



## THE GREEK ORTHODOX CHURCH

### FULL-SERVICE CATERING MENUS

#### THE PERFECT WEDDING

This is your wedding day, and The Berwick has the experience, attention to detail, incredible food and professional service that will ensure it is the day that you have always dreamed of.

The Susi Family has been creating exceptional weddings 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 exceptional homemade food.

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

Thank you for considering The Berwick to cater such a special day in your life. We look forward to helping make your wedding day a day you will never forget.

**Menu Key:** (S) – *The Berwick's Specialties* (V) – *Vegetarian*

*Gluten Free – Ask The Berwick for a list of the Gluten Free menu items.*



## THE WEDDING EXPERIENCE

### **THE MENU**

Impress your guests with one of our delectable menus. From Sit Down to Stations, The Berwick will help you find the perfect menu for your reception. We pride ourselves on serving fresh homemade food that your guests will remember for years to come.

### **THE TASTING**

One of the favorite moments in the wedding planning process is the tasting. The Berwick provides complimentary tastings with flexible availability to work with your schedule. You can bring up to eight of your family and friends and try up to six entrees, eight sides, six appetizers or the station menus as well. The tasting will give you a chance to taste some homemade Italian goodness as well as speak with one of the Susi family members to have all of your questions answered.

### **THE SETUP**

The Berwick includes all of the linen tablecloths, linen napkins, china, silverware, glassware and table skirting in the pricing to make the planning less stressful. To make the process even easier for you, we setup the entire reception!

### **THE SERVICE STAFF**

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

### **THE QUOTE**

Need a price quote? Once the venue and menu are chosen, we can work with you to create an estimate for the big day. We will need to know the number of guests attending, time frame of the reception, bar details, menu and budget to start the process. You are almost there....

### **THE BOOKING**

We would be honored to be a part of your wedding. There are only two simple steps to book our catering services: Signing a contract and providing a deposit. You can speak with a member of the Susi family for more details.

### **THE FINAL DETAILS**

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

### **THE BIG DAY**

The day has finally arrived. The Berwick staff will setup the venue to your specifications either the day before or the day of the reception. We will arrive on-site the day of the reception to ensure that everything is ready upon your guests' arrival and work diligently to guarantee everyone is satisfied and no one goes home hungry. At the end of the reception, leave the cleaning to us. We will help ensure that everything is taken care of at The Greek Orthodox Church so you can continue enjoying the wedding experience even after the final dance of the evening.



## SINGLE ENTRÉE PLATED DINNER

	<b>Priced per Guest</b>
Chicken Piccata (S)	\$27
Chicken Marsala (S)	\$27
Chicken Parmesan (S)	\$26
Chicken Cordon Bleu	\$29
Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce (S)	\$29
Lemon Artichoke Chicken	\$29
Chicken Osso Buco	\$27
Sliced Pork loin with Fig & Port Wine Reduction (S)	\$29
French Rack Stuffed Pork Chop with Gorgonzola, Apple & Candied Walnuts	\$31
10oz Choice Rib-Eye Steak with Sautéed Mushrooms	Market Price
Sliced Choice Beef Tenderloin with Bordelaise Sauce (S)	Market Price
Choice Filet Mignon Marsala	Market Price
Choice Prime Rib Au Jus (S)	Market Price
London Broil with Wild Mushroom Sauce	\$35
Braised Short Ribs (S)	\$35
Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)	\$37
Crabmeat Stuffed Flounder	\$34
Tilapia with Seafood Newburg Sauce	\$29
Lemon & Rosemary Salmon (S)	\$30
Homemade Portabella Mushroom Ravioli** (S, V)	\$29
Homemade Sundried Tomato & Spinach Ravioli** (V)	\$29
Homemade Cheese Manicotti** (S,V)	\$29
Homemade Lasagna** (S)	\$29
Homemade Vegetable Lasagna** (V)	\$29
Stuffed Eggplant with Roasted Vegetables & Homemade Pomodoro Sauce** (Vegan)	\$29
Homemade Eggplant Parmesan** (S, V)	\$29

**\*\* Indicates the Entrées that *do not* include a Side, but *do* include a Vegetable.**

Would you like to have more than one entrée for the plated dinner or do you need any specialty meals (vegan, vegetarian, gluten free, kids, etc...)? Please speak with a member of the Susi family for more details.

**Pricing is Subject to a Facility Fee to the Greek Orthodox Church.**



## SINGLE ENTRÉE PLATED DINNER ACCOMPANIMENTS

The following accompaniments are included in the Plated Dinner price per guest.

### **SIDES (Choice of One)**

- Homemade Twice Baked Potato (S)
- Red Parsley Potatoes
- Roasted Italian Potatoes (S)
- Candied Yams (S)
- Fingerling Potatoes with Herb Butter
- Balsamic Roasted Vegetable & Basil Quinoa
- Fresh Whipped Garlic **or** Red Skin Potatoes
- Greek Lemon Roasted Potatoes (S)
- Italian Buttered Noodles
- Wild Mushroom **or** Spinach Risotto (S)
- Penne Pasta with Pomodoro Sauce (V)

### **VEGETABLES (Choice of One)**

- Italian Mixed Vegetables (S)
- Lemon Buttered Cauliflower
- Grilled Vegetable Medley
- Italian Style Green Beans (S)
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Southern Collard Greens with Turkey & Corn Bread (S)

### **PREMIUM VEGETABLE CHOICES (\$1.25 Additional per Guest)**

- Asparagus Parmesano
- Balsamic Roasted Brussels Sprouts with Pancetta (S)

### **SALAD (Choice of One)**

- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Italian Salad
- Upgraded salads available upon request

### **DINNER ALSO INCLUDES**

- Assorted Rolls & Butter
- Fresh Coffee Service

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## **BUFFET DINNER**

PRICED PER GUEST

<b>Two Entrée Buffet</b>	<b>\$28</b>
<b>Three Entrée Buffet</b>	<b>\$31</b>
<b>Four Entrée Buffet</b>	<b>\$34</b>

### **ENTREES** (Choice of Two, Three or Four)

- Greek Roasted Chicken
- Chicken Marsala (S)
- Chicken Piccata (S)
- Chicken Parmesan (S)
- Chicken Cacciatore
- Chicken Osso Buco
- Lemon Artichoke Chicken
- Chicken Stuffed with Spinach & Gorgonzola (S)
- Sliced Pork loin with Fig & Port Reduction (S)
- Italian Sausage, Peppers, Mushrooms & Onions (S)
- Greek Pastitsio
- Roast Top Sirloin of Beef Au Jus (S)
- BBQ or Gravy Beef Brisket
- Swiss Steak
- Homemade Italian Meatballs (S)
- Homemade Cheese Manicotti (S,V)
- Homemade Lasagna (S)
- Homemade Vegetable Lasagna (V)
- Homemade Portabella Mushroom Ravioli (S,V)
- Homemade Sundried Tomato & Spinach Ravioli (V)
- Penne Pasta with Italian Sausage & Bell Peppers
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce
- Homemade Eggplant Parmesan (S, V)

### **SIDES** (Choice of Three)

- Candied Yams (S)
- Roasted Italian Potatoes (S)
- Red Parsley Potatoes
- Au Gratin Potatoes
- Fingerling Potatoes with Herb Butter
- Whipped Garlic **or** Red Skin **or** Traditional Potatoes & Gravy
- Miniature Twice Baked Potatoes (S)
- Greek Lemon Roasted Potatoes (S)
- Homemade Macaroni & Cheese
- Rice Pilaf
- Balsamic Roasted Vegetable & Basil Quinoa
- Spinach **or** Wild Mushroom **or** Roasted Vegetable Risotto(S)
- Whole Wheat Pasta with Sundried Tomato, Spinach & Pine Nuts
- Penne Pasta with Homemade Tomato Sauce
- Penne Pasta with Homemade Pomodoro Sauce (V)
- Homemade Gnocchi with Tomato **or** Vodka Sauce (S)
- Italian Buttered Noodles
- Tortellini with Homemade Vodka Sauce (S, V)
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Italian Mixed Vegetables (S)
- Italian Style Green Beans (S)
- Grilled Vegetable Medley
- Lemon Buttered Cauliflower
- Southern Collard Greens with Turkey & Corn Bread (S)

#### **PREMIUM SIDE CHOICES (\$1.25 Additional per Guest)**

- Asparagus Parmesano
- Balsamic Roasted Brussels Sprouts with Pancetta (S)

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## **BUFFET DINNER CONTINUED...**

### ***Would you like a premium carving station?***

- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce (S) (\$5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey (\$2.75 Additional per Guest)
- Carved London Broil with Wild Mushroom Sauce (\$3.75 Additional per Guest)

## **BUFFET DINNER ACCOMPANIMENTS**

### **SALAD** (Choice of One)

- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Italian Salad
- Upgraded salads available upon request

### **DINNER ALSO INCLUDES**

- Assorted Rolls & Butter
- Fresh Coffee Station

### ***Would you like to enhance your dinner presentation?***

- Family Style Service \$2.50 Additional per Guest

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## FOUR-COURSE ITALIAN DINNER

\$34 per Guest

### **1<sup>st</sup> COURSE**

- Antipasto Display with Homemade Rolls & Pizza Bread, Salami, Capicola, Mortadella, Prosciutto, Aged Provolone, Roasted Peppers & Marinated Italian Olives

### **2<sup>nd</sup> COURSE - FAMILY STYLE**

- Homemade Wedding Soup

### **3<sup>rd</sup> COURSE - FAMILY STYLE**

- Homemade Italian Sausage with Sautéed Bell Peppers, Mushrooms & Onions
- Homemade Italian Meatballs
- *Choice of One Pasta*

Homemade Spaghetti, Tortellini with Homemade Vodka Sauce, Homemade Gnocchi with Tomato **or** Vodka Sauce, Penne Pasta with Tomato Sauce, Penne Pasta with Pomodoro Sauce, Tetrizzini, Whole Wheat Pasta with Sundried Tomato, Spinach & Pine Nuts, Wild Mushroom Risotto **or** Roasted Vegetable Risotto

### **4<sup>th</sup> COURSE - FAMILY STYLE**

- *Choice of One Vegetable*

Italian Style Green Beans, Brussels Sprouts with Pancetta, Lemon Buttered Cauliflower, Italian Mixed Vegetables **or** Grilled Vegetable Medley

- *Choice of One Chicken*

Chicken Piccata, Chicken Marsala, Chicken Parmesan, Lemon Artichoke Chicken, Chicken Osso Buco **or** Roasted Italian Chicken

- *Choice of One Salad*

Italian Salad, Abruzzo Italian Salad **or** Caesar Salad

### **DINNER ALSO INCLUDES**

- Homemade Rolls & Pizza Bread with Butter & Herbed Olive Oil on Each Table
- Fresh Coffee Service

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## STATION BUFFETS

Minimum of Three Stations or a Minimum of \$25 per Guest

### **TRADITIONAL ITALIAN STATION \$11 per Guest**

- Penne Pasta with Tomato **or** Vodka Sauce
- Tetrazzini Pasta
- Cavatoppi Pasta with Pomodoro **or** Pesto Sauce
- Homemade Italian Meatballs **or** Homemade Italian Sausage with Sautéed Bell Peppers, Mushrooms & Onions
- Fresh Grated Parmesan Cheese
- Focaccia Bread

### **MINIATURE BURGERS & DOGS BAR \$13 per Guest**

- Miniature Burger Sliders
- Burger Toppings:** Cheddar Cheese, Gorgonzola Cheese, Sautéed Mushrooms, Bacon, Caramelized Onions, Homemade Guacamole, Tomato & Arugula **or** Leaf Lettuce
- Miniature Hot Dogs
- Hot Dog Toppings:** Shredded Cheddar Cheese, Sweet Relish, Spicy Corn Relish & Tomato
- Ketchup, Mustard & BBQ Sauce
- Gourmet Kettle Chips with Dips
  - Veggie Burgers Available

### **MINIATURE SLIDER STATION**

**Choice of Three \$10 per Guest      Choice of Four \$12 per Guest**

- Miniature Burger Sliders: Bacon & Cheddar **or** Sautéed Onion & Gorgonzola on White Buns
- Miniature Chicken Sliders: Buffalo Chicken with Blue Cheese **or** Chipotle Chicken with Avocado on White Buns
- Miniature BBQ Pork Sliders with Southern Slaw on White Buns
- Miniature Crab Cake Sliders with Arugula & Wasabi Aioli on Colonial Buns
- Miniature Grilled Portabella & Roasted Red Pepper Sliders with Fresh Mozzarella & Pesto on Brioche Buns
- Miniature Turkey Sliders with Arugula and Tzatziki on Colonial Buns
- Miniature BBQ Beef Brisket Slider with Cheddar on Pretzel Buns

### **FINEST ITALIAN STATION \$16 per Guest**

- Tortellini with Vodka Sauce
- Homemade Portabella Mushroom Ravioli
- Cavatoppi with Amatriciana **or** Tomato Sauce
- Herbed Italian Chicken Skewers with Pesto Aioli
- Homemade Italian Meatballs **or** Homemade Italian Sausage with Sautéed Bell Peppers, Mushrooms & Onions
- Fresh Grated Parmesan Cheese
- Focaccia Bread

### **HOMEMADE DIP STATION \$6 per Guest**

*Choice of Three*

- Fresh Guacamole
- Traditional, Roasted Pepper **or** Spinach & Artichoke Hummus
- Spinach & Artichoke Dip (HOT)
- Buffalo Chicken Dip (HOT)
- Crabmeat Dip (HOT)
- Portabella Truffle Cheese Dip (HOT)
- Served with Tortilla Chips & Pita Chips

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## STATION BUFFETS CONTINUED ....

Minimum of Three Stations or a Minimum of \$25 per Guest

### **BRUSCHETTA STATION \$8 per Guest**

*Choice of Four*

- Traditional Tomato
- Caprese with Balsamic Glaze
- Fresh Avocado
- Italian Olive Tapenade
- Wild Mushroom & Burrata Cheese
- Ricotta Cheese & Honey with Strawberry Compote
- Whipped Rosemary Gorgonzola with Prosciutto & Fig Jam

### **FRESH WHIPPED POTATO STATION \$7 per Guest**

*Choice of Two Potatoes*

- Idaho Whipped Potatoes
- Red Skin Whipped Potatoes
- Garlic Whipped Potatoes
- Whipped Sweet Potatoes

#### **Whipped Potato Accompaniments:**

Homemade Beer & Chicken Gravy, Shredded Cheese, Fresh Chopped Bacon, Sour Cream, Candied Pecans & Brown Sugar (Sweet Potato), Whipped Butter, Fresh Chives

### **FRESH SALAD STATION \$8 per Guest**

*Choice of Three Salads*

- **Spinach Salad:** Roasted Sweet Potato, Dried Cranberries, Crumbled Feta & Walnuts with Cumin Honey Vinaigrette Dressing
- **Spring Mix Salad:** Fresh Raspberries, Blue Cheese & Candied Pecans with Balsamic Vinaigrette Dressing
- **Romaine Salad:** Mediterranean Mix of Tomato, Cucumber, Bell Peppers, Pepperoncini, Kalamata Olives, Red Onion & Feta Cheese with Homemade Italian Dressing
- **Arugula Salad:** Shaved Pecorino Romano, Cherry Tomatoes, Rosemary Roasted Croutons with Homemade Lemon Vinaigrette
- **Garden Salad:** Lettuce, Romaine & Spring Mix with Cherry Tomatoes & Cucumber with Homemade Ranch & Italian Dressing
- **Seasonal Salad Available**
- Includes Focaccia Bread

### **AMERICAN BBQ STATION \$9 per Guest**

- BBQ Beef Brisket
- BBQ Pulled Pork
  - White Buns & Pretzel Buns on Side
- Homemade Macaroni & Cheese
- Homemade Cole Slaw
- Fresh Citrus & Mint Watermelon Salad
- Sweet Corn Bake

### **KID'S STATION \$13 per Guest (MINIMUM OF 10 KIDS)**

*Choice of Two Entrees*

- Miniature Burger Sliders
- Miniature Hot Dogs
- Chicken Tenders

Station also Includes:

- Homemade Macaroni & Cheese
- Assorted Condiments

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## **STATION BUFFETS CONTINUED....**

Minimum of Three Stations or a Minimum of \$25 per Guest

### **ASIAN STATION \$13 per Guest**

- White or Brown Rice
- Vegetable Fried Rice
- Sweet & Sour Chicken
- Hunan Chicken
- Mongolian Beef
- Spring Rolls
- Mala Green Beans
- Soy Sauce, Hot Mustard, Sweet & Sour Sauce

### **SOUTH OF THE BORDER STATION \$14 per Guest**

#### *Choice of Two Meats*

- Sautéed Chicken
- Sautéed Flank Steak
- Pork Carnitas
- Seasoned Tilapia

#### **South of the Border Accompaniments:**

Sautéed Peppers & Onions, Grilled Flour & Corn Tortillas, Tortilla Chips, Homemade Tomatillo Salsa, Homemade Pineapple Salsa, Homemade Guacamole, Sour Cream, Queso Fresco, Shredded Romaine & Pico de Gallo

## **CARVING STATIONS**

### **TURKEY \$6 per Guest**

Carved Herb Roasted Turkey with Sliced Brioche Rolls & Condiments

### **ROAST TOP SIRLOIN \$7 per Guest**

Carved Choice Roast Top Sirloin of Beef Au Jus with Horseradish Sauce & Tiger Sauce

### **PRIME RIB AU JUS \$9 per Guest**

Carved Choice Prime Rib Au Jus with Horseradish Sauce & Tiger Sauce

### **FLANK STEAK \$7 per Guest**

Carved Balsamic Marinated Flank Steak with Caramelized Onions, Roasted Cherry Tomatoes & Sliced Brioche Rolls

### **FILET MIGNON \$11 per Guest**

Carved Choice Filet Mignon with Sliced Brioche Rolls & Bordelaise Sauce

### **PORK TENDERLOIN \$7 per Guest**

Carved Rosemary & Garlic Pork Tenderloin with Sliced Brioche Rolls

### **STATION BUFFETS ALSO INCLUDE**

- Fresh Coffee Station

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## HOT APPETIZERS

### **All WRAPPED UP**

- Sea Scallops Wrapped in Bacon (S) \$2.50 Each
- Almond Stuffed Dates Wrapped in Bacon \$1.75 Each
- Water Chestnuts Wrapped in Bacon (S) \$1.75 Each
- Goat Cheese Stuffed Apricots Wrapped in Bacon \$1.50 Each
- Gorgonzola Stuffed Dates Wrapped in Prosciutto (S) \$2.50 Each

### **HOMEMADE MINIATURE BROCHETTES**

- Grilled Beef with Peppers, Onion & Mushroom \$2.20 Each
- Grilled Chicken with Peppers, Onion & Pineapple \$1.75 Each
- Vegetable with Zucchini, Squash, Pepper & Cherry Tomato (V) \$2.25 Each
- Homemade Italian Sausage with Bell Peppers, Onion & Mushroom (S) \$1.75 Each
- Roasted Root Vegetable with Sweet Potato, Beets, Carrots & Red Onion (V) \$2.50 Each

### **HOMEMADE STUFFED MUSHROOMS**

- Sausage Stuffed Mushrooms (S) \$2 Each
- Crabmeat Stuffed Mushrooms \$2.20 Each
- Stuffed Mushrooms Florentine (S, V) \$1.75 Each

### **CHICKEN**

- Chicken Satay with Peanut Dipping Sauce \$1.75 Each
- Italian **or** Honey Chipotle Lime **or** Thai Grilled Chicken Wings \$1.40 Each
- Miniature Roasted Vegetable & Cumin Rubbed Chicken Quesadillas (S) \$2 Each
- Italian Grilled Chicken Skewers with Pesto Aioli \$1.75 Each

### **VEGETARIAN**

- Baked Brie & Fig Compote Tartlets \$1.50 Each
- Homemade Mushroom Risotto Balls with Parmesan Cheese Dipping Sauce (S) \$2.25 Each
- Fried Mushrooms (S) \$1.20 Each
- Homemade Macaroni & Cheese Balls \$1.75 Each
- Baked Spanakopita \$1.75 Each
- Miniature Roasted Vegetable & Black Bean Quesadillas \$1.75 Each
- Vegetable Spring Rolls \$1.75 Each

### **ADDITIONAL APPETIZERS**

- All Beef Franks in a Blanket \$1.75 Each
- Homemade Cocktail Italian **or** BBQ Meatballs (S) \$1.20 Each
- Homemade Herb Lamb Meatballs \$1.45 Each
- Miniature Crab Cakes with Wasabi Aioli \$3.20 Each
- Italian Marinated Lamb Lollipops (S) \$4.20 Each
- Smoked Gouda & Bacon Stuffed Red Skin Potatoes \$2.20 Each
- Miniature Assorted Quiche \$1.75 Each

### **HOMEMADE DIPS**

- Spinach & Artichoke Dip with Fresh Tortilla Chips \$2.50 per Guest
- Buffalo Chicken Dip with Fresh Tortilla Chips \$2.50 per Guest

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## COLD APPETIZERS

### SEAFOOD

- Jumbo Shrimp Cocktail Shooters (S) \$3.20 Each
- Medium Shrimp Cocktail \$2 Each

### WRAPPED IN PROSCIUTTO

- Prosciutto Wrapped Cantaloupe \$2 Each
- Prosciutto Wrapped Grilled Asparagus (S) \$2.50 Each

### BRUSCHETTA

- Traditional Tomato (S) \$2 Each
- Caprese with Balsamic Glaze (S) \$2 Each
- Fresh Avocado \$2 Each
- Italian Olive Tapenade \$2 Each
- Wild Mushroom & Burrata Cheese (S) \$2.15 Each
- Ricotta Cheese & Honey with Strawberry & Mint Compote \$2 Each
- Whipped Rosemary Gorgonzola with Prosciutto & Fig Jam \$2 Each

### VEGETARIAN

- Deviled Eggs: Traditional **or** Chipotle **or** Bacon & Chive \$1.50 Each
- Celery Stuffed with Blue Cheese, Candied Pecans & Dried Cranberries \$1.60 Each
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S) \$1.40 Each

### ITALIAN MEATS

- Antipasto Display with Capicola, Mortadella, Prosciutto, Salami, Aged Provolone, Italian Roasted Peppers & Marinated Italian Olives (S) \$9.20 per Guest
- Salami Coronets with Herbed Goat Cheese & Italian Olive \$2.20 Each

### CHEESE, FRUITS & VEGETABLES

- Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby Jack & Colby \$2.75 per Guest
- Imported & Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby, Colby Jack, Brie, Aged Provolone, Goat Cheese & Maytag Bleu Cheese \$4 per Guest
- Italian Cheese Display with Crackers & Flatbread: Aged Provolone, Fontina, Fresh Mozzarella, Goat Cheese, Asiago, Gorgonzola, Honey and Fig Compote (S) \$4.25 per Guest
- Fresh Fruit Display with Honey Yogurt Dip \$2.20 per Guest
- Fresh Fruit & Domestic Cheese Display, Honey Yogurt Dip & Assorted Crackers \$2.50 per Guest
- Fresh Vegetable Display with Ranch Dip \$2.20 per Guest
- Fresh Vegetable & Domestic Cheese Display, Ranch Dip & Assorted Crackers \$2.50 per Guest
- Fresh Vegetable Shooters: Carrots, Celery, Red Pepper & Yellow Pepper with Ranch Dip or Hummus \$2.20 Each
- Grilled Vegetable Display: Fresh Asparagus, Brussels Sprouts, Zucchini, Squash, Assorted Bell Peppers, Portabella Mushrooms & Eggplant with Hummus Dip (S) \$4.75 per Guest

### DIP DISPLAY

- Trio of Hummus & Grilled Pita Bread with Fresh Vegetables: Traditional, Red Pepper and Spinach & Artichoke Hummus (S) \$3.25 per Guest
- Homemade Guacamole & Tomatillo Salsa with Fresh Tortilla Chips \$2.20 per Guest

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## **APPETIZER BUFFET**

(THIS BUFFET IS FOR RECEPTIONS SERVING APPETIZERS ONLY)

**Choice of Six Appetizers \$26    Choice of Eight Appetizers \$29    Choice of Ten Appetizer \$32**

### **HOT APPETIZERS**

- Water Chestnuts Wrapped in Bacon (S)
- Almond Stuffed Dates Wrapped in Bacon
- Sausage Stuffed Mushrooms (S)
- Stuffed Mushrooms Florentine (S, V)
- Homemade Italian Sausage Brochettes (S)
- Homemade Mushroom Risotto Balls with Parmesan Cream (S, V)
- Gorgonzola Stuffed Dates Wrapped in Prosciutto (S)
- Vegetable Spring Rolls (V)
- Baked Spanakopita (V)
- Miniature Roasted Vegetable & Black Bean (V) **or** Roasted Vegetable & Cumin Chicken Quesadillas (S)
- Homemade Macaroni & Cheese Balls (V)
- Smoked Gouda & Bacon Stuffed Red Skin Potatoes
- Italian **or** Honey Chipotle Lime **or** Thai Grilled Chicken Wings
- Homemade Cocktail Italian Meatballs (S)
- Chicken Satay with Peanut Dipping Sauce
- All Beef Franks in a Blanket
- Miniature Burger Sliders: Bacon & Cheddar **or** Sautéed Onion & Gorgonzola
- Italian Grilled Chicken Skewers with Pesto Aioli

### **COLD APPETIZERS**

- Bruschetta: Traditional **or** Caprese **or** Avocado (S, V)
- Medium Shrimp Cocktail
- Salami Coronets with Herbed Goat Cheese & Italian Olive
- Prosciutto Wrapped Grilled Asparagus (S)
- Deviled Eggs: Traditional **or** Chipotle **or** Bacon & Chive
- Fresh Vegetable Display with Ranch Dip
- Fresh Fruit Display with Honey Yogurt Dip
- Domestic Cheese Display with Assorted Crackers
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S, V)
- Prosciutto Wrapped Cantaloupe
- Assorted Miniature Bun Sandwiches **or** Assorted Wrap Sandwiches

### **BUFFET ALSO INCLUDES**

- Fresh Coffee Station

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## LATE NIGHT SNACKS & SWEETS

Late Night Snacks and Sweets are a great addition to your wedding. Give your guests something to enjoy in the late hours of the reception. The Snacks & Sweets can be ordered for any number of guests.

### **LATE NIGHT SNACKS**

- Assorted Gourmet Popcorn Station – Choice of Five Flavors (List Available) \$3.50 per Guest
- Tortillas Chips with Homemade Guacamole & Tomatillo Salsa \$2.20 per Guest
- Homemade Miniature Calzoni \$2.50 Each
- Homemade Large Pizzas (Serve Approx 50) \$26 Each
- Miniature Sliders: Burgers, BBQ Pulled Pork, BBQ Beef Brisket or Turkey \$2.50 Each
- Italian **or** Honey Chipotle Lime **or** Thai Grilled Chicken Wings \$1.40 Each
- Miniature Grilled Cheese & Tomato Soup Shooters \$3 Each
- Miniature Hot Dog Station: Sweet Relish, Cheddar Cheese, Chili, Onion, Ketchup & Mustard \$3.25 per Guest

### **LATE NIGHT SWEETS**

- Assorted Mousse Shooters: Strawberry Cheesecake, Chocolate Raspberry and Oreo \$3.75 Each
- Homemade Buckeyes \$11 per Dozen
- Homemade Miniature Salty Buckeye, Vanilla Raspberry, Chocolate Nutella & Red Velvet Cupcakes \$1.50 Each
- Assorted Miniature Dessert Bars \$3.50 per Guest
- Homemade Limoncello Cookies \$11 per Dozen
- Miniature Fresh Baked Chocolate Chip Cookies & Milk Shooters \$2.25 per Guest
- Breakfast Time: Assorted Resch's Donuts & Carafes of Milk \$2.25 per Guest
- Fresh Assorted Berry Trifles \$3.20 Each
- Chocolate Fountain with Strawberries, Pineapple, Oreos, Marshmallows, Pretzels & Brownies \$4.50 per Guest
- Sundae Bar: Vanilla, Chocolate & Strawberry Ice Cream with Hot Fudge, Caramel, Sprinkles, Oreo Pieces, Cherries, Nuts & Whipped Cream \$5.25 per Guest

**Pricing is Subject to a Facility Fee to the Greek Orthodox Church.**



## **RENTAL SERVICES**

### **TABLE DECORATIONS**

- Silver Charger \$1.25 per Table Setting
- Gold Charger \$1.25 per Table Setting
- 12 Inch Round Mirror \$2.25 Each
- Hurricane & Mirror with Four Votive Candles \$6 per Table

### **TABLES**

- Cabaret Tables with Linen \$7.50 Each

### **SPECIALTY LINENS – WE RECOMMEND THE FOLLOWING COMPANY**

- Connie Duglin Linens – 614.846.1277

## **BAR SERVICES**

For venues that allow that customer to provide their own alcohol, Berwick can provide bar services upon request.

### **BAR SERVICES**

- Bartender Hours (Setup, Service & Cleanup) \$24.50 per Bartender per Hour
- Tap Box & CO2 Tank for Keg Beer \$35 Each
- Unlimited Glassware for Bar \$1.25 per Guest
- Bar Setups which Includes Soda, Mixers, Tonic & Soda Water, Juices, Lemons, Limes & Cherries, Beverage Napkins, Stirrers and Cups
  - Bar Setups with Premium Disposable Cups \$2.95 per Guest
  - Bar Setups with Unlimited Glassware \$3.95 per Guest

Do you need help with quantities or purchasing alcohol? Please ask a member of the Susi family for more details.

**Pricing is Subject to a Facility Fee to the Greek Orthodox Church.**



## The Berwick Catering Contract – The Greek Orthodox Church

Please accept reservation of the undersigned for \_\_\_\_\_ persons who will attend a private party to be catered by The Berwick at the **Greek Orthodox Church** on the \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_ from \_\_\_\_\_ o'clock \_\_m until \_\_\_\_\_ o'clock \_\_\_\_m. This contract is by and between the The Berwick and the Contractee (hereinafter client). All reservations and agreements are subject to the rules and regulations of the **Greek Orthodox Church** in conjunction with The Berwick .

### PAYMENT

A deposit is required at the time of signing your contract, which will be deducted from the final bill. A non-refundable payment of 50% of the event total is due 7 days prior to your event based on the estimated count at that time. Unless previous credit arrangements have been approved, the balance of the event total is to be paid 2 days prior to the event; based on the confirmed guarantee given 48 hours in advance. Any other balances (i.e. beverages, count increases, etc..) must be paid in-full immediately following the event.

### DEPOSIT

Payment from the undersigned, payable to the order of the Berwick Manor in the sum of \$\_\_\_\_\_ is herewith tendered and shall be applied as a down payment toward the total cost of the function. This deposit will be deducted from the event's final bill. Deposits are refundable up to 180 days prior (\_\_\_\_\_ ) to your event. **Payments must be made with cash, certified bank check and/or credit card. We cannot accept personal checks.**  
 Payment Method: Certified Check # \_\_\_\_\_ Cash Credit Card

### GUARENTEES

The number of guests stated in the contract is subject to adjustment by the client until 48 hours prior to the day of the event. If the client does not notify the Berwick Manor at least 48 hours prior to the day of the event, payment for at least the number of persons specified on client's contract will be required.

### MENU

An agreed upon menu for the event is to be supplied to Berwick Manor at least 2 weeks prior to the function. Total food and beverage cost for the aforementioned is \$\_\_\_\_\_. Food & beverage for children ages 4-11 are discounted 40%. **\*\*There is a \$24.50 charge per Berwick staff member and \$28.50 charge per Berwick Captain, per hour for a minimum of four hours for all parties. There is also a \$24.50 charge per Berwick kitchen staff member.** Due to fluctuating meat and produce prices, Berwick Manor reserves the right to increases prices in the event of the food cost changing dramatically. If this situation arises, Berwick Manor is willing to offer a substitute item to keep the price the same. Basic food price will be guaranteed four weeks ahead of the event. **\*\*\*No carry-out containers will be provided for buffet meals unless the attendance is below the guaranteed count.** The Berwick will provide food to the Contractee for those guests who do not attend. The Berwick is not responsible for any food borne illnesses resulting from any food products not being provided by The Berwick.

The undersigned client is responsible for any damage to the facility occurring during the function. In order for the Berwick Manor to satisfy its guests, no event will be permitted to exceed the time specified without prior written agreement. If the time is exceeded, a fee of \$200.00 per hour will be charged.

### FACILITY FEE

**All costs are subject to a Facility Fee to be paid to the Greek Orthodox Church**

Friday:	20% with a \$750 Minimum	
Saturday:	May-October: 20% with a \$1,800 Minimum	November-April: 20% with a \$1,500 Minimum
Sunday:	20% with a \$500 Minimum	

**We request the Facility Fee be paid by cashier's check (payable to the Greek Orthodox Church) or credit card along with the final payment.**

**For events of 199 guests or less**, The Berwick will charge a \$200 setup fee. **For events of 200 guests or more**, The Berwick will charge a \$300 setup fee. The setup fee will be based on customer's final guest count given 48 hours in advance.

### THE BERWICK

Representative \_\_\_\_\_  
 Job Title \_\_\_\_\_  
 Date \_\_\_\_\_

### CLIENT (CONTRACTEE)

Event \_\_\_\_\_  
 Contact \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 Address \_\_\_\_\_  
 Email \_\_\_\_\_  
 Signature \_\_\_\_\_  
 Date \_\_\_\_\_