



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 65+ years of experience that sets us apart. We know how to make your event special.

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 cater. 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.

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

The Perfect Wedding Menu

There are a lot of menus to choose from, but feel free to reach out to a Susi family member if you have something special in mind for your wedding day and we can help you plan a customized menu.

We look forward to being a part of your wedding!

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

The Venue

Haven't you chosen a venue for the big day? Choose our on-site full-service banquet facility for 10 to 400 guests or choose a partner event space from our Off-site Catering Venues list to get the process started. If your perfect wedding venue is not on our list, contact us to discuss further.

The Menu

Impress your guests with one of our delectable menus. From individually plated meals to station buffets, we pride ourselves on serving fresh homemade food that your guests will remember for years to come.

The Tasting

One of the favorite moments in the wedding planning process is the tasting. We provide complimentary tastings on designated "Tasting Days". Tasting Day schedules vary based on the season. You can bring up to six of your family and friends and try up to six entrees and eight sides. 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, chinaware, silverware, glassware and table skirting in the menu pricing to make the planning less stressful. To make the process even easier for you, we setup the entire reception!

The Service Staff

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

The Quote

Need a price quote? Once the venue is chosen, we can work with you to create an estimate for the big day. We will need to know the number of guests attending, time frame of the reception, bar details, 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 wedding. There are only two simple steps to book our services: (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 wedding is approaching, and the details are coming together. Setup 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, venue decorations, alcohol amounts 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 venue to your specifications, either the day before or the day of the reception. We will work diligently to guarantee everyone is satisfied and no one goes home hungry. At the end of the reception, leave the cleaning to us. We will help take care of everything at the venue so you can continue enjoying the wedding experience even after the final dance.



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 served at the table.

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>	\$35.25
Chicken Marsala (S) <i>Boneless chicken floured & sautéed in a mushroom marsala wine sauce.</i>	\$35.25
Chicken Parmesan (S) <i>Breaded boneless chicken topped with mozzarella cheese & baked in traditional tomato sauce.</i>	\$35.25
Lemon Artichoke Chicken <i>Boneless chicken baked with artichokes in a white wine lemon sauce.</i>	\$35.25
Chicken Saltimbocca <i>Boneless chicken stuffed with prosciutto and aged provolone in a light lemon sauce.</i>	\$37.50
Chicken Stuffed with Spinach & Gorgonzola (S) <i>Boneless chicken stuffed with sautéed spinach & gorgonzola cheese. Baked in a sundried tomato cream sauce.</i>	\$37.50
Pork Tenderloin in Fig & Port Wine Reduction (S, GF) <i>Roasted pork tenderloin marinated in olive oil, rosemary & fresh garlic. Sliced & finished in a fig and port wine reduction.</i>	\$37.50
10oz Choice Rib-Eye Steak (GF) <i>Choice-grade grilled rib-eye topped with sautéed mushrooms. Cooked medium.</i>	Market Price
Choice Beef Tenderloin with Bordelaise Sauce (S, GF) <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, GF) <i>Choice-grade slow roasted prime rib served with au jus. Cooked medium rare.</i>	Market Price
Braised Short Ribs (S, GF) <i>Beef short ribs with onions, carrots & celery. Slowly braised in red wine tomato stock sauce.</i>	Market Price
Crabmeat Stuffed Flounder <i>Filet of flounder rolled with homemade crabmeat stuffing. Baked with lemon butter & paprika.</i>	\$43.25
Lemon & Rosemary Salmon (S, GF) <i>Roasted filet of salmon rubbed in olive oil, lemon juice & fresh rosemary.</i>	\$40.50
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>	\$37.50
Homemade Lasagna** (S) <i>Four layers of homemade egg noodles, sautéed ground beef, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & traditional tomato sauce.</i>	\$37.50
Homemade Vegetable Lasagna** (S, V) <i>Four layers of homemade egg noodles, fresh sautéed spinach, mushrooms, ricotta cheese, Pecorino Romano cheese, mozzarella cheese & pomodoro sauce.</i>	\$37.50
Stuffed Eggplant ** (Vegan, V, GF) <i>Hallowed eggplant stuffed with diced fresh zucchini, squash, bell peppers & portabella mushrooms. Baked in pomodoro sauce.</i>	\$37.50

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

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Single Entrée Plated Dinner

Sides (Choice of One)

Twice Baked Potato (S, V, GF)

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

Red Parsley Potatoes (V, GF)

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

Roasted Italian Potatoes (S, GF)

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

Fingerling Potatoes with Herb Butter (V, GF)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes (GF)

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

Candied Yams (S, V, GF)

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

Wild Mushroom Risotto (S, V, GF)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V, GF)

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

Vegetables (Choice of One)

Mixed Vegetables (V, GF)

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

Sautéed Vegetable Medley (V, GF)

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

Italian Style Green Beans (S, V, GF)

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

Broccoli & Bell Pepper (V, GF)

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

Southern Collard Greens (S, GF)

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

Select a Premium Vegetable

Asparagus Parmesan (V, GF) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S, GF) +\$4.25 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.

Bread & Butter

Fresh-baked bread served at table.

Coffee Service

Regular coffee served at table.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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

Wedding Single Entrée Plated Dinner

(V) Vegetarian (S) Specialty (GF) Gluten Free



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 \$36.25 **Three Entrée Buffet** \$39.25 **Four Entrée Buffet** \$42.25
Priced 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 (GF)

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.

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.

Fried Chicken

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

Pork Tenderloin in Fig & Port Wine Reduction (S, GF)

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

Italian Sausage, Peppers, Mushrooms & Onion (S, GF)

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

Roast Top Sirloin of Beef Au Jus (S, GF)

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

Beef Brisket

Braised beef brisket. Choice of BBQ (GF) 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.

Crabmeat Stuffed Flounder

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

Homemade Cheese Manicotti (V)

Homemade egg noodles stuffed with a blend of ricotta, mozzarella & Pecorino Romano cheese in traditional tomato sauce.

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 & pomodoro sauce.

Add a Premium Carving Station

Choice Prime Rib Au Jus (GF) +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 (GF) +\$5.75 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 (GF) +MP per Person

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

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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

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Wedding Buffet Dinner



Buffet Dinner

Sides (Choice of Three)

Twice Baked Potato (S, V, GF)

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

Red Parsley Potatoes (V, GF)

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

Roasted Italian Potatoes (S, V, GF)

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

Fingerling Potatoes with Herb Butter (V, GF)

Roasted fingerling potato halves tossed in herbed garlic butter.

Whipped Potatoes (GF)

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

Candied Yams (S, V, GF)

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

Wild Mushroom Risotto (S, V, GF)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V, GF)

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

Mixed Vegetables (V, GF)

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

Sautéed Vegetable Medley (V, GF)

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

Italian Style Green Beans (S, V, GF)

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

Southern Collard Greens (S, GF)

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

Honey Glazed Carrots (V, GF)

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

Penne Pasta with Choice of Homemade Sauce

Pomodoro Sauce (V)- Tomato basil sauce.

Tomato Sauce- Traditional red sauce.

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 Parmesan (V, GF) +\$4.25 per Person

Seasoned asparagus roasted with olive oil & shaved parmesan cheese.

Balsamic Brussels Sprouts (S, GF) +\$4.25 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.

**If you would like salad served individually to each guest, there will be an up-charge of \$3.50 per person.

Bread & Butter

Fresh-baked bread served on buffet.

Coffee Station

Self-serve regular coffee.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.
Carry-out containers will not be given for buffet meals.



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.

\$44.25 per Person

1st Course

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

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 (S)

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, GF)

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 dumplings 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.

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, GF)

A medley of wild mushrooms with creamy Italian rice.

Roasted Vegetable Risotto (S, V, GF)

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

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.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



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, GF)

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

Sautéed Vegetable Medley (V, GF)

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

Italian Style Green Beans (S, V, GF)

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

Balsamic Brussels Sprouts (S, GF)

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 (GF)

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

Salad (Choice of One)

Italian Salad (V, GF)

Mixed greens tossed in homemade Italian dressing with fresh tomatoes.

Caesar Salad

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

Abruzzi Salad (V, GF)

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

Menu Includes

Bread & Pizza Bread

Fresh-baked bread & our homemade version of focaccia bread. Served with butter & herbed olive oil on each table.

Coffee Station

Self-serve regular coffee.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Station Buffet

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. **Station selections must meet a minimum of \$36.25 per person.**

Traditional Italian Station \$17.75 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 (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, GF)

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

Pizza Bread

Our homemade version of focaccia bread topped with olive oil & seasoning.

Pecorino Romano Cheese

Fresh grated Pecorino Romano cheese.

Signature Italian Station \$23.50 per Person

Tortellini with Homemade Vodka Sauce (S, V)

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

Homemade Portabella Mushroom Ravioli (S, V)

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

Cavatappi Pasta 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 (GF)

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

(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, GF)

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

Pizza Bread

Our homemade version of focaccia bread topped with olive oil & seasoning.

Pecorino Romano Cheese

Fresh grated Pecorino Romano cheese.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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



Station Buffet

American BBQ Station \$16.00 per Person

BBQ Beef Brisket (GF)

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, GF)

Fresh-cut watermelon, lime zest & fresh mint.

BBQ Pulled Pork (GF)

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

Homemade Cole Slaw (V, GF)

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 \$10.00 per Person

(Choice of Three)

Guacamole (Cold) (V, GF)

Avocado, jalapeno, lime juice, red onion & cilantro.

Spinach & Artichoke Dip (Warm) (V, GF)

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

Crabmeat Dip (Warm) (GF)

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

Hummus (Cold) (V, GF)

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

Buffalo Chicken Dip (Warm) (GF)

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

Chorizo Queso Dip (Warm) (GF)

Chorizo sausage in a melted white cheese.

Menu Includes

Tortilla Chips (GF) & Pita Chips

Fresh fried corn tortilla chips & regular pita chips.

Slider Station

Choice of Three Sliders \$16.50 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 peppers, 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 \$22.00 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 & remoulade 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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Wedding Station Buffet

(V) Vegetarian (S) Specialty (GF) Gluten Free



Station Buffet

Bruschetta Station \$12.75 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 \$10.75 per Person

(Choice of Two)

Idaho Whipped Potatoes (V, GF)

Idaho potatoes whipped with butter & seasonings.

Garlic Whipped Potatoes (V, GF)

Idaho potatoes whipped with garlic, butter & seasonings.

Red Skin Whipped Potatoes (V, GF)

Red skin potatoes whipped with butter & seasonings.

Whipped Sweet Potatoes (V, GF)

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 \$12.75 per Person

(Choice of Three)

Spinach Salad (V, GF)

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

Romaine Salad (, GFV)

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

Mixed Green Salad (V)

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

Spring Mix Salad (V, GF)

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.

Menu Includes

Bread & Butter

Fresh-baked bread served at the station.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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



Station Buffet

South of the Border Station \$22.00 per Person

(Choice of Two)

Sautéed Chicken (GF)

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

Sautéed Flank Steak (GF)

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

Pork Carnitas (GF)

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

Cilantro Lime Shrimp (GF)

Shrimp marinated in cilantro, lime, cumin, seasonings & olive oil.

Menu Includes

Toppings (GF)

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

Tortillas & Tortilla chips (GF)

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

Carving Stations

Prime Rib Au Jus (GF) +MP per Person

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

Flank Steak (GF) +MP per Person

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

Filet Mignon (GF) +MP per Person

Carved choice filet mignon with sliced rolls & bordelaise sauce.

Kids Station \$17.50 per Person

Minimum of 10 Kids

(Choice of Two)

Burger Sliders

Cheddar cheese & all-beef patties on white buns.

Miniature Hot Dogs

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

Chicken Tenders

Breaded chicken tenderloins.

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

Coffee Station

Self-serve regular coffee.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.

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



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, GF) - Tossed in a teriyaki glaze.	\$3.50 each
Almond Stuffed Dates Wrapped in Bacon (GF) - Finished with caramelized brown sugar.	\$2.50 each
Water Chestnuts Wrapped in Bacon (S, GF) - Tossed in a teriyaki glaze.	\$2.50 each
Gorgonzola Stuffed Dates Wrapped in Prosciutto (S, GF)	\$3.50 each
Goat Cheese Stuffed Apricots Wrapped in Bacon (GF) - Topped with a honey drizzle.	\$3.00 each

Stuffed Mushrooms

Sausage (S) - Roasted mushroom caps stuffed with homemade Italian sausage. Topped with mozzarella cheese.	\$2.75 each
Crabmeat - Roasted mushroom caps stuffed with lump crab meat.	\$3.50 each
Florentine (S, V) - Roasted mushroom caps stuffed with sautéed spinach & mushroom cream. Topped with Italian breadcrumbs.	\$2.50 each

Chicken

Chicken Satay (GF) - Seasoned chicken skewers. Grilled and served with peanut dipping sauce.	\$2.50 each
Grilled Wings (GF) - 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.	\$2.75 each
Miniature Chicken Quesadillas (S) - Flour tortillas stuffed with cumin rubbed chicken, cheddar cheese, black beans, bell peppers & corn. Served with sour cream.	\$3.00 each
Herbed Italian Chicken Skewers (GF) - Chicken skewers marinated in garlic, parsley, rosemary & olive oil. Served with pesto aioli.	\$3.00 each

Vegetarian

Arancini (S) - Breaded risotto balls served with parmesan cheese sauce. Choice of Wild Mushroom, Artichoke OR Saffron.	\$3.00 each
Macaroni & Cheese Balls (V) - Homemade mac & cheese rolled into balls, breaded and fried.	\$2.50 each
Baked Spanakopita (V) - Spinach and a blend of Greek cheeses wrapped in flaky phyllo dough.	\$2.75 each
Baked Brie & Fig Compote Tartlets (V) - Brie and fig preserves baked in a phyllo shell.	\$2.50 each
Miniature Vegetable Quesadillas (V) - Flour tortillas stuffed with cheddar cheese, black beans, bell peppers & corn. Served with sour cream.	\$3.00 each
Fried Mushrooms (V) – Fresh button mushrooms breaded & fried to perfection.	\$1.75 each

Beef, Pork, Lamb & Seafood

Homemade Cocktail Meatballs (S) - Blend of ground beef, herbs & Pecorino Romano cheese. Hand-rolled and baked in the oven. Served in traditional tomato sauce.	\$1.95 each
Italian Marinated Lamb Lollipops (GF) - Mini lamb chops marinated in olive oil, garlic & fresh chopped herbs.	\$5.95 each
Miniature Crab Cakes - Homemade Maryland crab cakes drizzled with remoulade.	\$4.95 each
Stuffed Red Skin Potatoes (GF) - Red skin potatoes stuffed with smoked gouda & bacon.	\$3.00 each

Homemade Dips

Spinach & Artichoke Dip (V, GF) - Spinach, artichoke, Pecorino Romano cheese, sour cream, crushed red pepper, cream cheese & mayonnaise.	\$4.00 per Person
Buffalo Chicken Dip (GF) - Baked blend of pulled chicken, buffalo sauce, cream cheese & bleu cheese.	\$4.00 per Person

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Cold Appetizers

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

Seafood

Jumbo Shrimp Cocktail Shooters (GF) \$3.75 each

Shot glass with cocktail sauce in bottom & a shelled jumbo shrimp hung on the rim.

Medium Shrimp Cocktail (GF) \$2.50 each

Shelled medium shrimp served with cocktail dipping sauce.

Prosciutto Wrapped

Prosciutto Wrapped Cantaloupe (GF) \$4.00 each

Fresh cantaloupe wrapped in prosciutto.

Prosciutto Wrapped Grilled Asparagus (S, GF) \$4.50 each

Fresh grilled asparagus, chilled & wrapped in prosciutto.

Bruschetta

Traditional Tomato (S, V) \$2.50 each

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

Caprese (S, V) \$2.50 each

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

Avocado (V) \$2.50 each

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

Wild Mushroom & Burrata (V) \$2.75 each

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

Ricotta Cheese & Honey (V) \$2.50 each

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

Gorgonzola, Fig & Prosciutto \$3.50 each

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

Classics

Deviled Eggs (GF) \$2.95 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 and fresh chives piped into hard-boiled egg whites. Topped with bacon.

Salami Coronets (GF) \$2.95 each

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

Vegetarian

Caprese Skewers (S, V, GF) \$2.50 each

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

Vegetable Shooters (V, GF) \$3.50 each

Shot glass layered with hummus and fresh carrots, celery & bell peppers.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



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>	\$12.95 per Person
Domestic Cheese Display (V) <i>Pepper jack, muenster, colby jack & cheddar cheese. Served with assorted crackers.</i>	\$3.50 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>	\$6.75 per Person
Fruit Display (V, GF) <i>Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes & strawberries served with honey yogurt mousse.</i>	\$3.50 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>	\$4.95 per Person
Vegetable Display (V, GF) <i>Fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, olives & pickles. Served with ranch dip.</i>	\$3.50 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>	\$4.95 per Person
Grilled Vegetable Display (S, V, GF) <i>Grilled fresh asparagus, Brussels sprouts, zucchini, squash, bell peppers, portabella mushrooms & eggplant. Served with hummus.</i>	\$7.50 per Person
Guacamole & Tomatillo Salsa with Tortilla Chips (V, GF) <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>	\$4.00 per Person
Hummus Trio (S, V, GF) <i>Traditional, red pepper, and spinach & artichoke hummus served with grilled pita bread & fresh-cut carrots, celery, broccoli, cauliflower, cherry tomatoes and cucumbers.</i>	\$6.00 per Person

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Late Night Snacks & Sweets

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

Gourmet Popcorn Station (Choice of Five Flavors) <i>Choose from our list of 25 plus popcorn flavors to give your guests a unique and delicious variety. Displayed in bushel baskets.</i>	\$5.00 per person
Guacamole & Tomatillo Salsa with Tortilla Chips (V, GF) <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>	\$4.50 per person
Large Homemade Pizzas (Each Serves Approx. 30) <i>Homemade pizza dough topped with homemade tomato sauce, mozzarella cheese with your choice of toppings.</i>	\$50.00 each
Miniature Sliders Bacon Cheddar Burger Sliders- <i>Bacon, cheddar cheese & all-beef patties on white buns.</i> BBQ Pork Sliders- <i>Slow-cooked pulled pork in BBQ sauce on white buns with southern slaw.</i> BBQ Beef Brisket Sliders- <i>BBQ braised beef brisket with cheddar cheese on pretzel buns.</i> Mediterranean Turkey Sliders- <i>Ground turkey, red onion, fresh garlic & feta served with tzatziki and arugula on colonial buns.</i>	\$4.50 each
Grilled Wings (GF)- <i>Jumbo wings marinated in choice of sauce & grilled.</i> Italian- <i>Marinated in garlic, parsley, rosemary & olive oil.</i> Honey Chipotle- <i>Marinated in chipotle peppers, honey & lime.</i> Thai- <i>Marinated in sweet Thai chili sauce.</i>	\$2.75 each
Miniature Hot Dogs <i>Miniature all-beef hot dogs served with sweet relish, cheddar cheese, chili, onion, ketchup & mustard toppings.</i>	\$4.50 each
Assorted Mousse Shooters Key Lime Pies- <i>Layered graham cracker crumbs, homemade key lime filling topped with whipped cream & a fresh lime wedge.</i> Berry Trifle- <i>Angel Food Cake layered with fresh berries & fresh whipped cream.</i> Tiramisu- <i>Layers of coffee-soaked lady fingers & mascarpone cheese. Dusted with cocoa powder. Topped with whipped cream & a chocolate-covered coffee bean.</i> S'mores- <i>Layered crushed graham crackers, chocolate mousse & toasted marshmallow.</i> Decadent Chocolate Brownie- <i>Layered chocolate mousse & turtle brownie.</i>	\$4.50 each
Homemade Buckeyes (GF) <i>A traditional version of one of Columbus' favorite desserts. Peanut butter rolled and dipped in chocolate.</i>	\$16.50 per dozen
Homemade Miniature Cupcakes Salty Buckeye- <i>Chocolate cupcakes with peanut butter frosting topped with sea salt.</i> Vanilla Raspberry- <i>Vanilla cupcakes filled with raspberry preserves & white frosting. Topped with a fresh raspberry.</i> Chocolate Nutella- <i>Chocolate cupcakes topped with Nutella frosting and chopped hazelnuts.</i> Red Velvet Cupcakes- <i>Traditional red velvet cupcakes topped with cream cheese frosting.</i> Chocolate Covered Strawberry +\$1 each- <i>Chocolate cupcakes topped with fresh strawberry frosting. Dipped in chocolate.</i>	\$3.00 each
Homemade Limoncello Cookies <i>Lemon shortbread cookies topped with a Limoncello glaze.</i>	\$28.00 per dozen
Fresh-baked Cookie & Milk Shooters <i>Shooter glass filled with 2% milk topped with a miniature fresh-baked chocolate chip cookie.</i>	\$4.50 per person

Pricing is subject to additional fees and taxes when applicable. See contract for more details.



Rental & Bar Services

We offer several rental options for table centerpieces and cocktail tables. We can also help with a variety of bar services.

Rental Services

Silver Charger Plate \$3.50 Each

Decorative silver plates kept on the table during meal service.

12-inch Round Mirror \$4.00 Each

Decorative 12-inch mirrors for accenting centerpieces.

Cabaret Tables with House Linen \$20.00 Each

Cocktail tables with 90 x 90-inch linen cloths.

Gold Charger Plate \$3.50 Each

Decorative gold plates kept on the table during meal service.

Hurricane & Mirror \$7.00 per Table

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

Cabaret Tables with Floor Length Linen \$30.00 Each

Cocktail tables with 120-inch linen cloths.

Up-lighting \$35.00 Each

Lighting available in a variety of colors to place around the exterior of the room.

Bar Services

Planning to serve alcohol at your event?

We have a list of the available bar services, available upon request.

Pricing is subject to additional fees and taxes when applicable. See contract for more details.