



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

(V) Vegetarian  
(S) Specialty



## 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

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# 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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## 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

(V) Vegetarian  
(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  
email. susifamily@the-berwick.com | The-Berwick.com  
2018 On-site Banquet Mix & Match Delicatessen Buffet

(V) Vegetarian  
(S) Specialty



## 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)

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

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2018 On-site Banquet Bartenders & Spirits

(V) Vegetarian  
(S) Specialty



# Bartenders & Spirits

## White Wine (Priced per Bottle)

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

## Red Wine (Priced per Bottle)

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

## House Wine (Priced per Bottle)

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

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

## Non-alcoholic Beverages

<b>Fruit Punch</b>	\$13 per Gallon
<b>Assorted Soda</b>	\$2 per Beverage
<b>Unlimited Soda Station</b>	\$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 \_\_\_\_\_