



Who we are

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

What we believe

We are constantly learning and trying new things, but in the end, it is our 60+ years of experience that set us apart.

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

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

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

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

The Perfect On-Site Banquet Event Menu

This packet contains our favorite menu selections for events held at our on-site banquet facility. We look forward to working with you!

-The Susi Family



The Berwick Experience

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

The Venue

Have you chosen a venue for the event? Our on-site facility has six banquet rooms that can host up to 400 guests. The number of rooms needed for your event depends on the number of guests. Please contact us to check availability for your event.

The Menu

Impress your guests with one of our delectable menus. From Sit Down to Station Buffets, we pride ourselves on serving fresh homemade food that your guests will remember for years to come.

The Tasting

A favorite moment for everyone in the event planning process is the tasting. We provide complimentary tastings 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 selections from the station buffets. The tasting will give you a chance to taste our homemade Italian goodness as well as speak with one of the Susi family members to answer all your questions.

The Setup

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

The Service Staff

Our service staff, bartenders, kitchen staff and a member of the Susi family 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? Our on-site facility has a liquor license. Therefore, we provide all alcoholic and non-alcoholic beverages. You are not required to order a bar package for your event, but we have many different options to meet your budget. We will work with you to meet your event needs.

The Quote

Need a price quote? We will need to know the number of guests attending, time frame of the event, bar details, and menu style (plated, buffet, stations, etc.) to start the process. You are almost there...

The Booking

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

The Final Details

The event is approaching and all of the details are coming together. Set up an appointment with a Susi family member to get the final details planned, from table setup to the napkin colors. We are more than happy to help with any recommendations on room setup, 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! Our staff will setup the room(s) to your specifications, either the day before or the day of the event, depending on room availability. The day of the event we will work diligently to guarantee everyone is satisfied and no one goes home hungry. At the end of the event, leave the cleaning to us. We will help take care of everything at the venue so you can continue enjoying yourself.



Breakfast & Brunch

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

Continental Breakfast \$11.95 per Person

(Choice of Four)

Danishes (V)

Assortment of cheese & fruit-filled pastries.

Bagels (V)

Assortment of bagels with cream cheese & preserves.

Fruit Bowl (V)

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

Granola Bars (V)

Assortment of breakfast granola bars.

Donuts (V)

Assortment of fresh donuts.

Muffins (V)

Assortment of muffins.

Yogurt Parfaits (V)

Parfaits layered with yogurt, granola & fresh berries.

Oatmeal (V)

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

Menu Includes

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Traditional Breakfast \$16.50 per Person

Fruit Bowl (V)

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

Bacon**

Apple wood smoked bacon.

Red Skin Breakfast Potatoes (V)

Classic red skin breakfast potatoes. Fried & seasoned.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Scrambled Eggs (V)

Fresh-cracked scrambled eggs.

Sausage**

Pork sausage links.

(Choice of One)

Buttermilk Biscuits (V)

Fresh-baked buttermilk biscuits served with butter & jelly.

OR

Homemade Fruit Rolls (S, V)

Homemade sweet dough with assorted fruit filling.

Waffle Station Breakfast \$16.50 per Person

Fruit Bowl (V)

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

Scrambled Eggs (V)

Fresh-cracked scrambled eggs.

Juice Station

Self-serve orange juice & cranberry juice.

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Belgian Waffles (V)

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

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

Pricing is subject to a 25% Service Charge and 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
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2018 On-site Banquet Breakfast & Brunch

(V) Vegetarian
(S) Specialty

*Egg Whites Available Upon Request
**Turkey Products Available Upon Request



Breakfast & Brunch

Traditional Omelet Station \$16.50 per Person

Omelets*

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

Red Skin Breakfast Potatoes (V)

Classic red skin breakfast potatoes. Fried & seasoned.

Fruit Bowl (V)

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

Juice Station

Self-serve orange juice & cranberry juice.

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Signature Omelet Station \$19.50 per Person

Omelets*

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

Herb Roasted Breakfast Potatoes (V)

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

Fruit Bowl (V)

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

Juice Station

Self-serve orange juice & cranberry juice.

(Choice of One)

Bacon**

Apple wood smoked bacon.

OR

Sausage**

Pork sausage links.

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Italian Frittata \$16.50 per Person

Fruit Bowl (V)

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

Bagels (V)

Assortment of bagels with cream cheese.

Herb Roasted Breakfast Potatoes (V)

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

Juice Station

Self-serve orange juice & cranberry juice.

(Choice of One)

Zucchini (V)

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

Asparagus & Goat Cheese (V)

Fresh-cracked eggs, asparagus & goat cheese.

Spinach & Sundried Tomato (V)

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

Chorizo

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

Coffee & Tea Service

Fresh regular and decaffeinated coffee & hot tea served at table.

Add a Premium Breakfast Item

Can be added to any breakfast menu.

French Toast (V) +\$2.50 per Person

Egg-battered Texas Toast served with warm pure maple syrup.

Cheddar Grits (V) +\$1 per Person

Classic southern grits with mild cheddar cheese.

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**Turkey Products Available Upon Request



Single Entrée Plated Lunch

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

Entrées	Price per Person
Chicken Piccata (S) <i>Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.</i>	\$20
Chicken Marsala (S) <i>Boneless chicken floured & sautéed in a mushroom marsala wine sauce.</i>	\$20
Chicken Parmesan (S) <i>Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.</i>	\$19
Chicken Stuffed with Dressing (S) <i>Boneless chicken stuffed with cornbread dressing & baked in chicken gravy.</i>	\$20
Roasted Italian Chicken with Dressing <i>Chicken breast, leg, and thigh roasted with fresh rosemary, olive oil & garlic. Served with cornbread dressing.</i>	\$20
Lemon Artichoke Chicken <i>Boneless chicken baked with artichokes in a white wine lemon sauce.</i>	\$22
Tom Turkey with Dressing <i>Sliced roasted white & dark Tom turkey with turkey gravy & cornbread dressing. Cranberry sauce served on the side.</i>	\$20
Rosemary & Garlic Pork Tenderloin <i>Roasted pork tenderloin marinated in rosemary, parsley & garlic. Sliced & finished in light pork gravy.</i>	\$20
10oz Choice Rib-Eye Steak <i>Choice-grade grilled rib-eye topped with sautéed mushrooms. Cooked medium.</i>	Market Price
Choice Beef Tenderloin with Bordelaise Sauce (S) <i>Choice-grade grilled beef tenderloin sliced and topped with a red wine, onion & mushroom bordelaise sauce. Cooked medium rare.</i>	Market Price
Choice Prime Rib au Jus (S) <i>Choice-grade slow roasted prime rib served with au jus. Cooked medium rare.</i>	Market Price
Crabmeat Stuffed Flounder <i>Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.</i>	\$27
Lemon & Rosemary Salmon (S) <i>Roasted filet of salmon rubbed in olive oil, lemon juice & fresh rosemary.</i>	\$23
Homemade Portabella Mushroom Ravioli** (S, V) <i>Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.</i>	\$22
Homemade Lasagna** (S) <i>Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.</i>	\$22
Homemade Vegetable Lasagna** (S, V) <i>Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & tomato basil sauce.</i>	\$22
Stuffed Eggplant ** (Vegan) <i>Hallowed eggplant stuffed with diced fresh zucchini, squash, bell peppers & portabella mushrooms. Baked in tomato basil sauce.</i>	\$21

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

Pricing is subject to a 25% Service Charge and 7.5% State Sales Tax.



Single Entrée Plated Lunch

Sides (Choice of One)

Red Parsley Potatoes (V)

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

Roasted Italian Potatoes (S, V)

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

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

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

Candied Yams (S, V)

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

Wild Mushroom Risotto (S, V)

Baby portabella, shitake & oyster mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

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

Vegetables (Choice of One)

Mixed Vegetables (V)

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

Sautéed Vegetable Medley (V)

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

Italian Style Green Beans (S, V)

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

Broccoli & Bell Pepper (V)

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

Southern Collard Greens (S)

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

Select a Premium Vegetable

Asparagus Parmesano (V) +\$1 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Roasted Brussels Sprouts (S) +\$1 per Person

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

Menu Includes

Mixed Green Salad (V)

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

Rolls & Butter

Fresh-baked rolls served at table.

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Service

Fresh regular & decaffeinated coffee served at table.

Add a Dessert

(Choice of One)

Pecan Pie +\$2 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$2 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$2 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Hot Fudge Sundae +\$2 per Person

Classic sundae with vanilla ice cream, hot fudge, crumbled Oreos & whipped cream.

Chocolate Layer Cake +\$2 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$2 per Person

Layers of vanilla cake, strawberries & whipped cream.

Spumoni +\$2 per Person

Pistachio, cherry & chocolate gelato.

Dessert Bars +\$2 per Person

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

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2018 On-site Banquet Single Entrée Plated Lunch

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Luncheon Buffet

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

Two Entrée Buffet \$21.50 **Three Entrée Buffet** \$24 **Four Entrée Buffet** \$26.50
Price Per Person

Entrées (Choice of Two, Three or Four)

Chicken Piccata (S)

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

Chicken Marsala (S)

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

Chicken Parmesan (S)

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

Chicken Stuffed with Dressing (S)

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

Fried Chicken

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

Roasted Italian Chicken

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

Lemon Artichoke Chicken

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

Rosemary & Garlic Pork Tenderloin

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

Roast Top Sirloin of Beef au Jus (S)

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

Beef Brisket

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

Homemade Italian Meatballs (S)

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

Seafood Newburg (S)

Shrimp, scallops & crab meat in fresh lobster cream.

Crabmeat Stuffed Flounder

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

Homemade Portabella Mushroom Ravioli (S, V)

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

Homemade Lasagna (S)

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

Homemade Vegetable Lasagna** (S, V)

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

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2018 On-site Banquet Luncheon Buffet

(V) Vegetarian
(S) Specialty



Luncheon Buffet

Sides (Choice of Two)

Red Parsley Potatoes (V)

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

Roasted Italian Potatoes (S, V)

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

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

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

Candied Yams (S, V)

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

Spinach Risotto (S, V)

Fresh spinach with creamy Italian rice.

Wild Mushroom Risotto (S, V)

Baby portabella, shitake & oyster mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

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

Balsamic Roasted Vegetable Quinoa (V)

Warm quinoa with balsamic marinated red onion, zucchini, squash, eggplant & portabella mushrooms topped with fresh basil.

Mixed Vegetables (V)

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

Sautéed Vegetable Medley (V)

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

Italian Style Green Beans (S, V)

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

Southern Collard Greens (S)

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

Honey Glazed Carrots (V)

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

Sundried Tomato & Spinach Whole Wheat Pasta (V)

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

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)- Tomato basil sauce.

Tomato Sauce- Traditional red sauce.

Tortellini with Homemade Vodka Sauce (S, V)

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

Macaroni & Cheese (V)

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

Select a Premium Vegetable

Asparagus Parmesano (V) +\$1 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Roasted Brussels Sprouts (S) +\$1 per Person

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

Menu Includes

Mixed Green Salad (V)

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

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served on buffet.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

Add a Dessert

(Choice of One)

Pecan Pie +\$2 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$2 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$2 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Hot Fudge Sundae +\$2 per Person

Classic sundae with vanilla ice cream, hot fudge, crumbled Oreos & whipped cream.

Chocolate Layer Cake +\$2 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$2 per Person

Layers of vanilla cake, strawberries & whipped cream.

Spumoni +\$2 per Person

Pistachio, cherry & chocolate gelato.

Dessert Bars +\$2 per Person

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

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2018 On-site Banquet Luncheon Buffet

(V) Vegetarian

(S) Specialty



Mix & Match Delicatessen Buffet

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

Mix & Match Traditional \$15.95 per Person

Croissant Sandwiches (Choice of Three)

Turkey

Sliced turkey, cheese, tomato & lettuce on croissant.

Ham

Sliced ham, cheese, tomato & lettuce on croissant.

Roast Beef

Sliced roast beef, tomato & lettuce on croissant.

Tuna Salad

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

Chicken salad

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

Wraps (Choice of Two)

Turkey

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

Ham

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

Roast Beef

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

Reuben

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

Caprese (V)

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

Sides (Choice of Three)

Kettle Potato Chips

Regular kettle-cooked potato chips.

Rotini Pasta Salad (V)

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

Balsamic Roasted Vegetable Salad (V)

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

Roasted Vegetable & Lemon Orzo Salad (V)

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

Homemade Red Skin Potato Salad (V)

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

Fruit Bowl (V)

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

Vegetable Tray (V)

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

Mixed Green Salad (V)

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

Dessert (Choice of One)

Dessert Bars

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

Cookies & Brownies

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

Miniature Cupcakes

Assortment of classic vanilla, chocolate & red velvet cupcakes.

Menu Includes

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

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2018 On-site Banquet Mix & Match Delicatessen Buffet

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(S) Specialty



Mix & Match Delicatessen Buffet

Mix & Match Signature \$19.45 per Person

Sandwiches (Choice of Three)

Italian Sub

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

Turkey & Avocado

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

Green Goddess (V)

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

Ham & Brie

Sliced ham, brie, tomato, romaine lettuce & Dijon mustard on multi-grain bread.

Roast Beef & Arugula

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

Hummus & Roasted Vegetable (V)

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

Wraps (Choice of Two)

Turkey Bacon Ranch

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

Greek (V)

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

Chicken Caesar

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

Caprese (V)

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

Sides (Choice of Three)

Fruit Tray (V)

Cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse.

Grilled Vegetable Display (S, V)

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

Goat Cheese & Herb Potato Salad (V)

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

Balsamic Roasted Vegetable Quinoa (V)

Warm quinoa with balsamic marinated red onion, zucchini, squash, eggplant & portabella mushrooms topped with fresh basil.

Italian Tortellini Salad

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

Spring Mix Salad (V)

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

Dessert (Choice of One)

Miniature Cupcakes

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

Dessert Bars

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

Italian Assortment

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

Limoncello Cookies- Lemon cookies in a sugar glaze.

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

Menu Includes

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

Add Homemade Soup

Italian Wedding +\$3 per Person

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

Chicken Noodle +\$3 per Person

Noodles, carrots, celery & chicken in chicken broth.

Minestrone +\$3 per Person

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

Tomato Bisque (V) +\$3 per Person

Creamy blend of tomato, onions, garlic & cream.

Pricing is subject to a 25% Service Charge and a 7.5% States 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
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2018 On-site Banquet Mix & Match Delicatessen Buffet

(V) Vegetarian
(S) Specialty



Single Entrée Plated Dinner

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

Entrées	Priced per Person
Chicken Piccata (S) <i>Boneless chicken battered in lemon, egg & Pecorino Romano cheese. Baked in a fresh mushroom cream sauce.</i>	\$23
Chicken Marsala (S) <i>Boneless chicken floured & sautéed in a mushroom marsala wine sauce.</i>	\$23
Chicken Parmesan (S) <i>Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.</i>	\$23
Lemon Artichoke Chicken <i>Boneless chicken baked with artichokes in a white wine lemon sauce.</i>	\$26
Chicken Saltimbocca <i>Boneless chicken stuffed with prosciutto and aged provolone in a light lemon sauce.</i>	\$26
Roasted Italian Chicken with Dressing <i>Chicken breast, leg, and thigh roasted with fresh rosemary, olive oil & garlic. Served with cornbread dressing.</i>	\$23
Chicken Stuffed with Spinach & Gorgonzola (S) <i>Boneless chicken stuffed with sautéed spinach & gorgonzola cheese. Baked in a sundried tomato cream sauce.</i>	\$26
Tom Turkey with Dressing <i>Sliced roasted white & dark Tom turkey with turkey gravy & cornbread dressing. Cranberry sauce served on the side.</i>	\$23
Pork Tenderloin in Fig & Port Wine Reduction (S) <i>Roasted pork tenderloin marinated in olive oil, rosemary & fresh garlic. Sliced & finished in a fig and port wine reduction.</i>	\$26
10oz Choice Rib-Eye Steak <i>Choice-grade grilled rib-eye topped with sautéed mushrooms. Cooked medium.</i>	Market Price
Choice Beef Tenderloin with Bordelaise Sauce (S) <i>Choice-grade grilled beef tenderloin sliced and topped with a red wine, onion & mushroom bordelaise sauce. Cooked medium rare.</i>	Market Price
Choice Prime Rib au Jus (S) <i>Choice-grade slow roasted prime rib served with au jus. Cooked medium rare.</i>	Market Price
Braised Short Ribs (S) <i>Beef short ribs with onions, carrots & celery. Slowly braised in red wine tomato stock.</i>	\$32
Crabmeat Stuffed Flounder <i>Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.</i>	\$28
Lemon & Rosemary Salmon (S) <i>Roasted filet of salmon rubbed in olive oil, lemon juice & fresh rosemary.</i>	\$27
Shrimp Scampi & Angel Hair Pasta** (S) <i>Jumbo shrimp sautéed in onion, garlic & olive oil. Tossed with angel hair pasta.</i>	\$34
Homemade Portabella Mushroom Ravioli** (S, V) <i>Homemade pasta stuffed with a blend of cheese, Cognac & portabella mushrooms in a homemade portabella mushroom cream sauce.</i>	\$25
Homemade Lasagna** (S) <i>Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.</i>	\$25
Homemade Vegetable Lasagna** (S, V) <i>Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & tomato basil sauce.</i>	\$25
Stuffed Eggplant ** (Vegan) <i>Hallowed eggplant stuffed with diced fresh zucchini, squash, bell peppers & portabella mushrooms. Baked in tomato basil sauce.</i>	\$25

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

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 2018 On-site Banquet Single Entrée Plated Dinner

(V) Vegetarian
 (S) Specialty



Single Entrée Plated Dinner

Sides (Choice of One)

Twice Baked Potato (S, V)

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

Red Parsley Potatoes (V)

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

Roasted Italian Potatoes (S, V)

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

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

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

Candied Yams (S, V)

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

Wild Mushroom Risotto (S, V)

Baby portabella, shitake & oyster mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

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

Vegetables (Choice of One)

Mixed Vegetables (V)

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

Sautéed Vegetable Medley (V)

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

Italian Style Green Beans (S, V)

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

Broccoli & Bell Pepper (V)

Sautéed bell pepper and steamed broccoli tossed in lemon garlic butter.

Southern Collard Greens (S)

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

Select a Premium Vegetable

Asparagus Parmesano (V) + \$1.50 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Roasted Brussels Sprouts (S) + \$1.50 per Person

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

Menu Includes

Mixed Green Salad (V)

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

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served at table.

Coffee Service

Fresh regular & decaffeinated coffee served at table.

Add a Dessert (Choice of One)

Pecan Pie +\$2 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$2 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$2 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Hot Fudge Sundae +\$2 per Person

Classic sundae with vanilla ice cream, hot fudge, crumbled Oreos & whipped cream.

Chocolate Layer Cake +\$2 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$2 per Person

Layers of vanilla cake, strawberries & whipped cream.

Spumoni +\$2 per Person

Pistachio, cherry & chocolate gelato.

Dessert Bars +\$2 per Person

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

Pricing is subject to a 25% Service Charge and a 7.5% States Sales Tax.



Buffet Dinner

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

Two Entrée Buffet \$25.50 Three Entrée Buffet \$28 Four Entrée Buffet \$30.50

Price per Person

Entrées (Choice of Two, Three or Four)

Chicken Piccata (S)

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

Chicken Marsala (S)

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

Chicken Parmesan (S)

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

Roasted Italian Chicken

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

Fried Chicken

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

Lemon Artichoke Chicken

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

Chicken Saltimbocca

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

Chicken Stuffed with Spinach & Gorgonzola (S)

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

Pork Tenderloin in Fig & Port Wine Reduction (S)

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

Italian Sausage, Peppers, Mushrooms & Onions (S)

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

Roast Top Sirloin of Beef au Jus (S)

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

Beef Brisket

Braised beef brisket. Choice of BBQ OR Gravy.

Homemade Italian Meatballs (S)

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

Seafood Newburg (S)

Shrimp, scallops & crab meat in fresh lobster cream.

Crabmeat Stuffed Flounder

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

Homemade Portabella Mushroom Ravioli (S, V)

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

Homemade Lasagna (S)

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

Homemade Vegetable Lasagna (S, V)

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

Add a Premium Carving Station

Choice Prime Rib au Jus +MP per Person

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

Herb Roasted Turkey +\$2 per Person

Whole turkey roasted in mixed herbs & butter.

Horseradish-Crusted Filet Mignon +MP per Person

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

Flank Steak +\$3 per Person

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

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2018 On-site Banquet Dinner Buffet

(V) Vegetarian
(S) Specialty



Buffet Dinner

Sides (Choice of Three)

Twice Baked Potato (S, V)

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

Red Parsley Potatoes (V)

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

Roasted Italian Potatoes (S, V)

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

Fingerling Potatoes with Herb Butter (V)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes

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

Candied Yams (S, V)

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

Wild Mushroom Risotto (S, V)

Baby portabella, shitake & oyster mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

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

Balsamic Roasted Vegetable Quinoa (V)

Warm quinoa with balsamic marinated red onion, zucchini, squash, eggplant & portabella mushrooms topped with fresh basil.

Mixed Vegetables (V)

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

Sautéed Vegetable Medley (V)

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

Italian Style Green Beans (S, V)

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

Honey Glazed Carrots (V)

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

Southern Collard Greens (S)

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

Sundried Tomato & Spinach Whole Wheat Pasta (V)

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

Tortellini with Homemade Vodka Sauce (S, V)

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

Gnocchi with Choice of Homemade Sauce (S)

Homemade ricotta dumpling in choice of sauce.

Tomato Sauce- Traditional red sauce.

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

Macaroni & Cheese (V)

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

Select a Premium Vegetable

Asparagus Parmesano (V) +\$1.50 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Roasted Brussels Sprouts (S) +\$1.50 per Person

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

Menu Includes

Mixed Green Salad (V)

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

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Rolls & Butter

Fresh-baked rolls served on buffet.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

Add a Dessert (Choice of One)

Pecan Pie +\$2 per Person

Classic southern pecan pie.

Cherry Cheesecake +\$2 per Person

Classic cheesecake topped with cherry filling.

Carrot Cake +\$2 per Person

Spiced cake with carrots, pecans & cream cheese frosting.

Hot Fudge Sundae +\$2 per Person

Classic sundae with vanilla ice cream, hot fudge, crumbled Oreos & whipped cream.

Chocolate Layer Cake +\$2 per Person

Layers of chocolate cake & chocolate icing.

Strawberry Shortcake +\$2 per Person

Layers of vanilla cake, strawberries & whipped cream.

Spumoni +\$2 per Person

Pistachio, cherry & chocolate gelato.

Dessert Bars +\$2 per Person

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

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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2018 On-site Banquet Dinner Buffet

(V) Vegetarian

(S) Specialty



Four-Course Italian Dinner

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

\$32 per Person

1st Course

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

Fried Mushrooms (V)

Fresh mushrooms breaded and fried.

Antipasto Display

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

2nd Course

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

Homemade Wedding Soup

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

3rd Course

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

Italian Sausage, Peppers, Mushrooms & Onions (S)

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

Homemade Italian Meatballs (S)

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

Pasta (Choice of One)

Gnocchi with Choice of Homemade Sauce (S)

Homemade ricotta dumpling in choice of sauce.

Tomato Sauce- Traditional red sauce.

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

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)- Tomato basil sauce.

Tomato Sauce- Traditional red sauce.

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

Sundried Tomato & Spinach Whole Wheat Pasta (V)

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

Tortellini with Homemade Vodka Sauce (S, V)

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

Tetrazzini

Linguini pasta baked in a fresh mushroom cream sauce.

Topped with fresh Pecorino Romano cheese.

Wild Mushroom Risotto (S, V)

Baby portabella, shitake & oyster mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V)

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

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

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2018 On-site Banquet Four-course Italian Dinner

(V) Vegetarian
(S) Specialty



Four-Course Italian Dinner

4th Course

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

Vegetable (Choice of One)

Mixed Vegetables (V)

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

Sautéed Vegetable Medley (V)

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

Italian Style Green Beans (S, V)

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

Balsamic Roasted Brussels Sprouts (S)

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

Chicken (Choice of One)

Chicken Piccata (S)

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

Chicken Marsala (S)

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

Chicken Parmesan (S)

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

Roasted Italian Chicken

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

Salad (Choice of One)

Italian Salad (V)

Mixed greens tossed in homemade Italian dressing with fresh tomatoes.

Caesar Salad

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

Abruzzi Italian Salad (V)

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

Menu Includes

Rolls & Pizza Bread

Fresh-baked rolls & focaccia bread topped with olive oil and seasoning. Served with butter & herbed olive oil on each table.

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Service

Fresh regular & decaffeinated coffee served at table.

Add a Dessert (Choice of One)

Homemade Pizzelle & Cannoli +\$2.75 per Person

Platters of pizzelle & cannoli served on each table.

Pizzelle- Traditional Italian waffle cookies. Choice of Anise, Almond **OR** Lemon flavor.

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

Homemade Ricotta Cheesecake +\$2.75 per Person

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

Spumoni +\$2.75 per Person

Pistachio, cherry & chocolate gelato.

Tiramisu +\$2.75 per Person

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

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2018 On-site Banquet Four-course Italian Dinner

(V) Vegetarian
(S) Specialty



Station Buffets

Choose a variety of stations to create your unique buffet-style menu. Your stations can be set up at one buffet table or at different stations throughout the room. Selections must include a minimum of 3 stations and selections must meet a minimum of \$24 per person.

Traditional Italian Station \$10 per Person

Penne Pasta with Choice of Homemade Sauce

Tomato Sauce- Traditional red sauce.

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

Cavatappi Pasta with Choice of Homemade Sauce

Tubular spiral pasta in choice of sauce.

Pomodoro Sauce (V)- Tomato basil sauce.

Pesto Sauce- Blend of olive oil, parmesan cheese & basil.

Tetrazzini Pasta (V)

Linguini pasta baked in a fresh mushroom cream sauce.

Topped with fresh Pecorino Romano cheese.

(Choice of One)

Homemade Italian Meatballs (S)

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

OR

Italian Sausage, Peppers, Mushrooms & Onions (S)

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

Pizza Bread

Our homemade focaccia bread topped with olive oil & seasoning.

Pecorino Romano Cheese

Fresh grated Pecorino Romano Cheese.

Signature Italian Station \$15 per Person

Tortellini with Homemade Vodka Sauce (S, V)

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

Cavatappi with Choice of Homemade Sauce

Tubular spiral pasta in choice of sauce.

Pomodoro Sauce (V)- Tomato basil sauce.

Amatriciana Sauce- Pomodoro sauce with sautéed pancetta & crushed red pepper.

Herbed Italian Chicken Skewers

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

Pizza Bread

Our homemade focaccia bread topped with olive oil & seasonings.

Homemade Portabella Mushroom Ravioli (S, V)

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

(Choice of One)

Homemade Italian Meatballs (S)

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

OR

Italian Sausage, Peppers, Mushrooms & Onions (S)

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

Pecorino Romano Cheese

Fresh grated Pecorino Romano Cheese.

Burger & Hot Dog Station \$12 per Person

Miniature Burger Sliders*

Burger Toppings: Cheddar cheese, gorgonzola cheese, sautéed mushrooms, bacon, caramelized onions, homemade guacamole, diced tomato & leaf lettuce.

Assorted Condiments

Ketchup, Mustard & BBQ Sauce.

Miniature Hot Dogs

Hot Dog Toppings: Shredded cheddar cheese, sweet relish, spicy corn relish & diced tomato.

Kettle Chips & Dip

Regular kettle-cooked chips served with ranch & garlic dips.

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.



Station Buffets

American BBQ Station \$8 per Person

BBQ Beef Brisket

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

Macaroni & Cheese (V)

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

Citrus & Mint Watermelon Salad (V)

Fresh-cut watermelon, lemon zest & fresh mint.

BBQ Pulled Pork

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

Homemade Cole Slaw (V)

Shredded cabbage and carrots in mayonnaise, sugar & vinegar.

Sweet Corn Bake (V)

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

Homemade Dip Station \$5.50 per Person

(Choice of Three)

Guacamole (Cold) (V)

Fresh avocado, jalapeno, lime juice, red onion & cilantro.

Spinach & Artichoke Dip (Warm) (V)

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

Crabmeat Dip (Warm)

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

Hummus (Cold) (V)

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

Buffalo Chicken Dip (Warm)

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

Chorizo Queso Dip (Warm)

Chorizo sausage in a melted white cheese.

Menu Includes

Tortilla Chips & Pita Chips

Fresh fried corn tortilla chips & regular pita chips.

Slider Station

Choice of Three Sliders \$9 per Person

Bacon Cheddar Burger Sliders

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

Onion & Gorgonzola Burger Sliders

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

BBQ Pork Sliders

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

Portabella & Red Pepper Sliders (V)

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

BBQ Beef Brisket Sliders

BBQ braised beef brisket with cheddar cheese on pretzel buns.

Choice of Four Sliders \$11 per Person

Buffalo Chicken Sliders

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

Chipotle Chicken Sliders

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

Crab Cake Sliders

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

Mediterranean Turkey Sliders

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

Menu Includes

Assorted Condiments

Ketchup, Mustard & Mayonnaise.

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2018 On-site Banquet Station Buffets

(V) Vegetarian

(S) Specialty



Station Buffets

Bruschetta Station \$7 per Person

(Choice of Four)

Traditional Tomato (S, V)

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

Avocado (V)

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

Wild Mushroom & Burrata Cheese (V)

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

Caprese (S, V)

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

Gorgonzola, Fig & Prosciutto

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

Ricotta Cheese & Honey (V)

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

Whipped Potato Station \$6 per Person

(Choice of Two)

Idaho Whipped Potatoes (V)

Idaho potatoes whipped with butter & seasonings.

Garlic Whipped Potatoes (V)

Idaho potatoes whipped with garlic, butter & seasonings.

Red Skin Whipped Potatoes (V)

Red skin potatoes whipped with butter & seasonings.

Whipped Sweet Potatoes (V)

Fresh sweet potatoes whipped with brown sugar & cinnamon.

Menu Includes

Toppings

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

Salad Station \$7 per Person

(Choice of Three)

Spinach Salad (V)

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

Romaine Salad (V)

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

Spring Mix Salad (V)

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

Arugula Salad (V)

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

Mixed Green Salad (V)

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

Menu Includes

Pizza Bread

Our homemade focaccia bread topped with olive oil & seasoning.

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.

3250 Refugee Rd, Columbus, OH 43232 | tel. 614.235.7100 | fax. 614.235.3744

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

2018 On-site Banquet Station Buffets

(V) Vegetarian

(S) Specialty



Station Buffets

South of the Border Station \$13 per Person

(Choice of Two)

Sautéed Chicken

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

Pork Carnitas

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

Sautéed Flank Steak

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

Seasoned Tilapia

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

Menu Includes

Toppings

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

Tortillas & Tortilla chips

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

Carving Stations

Prime Rib au Jus MP per Person

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

Filet Mignon MP per Person

Carved choice filet mignon with sliced rolls & bordelaise sauce.

Flank Steak \$6 per Person

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

Kids Station \$13 per Person

Minimum of 10 Kids

(Choice of Two)

Burger Sliders

Cheddar cheese on all-beef patties on white buns.

Chicken Tenders

Breaded chicken tenderloins.

Miniature Hot Dogs

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

Menu Includes

Macaroni & Cheese (V)

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

Assorted Condiments

Ketchup & Mustard

All Station Buffet Menus Include

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

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2018 On-site Banquet Station Buffets

(V) Vegetarian

(S) Specialty



Appetizer Buffet

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

Six Appetizers \$24.50

Almond Stuffed Dates Wrapped in Bacon

Finished with caramelized brown sugar.

Sausage Stuffed Mushrooms (S)

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

Chicken Wings

*Jumbo wings breaded & fried. Choice of Plain, Buffalo **OR** BBQ.*

Grilled Wings

Jumbo wings marinated in choice of sauce & grilled.

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

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

Thai- *Marinated in sweet Thai chili sauce.*

Macaroni & Cheese Balls (V)

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

Bacon Cheddar Burger Sliders

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

Onion & Gorgonzola Burger Sliders

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

Medium Shrimp Cocktail

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

Prosciutto Wrapped Grilled Asparagus (S)

Fresh grilled asparagus, chilled & wrapped in prosciutto.

Caprese Bruschetta (S, V)

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

Deviled Eggs

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

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

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

Fruit Display (V)

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

Miniature Bun Sandwiches

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

Eight Appetizers \$27

Water Chestnuts Wrapped in Bacon (S)

Tossed in a teriyaki glaze.

Stuffed Mushrooms Florentine (S, V)

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

Fried Mushrooms (V)

Fresh button mushrooms breaded & fried to perfection.

Herbed Italian Chicken Skewers

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

Miniature Chicken Quesadillas (S)

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

Arancini (S, V)

Wild mushroom risotto balls served with parmesan cheese sauce.

Baked Spanakopita (V)

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

Homemade Cocktail Meatballs (S)

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

Prosciutto Wrapped Cantaloupe

Fresh cantaloupe wrapped in prosciutto.

Traditional Tomato Bruschetta (S, V)

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

Avocado Bruschetta (V)

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

Salami Coronets

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

Caprese Skewers (S, V)

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

Domestic Cheese Display (V)

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

Vegetable Display (V)

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

Wraps

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

Menu Includes

Iced Tea & Lemonade Station

Self-serve unsweetened iced tea & lemonade.

Coffee Station

Self-serve fresh regular & decaffeinated coffee.

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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2018 On-site Banquet Appetizer Buffet

(V) Vegetarian

(S) Specialty



Hot Appetizers

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

Wrapped Appetizers

- Scallops Wrapped in Bacon (S)**- Tossed in a teriyaki glaze. \$2.25 each
- Almond Stuffed Dates Wrapped in Bacon**- Finished with caramelized brown sugar. \$1.50 each
- Water Chestnuts Wrapped in Bacon (S)**- Tossed in a teriyaki glaze. \$1.50 each
- Gorgonzola Stuffed Dates Wrapped in Prosciutto (S)** \$2.25 each
- Goat Cheese Stuffed Apricots Wrapped in Bacon**- Topped with a honey drizzle. \$1.25 each

Stuffed Mushrooms

- Sausage (S)**- Roasted mushroom caps stuffed with homemade Italian sausage. Topped with mozzarella cheese. \$1.75 each
- Crabmeat**- Roasted mushroom caps stuffed with lump crab meat. \$1.95 each
- Florentine (S, V)**- Roasted mushroom caps stuffed with sautéed spinach & mushroom cream. Topped with Italian bread crumbs. \$1.50 each

Chicken

- Chicken Satay**- Seasoned chicken skewers. Grilled and served with peanut dipping sauce. \$1.50 each
- Chicken Wings**- Jumbo wings breaded & fried. Choice of Plain, Buffalo **OR** BBQ. \$.95 each
- Grilled Wings**- Jumbo wings marinated in choice of sauce & grilled. \$1.15 each
- Italian**- Marinated in garlic, parsley, rosemary, and olive oil.
- Honey Chipotle**- Marinated in chipotle peppers, honey, & lime.
- Thai**- Marinated in sweet Thai chili sauce.
- Miniature Chicken Quesadillas (S)**- Flour tortillas stuffed with cumin rubbed chicken, cheddar cheese, black beans, bell peppers & corn. Served with sour cream. \$1.75 each
- Herbed Italian Chicken Skewers**- Chicken skewers marinated in garlic, parsley, rosemary & olive oil. Served with pesto aioli. \$1.50 each

Vegetarian

- Arancini (S, V)**- Risotto balls served with parmesan cheese sauce. Choice of Wild Mushroom, Artichoke **OR** Saffron. \$2 each
- Macaroni & Cheese Balls (V)**- Homemade mac & cheese rolled into balls, breaded and fried. \$1.50 each
- Baked Spanakopita (V)**- Spinach and a blend of Greek cheeses wrapped in flaky phyllo dough. \$1.50 each
- Baked Brie & Fig Compote Tartlets (V)**- Brie and fig preserves baked in a phyllo shell. \$1.25 each
- Miniature Vegetable Quesadillas (V)**- Flour tortillas stuffed with cheddar cheese, black beans, bell peppers & corn. Served with sour cream. \$1.50 each
- Fried Mushrooms (V)**- Fresh button mushrooms breaded & fried to perfection. \$.95 each

Beef, Pork, Lamb & Seafood

- Franks-in-a-Blanket**- Miniature beef hot dogs wrapped in pastry dough & baked. \$1.50 each
- Homemade Cocktail Meatballs (S)**- Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled & baked in the oven. Served in traditional tomato sauce. \$.95 each
- Homemade Lamb Meatballs**- Blend of ground lamb, tomato & fresh chopped herbs. Hand-rolled and baked in the oven. \$1.30 each
- Italian Marinated Lamb Lollipops**- Mini lamb chops marinated in olive oil, garlic & fresh chopped herbs. \$3.95 each
- Miniature Crab Cakes**- Homemade Maryland crab cakes drizzled with wasabi aioli. \$2.95 each
- Stuffed Red Skin Potatoes**- Red skin potatoes stuffed with smoked gouda & bacon. \$1.95 each

Homemade Dips

- Spinach & Artichoke Dip (V)**- Spinach, artichoke, Pecorino Romano cheese, sour cream, crushed red pepper, cream cheese & mayonnaise. \$2.25 per Person
- Buffalo Chicken Dip**- Baked blend of pulled chicken, buffalo sauce, cream cheese & bleu cheese. \$2.25 per Person

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



Cold Appetizer

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

Seafood

- Jumbo Shrimp Cocktail Shooters-** *Shot glass with cocktail sauce in bottom & a shelled jumbo shrimp hung on the rim.* \$2.95 each
- Medium Shrimp Cocktail-** *Shelled medium shrimp boiled with bay leaves. Served with cocktail dipping sauce.* \$1.75 each

Prosciutto Wrapped

- Prosciutto Wrapped Cantaloupe-** *Fresh cantaloupe wrapped in prosciutto.* \$1.75 each
- Prosciutto Wrapped Grilled Asparagus (S)-** *Fresh grilled asparagus, chilled & wrapped in prosciutto.* \$2.25 each

Bruschetta

- Traditional Tomato (S, V)-** *Fresh diced tomato, onion, garlic, parsley & olive oil on toasted bread.* \$1.75 each
- Caprese (S, V)-** *Fresh mozzarella, tomato, basil & olive oil with a balsamic glaze on toasted bread.* \$1.75 each
- Avocado (V)-** *Fresh avocado, tomato, cilantro, onion, lime & salt on toasted bread.* \$1.75 each
- Wild Mushroom & Burrata (V)-** *Burrata cheese served on toasted bread. Topped with sautéed wild mushrooms in garlic, olive oil, & fresh rosemary finished with marsala wine reduction.* \$1.95 each
- Ricotta Cheese & Honey (V)-** *Fresh ricotta cheese & honey spread on toasted bread. Topped with strawberry compote & fresh mint.* \$1.75 each
- Gorgonzola, Fig & Prosciutto-** *Whipped rosemary & gorgonzola spread on toasted bread. Topped with prosciutto & fig jam.* \$1.75 each

Classics

- Deviled Eggs** \$1.25 each
- Traditional-** *Whipped egg yolk, mayonnaise & seasonings piped into hard-boiled egg whites.*
- Chipotle-** *Whipped egg yolk, mayonnaise & chipotle peppers piped into hard-boiled egg whites.*
- Bacon & Chive-** *Whipped egg yolk, Dijon mustard, apple wood smoked bacon & fresh chives piped into hard-boiled egg whites. Topped with bacon.*
- Stuffed Celery (V)-** *Bleu cheese piped into fresh celery with candied pecans & dried cranberries.* \$1.35 each
- Salami Coronets-** *Rolled salami filled with herbed goat cheese. Garnished with an Italian olive.* \$1.95 each

Vegetarian

- Caprese Skewers (S, V)-** *Skewered fresh mozzarella and cherry tomatoes drizzled in balsamic glaze & olive oil.* \$1.15 each
- Vegetable Shooters (V)-** *Shot glass layered with hummus, carrots, celery & bell peppers.* \$2 each

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



Cold Appetizers

Displays

Antipasto Display (S) <i>Sliced salami, capicola, mortadella, prosciutto & aged provolone. Served with roasted peppers, marinated Italian olives, fresh-baked rolls & pizza bread.</i>	\$8.95 per Person
Domestic Cheese Display (V) <i>Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	\$2.50 per Person
Imported & Domestic Cheese Display (V) <i>Pepper jack, muenster, colby, colby jack, brie, aged provolone, goat cheese & Maytag blue cheese. Served with assorted crackers</i>	\$3.75 per Person
Fruit Display (V) <i>Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse.</i>	\$1.95 per Person
Fruit & Domestic Cheese Display (V) <i>Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse. Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	\$2.25 per Person
Vegetable Display (V) <i>Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip.</i>	\$1.95 per Person
Vegetable & Domestic Cheese Display (V) <i>Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip. Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	\$2.25 per Person
Grilled Vegetable Display (S, V) <i>Fresh asparagus, Brussels sprouts, zucchini, squash, bell peppers, portabella mushrooms & eggplant. Served with hummus.</i>	\$4.50 per Person
Guacamole & Tomatillo Salsa with Tortilla Chips (V) <i>Served with fresh fried corn tortilla chips.</i> Homemade Guacamole- <i>Fresh avocado, jalapeno, lime juice, red onion & cilantro.</i> Homemade Tomatillo salsa- <i>Roasted tomatillos, jalapenos, cilantro, onion, garlic & salt.</i>	\$2.00 per Person
Hummus Trio (S, V) <i>Traditional, red pepper, and spinach & artichoke hummus served with grilled pita bread & fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes and cucumbers.</i>	\$3 per Person

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



Bartenders & Spirits

We have a full liquor license and must provide all alcoholic beverages at our on-site facility, no outside beverages are permitted. We offer a wide variety beverage options to suite your budget and tastes.

Bar Options

Cash Bar \$95 per Bartender

The bar will be setup inside the banquet room and your guests will pay for drinks as they are ordered.

Open Bar \$95 per Bartender

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 \$95 per Bartender

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 a Keg of beer and your guests will then pay for any other beverages.

Spirits

House Spirits \$60 per Bottle

Kamchatka Vodka
Seagram's 7

Castillo Rum
Ancient Age Bourbon

Montezuma Tequila
Usher's Green Scotch

Gilbey's Gin

Call Spirits \$75 per Bottle

Watershed Ohio Vodka
Bacardi Light
Dewar's Scotch Whiskey
Canadian Club

Absolute Vodka
Captain Morgan's
Jameson Irish Whiskey
Black Velvet
E&J Brandy

Tanqueray Gin
Jack Daniels Whiskey
Jim Beam Bourbon
J & B Scotch
Kahlua

Beefeater's Gin
Johnny Walker Red Whiskey
Seagram's VO
Jose Cuervo Tequila

Premium Spirits \$95 per Bottle

Belvedere Vodka
Crown Royal
Johnny Walker Black Whiskey

Grey Goose Vodka
Maker's Mark Bourbon
Chivas Regal Scotch

Bombay Sapphire Gin
Knob Creek
Patron Tequila

Cruzan Estate Light Rum
Glenfiddich Whiskey

After Dinner Liqueur \$95 per Bottle

Tia Maria
Amaretto DiSaronno

Frangelico
Courvoisier VS

B & B
Hennessy VS

Bailey's

Beer

Domestic Bottle Beer \$3 each

Budweiser
Michelob Ultra

Bud Light
Yuengling Lager

Coors Light
Yuengling Light

Miller Lite

Imported & Craft Bottled Beer \$4 each

Heineken
Peroni

Corona
Great Lakes Commodore Perry I.P.A.

Amstel Light
Seasonal Beer

Keg Beer

½ Domestic Keg \$250 each
(Approx. 168- 12oz Servings)

¼ Domestic Keg \$150 each
(Approx. 84- 12oz Servings)

Imported Keg (Pricing varies)

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2018 On-site Banquet Bartenders & Spirits

(V) Vegetarian
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Bartenders & Spirits

White Wine (Priced per Bottle)

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

Red Wine (Priced per Bottle)

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

House Wine (Priced per Bottle)

Yellow Tail - <i>Merlot, Cabernet Sauvignon, Chardonnay, Riesling, Pinot Grigio and Rose</i>	\$15
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Champagne & Sparking Wine (Priced per Bottle)

Cook's Asti	\$15
Ballatore Spumante - <i>California sparkling wine. Flawlessly sweet with flavors of ripe apricots & melons.</i>	\$19
Martini & Rossi	\$26
La Marca Prosecco - <i>Italian sparkling wine with harmonious fruit-forward notes.</i>	\$22
Non-Alcoholic Sparkling Juice	\$9

Non-alcoholic Beverages

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

Rental Services

Silver Charger Plate \$2 Each

Decorative silver plates kept on the table during meal service.

Gold Charger Plate \$2 Each

Decorative gold plates kept on the table during meal service.

12-inch Round Mirror \$4 Each

Decorative 12-inch mirrors for accenting centerpieces.

Hurricane & Mirror \$7 per Table

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

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



The Berwick Banquet Contract

To officially book your event, you will need to sign and submit this contract document. A deposit is also required at time of booking, that amount is dependent upon the size of the event.

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, 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 event. 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

Guarantees

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 at least 48 hours prior to the day of the event, at minimum payment for the most recent count received or 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 estimated to be \$_____. 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.

General

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 _____