

Don't forget to view the Catering On-The-Go Menu for additional menu options and our full-service catering Wedding menus for the Wedding Reception.



ENGAGEMENT PARTY - HOT APPETIZERS

ALL WRAPPED UP

- Sea Scallops Wrapped in Bacon (S) \$2.25 Each
- Almond Stuffed Dates Wrapped in Bacon \$1.50 Each
- Water Chestnuts Wrapped in Bacon (S) \$1.50 Each
- Gorgonzola Stuffed Dates Wrapped in Prosciutto (S) \$2.25 Each
- Goat Cheese Stuffed Apricots Wrapped in Bacon \$1.25 Each

HOMEMADE BROCHETTES

- Grilled Beef with Peppers, Onion & Mushroom \$2.95 Each
- Grilled Chicken with Peppers, Onion & Pineapple \$2.50 Each
- Vegetable with Zucchini, Squash, Pepper & Cherry Tomato (V) \$2 Each
- Homemade Italian Sausage with Bell Peppers, Mushroom & Onion (S) \$2.50 Each

HOMEMADE STUFFED MUSHROOMS

- Sausage Stuffed Mushrooms (S) \$1.75 Each
- Crabmeat Stuffed Mushrooms \$1.95 Each
- Stuffed Mushrooms Florentine (S, V) \$1.50 Each

CHICKEN

- Chicken Wings \$.95 Each or Chicken Tenders \$1 Each (Grilled, Fried & Traditional, Buffalo, BBQ)
- Chicken Satay with Peanut Dipping Sauce \$1.50 Each
- Italian **or** Chipotle Honey Lime **or** Thai Grilled Chicken Wings \$1 Each
- Miniature Chicken Quesadillas (S) \$1.75 Each

CHEESE

- Brie Served Caramelized and/or with Dried Fruit and Crackers \$.80 per Guest

VEGETARIAN

- Homemade Mushroom Risotto Balls with Parmesan Cheese Sauce (S) \$2 Each
- Fried Mushrooms (S) \$.95 Each
- Homemade Miniature Macaroni & Cheese Balls \$1.50 Each
- Baked Spanakopita \$1.50 Each
- Miniature Vegetable Quesadillas \$1.50 Each
- Vegetable Spring Rolls \$1.50 Each

ADDITIONAL APPETIZERS

- Franks in a Blanket \$1.50 Each
- Homemade Cocktail Italian or BBQ Meatballs (S) \$.95 Each
- Miniature Crab Cakes with Wasabi Aioli \$2.95 Each
- Italian Lamb Lollipops (S) \$3.95 Each
- Gorgonzola & Bacon Stuffed Red Skin Potatoes \$1.95 Each
- Miniature Assorted Quiche \$1.50 Each

HOMEMADE DIPS

- Spinach & Artichoke Dip with Fresh Tortilla Chips \$2.25 per Guest
- Buffalo Chicken Dip with Fresh Tortilla Chips \$2.25 per Guest



ENGAGEMENT PARTY – COLD APPETIZERS

SEAFOOD

- Medium Shrimp Cocktail \$1.75 Each
- Jumbo Shrimp Cocktail Shooters (S) \$2.95 Each

WRAPPED IN PROSCIUTTO

- Prosciutto Wrapped Canteloupe \$1.75 Each
- Prosciutto Wrapped Grilled Asparagus (S) \$2.25 Each

TOASTED BREADS

- Traditional Tomato (S) \$1.75 Each
- Caprese with Balsamic Glaze (S) \$1.75 Each
- Fresh Avocado \$1.75 Each
- Italian Olive Tapenade \$1.75 Each
- Wild Mushroom & Burrata Cheese (S) \$1.95 Each
- Ricotta Cheese & Honey with Strawberry Compote \$1.75 Each
- Whipped Rosemary Gorgonzola with Prosciutto & Fig Jam \$1.75 Each

VEGETARIAN

- Deviled Eggs: Traditional **or** Chipotle \$1.25 Each
- Celery Stuffed with Blue Cheese, Candied Pecans & Dried Cranberries \$1.35 Each
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S) \$1.25 Each

ITALIAN MEATS

- Antipasto Display with Capicola, Mortadella, Prosciutto, Salami, Aged Provolone, Italian Roasted Peppers & Italian Olives (S) \$8.95 per Guest
- Salami Coronets with Herbed Goat Cheese & Italian Olive \$1.95 Each

CHEESE, FRUITS & VEGETABLES

- Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby Jack & Cheddar \$2.50 per Guest
- Imported & Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Cheddar, Colby Jack, Brie, Aged Provolone, Goat Cheese & Maytag Bleu Cheese \$3.75 per Guest
- Italian Cheese Display with Crackers & Flatbread: Aged Provolone, Fontina, Fresh Mozzarella, Warm Goat Cheese, Asiago & Gorgonzola with Honey & Fig Compote(S) \$4 per Guest
- Fresh Fruit Display with Strawberry Mousse Dip \$1.95 per Guest
- Fresh Fruit & Domestic Cheese Display, Strawberry Dip & Assorted Crackers \$2.25 per Guest
- Fresh Vegetable Display with Ranch Dip \$1.95 per Guest
- Fresh Vegetable & Domestic Cheese Display, Ranch Dip & Assorted Crackers \$2.25 per Guest
- Fresh Vegetable Shooters: Carrots, Celery, Red Pepper & Yellow Pepper with Ranch Dip or Hummus \$2.75 Each
- Grilled Vegetable Display: Fresh Asparagus, Brussels Sprouts, Zucchini, Squash, Assorted Bell Peppers, Portabella Mushrooms & Eggplant (S) \$4.50 per Guest

DIP DISPLAYS

- Trio of Hummus & Grilled Pita Bread with Fresh Vegetables: Traditional, Red Pepper and Sundried Tomato Hummus (S) \$3 per Guest

SANDWICHES

- Assorted Miniature Bun Sandwiches (Turkey, Ham, Roast Beef, Chicken & Tuna Salad) \$1.75 Each
- Assorted Miniature Wrap Sandwiches (Turkey, Ham, Roast Beef, & Reuben) \$1.75 Each

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WEDDING SHOWER LUNCHEONS

MIX & MATCH SIGNATURE SANDWICHES

\$18.45 per Guest

SANDWICHES (Choice of Three)

- Italian Sub
- Ham & Brie
- Turkey & Avocado on Croissant
- Prosciutto
- Roast Beef & Arugula
- Caprese (V)
- Tuscan White Bean (V)

WRAPS (Choice of Three)

- The Turkey Bacon Ranch Wrap
- The Chicken Caesar
- The Southwestern
- The Thai Chicken Wrap
- The Greek (V)
- The Caprese (V)

SIDES (Choice of Three)

- Kettle Potato Chips
- Fresh Assorted Berries
- Roasted Vegetable & Basil Quinoa
- Orange & Mint Cous Cous
- Marinated Green Bean Salad
- Roasted Vegetable Salad
- Fresh Mozzarella & Tomato Salad
- Spring Mix Salad with Fresh Raspberries, Blue Cheese & Candied Pecans with Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

DESSERT (Choice of One)

- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

SANDWICH, SALAD & SOUP

\$14.95 per Guest

SANDWICH (Choice of One)

Traditional Assorted Miniature Bun Sandwiches & Wraps

- Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad

Traditional Assorted Tea Sandwiches

- Ham Salad, Chicken Salad, Tuna Salad, Egg Salad, Ham & Cheese

Signature Assorted Sandwiches (Choice of Three)

- Ham & Brie, Turkey & Avocado on Croissant, Prosciutto, Roast Beef & Arugula, Italian Sub, Caprese, Tuscan White Bean

SALAD (Choice of One)

- Chicken Caesar Salad
- Greek Salad with Romaine Lettuce
- Antipasto Salad
- BBQ Chicken Salad
- Arugula Salad
- Raspberry Spring Mix Salad
- Caprese Salad

HOMEMADE SOUP (Choice of One)

- Italian Wedding
- Minestrone
- Cream of Broccoli
- Chicken Noodle
- Tomato Bisque

SANDWICH, SALAD & SOUP ALSO INCLUDES:

- French Baguette & Butter

DESSERT (Choice of One) \$2.75 Additional per guest

- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli



WEDDING SHOWER LUNCHEONS

BUILD YOUR OWN SIGNATURE SALAD \$15 per Guest

- Spring Mix & Romaine Salad
- Sliced Grilled Chicken

COLD TOPPINGS (Choice of Three)

- Blue Cheese, Shaved Pecorino Romano, Red & Green Bell Peppers, Cherry Tomatoes, Assorted Berries, Artichokes, Cucumber, Sliced Mushrooms, Avocado

COLD SALADS (Choice of Two)

- Roasted Vegetable and Basil Quinoa, Orange and Mint Cous Cous, Caprese Salad, Marinated Green Bean Salad, Fresh Fruit Bowl, Roasted Vegetable Salad

TOPPINGS (Choice of Two)

- Dried Cranberries, Candied Pecans, Croutons, Applewood Bacon

DRESSINGS (Choice of Two)

- Homemade Balsamic Vinaigrette Dressing, Italian, Ranch, Lemon Vinaigrette or Raspberry Vinaigrette Dressing
- Assorted Rolls & Flatbread with Butter

DESSERT (Choice of One) \$2.75 Additional per guest

- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

THEMED REHEARSAL DINNERS

THE ITALIAN DINNER

- Tossed Salad with Homemade Italian Dressing
 - Homemade Lasagna or Baked Ziti
 - Homemade Italian Meatballs or Italian Sausage with Peppers, Mushrooms & Onions
 - Italian Style Green Beans
 - Assorted Bread and Butter
- \$9.50 per Guest

MEXICAN NIGHT

- Chicken Fajitas or Steak Fajitas
 - Refried Beans
 - Spanish Rice
 - Chips with Salsa & Guacamole
 - Fresh Flour or Corn Tortillas
- \$9.95 per Guest for Chicken Fajitas
\$10.95 per Guest for Steak Fajitas

BARBEQUE DINNER

- BBQ Beef Brisket or BBQ Pulled Pork
 - Grilled Chicken Tenders
 - Homemade Macaroni & Cheese
 - Homemade Red Skin Potato Salad or Cole Slaw
 - Fresh Buns
 - Assorted Cookies or Brownies
- \$10.95 per Guest



THE SIMPLE WEDDING BUFFET

WEDDING SHOWER, REHEARSAL DINNER OR WEDDING RECEPTION

1 Entrée Buffet \$12.95 | 2 Entrée Buffet \$15.40

3 Entrée Buffet \$16.95 | 4 Entrée Buffet \$18.45

SALAD (Choice of One)

Tossed Salad with Dressing
Fresh Vegetable Tray with Ranch Dip
Caesar Salad
Fresh Fruit Bowl
Fresh Cucumber Salad
Homemade Cole Slaw
Homemade Red Skin Potato Salad
Rotini Pasta Salad
Roasted Vegetable & Basil Quinoa (\$1)

SIDES (Choice of Two)

Candied Yams
Au Gratin Potatoes
Homemade Macaroni & Cheese
Penne Pasta with Homemade Tomato Sauce
Buttered or Glazed Pecan Carrots
Broccoli & Red Peppers with Lemon & Garlic
Rice Pilaf
Italian Style Green Beans
Fresh Whipped Potatoes & Gravy
Italian Mixed Vegetables
Lemon Buttered Cauliflower
Red Parsley Potatoes
Tetrazzini
Italian Buttered Noodles
Italian Roasted Potatoes
Southern Collard Greens with Turkey
Spinach Risotto
Wild Mushroom Risotto
Brussels Sprouts with Pancetta (\$2)
Fresh Asparagus (\$1)
Tortellini with Homemade Vodka Sauce (\$1)

ENTREES (Choice of One, Two, Three or Four)

Homemade Three Pepper Meatloaf
Chicken Marsala
Roasted Italian Chicken
Roasted Tom Turkey & Dressing
Chicken Parmesan
Chicken Piccata
Chicken Osso Bucco
Chicken Cacciatore
Lemon & Artichoke Chicken
Broiled Haddock
Homemade Lasagna (\$1)
Homemade Vegetable Lasagna (\$1)
Fried Chicken
Swiss Steak (\$1)
Roast Top Sirloin of Beef Au Jus
Homemade Cheese Manicotti
Chicken Stuffed with Celery Dressing
Chicken Stuffed with Wild Rice
Homemade Italian Meatballs
BBQ or Gravy Beef Brisket
Rosemary & Garlic Sliced Pork loin
Homemade Italian Sausage with Peppers,
Mushrooms & Onion
Seafood Newburg (\$2.50)

DESSERT (Choice of One)

Assorted Miniature Desserts, Assorted Cookies or Assorted Brownies

BUFFET INCLUDES

Bread, Rolls & Butter

Additional side dishes or salads can be selected for \$1.25 each per person.

Disposable plates and flatware are \$0.50 Additional per person.



REHEARSAL DINNER OR WEDDING RECEPTION COOKOUT MENUS

CREATE YOUR OWN COOKOUT

Picked Up, Delivered or Cooked on Site

Two Entrée \$12.95

Three entrée \$14.95

Four entrée \$16.95

ENTREES (Choice of Two, Three or Four)

- Italian Grilled Chicken
- Hamburgers & Cheeseburgers
- Bratwursts & Sauerkraut
- ¼ Lb. Hot Dogs
- BBQ Pulled Pork
- BBQ Beef Brisket
- Chicken or Beef Kabobs
- Italian Sausage with Peppers, Mushrooms & Onions
- BBQ Ribs
- Vegetable or Turkey Burgers
- Grilled Mesquite Salmon (\$5.95)
- Tequila Lime Jumbo Shrimp (\$6.95)
- Choice Rib-eye Steak (\$5.95)

SIDES (Choice of Three)

Fresh Fruit Bowl, Baked Beans with Bacon,

Marinated Green Bean Salad,

Homemade Red Skin Potato Salad, Pasta Salad

Homemade Cole Slaw, Chips & Salsa

Corn on the Cob, Sweet Corn Bake (Hot)

- Orange & Mint Cous Cous (\$1)
- Texas Tortellini Salad (\$1.50)
- Roasted Vegetable Salad (\$1.50)

MENU ALSO INCLUDES

- Assorted Buns & Rolls
- Assorted Cookies & Brownies

PICNIC ITEMS CAN BE GRILLED ON-SITE

- Grill Rental \$100
- Berwick Staff \$19.50 per Hour, per Waiter/Cook for a minimum of four hours.
- Pricing subject to a 25% Service Charge when Berwick Staff is provided.

TRADITIONAL ITALIAN COOKOUT \$18.95 per Guest

- Italian Salad with Olive Oil, Balsamic Vinegar and Fresh Tomatoes
- Italian Marinated Chicken
- Arrosticini (Lamb Skewers Native to Abruzzi)
- Homemade Italian Sausage with Peppers, Mushrooms & Onions
- Rosemary Roasted Red Potatoes
- Roasted Zucchini, Eggplant & Red Peppers
- Veal Chops (\$8.95 Additional per Guest)

THE TAILGATE \$10.95 per Guest

- Chili with Assorted Toppings
- Bratwursts & Sauerkraut
- ¼ Lb. Hot Dogs
- Homemade Macaroni & Cheese
- Homemade Red Skin Potato Salad or Cole Slaw
- Pretzels, Chips & Dip
- Homemade Buckeyes, Brownies & Cookies
- Buns & Condiments



MORNING BRUNCH MENUS

Great for the morning of the reception or the morning after for your out of town guests!

****SIGNATURE OMELET STATION BREAKFAST \$15.55 per Guest**

- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Eggs Cooked to Order: Sautéed Zucchini, Sautéed Bell Peppers, Baby Spinach, Wild Mushrooms, Asparagus, Feta Cheese, Goat Cheese, Fresh Herbs, Chorizo, Avocado, Tomato, Italian Sausage
- Crisp Bacon or Sausage Links
- Herb Roasted Breakfast Potatoes
 - Egg Whites Available

ITALIAN FRITTATA BREAKFAST \$11.55 per Guest

- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Eggs with Choice of One Filling:
 - Sautéed Zucchini, Onion & Romano Cheese
 - Fresh Asparagus
 - Spinach, Sundried Tomato & Feta Cheese
 - Chorizo with Chipotle Cream
- Herb Roasted Breakfast Potatoes
- Assorted Bagels with Cream Cheese

TRADITIONAL BREAKFAST \$11.55 per Guest

- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Red Skin Potato Home Fries
- Buttermilk Biscuits or Homemade Fruit Rolls
- Add Fresh French Toast with Pure Maple Syrup \$2.50 per Guest

****WAFFLE STATION BREAKFAST \$11.55 per Guest**

- Fresh Fruit Bowl or Assorted Berries
- Fresh Belgian Waffles with Warm Pure Maple Syrup, Sliced Fresh Strawberries, Fresh Blueberries, Candied Pecans, Caramelized Bananas, Whipped Cream and Butter
- Fresh Scrambled Eggs
- Crisp Bacon or Sausage Links

BREAKFAST BEVERAGES \$2.95 per Guest

- Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea

**** Chef Required \$75 Charge**



ENGAGEMENT PARTY & SHOWER DESSERT MENUS

ASSORTED DESSERT DISPLAY \$8.25 PER GUEST

- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Mousse Shooters

ITALIAN DESSERT DISPLAY \$8.25 per Guest

- Miniature Cannoli
- Homemade Limoncello Cookies
- Tiramisu Shooters
- Homemade Pizzelle

LIGHT & FRUITY DESSERT DISPLAY \$8.75 per Guest

- Miniature Macarons
- Homemade Limoncello Cookies
- Strawberry Shortcake Shooters
- Chocolate Covered Strawberries

CHOCOLATE FOUNTAIN \$4.00 per Guest

- Milk Chocolate
- Strawberries, Pineapple, Oreos, Marshmallows, Pretzels & Brownies
- Includes Skewers and Chocolate Fountain

RENTALS

ADDITIONAL SERVICES

All services require The Berwick to cater the event.

- Disposable Styrofoam Plates, Silverware & Napkins \$.50 per Guest
- Disposable Premium Plastic, Silverware & Napkins \$1 per Guest
- **China Service.....\$3.50 per Guest
- China Plates and Silverware Wrapped in Linen Napkins
- **Cocktail china service.....\$3.50 per Guest
- 7inch Glass Plates, Forks, Bamboo Toothpicks and Cocktail Napkins
- **Full China Service.....\$5.95 per Guest
- China Plates, Silverware Wrapped in Linen Napkins, Water Glasses & Coffee Cups
- Buffet Setup.....\$15.00
- Linen Tablecloths and Skirting for Buffet Table
- White or Ivory Linen Tablecloths (Round or Long).....\$4.95 Each
- Linen Napkins (variety of colors).....\$.50 Each
- Chaffing dishes.....\$10 Each
- Berwick Wait staff.....\$19.50 per Wait Staff per Hour***
- Berwick Bartender.....\$19.50 per Bartender per hour***
- ** Berwick wait staff is required for events requesting to rent china.
- ***Events requesting Berwick Staff are subject to a 25% service charge.
- Drop-off Delivery Charge.....\$40
- Drop-off and pick up charge.....\$50

If Berwick will not be picking up the items, the customer is responsible for returning the items within 48 hours of the event.

The Berwick is not limited to the above menus. Please see our Catering On-The-Go menus for additional options as wedding "add-ons".