



PICK-UP & DELIVERY MENU

From birthday parties, showers and reunions, to company events, picnics and lunch meetings, whatever the occasion, make it an unforgettable event with The Berwick catering.



For 60 years, we have prided ourselves on our ability to satisfy our customer's catering needs no matter what the occasion. Berwick delivers the same quality food experience you enjoy in our restaurant and banquet services, right to your event. We offer a variety of menu items so you can customize to your guests' delight. Berwick will provide delicious cuisine and exceptional service that your guests are sure to love. Let Berwick make your special event a memorable experience with our homemade Italian goodness.

We do not impose a minimum on carry-out orders and our carry-out items are not limited to those listed on this menu. For inquiries about different menu options and prices for your event or to place an order, please call 614-235-7100 to speak with a member of the Susi family.

(V) VEGETARIAN



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PICK-UP AND DELIVERY MENU

Ready to place your order?

*Call The Berwick to place your order, and we will take care of the rest.
Please place orders at least 24 hours in advance.*

One.

DETERMINE THE DATE AND TIME

you would like your order.

Two.

Decide if pickup or delivery

works best for your occasion. There is a \$40.00 fee for all deliveries.

Three.

Determine the number of guests

and start planning your order from The Berwick's carry-out menu

Four.

Call The Berwick at 614-235-7100

to speak with a member of the Susi family to finalize your order.

Five.

Your order will be ready when you need it

with everything you need for your special event.

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*We look forward to being a part of the event!
Visit www.the-berwick.com to view and download this menu.*



BREAKFAST

- **FRESH SCRAMBLED EGGS (TRADITIONAL, CHEESY OR SOUTHWESTERN) (V)**
 - HALF PAN (Serves 15) \$20 FULL PAN (Serves 30) \$40
- **HICKORY SMOKED BACON (TURKEY OR PORK)**
 - HALF PAN (SERVES 25) \$45 FULL PAN (SERVES 50) \$90
- **SAUSAGE LINKS (TURKEY OR PORK)**
 - HALF PAN (SERVES 25) \$45 FULL PAN (SERVES 50) \$90
- **RED SKIN POTATO HOME FRIES (V)**
 - HALF PAN (SERVES 25) \$30 FULL PAN (SERVES 50) \$60

PASTA

- **BAKED ZITI**
 - HALF PAN (SERVES 25) \$55 FULL PAN (SERVES 50) \$110
- **PENNE PASTA WITH HOMEMADE TOMATO SAUCE OR HOMEMADE POMODORO SAUCE (V)**
 - HALF PAN (SERVES 20) \$45 FULL PAN (SERVES 30) \$90
- **PENNE PASTA WITH HOMEMADE ITALIAN SAUSAGE & BELL PEPPERS**
 - HALF PAN (SERVES 20) \$55 FULL PAN (SERVES 40) \$110
- **TORTELLINI PASTA WITH HOMEMADE VODKA SAUCE (V)**
 - HALF PAN (SERVES 20) \$55 FULL PAN (SERVES 40) \$110
- **PENNE PASTA WITH HOMEMADE VODKA SAUCE (V)**
 - HALF PAN (SERVES 20) \$45 FULL PAN (SERVES 40) \$90
- **WHOLE WHEAT PASTA, SUNDRIED TOMATOES, PINE NUTS & Spinach (V)**
 - HALF PAN (SERVES 20) \$45 FULL PAN (SERVES 40) \$90
- **CHICKEN TETRAZZINI**
 - HALF PAN (SERVES 20) \$65 FULL PAN (SERVES 40) \$130
- **FETTUCCINI ALFREDO (V)**
 - HALF PAN (SERVES 20) \$65 FULL PAN (SERVES 40) \$130
- **HOMEMADE GNOCCHI WITH HOMEMADE TOMATO SAUCE OR VODKA SAUCE (V)**
 - HALF PAN (SERVES 15) \$55 FULL PAN (SERVES 25) \$110
- **HOMEMADE LASAGNA**
 - HALF PAN (SERVES 15) \$70 FULL PAN (SERVES 40) \$140
- **HOMEMADE VEGETABLE LASAGNA (V)**
 - HALF PAN (SERVES 15) \$70 FULL PAN (SERVES 40) \$140

PASTA CONTINUED

- **HOMEMADE CHEESE MANICOTTI**
 - 4.25 EACH
- **HOMEMADE PORTABELLA MUSHROOM RAVIOLI (V)**
 - 3.50 EACH



HOMEMADE SAUCE

- **TOMATO SAUCE**
 - \$35 PER GALLON
- **MARINARA SAUCE (V)**
 - \$35 PER GALLON
- **POMODORO SAUCE (V)**
 - \$35 PER GALLON
- **VODKA SAUCE (V)**
 - \$40 PER GALLON
- **BECHAMEL SAUCE (PICCATO)**
 - \$40 PER GALLON

SIDES – POTATOES (V)

- **AU GRATIN POTATOES**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 50) \$90
- **ITALIAN ROASTED POTATOES**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 40) \$70
- **RED PARSLEY POTATOES**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 40) \$70
- **FRESH WHIPPED POTATOES AND GRAVY: IDAHO, RED SKIN OR GARLIC**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 50) \$75
- **FRESH WHIPPED SWEET POTATOES**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 50) \$75
- **CANDIED YAMS**
 - HALF PAN (SERVES 10) \$20
 - FULL PAN (SERVES 20) \$40
- **FINGERLING POTATOES WITH HERB BUTTER**
 - HALF PAN (SERVES 20) \$55
 - FULL PAN (SERVES 40) \$110
- **HOMEMADE MINIATURE TWICE BAKED POTATOES**
 - \$2 Each

SIDES – RICE & PASTA

- **BALSAMIC ROASTED VEGETABLE & BASIL QUINOA (Hot)**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 40) \$90
- **HOMEMADE MACARONI & CHEESE**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 40) \$90
- **WILD MUSHROOM RISOTTO, SPINACH RISOTTO OR ROSTED VEGETABLE RISOTTO**
 - HALF PAN (SERVES 25) \$50
 - FULL PAN (SERVES 50) \$100



SIDES - VEGETABLES

- **PECAN GLAZED CARROTS (V)**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 40) \$70
- **GRILLED VEGETABLE MEDLEY (V)**
 - HALF PAN (SERVES 25) \$50
 - FULL PAN (SERVES 50) \$100
- **ITALIAN STYLE GREEN BEANS WITH OLIVE OIL, FRESH PARSLEY & SEASONING (V)**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 40) \$90
- **BUTTERED GREEN BEANS (V)**
 - HALF PAN (SERVES 20) \$40
 - FULL PAN (SERVES 40) \$80
- **ITALIAN MIXED VEGETABLES (V)**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 40) \$90
- **BROCCOLI & RED PEPPER WITH LEMON & GARLIC (V)**
 - HALF PAN (SERVES 20) \$45
 - FULL PAN (SERVES 40) \$90
- **ASPARAGUS PARMESANO OR BUTTERED ASPARAGUS (V)**
 - Market Price
- **BRUSSELS SPROUTS WITH PANCETTA**
 - HALF PAN (SERVES 20) \$60
 - FULL PAN (SERVES 40) \$120
- **SOUTHERN COLLARD GREENS WITH TURKEY**
 - HALF PAN (SERVES 20) \$35
 - FULL PAN (SERVES 40) \$70

ENTREES – CHICKEN

- **CHICKEN MARSALA**
 - HALF PAN (SERVES 15) \$60
 - FULL PAN (SERVES 35) \$120
- **CHICKEN PICCATA**
 - HALF PAN (SERVES 15) \$60
 - FULL PAN (SERVES 35) \$120
- **CHICKEN PARMESAN**
 - HALF PAN (SERVES 12) \$60
 - FULL PAN (SERVES 35) \$120
- **LEMON ARTICHOKE CHICKEN**
 - HALF PAN (SERVES 15) \$60
 - FULL PAN (SERVES 35) \$120
- **ROASTED ITALIAN CHICKEN (BREAST, LEG & THIGH)**
 - \$2 PER PIECE
- **FRIED CHICKEN**
 - \$2.50 PER PIECE
- **CHICKEN STUFFED WITH CELERY DRESSING**
 - HALF PAN (SERVES 15) \$65
 - FULL PAN (SERVES 30) \$130
- **CHICKEN STUFFED WITH SPINACH & GORGONZOLA IN A SUNDRIED TOMATO SAUCE**
 - HALF PAN (SERVES 15) \$85
 - FULL PAN (SERVES 30) \$170
- **HERBED ITALIAN CHICKEN SKEWERS**
 - \$2.50 EACH



ENTREES – BEEF & SAUSAGE

- **ROAST TOP SIRLOIN OF BEEF AU JUS**
 - \$12.99 PER LB.
- **BBQ OR GRAVY BEEF BRISKET**
 - \$14.95 PER LB.
- **HOMEMADE ITALIAN MEATBALLS**
 - \$1.75 EACH
- **SWISS STEAK**
 - HALF PAN (SERVES 15) \$70 FULL PAN (SERVES 30) \$140
- **HOMEMADE ITALIAN MEATLOAF WITH THREE PEPPER SAUCE**
 - HALF PAN (SERVES 20) \$60 FULL PAN (SERVES 40) \$120
- **ITALIAN SAUSAGE WITH SAUTEED PEPPERS, ONIONS & MUSHROOMS**
 - HALF PAN (SERVES 20) \$60 FULL PAN (SERVES 40) \$120

ENTREES - SEAFOOD

- **CRABMEAT STUFFED FLOUNDER**
 - \$5 EACH
- **SEAFOOD NEWBURG**
 - HALF PAN (SERVES 20) \$85 FULL PAN (SERVES 45) \$170
- **LEMON & ROSEMARY GRILLED SALMON**
 - HALF PAN (SERVES 10) \$85 FULL PAN (SERVES 20) \$170

ENTREES – PORK

- **SLICED PORK TENDERLOIN WITH FIG & PORT WINE REDUCTION**
 - HALF PAN (SERVES 20) \$70 FULL PAN (SERVES 10) \$140
- **ROSEMARY & GARLIC SLICED PORK TENDERLOIN**
 - HALF PAN (SERVES 20) \$60 FULL PAN (SERVES 40) \$120
- **BBQ PULLED PORK**
 - \$8.99 PER LB.
- **SLICED HAM**
 - \$8.99 PER LB.



HOT APPETIZERS

ALL WRAPPED UP

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

HOMEMADE STUFFED MUSHROOMS

- Sausage Stuffed Mushrooms (S) \$1.95 Each
- Crabmeat Stuffed Mushrooms \$2.25 Each
- Stuffed Mushrooms Florentine (S, V) \$1.75 Each

CHICKEN

- Chicken Satay with Peanut Dipping Sauce \$1.75 Each
- Italian **or** Honey Chipotle Lime **or** Thai Grilled Chicken Wings \$1.50 Each
- Miniature Chicken Quesadillas (S) \$2.25 Each
- Herbed Italian Chicken Skewers with Pesto Aioli - \$2 Each

VEGETARIAN

- Homemade Mushroom Risotto Balls with Parmesan Cheese Sauce (S) \$2.25 Each
- Fried Mushrooms (S) \$1.00 Each
- Homemade Macaroni & Cheese Balls \$1.75 Each
- Baked Spanakopita \$1.75 Each
- Miniature Vegetable Quesadillas \$1.75 Each
- Vegetable Spring Rolls \$1.75 Each
- Filo Cups with Baked Brie & Fig Compote \$1.50 Each

ADDITIONAL APPETIZERS

- Franks in a Blanket \$1.75 Each
- Homemade Cocktail Italian or BBQ Meatballs (S) \$1.00 Each
- Homemade Herb Lamb Meatballs \$1.75 Each
- Miniature Crab Cakes with Wasabi Aioli \$3.25 Each
- Italian Lamb Lollipops (S) \$3.95 Each
- Stuffed Red Skin Potatoes with Smoked Gouda & Bacon \$2.25 Each



COLD APPETIZERS

SEAFOOD

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

WRAPPED IN PROSCIUTTO

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

TOASTED BREADS

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

VEGETARIAN

- Deviled Eggs: Traditional **or** Chipotle \$1.40 Each
- Celery Stuffed with Bleu Cheese, Candied Pecans & Dried Cranberries \$1.35 Each
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S) \$1.30 Each

ITALIAN MEATS

- Antipasto Display with Capicola, Mortadella, Prosciutto, Salami, Aged Provolone, Italian Roasted Peppers & Italian Olives (S) \$9.75 per Guest
- Salami Coronets with Herbed Goat Cheese & Italian Olive \$1.95 Each

CHEESE, FRUITS & VEGETABLES

- Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby Jack & Cheddar \$2.95 per Guest
- Imported & Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Cheddar, Colby Jack, Brie, Aged Provolone, Goat Cheese & Maytag Bleu Cheese \$4.25 per Guest
- Fresh Fruit Display with Honey Yogurt Dip \$2.25 per Guest
- Fresh Fruit & Domestic Cheese Display, Honey Yogurt Dip & Assorted Crackers \$2.50 per Guest
- Fresh Vegetable Display with Ranch Dip \$2.25 per Guest
- Fresh Vegetable & Domestic Cheese Display, Ranch Dip & Assorted Crackers \$2.50 per Guest
- Fresh Vegetable Shooters: Carrots, Celery, Red Pepper & Yellow Pepper with Ranch Dip or Hummus \$2.25 Each
- Grilled Vegetable Display: Fresh Asparagus, Brussels Sprouts, Zucchini, Squash, Assorted Bell Peppers, Portabella Mushrooms & Eggplant (S) \$4.95 per Guest

DIP DISPLAYS

- Trio of Hummus & Grilled Pita Bread with Fresh Vegetables: Traditional, Red Pepper and Sundried Tomato Hummus (S) \$3.50 per Guest

SANDWICHES

- Assorted Miniature Bun Sandwiches (Turkey, Ham, Roast Beef, Chicken & Tuna Salad) \$2.25 Each
- Assorted Miniature Wrap Sandwiches (Turkey, Ham, Roast Beef, & Reuben) \$2.25 Each



SALADS

- **TOSSED SALAD WITH CHOICE OF TWO DRESSINGS**
 - \$2 PER GUEST
- **CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE**
 - \$3.50 PER GUEST
- **CAPRESE SALAD WITH FRESH MOZZARELLA & TOMATOES OVER SPRING MIX**
 - \$5 PER GUEST
- **PEAR OR STRAWBERRY SPRING MIX SALAD WITH BLUE CHEESE & CANDIED PECANS**
 - \$5 PER GUEST
- **ARUGULA SALAD WITH AGED PECORINO, CHERRY TOMATOES & LEMON VINAIGRETTE DRESSING**
 - \$5 PER GUEST

DELI SALADS

- **BAKED BEANS WITH BACON**
 - \$4.75 PER LB.
- **HOMEMADE COLE SLAW**
 - \$4.25 PER LB.
- **HOMEMADE RED SKIN POTATO SALAD**
 - \$6.75 PER LB.
- **FRESH CUCUMBER SALAD**
 - \$5.50 PER LB.
- **GREEK SALAD**
 - \$7 PER LB.
- **ROTINI PASTA SALAD**
 - \$6 PER LB.
- **BALSAMIC ROASTED VEGETABLE SALAD**
 - \$7 PER LB.
- **ROASTED VEGETABLE & BASIL QUINOA (Cold)**
 - \$7 PER LB.
- **FRESH MOZZARELLA & TOMATO SALAD**
 - \$8 PER LB.
- **ITALIAN TORTELLINI SALAD**
 - \$7 PER LB.



HOT & COLD DIPS

- **FRESH GUACAMOLE (COLD)**
 - \$4.25 PER GUEST
- **SPINACH & ARTICHOKE DIP (HOT)**
 - \$4 PER GUEST
- **BUFFALO CHICKEN DIP (HOT)**
 - \$4 PER GUEST
- **CRABMEAT DIP (HOT)**
 - \$6 PER GUEST

TEA SANDWICH TRAYS

- **HAM & CHEESE, HAM SALAD, TUNA SALAD, EGG SALAD AND CHICKEN SALAD ON WHITE, WHEAT & RYE BREAD**
- SMALL TRAY (SERVES 15) \$55
- MEDIUM TRAY (SERVES 30) \$70
- LARGE TRAY (SERVES 45) \$80

BAKED GOODS

- **FRESH-BAKED ROLLS WITH BUTTER**
 - \$5 PER DOZEN
- **HOMEMADE PIZZA BREAD**
 - HALF PAN \$15 FULL PAN \$30
- **HOMEMADE FRUIT ROLLS**
 - \$12 PER DOZEN
- **SLIDER BUNS**
 - \$6 PER DOZEN
- **HOMEMADE CORN BREAD**
 - \$8 PER DOZEN

HOMEMADE SOUP

- **PLEASE GIVE THREE DAYS NOTICE FOR OUR HOMEMADE SOUPS.**
- **WEDDING SOUP**
 - \$35 PER GALLON
- **MINISTRONE SOUP**
 - \$30 PER GALLON
- **CHICKEN NOODLE**
 - \$30 PER GALLON
- **TOMATO BISQUE**
 - \$35 PER GALLON



On-The-Go

BREAKFAST MENUS

CONTINENTAL BREAKFAST

Donuts, Danishes, Bagels with Cream Cheese, Assorted Muffins
\$7.75 per Guest

HEALTHY CONTINENTAL

Fresh Fruit Bowl, Oatmeal with Toppings, Yogurt Parfaits
\$8.50 per Guest

BUILD YOUR OWN

CONTINENTAL BREAKFAST

Choice of Four:

- Danishes
- Donuts
- Bagels with Cream Cheese
- Assorted Muffins
- Fresh Fruit Bowl
- Yogurt Parfaits
- Assorted Cereal Bars
- Oatmeal with Toppings

\$9.75 per Guest

TRADITIONAL BREAKFAST

Fresh Fruit Bowl, Fresh Scrambled Eggs, Bacon, Sausage Links, Red Skin Potato Home Fries, Buttermilk Biscuits
\$14.25 per Guest

FRESH FRUIT DISPLAY OR BOWL

\$2.25 per Guest

ASSORTED JUICES & COFFEE

Orange Juice, Cranberry Juice, Regular and Decaf Coffee
\$3.25 per Guest

BREAK MENUS

FRUITY BREAK

Fresh Fruit Display with Dip
Chocolate Covered Strawberries
Assorted Cookies & Brownies
\$ 7.50 per Guest

TRADITIONAL BREAK

Fresh Fruit Display with Dip
Fresh Vegetable Display with Dip
Assorted Miniature Desserts
\$7.95 per Guest

SANDWICH BREAK

Assorted Miniature Buns or Wraps
Chips with Ranch Dip
Assorted Miniature Desserts
\$7.95 per Guest

SIMPLE BREAK

Individual Kettle Potato Chip Bags
Individual Pretzels Bags
Assorted Cookies
\$4.95 per Guest

TEA TIME BREAK

House Made Tea Sandwiches
Fresh Fruit Bowl
Assorted Miniature Desserts or Cookies
\$9.95 per Guest



Boxed Lunches

BOXED SANDWICHES

TRADITIONAL

Served with Lettuce & Tomato

Turkey & Swiss

Ham & Cheddar

Roast Beef & Colby

Potato Chips

Apple or Pear

Cookie or Brownie

Croissant - \$11.50

Kaiser Roll - \$10.50

SIGNATURE SANDWICHES

Served with Chips and Cookie or Brownie

Chicken or Tuna Salad on Croissant

Served with Lettuce & Tomato

Chicken \$8 Albacore Tuna \$10.50

Italian Sub

Italian Meats, Red Onion, Lettuce, Tomato, Mozzarella Cheese, Banana Peppers with Homemade Italian Dressing on Italian Loaf \$11.50

Caprese (V)

Fresh Mozzarella, Vine Ripe Tomato, Homemade Pesto on Focaccia Bread \$11.50

Classic Club

Turkey, Ham, American Cheese, Bacon, Lettuce and Tomato on Toasted White Bread \$10.50

Ham & Brie

Fresh Sliced Ham, Brie, Tomato, Romaine & Dijon Mustard on Multi-Grain Bread \$11.50

Turkey & Avocado Croissant

Fresh Sliced Turkey, Sliced Avocado, Tomato & Swiss Cheese with Homemade Chipotle Sauce on Croissant \$11.50

Prosciutto

Fresh Italian Prosciutto, Shaved Pecorino Romano and Arugula with Homemade Lemon Vinaigrette on Grilled Italian Bread \$13.75

Roast Beef & Arugula

Sliced Roast Beef, Red Onion, Tomato & Arugula with Horseradish Dijon Sauce on a Wheat Kaiser Roll \$12.50

V - Vegetarian

BOXED WRAP SANDWICHES

TRADITIONAL

Served with Spring Mix & Diced Tomato

Turkey & Swiss

Ham & Swiss

Roast Beef & Swiss

Potato Chips

Apple or Pear

Cookie or Brownie

\$10.50

SIGNATURE WRAP SANDWICHES

Served with Chips and Cookie or Brownie

The Greek

Romaine Lettuce, Tomatoes, Cucumbers, Kalamata Olives, Red Pepper and Feta Cheese tossed in Homemade Italian Dressing

Vegetarian...\$11.50 Chicken....\$13

The Turkey Bacon Ranch

Sliced Turkey with Bacon, Lettuce, Tomato and Homemade Ranch Dressing \$10.75

The Chicken Caesar

Sliced Grilled Chicken, Romaine Lettuce, Tomato and Parmesan Cheese tossed in Caesar Dressing \$10.75

The Southwestern

Sliced Turkey, Cheddar Cheese, Avocado, Black Beans, Corn, and Tomato tossed in Homemade Southwest Ranch Dressing \$10.75

The Reuben

Sliced Corn Beef or Turkey with Sauerkraut, Swiss Cheese and Thousand Island Dressing \$11.75

The Caprese (V)

Fresh Mozzarella, Tomato, Fresh Basil, and Spring Mix tossed in Homemade Italian Dressing \$10.75

The Buffalo Chicken Wrap

Grilled Chicken, Blue Cheese, Red Onion, Romaine Lettuce with Buffalo Sauce & Ranch Dressing \$10.75

Add a Homemade Salad at \$1.50 per Guest

- Red Skin Potato Salad
- Rotini Pasta Salad

Add a Premium Salad at \$2.75 per Guest

- Roasted Vegetable & Basil Quinoa
- Roasted Vegetable & Lemon Orzo Salad

BOXED SIGNATURE SALADS

Served with Baguette and Cookie or Brownie

BBQ Chicken Salad

Sliced Chicken, Corn, Black Beans and Tomato on a bed of Romaine Lettuce, Drizzled with BBQ Sauce and Homemade Ranch Dressing \$11

Caesar Salad (V)

Croutons and Parmesan Cheese on a bed of Romaine Lettuce with Caesar Dressing \$8.50

Caprese Salad (V)

Fresh Mozzarella and Sliced Tomato on a bed of Spring Mix with Homemade Balsamic Vinaigrette Dressing \$11

Roasted Pear (V)

Fresh Roasted Pears, Crumbled Goat Cheese & Candied Walnuts on a bed of Spinach with Homemade Balsamic Vinaigrette Dressing \$13

Greek Salad (V)

Tomatoes, Cucumbers, Bell Peppers, Pepperoncini, Kalamata Olives, Red Onion and Feta Cheese on a bed of Romaine Lettuce with Homemade Italian Dressing \$12

Antipasto Salad

Sliced Salami, Ham, Mozzarella Cheese, Kalamata Olives, Red Onion, Tomato and Pepperoncini on a bed of Lettuce with Homemade Italian Dressing \$13

Raspberry Spring Mix (V)

Fresh Raspberries, Bleu Cheese and Pine Nuts on a bed of Spring Mix with Raspberry Vinaigrette Dressing \$12

Arugula Salad (V)

Arugula, Shaved Pecorino Romano, Cherry Tomatoes with Homemade Lemon Vinaigrette Dressing \$12

Add to Your Salad

Chicken \$3 Flank Steak \$6 Salmon \$6



Lunch On-The-Go

OUT OF THE BOX LUNCH

Served Buffet Style

Sandwich Choices

- Assorted Traditional Sandwiches \$13 per Guest
Turkey & Swiss, Ham & Cheddar, Roast Beef & Colby
- Assorted Signature Sandwiches \$14 per Guest
Choice of Three from Signature Boxed Lunch Menu
- Assorted Traditional Wraps \$12 per Guest
Turkey & Swiss, Ham & Swiss, Roast Beef & Swiss
- Assorted Signature Wraps \$13 per Guest
Choice of Three from Signature Boxed Lunch Menu

Choice of TWO Sides

Potato Chips, Red Skin Potato Salad, Rotini Pasta Salad
Fresh Fruit Bowl, Cucumber Salad,
Roasted Vegetable and Basil Quinoa (\$2)
Roasted Vegetable & Lemon Orzo Salad (\$2)
Fresh Caprese Salad (\$3)

Choice of ONE Dessert

Assorted Miniature Desserts
Assorted Brownies
Assorted Cookies

Includes Condiments & Disposable Plates and Flatware
Add Soup to your lunch for only \$4 per Guest

Served Party Box Style

Individual Servings in Large Boxes

Sandwich Choices

- Assorted Traditional Sandwiches \$14 per Guest
Turkey & Swiss, Ham & Cheddar, Roast Beef & Colby
- Assorted Signature Sandwiches \$15 per Guest
Choice of Three from Signature Boxed Lunch Menu
- Assorted Traditional Wraps \$13 per Guest
Turkey & Swiss, Ham & Swiss, Roast Beef & Swiss
- Assorted Signature Wraps \$14 per Guest
Choice of Three from Signature Boxed Lunch Menu

Choice of ONE Side

Rotini Pasta Salad, Red Skin Potato Salad, Apple
Assorted Berry Cup, Cucumber Salad,
Roasted Vegetable and Basil Quinoa (\$2)
Roasted Vegetable & Lemon Orzo Salad (\$2)
Fresh Caprese Salad (\$1.50)

Choice of ONE Dessert

Assorted Brownies OR Assorted Cookies

Bag of Potato Chips

Includes Condiments & Disposable Plates and Flatware
Add Soup to your lunch for only \$4 per Guest



Lunch On-The-Go

Deli Buffet

\$12 per Guest

Choice of FOUR Meats/Salads

Turkey – Ham – Roast Beef – Genoa Salami – Chicken Salad – Albacore Tuna Salad – Ham Salad – Egg Salad

Assorted Bread and Croissants

Choice of TWO Sliced Cheeses

American – Swiss – Cheddar – Pepper Jack – Mozzarella

Choice of TWO Salads

Fresh Cucumber Salad - Fresh Fruit Bowl – Red Skin Potato Salad – Cole Slaw – Rotini Pasta Salad – Tortellini Salad – Kettle Chips

Tossed Salad with Homemade Ranch & Italian Dressing

Choice of ONE Dessert

Assorted Cookies – Brownies – Assorted Miniature Desserts – Assorted Mousse Shooters

Includes Lettuce, Tomato, Onion & Pickle Tray and Condiments

Traditional Salad Bar \$12 per Guest

Fresh Cut Tossed Salad
Iceberg, Romaine and Spring Mix
Julienne Turkey & Ham

Choice of THREE Cold Toppings

Cheddar Cheese, Carrots, Tomato, Cucumber, Egg,
Pepperoni, Beets, Garbanzo Beans

Choice of TWO Cold Salads

Red Skin Potato Salad, Rotini Pasta Salad, Cole Slaw,
Cucumber Salad, Fresh Fruit Bowl

Choice of TWO Toppings

Raisins, Sliced Almonds, Bacon, Croutons

Assorted Bread and Butter

Homemade Ranch and Italian Dressing

Signature Salad Bar \$16 per Guest

Spring Mix & Romaine Salad
Sliced Grilled Chicken

Choice of THREE Cold Toppings

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

Choice of TWO Cold Salads

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

Choice of TWO Toppings

Dried Cranberries, Candied Pecans, Croutons,
Applewood Bacon

Assorted Rolls and Flatbreads with Butter

Choice of TWO Dressings

Homemade Balsamic Vinaigrette Dressing, Red
Raspberry Vinaigrette Dressing, Homemade Italian,
Homemade Lemon Vinaigrette

Add Soup for \$4 Add Grilled Chicken \$3 Add Grilled Flank Steak \$6 Add Seared Ahi Tuna \$6



Office Luncheon Buffet

1 Entrée Buffet \$15 | 2 Entrée Buffet \$16.75

3 Entrée Buffet \$18 | 4 Entrée Buffet \$19.75

SALAD (Choice of One)

- Tossed Salad with Dressing
- Fresh Vegetable Tray with Ranch Dip
- Caesar Salad
- Fresh Fruit Bowl
- Fresh Cucumber Salad
- Homemade Cole Slaw
- Homemade Red Skin Potato Salad
- Rotini Pasta Salad
- Roasted Vegetable & Basil Quinoa (\$2)

SIDES (Choice of Two)

- Candied Yams
- Au Gratin Potatoes
- Homemade Macaroni & Cheese
- Penne Pasta with Homemade Tomato Sauce
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Italian Style Green Beans
- Fresh Whipped Potatoes & Gravy
- Italian Mixed Vegetables
- Red Parsley Potatoes
- Italian Buttered Noodles
- Italian Roasted Potatoes
- Southern Collard Greens with Smoked Turkey
- Spinach Risotto
- Wild Mushroom Risotto
- Traditional or Cornbread Dressing
- Brussels Sprouts with Pancetta (\$3)
- Fresh Asparagus (\$2)
- Tortellini in Homemade Vodka Sauce (\$2)

ENTREES (choice of one, two, three or four)

- Chicken Marsala
- Roasted Italian Chicken
- Chicken Parmesan
- Chicken Piccata
- Fried Chicken
- Lemon Artichoke Chicken
- Chicken Stuffed with Celery Dressing
- Chicken Stuffed with Wild Rice
- Roasted Tom Turkey with Gravy
- Swiss Steak (\$2)
- Homemade Italian Meatballs
- BBQ or Gravy Beef Brisket
- Three Pepper Meatloaf
- Roast Top Round of Beef Au Jus
- Homemade Italian Sausage with Peppers, Onions & Mushrooms
- Garlic & Rosemary Roast Pork loin
- Seafood Newburg (\$3.50)
- Homemade Cheese Manicotti (V)
- Homemade Portabella Mushroom Ravioli (\$2)
- Homemade Lasagna (\$2)
- Homemade Vegetable Lasagna (V) (\$2)

DESSERT (Choice of One)

Assorted Miniature Desserts, Assorted Cookies or Assorted Brownies

BUFFET INCLUDES

Bread, Rolls & Butter

Additional side dishes or salads can be selected for \$1.50 each per person.

All Disposable plates and flatware are \$0.75 per person.



“BACKYARD” BBQ

PICNIC COOKOUT

Buffet \$17.95
 With Choice Rib-eye Steak \$22.95

Grilled At the Site

¼ Lb. Hot Dogs
 Bratwurts & Sauerkraut
 Hamburgers & Cheeseburgers
 Grilled Chicken (BBQ, Italian & Buffalo)
 Choice Rib-eye Steak**
 Vegetable & Turkey Burgers Available

Sides

Homemade Red Skin Potato Salad
 Baked Beans with Bacon
 Fresh Fruit Bowl

Buffet Includes

Assorted Buns & Rolls
 Lettuce, Tomato, Pickle & Onion Tray
 Cookies & Brownies
 Iced Tea & Soda
 Condiments
 Disposable Flatware, Dishes & Utensils

Available picnic rental items

Grill \$125
 Chairs \$5 Each
 Long or Round Tables \$9.50 Each

There is a \$22.50 charge per hour, per waiter for a minimum of four hours.

Prices are subject to a 25% service charge.

CREATE YOUR OWN COOKOUT

Picked Up, Delivered or Cooked on Site
 Two Entrée \$13.95
 Three entrée \$15.95
 Four entrée \$16.95

Entrees (Two, Three or Four)

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

Choice of Three sides

Fresh Fruit Bowl, Baked Beans with Bacon,
 Marinated Green Bean Salad,
 Homemade Red Skin Potato Salad, Rotini
 Pasta Salad, Homemade Cole Slaw, Chips &
 Salsa, Corn on the Cob,
 Sweet Corn Bake (Hot),
 Roasted Vegetable & Lemon Orzo Salad (\$2)
 Texas Tortellini Salad (\$2)
 Balsamic Roasted Vegetable Salad (\$2)

Menu Includes

Assorted Buns & Rolls
 Cookies & Brownies

BBQ FAVORITES

ENTREES

- Grilled Chicken Tenders & Two Sauces \$2 Ea.
- BBQ Pulled Pork \$8.99 per Lb
- BBQ Beef Brisket \$14.95 per Lb
- Italian Sausage with Peppers & Onions
 Half Pan \$60 Full Pan \$120
- Homemade Macaroni & Cheese
 Half Pan \$45 Full Pan \$890

SIDES

- Homemade Red Skin Potato Salad \$6.75 per Lb
- Homemade Cole Slaw \$4.25 per Lb
- Rotini Pasta Salad \$6 per Lb
- Baked Beans with Bacon \$4.75 per Lb
- Fresh Fruit Bowl \$2.25 per Guest
- Fresh Vegetable Display \$2.25 per Guest
- Lettuce, Tomato, Onion & Pickle Tray
 Small Tray \$16.95 (Serves 10-14)
 Medium Tray \$29.95 (Serves 16-20)
 Large Tray \$40.95 (Serves 25-30)
- Assorted Soda & Bottled Water \$1.50 Each
- Iced Tea & Lemonade \$1.75 per Guest

- Chaffing Dishes \$10 Each

Note: One Lb Serves Approx 4-5 Guest



MEALS ON-THE-GO

THE ITALIAN DINNER

Tossed Salad with Homemade Italian Dressing
 Homemade Lasagna or Baked Ziti
 Homemade Italian Meatballs or Italian Sausage with Peppers & Onions
 Italian Style Green Beans
 Assorted Bread and Butter
 \$11 per Guest

MARDI GRAS

Seafood Gumbo
 Chicken & Sausage Jambalaya
 Red Beans & Rice
 Corn Bread
 \$10.95 per Guest

MEATLOAF DINNER

Tossed Salad with Dressing
 Homemade Italian Meatloaf
 Or
 Homemade Three Pepper Meatloaf
 Fresh Whipped Potatoes and Gravy
 Buttered Corn
 Assorted Bread and Butter
 \$10.50 per Guest

DESSERT & PUNCH

Assorted Miniature Desserts
 Assorted Brownies
 Assorted Cookies
 Fruit Punch
 \$8.50 per Guest

SANDWICHES

Assorted Miniature Bun Sandwiches
 Assorted Wrap Sandwiches
 Fresh Fruit Bowl
 Rotini Pasta Salad or Red Skin Potato Salad
 Assorted Cookies or Brownies
 \$9.95 per Guest

MEXICAN NIGHT

Chicken Fajitas or Steak Fajitas
 Refried Beans
 Spanish Rice
 Chips with Salsa & Guacamole
 Fresh Flour Tortillas
 \$10.95 per Guest for Chicken Fajitas
 \$12.95 per Guest for Steak Fajitas

BARBEQUE DINNER

BBQ Beef Brisket or BBQ Pulled Pork
 Grilled Chicken Tenders
 Homemade Macaroni & Cheese
 Homemade Red Skin Potato Salad or Cole Slaw
 Buns
 Assorted Cookies or Brownies
 \$12 per Guest

HOLIDAY FEAST

Tom Turkey & Cornbread Dressing
 Homemade Gravy & Cranberry Sauce
 Candied Yams or Fresh Whipped Potatoes
 Buttered Corn
 Collard Greens
 Assorted Bread and Butter
 Apple Pie, Cherry or Pumpkin Pie
 \$13 per Guest

THE TAILGATE

Chili with Assorted Toppings
 Bratwursts & Sauerkraut
 ¼ Lb. Hot Dogs
 Homemade Macaroni & Cheese
 Homemade Potato Salad or Cole Slaw
 Pretzels, Chips & Dip
 Homemade Buckeyes, Brownies & Cookies
 Buns & Condiments
 \$12 per Guest

DINNER ACCOMPANIAMENTS

Tossed Salad with Choice of Dressing
 \$2 per Person

- Assorted Soda \$1.50 Each
- Bottled Water \$1.50 Each
- Iced Tea & Lemonade \$1.75 per Guest
- Chaffing Dishes \$10 Each
- Delivery Charge \$45



DESSERTS, BEVERAGES & ADDITIONAL SERVICES

DESSERTS

- **Assorted Cookies**

Ultimate Chocolate Chip, White Macadamia Nut, Peanut Butter, Oatmeal Raisin & Double Chocolate Chunk

\$9.95 per Dozen

- **Assorted Brownies**

\$9.95 per Dozen

- **Mini Cannoli**

\$14 per Dozen

- **Nutella Cannoli** (*Pizzelle Cannoli Filled with Nutella*)

\$16.95 per Dozen

- **Homemade Pizzelle Cookies**

\$10.50 per Dozen

- **Homemade Salty Buckeye Cupcakes**

Chocolate Cupcake & Salty Peanut Butter Icing - \$1.50 Each

- **Homemade Limoncello Cookies**

\$10.95 per Dozen

- **Strawberry Shortcake**

½ Sheet Cake (Serves Approx. 25) \$45

Full Sheet Cake (Serves Approx. 50) \$90

- **Chocolate Cake**

½ Sheet Cake (Serves Approx. 25) \$45

Full Sheet Cake (Serves Approx. 50) \$90

- **New York Cheesecake**

(Serves Approx. 14) \$30 Each

- **Apple or Cherry Pie**

(Serves 8 - 10) \$12 Each

- **Pumpkin Pie**

(Serves 8 - 10) \$10 Each

- **Tiramisu**

(Serves Approx. 15-20) \$75 Each

- **Homemade Mousse Shooters**

\$3.75 Each

- **Assorted Miniature Dessert Bars**

\$4 per Person

BEVERAGES

- **Assorted Soda** \$1.50 Each

- **Bottled Water** \$1.50 Each

- **Fresh Brewed Iced Tea** \$11.95 per Gallon

- **Sweetened Iced Tea** \$11.95 per Gallon

- **Lemonade** \$11.95 per Gallon

- **Fruit Punch** \$13.50 per Gallon

- **Fresh Brewed Regular or Decaf Coffee with Creamer, Sugar & Stirrers** \$18.50 per Gallon

- **Hot Tea with Regular & Decaf Tea Bags and Lemon** \$16 per Gallon

- **Hot Chocolate** \$18.50 per Gallon

- **Hot Apple Cider** \$18.50 per Gallon

ADDITIONAL SERVICES

- **Disposable Biodegradable Plates, Silverware & Napkins** \$.75 per Guest

- **Disposable Premium Plastic, Silverware & Napkins** \$1.50 per Guest

- ****China Service.....**\$4.50 per Guest

China Plates and Silverware Wrapped in Linen Napkins

- ****Cocktail china service.....**\$4 per Guest

7inch Glass Plates, Forks, Bamboo Toothpicks and Cocktail Napkins

- ****Full China Service.....**\$5.25 per Guest

China Plates, Silverware Wrapped in Linen Napkins & Water Glasses

- **Buffet Setup.....**\$17.00

Floor Length Linen Tablecloths for Buffet Table

- **White or Ivory Linen Tablecloths (Round or Long).....**\$5.50 Each

- **Linen Napkins (variety of colors).....**\$.50 Each

- **Chaffing dishes.....**\$10 Each

- **Berwick Wait staff.....**\$22.50 per Wait Staff per Hour***

** Berwick wait staff is required for events requesting to rent china.

***Events requesting Berwick Staff are subject to a 25% service charge.

- **Drop-off Delivery Charge.....**\$45

- **Drop-off and pick up charge.....**\$60

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