



BANQUET CENTER MENUS

THE PERFECT EVENT

This is your event, and The Berwick has the experience, attention to detail, incredible food and service that will ensure the event goes on without a hitch.

The Susi Family has been creating 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 exceptional homemade food.

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 the event venue and establish a steady flow for your event so all you need to do is enjoy.

We look forward to helping make your event a day your guests 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 BERWICK EXPERIENCE

THE VENUE

Have you chosen a venue for the event? The Berwick has six rooms and can host up to 400 guests. The number of rooms depends on your number of guests. Please contact us to check the availability for your event.

THE MENU & SUBSTITUTIONS

Impress your guests with one of our delectable menus. From Sit Down to Stations, The Berwick will help you find the perfect menu. 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 event planning process is the tasting. The Berwick provides complimentary tastings with flexible availability to work with your schedule. You can bring up to eight guests 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 a lot less stressful. To make the process even easier, we setup the entire event!

THE SERVICE STAFF

Our service staff, bartenders, kitchen staff and a family member will be on-site 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.

THE BAR

Would you like alcohol to be served at your reception? The Berwick has a license and provides all of the beverages on-site. While this is not required for your event, we have many different options to meet your budget. From Signature Drinks to a Cash Bar, we will work with you to meet your needs.

THE QUOTE

Need a price quote? Once the menu style is chosen, we can work with you to create an estimate. We will need to know the number of guests attending, bar details and menu to start the process. You are almost there....

THE BOOKING

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

THE FINAL DETAILS

The event 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, bar service and timeline. We will take this time to ensure that no detail goes unnoticed.

THE MAIN EVENT

The day has finally arrived. We will 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 event, leave the cleaning to us. We will help ensure that everything is taken care of at The Berwick so you can enjoy the event.



BREAKFAST & BRUNCH

BUILD YOUR OWN CONTINENTAL BREAKFAST \$11.95 per Guest

- *Choice of Four*
 - Assorted Fresh Danishes
 - Assorted Fresh Donuts
 - Assorted Bagels with Cream Cheese & Nutella
 - Assorted Muffins
 - Fresh Fruit Bowl
 - Yogurt Parfaits
 - Assorted Cereal Bars
 - Oatmeal with Assorted Toppings
 - Nutella Filled Croissants
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Station

TRADITIONAL BREAKFAST \$16.50 per Guest

- Fresh Fruit Bowl
- Fresh Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Red Skin Potato Home Fries
- Buttermilk Biscuits **or** Homemade Fruit Rolls
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service
 - Add Fresh French Toast with Pure Maple Syrup \$2.50 Additional per Guest
 - Add Southern Grits \$1 Additional per Guest

WAFFLE STATION BREAKFAST \$16.50 per Guest

- Fresh Fruit Bowl
- 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
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service

****Turkey Products Available Upon Request**

Pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.

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

3250 Refugee Rd, Columbus, OH 43232 | tel. 614.235.7100 | fax. 614.235.3744
email. susifamily@the-berwick.com | The-Berwick.com



BREAKFAST & BRUNCH

TRADITIONAL OMELET STATION BREAKFAST \$16.50 per Guest

- Fresh Fruit Bowl
- Fresh Eggs Cooked to Order with Cheddar Cheese, Sautéed Mushrooms, Diced Bell Peppers, Diced Onion, Ham, Turkey Sausage, Bacon and Diced Tomato.
- Crisp Bacon **or** Sausage Links
- Red Skin Potato Home Fries
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service
 - Egg Whites Available

SIGNATURE OMELET STATION BREAKFAST \$19.50 per Guest

- Fresh Fruit Bowl
- Fresh Eggs Cooked to Order with Sautéed Zucchini, Sautéed Red & Green Bell Peppers, Baby Spinach, Wild Mushrooms, Asparagus, Feta Cheese, Goat Cheese, Fresh Herbs, Chorizo, Avocado, Diced Tomato, Italian Sausage
- Crisp Bacon **or** Sausage Links
- Herb Roasted Breakfast Potatoes
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service
 - Egg Whites Available

ITALIAN FRITTATA BREAKFAST \$16.50 per Guest

- Fresh Fruit Bowl
- 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
- Orange Juice & Cranberry Juice Station
- Fresh Coffee and Hot Tea Service

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SINGLE ENTRÉE PLATED LUNCH

	Priced per Guest
Chicken Piccata (S)	\$20
Chicken Marsala (S)	\$20
Chicken Parmesan (S)	\$19
Chicken Cordon Bleu	\$22
Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce (S)	\$22
Chicken Stuffed with Celery Dressing (S)	\$20
Lemon Artichoke Chicken	\$22
Chicken Osso Buco	\$20
Roasted Italian Chicken or Fried Chicken with Dressing	\$20
Rosemary & Garlic Sliced Pork loin	\$20
French Rack Stuffed Pork Chop with Gorgonzola, Apple & Candied Walnuts	\$24
Fresh Tom Turkey with Cornbread Dressing & Gravy	\$20
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	\$28
Braised Short Ribs (S)	\$28
Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)	\$30
Crabmeat Stuffed Flounder	\$27
Tilapia with Seafood Newburg Sauce	\$22
Lemon & Rosemary Salmon (S)	\$23
Homemade Portabella Mushroom Ravioli** (S, V)	\$22
Homemade Sundried Tomato & Spinach Ravioli** (V)	\$22
Homemade Cheese Manicotti** (S,V)	\$22
Homemade Lasagna or Vegetable Lasagna** (S,V)	\$22
Stuffed Eggplant with Roasted Vegetables & Homemade Pomodoro Sauce** (Vegan)	\$21
Homemade Eggplant Parmesan** (S, V)	\$22

**** 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 lunch 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.

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SINGLE ENTRÉE PLATED LUNCH ACCOMPANIMENTS

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

SIDES (Choice of One)

- Homemade Twice Baked Potato (S)
- Red Parsley Potatoes
- Roasted Italian Potatoes (S)
- Fingerling Potatoes with Herb Butter
- Candied Yams (S)
- Balsamic Roasted Vegetable & Basil Quinoa
- Fresh Whipped Garlic or Red Skin Potatoes
- 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 Bell Pepper with Lemon & Garlic
- Southern Collard Greens with Turkey & Corn Bread (S)

PREMIUM VEGETABLE CHOICES (\$1 Additional per Guest)

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

SALAD (Choice of One)

- Fresh Tossed Salad with Ranch, Italian & French Dressing
- Caesar Salad
- Italian Salad

LUNCHEON ALSO INCLUDES

- Assorted Rolls & Butter
- Fresh Coffee Service
- Iced Tea & Lemonade Station

DESSERT (Choice of One - \$2 Additional per Guest)

- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Gourmet Miniature Dessert Bar Platters
- Assorted Cakes and Pies (Station)

Would you like to add appetizers to your luncheon?

\$3.75 Additional per Guest (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

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LUNCHEON BUFFET

PRICED PER GUEST

Two Entrée Buffet \$21.50

Three Entrée Buffet \$24

Four Entrée Buffet \$26.50

ENTREES (Choice of Two, Three or Four)

- Chicken Marsala (S)
- Chicken Piccata (S)
- Chicken Parmesan (S)
- Chicken Cacciatore
- Lemon Artichoke Chicken
- Chicken Osso Buco
- Roasted Italian Chicken
- Fried Chicken
- Chicken Stuffed with Celery Dressing (S)
- Chicken Stuffed with Spinach & Gorgonzola (S)
- 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)
- Home Made Sundried Tomato & Spinach Ravioli (V)
- Penne Pasta with Italian Sausage & Bell Peppers
- Seafood Newburg
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce
- Rosemary & Garlic Sliced Pork loin
- Italian Sausage, Mushrooms, Onions & Peppers (S)
- Homemade Eggplant Parmesan (S, V)

SIDES (Choice of Two)

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

PREMIUM SIDE CHOICES (\$1 Additional per Guest)

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

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LUNCHEON BUFFET CONTINUED...

Would you like a premium carving station?

- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce (\$5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey (\$2 Additional per Guest)
- Carved London Broil with Wild Mushroom Sauce (\$3 Additional per Guest)

LUNCHEON BUFFET ACCOMPANIMENTS

SALAD (Choice of One)

- Fresh Vegetable Display with Ranch Dip
- Caesar Salad
- Homemade Red Skin Potato Salad
- Fresh Fruit Bowl
- Fresh Cucumber Salad
- Rotini Salad with Fresh Broccoli & Tomato
- Balsamic Roasted Vegetable & Basil Quinoa
- Fresh Mozzarella & Tomato Salad
- Italian Marinated Green Beans
- Balsamic Roasted Vegetable Salad
- Fresh Tossed Salad with Ranch, Italian & French Dressing

DESSERT (Choice of One - \$2 Additional per Guest)

- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies
- Assorted Gourmet Miniature Dessert Bars

LUNCHEON ALSO INCLUDES

- Assorted Rolls & Butter
- Fresh Coffee Station
- Iced Tea & Lemonade Station

Would you like to enhance your lunch presentation?

- Family Style Service \$2.50 Additional per Guest

Would you like to add appetizers to your luncheon?

\$3.75 Additional per Guest (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

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LIGHT LUNCHESES

MIX & MATCH TRADITIONAL SANDWICHES

\$15.95 per Guest

Assorted Croissant Sandwiches

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

Assorted Wrap Sandwiches

- Turkey, Ham Roast Beef and Reuben

SIDES (Choice of Three)

- Kettle Potato Chips
- Homemade Red Skin Potato Salad
- Rotini Pasta Salad with Fresh Broccoli & Tomato
- Fresh Fruit Bowl
- Balsamic Roasted Vegetable Salad
- Fresh Vegetable Tray with Ranch Dip
- Tossed Salad with Assorted Dressings

DESSERT (Choice of One)

- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Cookies & Brownies
- Assorted Mousse Shooters

Vegetarian Options Available

LUNCHEON ALSO INCLUDES

- Fresh Coffee Station
- Iced Tea & Lemonade Station

Would you like to add homemade soup to your luncheon?

\$3 Additional per Guest

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

Would you like to add appetizers to your luncheon?

\$3.75 Additional per Guest (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

MIX & MATCH SIGNATURE SANDWICHES

\$19.45 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
- Balsamic Roasted Vegetable & Basil Quinoa
- Marinated Green Bean Salad
- Balsamic Roasted Vegetable Salad
- Fresh Mozzarella & Tomato Salad
- Goat Cheese & Herb Potato 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 Miniature Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

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SANDWICH, SALAD & SOUP

WITH TRADITIONAL SANDWICHES \$15.95 per Guest

WITH SIGNATURE SANDWICHES \$19.45 per Guest

SANDWICH (Choice of One)

- Traditional Assorted Croissant Sandwiches (Turkey, Ham, Roast Beef, Tuna Salad and Chicken Salad)
- Traditional Assorted Wrap Sandwiches (Turkey, Ham, Roast Beef and Reuben)
- Traditional Assorted Tea Sandwiches (Chicken, Ham, Egg, & Tuna Salad and Ham & Cheese)
- Signature Assorted Sandwiches – Choice of Three (Italian Sub, Ham & Brie, Turkey & Avocado on Croissant, Prosciutto, Roast Beef & Arugula, Caprese (V), Tuscan White Bean (V))
- Signature Assorted Wraps – Choice of Three (The Turkey Bacon Ranch Wrap, Chicken Caesar, The Southwestern, The Thai Chicken Wrap, The Greek (V), The Caprese (V))

SALAD (Choice of Two)

- Chicken Caesar Salad: Croutons and Parmesan Cheese on a Bed of Romaine Lettuce with Caesar Dressing
- Greek Salad: Tomato, Cucumber, Bell Pepper, Pepperoncini, Olives, Onion & Feta Cheese over Romaine Lettuce
- Antipasto Salad: Sliced Salami, Ham, Mozzarella Cheese, Olives, Onion, Tomato & Pepperoncini over Tossed Greens
- BBQ Chicken Salad: Corn, Black Beans, Tomato on a bed of Romaine Lettuce with BBQ Sauce & Ranch Dressing
- Arugula Salad: Shaved Pecorino Romano & Cherry Tomatoes with Homemade Lemon Vinaigrette Dressing
- Raspberry Spring Mix Salad: Fresh Raspberries, Blue Cheese & Pine Nuts with Raspberry Vinaigrette Dressing
- Caprese Salad: Fresh Mozzarella & Sliced Tomato on a bed of Spring Mix with Balsamic Vinaigrette Dressing

HOMEMADE SOUP (Choice of One)

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

LUNCHEON ALSO INCLUDES

- French Baguette & Butter
- Fresh Coffee Station
- Iced Tea & Lemonade Station

DESSERT (Choice of One - \$2 Additional per Guest)

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

Would you like to add appetizers to your luncheon?

\$3.75 Additional per Person (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

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SINGLE ENTRÉE PLATED DINNER

	Priced per Guest
Chicken Piccata (S)	\$23
Chicken Marsala (S)	\$23
Chicken Parmesan (S)	\$23
Chicken Cordon Bleu	\$26
Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce (S)	\$26
Chicken Stuffed with Celery Dressing (S)	\$23
Lemon Artichoke Chicken	\$26
Chicken Osso Buco	\$23
Roasted Italian Chicken or Fried Chicken with Dressing	\$23
Fresh Tom Turkey with Cornbread Dressing & Gravy	\$23
Sliced Pork loin with Fig & Port Wine Reduction (S)	\$26
French Rack Stuffed Pork Chop with Gorgonzola, Apple & Candied Walnuts	\$28
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	\$32
Braised Short Ribs (S)	\$32
Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)	\$34
Crabmeat Stuffed Flounder	\$28
Tilapia with Seafood Newburg Sauce	\$26
Lemon & Rosemary Salmon (S)	\$27
Homemade Portabella Mushroom Ravioli** (S, V)	\$25
Homemade Sundried Tomato & Spinach Ravioli** (V)	\$25
Homemade Cheese Manicotti** (S, V)	\$25
Homemade Lasagna** (S)	\$25
Homemade Vegetable Lasagna** (V)	\$25
Stuffed Eggplant with Roasted Vegetables & Homemade Pomodoro Sauce** (Vegan)	\$25
Homemade Eggplant Parmesan** (S, V)	\$25

**** 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 details.

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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
- Italian Buttered Noodles
- Wild Mushroom **or** Spinach Risotto (S)
- Penne Pasta with Pomodoro Sauce (V)

SALAD (Choice of One)

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

DINNER ALSO INCLUDES

- Assorted Rolls & Butter
- Fresh Coffee
- Iced Tea & Lemonade Station

DESSERT (Choice of One - \$2 Additional per Guest)

- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies (Station)
- Assorted Gourmet Miniature Dessert Bar Platters at each Table

Would you like to add appetizers to the dinner?

\$3.75 Additional per Guest (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

VEGETABLES (Choice of One)

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

PREMIUM VEGETABLE CHOICES (\$1 Additional per Guest)

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

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BUFFET DINNER

PRICED PER GUEST

Two Entrée Buffet	\$25.50
Three Entrée Buffet	\$28.00
Four Entrée Buffet	\$30.50

ENTREES (Choice of Two, Three or Four)

- Chicken Marsala (S)
- Chicken Piccata (S)
- Chicken Parmesan (S)
- Chicken Cacciatore
- Fried Chicken
- Lemon Artichoke Chicken
- Roasted Italian Chicken
- Chicken Stuffed with Celery Dressing (S)
- Chicken Osso Buco
- Chicken Stuffed with Spinach & Gorgonzola (S)
- 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)
- Home Made Sundried Tomato & Spinach Ravioli (V)
- Penne Pasta with Italian Sausage & Bell Peppers
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce
- Seafood Newburg (S)
- Italian Sausage, Peppers, Mushrooms & Onions (S)
- Sliced Pork loin with Fig & Port Reduction (S)
- Homemade Eggplant Parmesan (S, V)

SIDES (Choice of Three)

- 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)
- Southern Collard Greens with Turkey & Corn Bread (S)
- Candied Yams (S)
- Rice Pilaf
- Balsamic Roasted Vegetable & Basil Quinoa
- Homemade Macaroni & Cheese
- Whole Wheat Pasta, 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)
- Spinach **or** Wild Mushroom **or** Roasted Vegetable Risotto (S)
- Broccoli & Red Bell Pepper with Lemon & Garlic
- Italian Mixed Vegetables (S)
- Italian Style Green Beans (S)
- Grilled Vegetable Medley
- Lemon Buttered Cauliflower
- Pecan Glazed Carrots

PREMIUM SIDE CHOICES (\$1 Additional per Guest)

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

Pricing is Subject to a 25% Service charge & a 7.5% State Sales Tax.

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



BUFFET DINNER CONTINUED...

Would you like a premium carving station?

- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce (\$5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey (\$2 Additional per Guest)
- Carved London Broil with Wild Mushroom Sauce (\$3 Additional per Guest)

BUFFET DINNER ACCOMPANIMENTS

SALAD (Choice of One)

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

DINNER ALSO INCLUDES

- Assorted Rolls & Butter
- Fresh Coffee Station
- Iced Tea & Lemonade Station

DESSERT (Choice of One - \$2 Additional per Guest)

- Apple **or** Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae **or** Spumoni
- Assorted Cakes and Pies
- Assorted Gourmet Miniature Dessert Bars

Would you like to add appetizers to the dinner?

\$3.75 Additional per Person (7 Pieces per Guest)

Fried Mushrooms, Homemade Italian Meatballs & Chicken Wings

Would you like to enhance your dinner presentation?

- Family Style Service \$2.50 Additional per Guest

Pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.

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

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FOUR-COURSE ITALIAN DINNER

\$32 per Guest

1st COURSE

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

2nd COURSE - FAMILY STYLE

- Homemade Wedding Soup

3rd COURSE - FAMILY STYLE

- Homemade Italian Sausage with Sautéed 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 Homemade Tomato Sauce, Penne Pasta with Homemade Pomodoro Sauce (V), Tetrizzini, Whole Wheat Pasta with Sundried Tomatoes, Spinach & Pine Nuts, Wild Mushroom Risotto **or** Roasted Vegetable Risotto

4th 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, Abruzzi Italian Salad **or** Caesar Salad

DINNER ALSO INCLUDES

- Homemade Rolls & Pizza Bread with Butter & Herbed Olive Oil on Each Table
- Fresh Coffee
- Iced Tea & Lemonade Station

DESSERT (Choice of One - \$2.75 Additional per Guest)

- Tiramisu
- Amaretto Cake
- Platters of Homemade Pizzelle & Cannoli
- Spumoni Ice Cream

Pricing is Subject to a 30% Service Charge & a 7.5% State Sales Tax.



STATION BUFFETS

Minimum of Three Stations or Minimum of \$24 per Guest

TRADITIONAL ITALIAN STATION \$10 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 \$12 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 \$9 per Guest Choice of Four \$11 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 \$15 per Guest

- Tortellini with Vodka Sauce
- Homemade Portabella Mushroom Ravioli
- Cavatoppi with Armatuciano **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 \$5.50 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

Pricing is Subject to a 25% Service charge & a 7.5% State Sales Tax.

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



STATION BUFFETS CONTINUED

Minimum of Three Stations or a Minimum of \$24 per Guest

BRUSCHETTA STATION \$7 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 \$6 per Guest

Choice of Two Homemade Potatoes

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

WHIPPED POTATO ACCOMPANIMENTS:

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

FRESH SALAD STATION \$7 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 \$8 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 \$12 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 \$24 per Guest

ASIAN STATION \$12 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 \$13 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 \$5 per Guest

Carved Herb Roasted Turkey with Sliced Brioche Rolls & Condiments

ROAST TOP SIRLOIN \$6 per Guest

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

PRIME RIB AU JUS \$8 per Guest

Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce

FLANK STEAK \$6 per Guest

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

FILET MIGNON \$10 per Guest

Carved Choice Filet Mignon with Sliced Rolls & Bordelaise Sauce

PORK TENDERLOIN \$6 per Guest

Carved Rosemary & Garlic Pork Tenderloin with Sliced Brioche Rolls

STATION BUFFETS ALSO INCLUDE

- Fresh Coffee Station
- Iced Tea & Lemonade Station

All Station Menu pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.

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



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
- Goat Cheese Stuffed Apricot Wrapped in Bacon \$1.25 Each
- Gorgonzola Stuffed Dates Wrapped in Prosciutto (S) \$2.25 Each

HOMEMADE MINIATURE BROCHETTES

- Grilled Beef with Peppers, Onion & Mushroom \$1.95 Each
- Grilled Chicken with Peppers, Onion & Pineapple \$1.50 Each
- Roasted Vegetable with Zucchini, Squash, Pepper & Cherry Tomato (V) \$2 Each
- Homemade Italian Sausage with Bell Peppers, Mushroom & Onion (S) \$1.50 Each
- Roasted Root Vegetable with Sweet Potato, Beets, Carrots & Red Onion (V) \$2.25 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

- Fried Chicken Wings \$.95 Each
- Chicken Satay with Peanut Dipping Sauce \$1.50 Each
- Italian or Honey Chipotle Lime or Thai Grilled Chicken Wings \$1.15 Each
- Miniature Roasted Vegetable & Cumin Rubbed Chicken Quesadillas (S) \$1.75 Each
- Italian Grilled Chicken Skewers with Pesto Aioli \$1.50 Each

VEGETARIAN

- Baked Brie & Fig Compote Tartlets \$1.25 Each
- Homemade Mushroom Risotto Balls with Parmesan Cream (S) \$2 Each
- Fried Mushrooms (S) \$.95 Each
- Homemade Macaroni & Cheese Balls \$1.50 Each
- Baked Spanakopita \$1.50 Each
- Miniature Roasted Vegetable & Black Bean Quesadillas \$1.50 Each
- Vegetable Spring Rolls \$1.50 Each

ADDITIONAL APPETIZERS

- All Beef Franks in a Blanket \$1.50 Each
- Homemade Cocktail Italian or BBQ Meatballs (S) \$.95 Each
- Homemade Herb Lamb Meatballs \$1.30 Each
- Miniature Crab Cakes with Wasabi Aioli \$2.95 Each
- Italian Marinated Lamb Lollipops (S) \$3.95 Each
- Smoked Gouda & 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

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COLD APPETIZER

SEAFOOD

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

WRAPPED IN PROSCIUTTO

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

BRUSCHETTA

- 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 **or** Bacon & Chive \$1.25 Each
- Celery Stuffed with Blue Cheese, Candied Pecans & Dried Cranberries \$1.35 Each
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S) \$1.15 Each

ITALIAN MEATS

- Antipasto Display with Capicola, Mortadella, Prosciutto, Salami, Aged Provolone, Italian Roasted Peppers & Marinated 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 & Colby \$2.50 per Guest
- Imported & Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby, Colby Jack, Brie, Aged Provolone, Goat Cheese & Maytag Blue Cheese \$3.75 per Guest
- Italian Cheese Display with Crackers & Flatbread: Aged Provolone, Fontina, Fresh Mozzarella, Goat Cheese, Asiago, Gorgonzola, Honey and Fig Compote(S) \$4 per Guest
- Fresh Fruit Display with Honey Yogurt Dip \$1.95 per Guest
- Fresh Fruit & Domestic Cheese Display, Honey Yogurt 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 Each
- Grilled Vegetable Display: Fresh Asparagus, Brussels Sprouts, Zucchini, Squash, Assorted Bell Peppers, Portabella Mushrooms & Eggplant with Hummus Dip (S) \$4.50 per Guest

DIP DISPLAYS

- Trio of Hummus & Grilled Pita Bread with Fresh Vegetables: Traditional, Red Pepper and Spinach & Artichoke Hummus (S) \$3 per Guest
- Homemade Guacamole & Tomatillo Salsa with Fresh Tortilla Chips \$2.00 per Guest

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APPETIZER BUFFET

(THIS BUFFET IS FOR RECEPTIONS SERVING APPETIZERS ONLY)

Choice of Six Appetizers \$24.50 Choice of Eight Appetizers \$27 Choice of Ten Appetizer \$29.50

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
- Fried Chicken Wings (Buffalo, BBQ **or** Traditional)
- 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
- Iced Tea & Lemonade Station

Pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.

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



BARTENDERS & SPIRITS

- **Bartender Fees for Cash & Open Bars \$95 per Bartender**

BAR OPTIONS

- **Cash Bar:** The bar will be setup inside the banquet room and your guests will pay for drinks as they are ordered.
- **Open Bar:** The bar will be setup inside the banquet room and alcohol charges can either be incurred by the bottle or by the drink. If you choose the open bar by the bottle, we will charge only for what is consumed at the end of the evening. All juices, mixers, etc... are included in the bottle & drink prices.
- **Customized Bar:** Would you like both a Cash Bar & Open Bar? Depending on your budget, we can work with you to provide alcohol for your guests such as a Specialty Drink or Keg of Beer and your guests will then pay for any other beverages.

HOUSE SPIRITS \$60 Each

- Kamchatka Vodka
- Castillo Rum
- Montezuma Tequila
- Gilbey's Gin
- Seagram's 7
- Ancient Age Bourbon
- Usher's Green Scotch

CALL SPIRITS \$75 Each

- Watershed Ohio Vodka
- Absolute Vodka
- Tanqueray Gin
- Beefeater's Gin
- Bacardi Light
- Captain Morgan's
- Jack Daniels Whiskey
- Johnny Walker Red Whiskey
- Dewar's Scotch Whiskey
- Jameson Irish Whiskey
- Jim Beam Bourbon
- Seagram's VO
- Canadian Club
- Black Velvet
- J & B Scotch
- Jose Cuervo Tequila
- E&J Brandy
- Kahlua

PREMIUM SPIRITS \$95 Each

- Belvedere Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Cruzan Estate Light Rum
- Crown Royal
- Maker's Mark Bourbon
- Knob Creek
- Glenfiddich Whiskey
- Johnny Walker Black Whiskey
- Chivas Regal Scotch
- Patron Tequila

AFTER DINNER LIQUEUR \$95 Each

- Tia Maria
- Frangelico
- B & B
- Bailey's
- Amaretto DiSaronno
- Courvoisier VS
- Hennessy VS

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BEER & WINE

DOMESTIC BOTTLED BEER \$3 Each

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra
- Yuengling Lager
- Yuengling Light

IMPORTED & CRAFT BOTTLED BEER \$4 Each

- Heineken
- Corona
- Amstel Light
- Peroni
- Great Lakes Commodore Perry I.P.A.
- Seasonal Beer

KEG BEER

- ½ Domestic Keg (Approx 168 12oz Servings) \$250 Each
- ¼ Domestic Keg (Approx 84 12oz Servings) \$150 Each
- Imported Keg Pricing Varies

WHITE WINE (Priced per Bottle)

- **Mirassou Moscato:** Balances intense fruit flavors of peach, tangerine and melon. \$20
- **Chateau Ste. Michelle Riesling:** Delivers sweet lime and peach character. \$18
- **Canyon Road White Zinfandel:** Hints of Strawberries, Cherry and Watermelon flavors. \$15
- **William Hill Chardonnay:** Elegant ripe fruits of baked apple and layered notes of toasty oak, carmel and brown spice. \$16
- **Ecco Domani Pinot Grigio:** Crisp, clean notes of fresh apple and citrus. \$16

RED WINE (Priced per Bottle)

- **Mirassou Pinot Noir:** Fresh bright fruit flavors of pomegranates, cherries and currants. \$16
- **Da Vinci Chianti:** Italian Wine with jammy flavors of ripe plum cherries and red fruit. \$20
- **Red Rock Merlot:** Fruit flavors of raspberry, cherry and strawberry. \$16
- **William Hill Cabernet Sauvignon:** Notes of jam, dark fruits and chocolates. \$17
- **Apothic Red:** Distinctive blend of Zinfandel, Syrah and Merlot. \$17

HOUSE WINE (Priced per Bottle)

- **Yellow Tail:** Merlot, Cabernet Sauvignon, Chardonnay, Riesling, Pinot Grigio and Rose \$15

CHAMPAIGN & SPARKLING WINE (Priced per Bottle)

- Cook's Asti \$15
- Ballatore Spumante \$19
- Martini & Rossi \$26
- La Marca Prosecco: Italian sparkling wine with harmonious fruit-forward notes. \$22
- Non-Alcoholic Sparkling Juice \$9

Pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.



SPECIALTY COCKTAILS & NON-ALCOHOLIC BEVERAGES

SPECIALTY COCKTAILS (Priced per Guest)

Provide your guests a delicious beverage during the cocktail hour from the list below or request your own signature drink. Berwick staff will butler the beverages to your guests.

- **Mimosa:** Bubbly Champaign & Orange Juice \$2.50
- **Fresh Peach Bellini:** Bubbly Champaign, Pureed Peaches & Fresh Lemon Juice \$2.50
- **Marry Me Margarita:** Classic Margarita with Salted Rim & Lime Garnish \$3
- **The Wedding Cosmo Martini:** Vodka, Cranberry, Lemon Juice & Raspberry Garnish \$4
- **Spicy Bloody Mary:** Vodka, Zing Zang Bloody Mary Mix, Fresh Celery & Olive Garnish \$3
- **Lovely Lemonade:** Vodka, Pink Lemonade, Fresh Raspberry Garnish \$3
- **Blackberry Gin Fizz:** Gin, Blackberries, Fresh Lime Juice, Mint Leaves & Seltzer \$3.50
- **Mint Mojito:** Rum, Mint, Lime, Simple Syrup, Club Soda, Lime & Mint Garnish \$3
- **Tennessee Wedding Tea:** Jack Daniel's, Triple Sec, Sweet & Sour Mix & Cola \$3.50
- **Fruity Sangria:** Homemade with Fresh Fruit \$3

NON-ALCOHOLIC BEVERAGES

- Fruit Punch \$13 per Gallon
- Assorted Soda \$2 per Beverage
- Unlimited Soda Station \$1.50 per Guest

RENTAL SERVICES

TABLE DECORATIONS

- Silver Charger \$1 per Table Setting
- Gold Charger \$1 per Table Setting
- 12 Inch Round Mirror \$2 Each
- Hurricane & Mirror with Four Votive Candles \$5 per Table

SPECIALTY LINENS – WE RECOMMEND THE FOLLOWING COMPANY

- Connie Duglin Linens – 614.846.1277

Pricing is Subject to a 25% Service Charge & a 7.5% State Sales Tax.



THE BERWICK BANQUET CENTER CONTRACT

Please accept reservation of the undersigned for _____ persons who will attend a private party to be catered by The Berwick at the Berwick Banquet Center on the _____ day of _____ 20__ from _____ o'clock __m until _____ o'clock __m. This contract is by and between The Berwick and the Contractee (hereinafter client). All reservations and agreements are subject to the rules and regulations of 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. The Berwick is not responsible for accidental and weather related power outages and no monetary compensation will be given in those situations.

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 by 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 The Berwick 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 The Berwick 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%. **All costs are subject to a 25% service charge, unless otherwise indicated on menu selection, and, when applicable, all local and state taxes of 7.5%.** Due to fluctuating meat and produce prices, The Berwick reserves the right to increase prices in the event of the food cost changing dramatically. If this situation arises, The Berwick is willing to offer a substitute item to keep the price the same. Basic food price will be guaranteed four weeks ahead of event. *** No carry-out containers will be provided for buffet meals unless the attendance is below the guaranteed count. No food other than that provided by The Berwick may be brought onto the premises with the exception of specialty candy/desserts. The Berwick is not responsible for any food borne illnesses resulting from any food products not being provided by The Berwick. No outside alcohol is permitted due to The Berwick's liquor license.

The Berwick reserves the right to control the noise level of live bands or DJs and the undersigned client is responsible for any damage to the facility occurring during the function. The Berwick is not responsible for any damages or loss of client merchandise, nor are we responsible for articles left prior to, during or following the event. In order for the The Berwick 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.

THE BERWICK

Representative _____
Job Title _____
Date _____

CLIENT (CONTRACTEE)

Event _____
Contact _____
Phone Number _____
Email _____
Address _____
Signature _____
Date _____