THE BERWICK CATERING

THE PERFECT EVENT

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

The Susi Family has been creating exceptional events in Central Ohio for three generations. Maria and Tony Susi opened the Berwick in 1955 with the dream of bringing families and friends together to celebrate special occasions with exceptional homemade food.

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

We look forward to helping make your event, a day your guests will never forget.

Menu Key:  
(S) – The Berwick’s Specialties  
(V) – Vegetarian
THE BERWICK EXPERIENCE

THE PERFECT VENUE
Have you chosen a venue for the event? Choose a location from our Catering Venue list to get the process started. There are many types of venues to choose from to best fit your style and create the perfect setting!

THE MENU & SUBSTITUTIONS
Impress your guests with one of our delectable menus. From Sit Down to Stations, The Berwick will help you find the perfect menu for your event. We pride ourselves in serving fresh homemade food that your guests will remember for years to come. If cake is being provided for the event, you can choose a fresh vegetable display or fresh fruit display as a substitute for the dessert.

THE TASTING
One of the favorite moments in the event planning process is the tasting. The Berwick provides complimentary tastings with flexible availability to work with your schedule. You can bring up to eight guests and try up to six entrees, eight sides, appetizers and the station menus as well. The tasting will give you a chance to taste some homemade Italian goodness as well as speak with one of the Susi family members to have all of your questions answered.

THE SETUP
The Berwick includes all of the linen tablecloths and napkins, china, silverware, glassware and skirting in the pricing to make the planning less stressful and to make it even better, we setup the entire event!

THE SERVICE STAFF
Our service staff, bartenders, kitchen staff and a family member will be at the event 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.** See contract for staff hourly rates.

THE QUOTE
Need a price quote? Once the menu style is chosen, we can work with you to create an estimate. We will need to know the number of guests attending, time frame of the event, bartender information, menu and budget 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 catering services. A signed contract and deposit. You can speak with a Susi member for more details.

THE FINAL DETAILS
The event is approaching and all of the details are coming together. Setup an appointment with a family member to get all of the details planned from table setup to the napkin colors. We are more than happy to help with any recommendations on room setup & decorations for the venue, alcohol amounts and timeline. We will take this time to ensure that no detail goes unnoticed.

THE MAIN EVENT
The day has finally arrived. The Berwick staff will setup the venue either the day before or the day of the event to your specifications. We will arrive on-site the day of the reception to ensure that everything is ready upon your guests’ arrival and work through to guarantee everyone is satisfied and no one goes home hungry. At the end of the event leave the cleaning to us. We will help ensure that everything is taken care of at the venue so you can continue enjoying the special day.

Thank you for considering The Berwick to cater the event.
3250 Refugee Rd, Columbus, OH 43232 | tel. 614.235.7100 | fax. 614.235.3744
email. susifamily@the-berwick.com | The-Berwick.com
CATERING VENUES

Throughout our many years of serving Columbus, we have been very proud to work with the following catering facilities. We are not limited to these facilities as we are able to cater at any venue allowing outside caterers or at a home residence.

The following facilities allow clients to provide their own alcohol:

- Bryce Eck Activity Center (St. Andrew) – 614.459.1402 – Seats up to 200 Guests
- Bryn Du Mansion & Field House: Granville, OH – 740.587.7053 – Seats up to 400 Guests
- Camp Mary Orton – 614.885.1023 – Seats up to 200 Guests
- Church of the Resurrection – 614.855.1400 – Seats up to 300 Guests
- Cultural Arts Center – 614.645.7514 – Seats up to 150 Guests
- Dublin Recreation Center – 614.410.4550 – Seats up to 225 Guests
- Everal Barn & Homestead – 614.901.6578 – Seats up to 120 Guests
- Greek Orthodox Church – 614.224.9020 – Seats up to 300 Guests (Separate Menus)
- Immaculate Conception Catholic Church – 614.267.9241 – Seats up to 200 Guests
- Jorgensen Farms - 614.855.2697 – Seats up to 250 Guests
- Kelton House Museum & Garden – 614.464.2022 – Seats up to 100 Guests
- Little Brook Meadows: Lancaster, OH - 740.689.9129 – Seats up to 210 Guests
- Nationwide & Ohio Farm Bureau 4-H Center – 614.247.8148 – Seats up to 250 Guests
- North Bank Park Glass Pavilion – 614.645.3300 – Seats up to 200 Guests
- Ohio State Bar Association – 614.224.9020 – Seats up to 175 Guests
- Old Blue Rooster Event Center - 614.551.1332 – Seats up to 230 Guests
- Olde Gahanna Sanctuary – 614.475.9265 – Seats up to 175 Guests
- Our Lady of Victory Church – 614.488.2428 – Seats up to 200 Guests
- Park of Roses Shelter House – 614.645.3337 – Seats up to 125 Guests
- St. Agatha Church – 614.488.6149 – Seats up to 400 Guests
- St. Andrew Catholic Church – 614.451.1626 – Seats up to 375 Guests
- St. Charles Walter’s Commons – 614.252.9288 – Seats up to 800 Guests
- St. Elizabeth Church: Columbus, OH – 614.891.0150 – Seats up to 250 Guests
- YWCA Grand Ballroom – 614.627.1206 – Seats up to 200 Guests

The following facilities provide the alcohol/beverages:

- Elks Lodge #391: Newark, OH – 740.345.7315 – Seats up to 200 Guests
- Hickory Lakes – 614.837.2143 – Seats up to 300 Guests
- Ohio Historical Society – 614.298.2915 – Seats up to 300 Guests
- Little Bear Golf Club: Lewis Center, OH – 740.548.8532 – Seats up to 120-175 Guests
- Longaberger Alumni House (OSU) – 614.292.3067 – Seats up to 150 Guests
- The Vault (Downtown) – 614.225.1000 – Seats up to 250 Guests
- Valley Dale Ball Room – 614.258.0611 – Seats up to 400 Guests
- York Golf Club – 614.885.5968 – Seats up to 200 Guests

Please contact us if you have any questions about any of the venues to ensure you pick the venue that best fits your style and size group.

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email. susifamily@the-berwick.com | The-Berwick.com
BREAKFAST & BRUNCH

BUILD YOUR OWN CONTINENTAL BREAKFAST  $12.50 per Guest
- CHOICE OF FOUR
  - Assorted Fresh Danishes
  - Assorted Fresh Donuts
  - Assorted Bagels with Cream Cheese & Nutella
  - Assorted Muffins
  - Fresh Fruit Bowl or Assorted Fresh Berries
  - Yogurt Parfaits
  - Assorted Cereal Bars
  - Oatmeal with Assorted Toppings
  - Nutella Filled Croissants
- Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea

TRADITIONAL BREAKFAST  $17 per Guest
- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Red Skin Potato Home Fries
- Buttermilk Biscuits or Homemade Fruit Rolls
- Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea
- Add Fresh French Toast with Pure Maple Syrup $2.50 per Guest

WAFFLE STATION BREAKFAST  $16 per Guest
- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Belgian Waffles with Warm Pure Maple Syrup, Sliced Fresh Strawberries, Fresh Blueberries, Candied Pecans, Caramelized Bananas, Whipped Cream and Butter
- Fresh Scrambled Eggs
- Crisp Bacon or Sausage Links
- Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea

**Turkey Products Available Upon Request

Pricing is Subject to a 25% Service Charge.

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

TRADITIONAL OMELET STATION BREAKFAST  $17 per Guest
  o Fresh Fruit Bowl or Assorted Fresh Berries
  o Fresh Eggs Cooked to Order with Cheddar Cheese, Sautéed Mushrooms, Diced Bell Peppers, Diced Onion, Ham, Turkey Sausage, Bacon Bits and Diced Tomato.
  o Crisp Bacon or Sausage Links
  o Red Skin Potato Home Fries
  o Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
  o Fresh Brewed Coffee and Hot Tea
    o Egg Whites Available

SIGNATURE OMELET STATION BREAKFAST  $20 per Guest
  o Assorted Fresh Berries
  o Fresh Eggs Cooked to Order with Sautéed Zucchini, Sautéed Red & Green Bell Peppers, Baby Spinach, Wild Mushrooms, Asparagus, Feta Cheese, Goat Cheese, Fresh Herbs, Chorizo, Avocado, Diced Tomato, Italian Sausage
  o Crisp Bacon or Sausage Links
  o Herb Roasted Breakfast Potatoes
  o Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
  o Fresh Brewed Coffee and Hot Tea
    o Egg Whites Available

ITALIAN FRITTATA BREAKFAST  $17 per Guest
  o Fresh Fruit Bowl or Assorted Fresh Berries
  o Fresh Eggs with Choice of One Filling:
    o Sautéed Zucchini, Onion & Romano Cheese
    o Fresh Asparagus
    o Spinach, Sundried Tomato & Feta Cheese
    o Chorizo with Chipotle Cream
  o Herb Roasted Breakfast Potatoes
  o Assorted Bagels with Cream Cheese
  o Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
  o Fresh Brewed Coffee and Hot Tea

**Turkey Products Available Upon Request

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BREAKFAST & BRUNCH

YOGURT BAR  $11.50 per Guest
- Strawberry, Blueberry & Vanilla Yogurt
  - Greek Yogurt Available
- Assorted Fresh Berries
- Granola
- Sliced Almonds
- Chia Seeds & Flax Seeds
- Choice of Two Juices: Orange, Cranberry, Blueberry, Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea

BREAKFAST BRUNCH MENU  $29 per Guest
- Fresh Fruit Bowl or Assorted Fresh Berries
- Fresh Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Home Fries O’Brien
- Assorted Breakfast Pastries
- Roasted Vegetable Medley
- Herbed Shrimp Pasta
- Lemon Artichoke Chicken
- Carved Baked Honey Ham
- Carved Roast Top Sirloin of Beef Au Jus
- Buttermilk Biscuits and Assorted Rolls & Butter
- Choice of Two Juices: Orange, Cranberry, Blueberry Pomegranate, Grapefruit or Tomato
- Fresh Brewed Coffee and Hot Tea
- Iced Tea and Lemonade

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SINGLE ENTRÉE PLATED LUNCH

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Priced per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Piccata (S)</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken Marsala (S)</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$25</td>
</tr>
<tr>
<td>Chicken Stuffed with Spinach &amp; Gorgonzola in a Sundried Tomato Sauce</td>
<td>$25</td>
</tr>
<tr>
<td>Lemon Artichoke Chicken</td>
<td>$25</td>
</tr>
<tr>
<td>Roasted Italian Chicken with Dressing</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken Francaise</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>$27</td>
</tr>
<tr>
<td>Rosemary &amp; Garlic Sliced Pork Tenderloin</td>
<td>$23</td>
</tr>
<tr>
<td>French Rack Stuffed Pork Chop with Gorgonzola, Apple &amp; Candied Walnuts</td>
<td>$27</td>
</tr>
<tr>
<td>Fresh Tom Turkey with Dressing &amp; Gravy</td>
<td>$23</td>
</tr>
<tr>
<td>10oz Choice Rib-Eye Steak with Sautéed Mushrooms</td>
<td>Market Price</td>
</tr>
<tr>
<td>Sliced Choice Beef Tenderloin with Bordelaise Sauce (S)</td>
<td>Market Price</td>
</tr>
<tr>
<td>Choice Filet Mignon Marsala</td>
<td>Market Price</td>
</tr>
<tr>
<td>Choice Prime Rib Au Jus (S)</td>
<td>Market Price</td>
</tr>
<tr>
<td>London Broil with Wild Mushroom Sauce</td>
<td>$31</td>
</tr>
<tr>
<td>Braised Short Ribs</td>
<td>$31</td>
</tr>
<tr>
<td>Veal Parmesan, Piccata or Marsala</td>
<td>$29</td>
</tr>
<tr>
<td>Italian Marinated Lamb Chops (S)</td>
<td>$37</td>
</tr>
<tr>
<td>Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)</td>
<td>$33</td>
</tr>
<tr>
<td>Fresh West Coast Halibut in a Fresh White Wine Tomato Sauce</td>
<td>$33</td>
</tr>
<tr>
<td>Crabmeat Stuffed Flounder</td>
<td>$30</td>
</tr>
<tr>
<td>Italian Herbed Sea Scallops</td>
<td>$33</td>
</tr>
<tr>
<td>Tilapia with Seafood Newburg Sauce</td>
<td>$25</td>
</tr>
<tr>
<td>Lemon &amp; Rosemary Grilled Salmon (S)</td>
<td>$26</td>
</tr>
<tr>
<td>Seafood Risotto with Fresh Shrimp, Scallops &amp; Mussels**</td>
<td>$32</td>
</tr>
<tr>
<td>Homemade Portabella Mushroom Ravioli** (S, V)</td>
<td>$25</td>
</tr>
<tr>
<td>Homemade Sundried Tomato &amp; Spinach Ravioli** (V)</td>
<td>$25</td>
</tr>
<tr>
<td>Homemade Cheese Manicotti** (S, V)</td>
<td>$25</td>
</tr>
<tr>
<td>Homemade Lasagna** (S)</td>
<td>$25</td>
</tr>
<tr>
<td>Homemade Vegetable Lasagna** (V)</td>
<td>$25</td>
</tr>
<tr>
<td>Homemade Stuffed Shells Florentine** (V)</td>
<td>$25</td>
</tr>
<tr>
<td>Stuffed Eggplant with Roasted Vegetables** (V)</td>
<td>$24</td>
</tr>
<tr>
<td>Homemade Eggplant Parmesan** (S)</td>
<td>$25</td>
</tr>
</tbody>
</table>

** Indicates the Entrées that do not include a Side, but do include a Vegetable.

Pricing is Subject to a 25% Service Charge.
ENTRÉE DUET PLATED LUNCH
PRICED PER GUEST

Petite Filet Mignon or Beef Tenderloin & Choice of Chicken  Market Price
Petite Filet Mignon or Beef Tenderloin & Choice of Seafood  Market Price
Petite Filet Mignon or Beef Tenderloin & Choice of Pasta**  Market Price
    Choice of Chicken & Choice of Pasta**  $27

CHICKEN SELECTIONS
- Chicken Piccata (S)
- Lemon Artichoke Chicken
- Chicken Marsala (S)
- Chicken Saltimbocca
- Chicken Cordon Bleu
- Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce

SEAFOOD SELECTIONS
- Jumbo Shrimp Scampi with Angel Hair Pasta** (S)
- Lemon & Rosemary Grilled Salmon (S)
- 6oz Fresh Lobster Tail (S)
- Homemade Crab Cakes
- Italian Herbed Sea Scallops
- Tilapia with Seafood Newburg Sauce
- Crabmeat Stuffed Flounder

PASTA SELECTIONS**
- Homemade Portabella Mushroom Ravioli (S, V)
- Homemade Sundried Tomato & Spinach Ravioli V)
- Homemade Stuffed Shells Florentine (V)
- Homemade Cheese Manicotti (S, V)
- Penne Pasta with Homemade Italian Sausage and Roasted Bell Peppers

** Indicates the Entrées that do not include a Side, but do include a Vegetable.

Pricing is Subject to a 25% Service Charge.
### SINGLE ENTRÉE PLATED & ENTRÉE DUET LUNCH ACCOMPANIMENTS

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

#### SIDES (Choice of One)
- Homemade Twice Baked Potato (S)
- Red Parsley Potatoes
- Roasted Italian Potatoes (S)
- Rice Pilaf
- Fingerling Potatoes with Herb Butter
- Candied Yams
- Roasted Vegetable & Basil Quinoa
- Fresh Whipped Garlic or Red Skin Potatoes
- Italian Buttered Noodles
- Wild Mushroom or Spinach Risotto (S)
- Penne Pasta with Pomodoro or Marinara Sauce

#### VEGETABLES (Choice of One)
- Italian Mixed Vegetables (S)
- Sautéed or Creamed Spinach
- Zucchini, Squash & Red Pepper with Pomodoro Sauce
- Grilled Vegetable Medley
- Italian Style Green Beans (S)
- Green Beans with Cherry Tomatoes
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Southern Collard Greens with Turkey & Corn Bread (S)

#### PREMIUM VEGETABLE CHOICES ($1 Additional per Guest)
- Asparagus Parmesano
- Brussels Sprouts with Pancetta (S)
- Stuffed Tomato with Pancetta & Gorgonzola

#### SALADS (Choice of One)
- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Italian Salad

#### Would you like to serve a premium salad?
- Caprese Salad ($4 Additional per Guest)
- Italian Chop Salad ($4 Additional per Guest)
- Pear or Strawberry Spring Mix Salad ($4 Additional per Guest)
- Greek Chop Salad ($4 Additional per Guest)
- Arugula Salad with Lemon Vinaigrette ($4 Additional Per Guest)

#### DESSERT (Choice of One)
- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies (Stations)

#### PREMIUM DESSERTS ($2.50 PER GUEST)
- Tiramisu
- Assorted Gourmet Miniature Dessert Bar Platters

#### LUNCHEON ALSO INCLUDES
- Assorted Rolls & Butter
- Fresh Coffee
- Iced Tea or Lemonade Station

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Would you like to have more than one entrée for the plated lunch or do you need any specialty meals (vegan, vegetarian, gluten free, kids, etc...)? Please speak with a member of the Susi family for more details.

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LUNCHEON BUFFET

PRICED PER GUEST

<table>
<thead>
<tr>
<th>Buffet Level</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Entrée Buffet</td>
<td>$24</td>
</tr>
<tr>
<td>Three Entrée Buffet</td>
<td>$26.50</td>
</tr>
<tr>
<td>Four Entrée Buffet</td>
<td>$29</td>
</tr>
</tbody>
</table>

ENTRÉES (Choice of Two, Three or Four)
- Chicken Marsala (S)
- Chicken Piccata (S)
- Chicken Parmesan
- Chicken Cacciatorre
- Chicken Tetrazzini
- Lemon Artichoke Chicken
- Chicken Francaise
- Roasted Italian Chicken
- Chicken Stuffed with Spinach & Gorgonzola
- Chicken Stuffed with Goat Cheese & Wild Mushrooms
- Swiss Steak
- Roast Top Sirloin of Beef Au Jus (S)
- BBQ or Gravy Beef Brisket
- Homemade Italian Meatballs (S)
- Homemade Eggplant Parmesan (S)
- Homemade Cheese Manicotti (S,V)
- Homemade Lasagna (S)
- Homemade Vegetable Lasagna (V)
- Homemade Portabella Mushroom Ravioli (S,V)
- Home Made Sundried Tomato & Spinach Ravioli (V)
- Penne Pasta with Italian Sausage & Bell Peppers
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce
- Rosemary & Garlic Sliced Pork Tenderloin
- Italian Sausage, Mushrooms, Onions & Peppers (S)
- Italian Meatloaf with a Three Pepper Sauce

SIDES (Choice of Three)
- Roasted Italian Potatoes (S)
- Red Parsley Potatoes
- Au Gratin Potatoes
- Fingerling Potatoes with Herb Butter
- Whipped Garlic, Red Skin or Traditional Potatoes
- Miniature Twice Baked Potatoes (S)
- Lemon Rosemary Roasted Potatoes
- Candied Yams
- Spinach, Wild Mushroom or Roasted Vegetable Risotto (S)
- Rice Pilaf
- Roasted Vegetable & Basil Quinoa
- Homemade Macaroni & Cheese
- Whole Wheat Pasta, Sundried Tomatoes & Pine Nuts
- Penne Pasta with Homemade Tomato Sauce
- Rigatoni with Homemade Pomodoro or Marinara Sauce
- Homemade Gnocchi with Tomato or Vodka Sauce (S)
- Italian Buttered Noodles
- Tortellini with Homemade Vodka Sauce (S)
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Italian Mixed Vegetables or Build Your Own Medley
- Italian Style Green Beans (S)
- Grilled Vegetable Medley
- Sautéed Zucchini & Squash
- Baby Peas & Prosciutto
- Southern Collard Greens with Turkey & Corn Bread (S)

PREMIUM ENTRÉE CHOICES
- Braised Short Ribs ($5 Additional per Guest)
- Osso Buco ($9 Additional per Guest)
- Veal Cutlet ($7 Additional per Guest)

PREMIUM SIDE CHOICES ($1 Additional per Guest)
- Stuffed Tomato with Pancetta & Gorgonzola
- Brussels Sprouts with Pancetta (S)
- Asparagus Parmesano

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LUNCHEON BUFFET

Would you like a premium carving station?
- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce ($5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey ($2 Additional per Guest)
- Carved Rack of Lamb  (Market Price)
- Carved London Broil with Wild Mushroom Sauce ($3 Additional per Guest)

LUNCHEON BUFFET ACCOMPANIMENTS

SALAD (Choice of One)
- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Homemade Red Skin Potato Salad
- Fresh Fruit Bowl
- Fresh Cucumber Salad
- Rotini Salad with Fresh Broccoli & Tomato
- Roasted Vegetable & Basil Quinoa
- Fresh Mozzarella & Tomato Salad
- Italian Marinated Green Beans
- Fresh Vegetable Tray with Ranch Dip
- Roasted Vegetable Salad
- Roasted Vegetable & Basil Quinoa

Add an Additional Salad $1.75 per Guest

Would you like to serve a premium salad?
- Italian Chop Salad ($4 Additional per Guest)
- Greek Chop Salad ($4 Additional per Guest)
- Arugula Salad with Lemon Vinaigrette ($4 Additional per Guest)

Would you like to enhance your lunch presentation?
- Family Style Service $2.50 Additional per Guest

DESSERT (Choice of One)
- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies

PREMIUM DESSERTS ($2.50 PER GUEST)
- Tiramisu
- Assorted Gourmet Miniature Dessert Bars

LUNCHEON ALSO INCLUDES
- Assorted Rolls & Butter
- Fresh Coffee Station
- Iced Tea or Lemonade Station

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### LIGHT LUNCHES

#### MIX & MATCH TRADITIONAL SANDWICHES
$16.95 per Guest

- **Assorted Croissant Sandwiches**
  - Turkey, Ham, Roast Beef, Tuna Salad and Chicken Salad

- **Assorted Wrap Sandwiches**
  - Turkey, Ham Roast Beef and Reuben

**SIDES** (Choice of Three)
- Kettle Potato Chips
- Homemade Red Skin Potato Salad
- Rotini Pasta Salad with Fresh Broccoli & Tomato
- Fresh Fruit Bowl
- Roasted Vegetable Salad
- Vegetable Tray with Dip

**DESSERT** (Choice of One)
- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Cookies & Brownies
- Assorted Mousse Shooters

**Vegetarian Options Available**

#### MIX & MATCH SIGNATURE SANDWICHES
$20.45 per Guest

**SANDWICHES** (Choice of Three)
- Italian Sub
- Ham & Brie
- Turkey & Avocado on Croissant
- Prosciutto
- Roast Beef & Arugula
- Caprese (V)
- Tuscan White Bean (V)

**WRAPS** (Choice of Three)
- The Turkey Bacon Ranch Wrap
- The Chicken Caesar
- The Southwestern
- The Thai Chicken Wrap
- The Greek (V)
- The Caprese (V)

**SIDES** (Choice of Three)
- Kettle Potato Chips
- Fresh Assorted Berries
- Roasted Vegetable & Basil Quinoa
- Orange & Mint Cous Cous
- Fresh Mozzarella & Tomato
- Roast ed Vegetable Salad
- Vegetable Tray with Dip

**DESSERT** (Choice of One)
- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Cookies & Brownies
- Assorted Mousse Shooters

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SANDWICH, SALAD & SOUP

WITH TRADITIONAL SANDWICHES $16.95 per Guest
WITH SIGNATURE SANDWICHES $20.45 per Guest

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

SALAD (Choice of One)
- Chicken Caesar Salad
- Greek Salad with Romaine Lettuce
- Antipasto Salad
- BBQ Chicken Salad
- Arugula Salad
- Raspberry Spring Mix Salad
- Caprese Salad

HOMEMADE SOUP (Choice of One)
- Italian Wedding
- Minestrone
- Cream of Broccoli
- Chicken Noodle
- Tomato Bisque

LUNCHEON ALSO INCLUDES:
- French Baguette & Butter
- Fresh Coffee Station
- Iced Tea or Lemonade Station

DESSERT (Choice of One) $2.75 Additional per guest
- Homemade Limoncello Cookies
- Assorted Cupcakes (Nutella, Salty Buckeye, Vanilla Raspberry)
- Assorted Gourmet Miniature Dessert Bars
- Tiramisu & Miniature Cannoli

Pricing is Subject to a 25% Service Charge.

***Carry-out containers will not be given for buffet meals.***
BUILD YOUR OWN SALAD LUNCHEONS

BUILD YOUR OWN TRADITIONAL SALAD  $16.95 per Guest
- Fresh Tossed Salad (Iceberg, Romaine and Spring Mix)
- Julienne Turkey & Ham

COLD TOPPINGS (Choice of Three)
- Cheddar Cheese, Carrots, Tomato, Cucumber, Egg, Pepperoni, Beets, Garbanzo Beans

COLD SALADS (Choice of Two)
- Homemade Red Skin Potato Salad, Rotini Pasta Salad with Fresh Tomato & Broccoli, Fresh Cucumber Salad, Cole Slaw, Marinated Olive Salad, Tortellini Salad

TOPPINGS (Choice of Two)
- Raisins, Sliced Almonds, Bacon, Croutons
- Assorted Bread and Butter
- Homemade Ranch & Italian Dressing

DESSERT (Choice of One)
- Assorted Gourmet Miniature Dessert Bars
- Assorted Miniature Cupcakes
- Assorted Cookies & Brownies
- Assorted Mousse Shooters

BUILD YOUR OWN SIGNATURE SALAD  $20.45 per Guest
- Spring Mix & Romaine Salad
- Sliced Grilled Chicken

COLD TOPPINGS (Choice of Three)
- Blue Cheese, Shaved Pecorino Romano, Red & Green Bell Peppers, Cherry Tomatoes, Assorted Berries, Artichokes, Cucumber, Sliced Mushrooms, Avocado

COLD SALADS (Choice of Two)
- Roasted Vegetable and Basil Quinoa, Orange and Mint Cous Cous, Caprese Salad, Marinated Green Bean Salad, Fresh Fruit Bowl, Roasted Vegetable Salad

TOPPINGS (Choice of Two)
- Dried Cranberries, Candied Pecans, Croutons, Applewood Bacon

DRESSINGS (Choice of Two)
- Homemade Balsamic Vinaigrette Dressing, Italian, Ranch, Lemon Vinaigrette or Red Raspberry Vinaigrette Dressing
- Assorted Rolls & Flatbread with Butter

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

LUNCHEON ALSO INCLUDES:
- Assorted Rolls & Butter
- Fresh Coffee Station
- Iced Tea or Lemonade Station

Pricing is Subject to a 25% Service Charge.

***Carry-out containers will not be given for buffet meals.
## SINGLE ENTRÉE PLATED DINNER

<table>
<thead>
<tr>
<th>Item</th>
<th>Priced per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Piccata (S)</td>
<td>$27</td>
</tr>
<tr>
<td>Chicken Marsala (S)</td>
<td>$27</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$26</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$29</td>
</tr>
<tr>
<td>Chicken Stuffed with Spinach &amp; Gorgonzola in a Sundried Tomato Sauce</td>
<td>$29</td>
</tr>
<tr>
<td>Lemon Artichoke Chicken</td>
<td>$29</td>
</tr>
<tr>
<td>Chicken Francaise</td>
<td>$27</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>$31</td>
</tr>
<tr>
<td>Sliced Pork Tenderloin with Fig &amp; Port Wine Reduction (S)</td>
<td>$29</td>
</tr>
<tr>
<td>French Rack Stuffed Pork Chop with Gorgonzola, Apple &amp; Candied Walnuts</td>
<td>$31</td>
</tr>
<tr>
<td>10oz Choice Rib-Eye Steak with Sautéed Mushrooms</td>
<td>Market Price</td>
</tr>
<tr>
<td>Sliced Choice Beef Tenderloin with Bordelaise Sauce (S)</td>
<td>Market Price</td>
</tr>
<tr>
<td>Choice Filet Mignon Marsala</td>
<td>Market Price</td>
</tr>
<tr>
<td>Choice Prime Rib Au Jus (S)</td>
<td>Market Price</td>
</tr>
<tr>
<td>London Broil with Wild Mushroom Sauce</td>
<td>$35</td>
</tr>
<tr>
<td>Osso Buco served over Risotto Milanese**</td>
<td>$41</td>
</tr>
<tr>
<td>Braised Short Ribs</td>
<td>$35</td>
</tr>
<tr>
<td>Veal Parmesan, Piccata or Marsala</td>
<td>$33</td>
</tr>
<tr>
<td>Italian Marinated Lamb Chops (S)</td>
<td>$41</td>
</tr>
<tr>
<td>Jumbo Shrimp Scampi over a bed of Angel Hair Pasta** (S)</td>
<td>$37</td>
</tr>
<tr>
<td>Fresh West Coast Halibut in a Fresh White Wine Tomato Sauce</td>
<td>$37</td>
</tr>
<tr>
<td>Crabmeat Stuffed Flounder</td>
<td>$34</td>
</tr>
<tr>
<td>Italian Herbed Sea Scallops</td>
<td>$37</td>
</tr>
<tr>
<td>Tilapia with Seafood Newburg Sauce</td>
<td>$29</td>
</tr>
<tr>
<td>Lemon &amp; Rosemary Grilled Salmon (S)</td>
<td>$30</td>
</tr>
<tr>
<td>Seafood Risotto with Fresh Shrimp, Scallops &amp; Mussels**</td>
<td>$36</td>
</tr>
<tr>
<td>Homemade Portabella Mushroom Ravioli** (S, V)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Sundried Tomato &amp; Spinach Ravioli** (V)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Cheese Manicotti** (S,V)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Lasagna** (S)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Vegetable Lasagna** (V)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Stuffed Shells Florentine** (V)</td>
<td>$29</td>
</tr>
<tr>
<td>Stuffed Eggplant with Roasted Vegetables** (V)</td>
<td>$29</td>
</tr>
<tr>
<td>Homemade Eggplant Parmesan** (S)</td>
<td>$29</td>
</tr>
</tbody>
</table>

** Indicates the Entrées that do not include a Side, but do include a Vegetable.

Pricing is Subject to a 25% Service Charge.
ENTRÉE DUET PLATED DINNER
PRICED PER GUEST

Petite Filet Mignon or Beef Tenderloin & Choice of Chicken
Market Price
Petite Filet Mignon or Beef Tenderloin & Choice of Seafood
Market Price
Petite Filet Mignon or Beef Tenderloin & Choice of Pasta**
Choice of Chicken & Choice of Pasta**
Market Price
$30

CHICKEN SELECTIONS
- Chicken Piccata (S)
- Lemon Artichoke Chicken
- Chicken Marsala (S)
- Chicken Saltimbocca
- Chicken Cordon Bleu
- Chicken Stuffed with Spinach & Gorgonzola in a Sundried Tomato Sauce

SEAFOOD SELECTIONS
- Jumbo Shrimp Scampi with Angel Hair Pasta** (S)
- Lemon & Rosemary Grilled Salmon (S)
- 6oz Fresh Lobster Tail (S)
- Homemade Crab Cakes
- Italian Herbed Sea Scallops
- Tilapia with Seafood Newburg Sauce
- Crabmeat Stuffed Flounder

PASTA SELECTIONS**
- Homemade Portabella Mushroom Ravioli (S, V)
- Homemade Sundried Tomato & Spinach Ravioli (V)
- Homemade Stuffed Shells Florentine (V)
- Homemade Cheese Manicotti (S, V)
- Penne Pasta with Homemade Italian Sausage and Roasted Bell Peppers

** Indicates the Entrées that do not include a Side, but do include a Vegetable.

Pricing is Subject to a 25% Service Charge.
SINGLE ENTRÉE PLATED & ENTRÉE DUET DINNER ACCOMPaniments

The following accompaniments are included in the Plated & Entrée Duet Dinner price per guest.

SIDES (Choice of One)
- Homemade Twice Baked Potato (S)
- Red Parsley Potatoes
- Roasted Italian Potatoes (S)
- Rice Pilaf
- Fingerling Potatoes with Herb Butter
- Roasted Vegetable & Basil Quinoa
- Fresh Whipped Garlic or Red Skin Potatoes
- Candied Yams
- Italian Buttered Noodles
- Wild Mushroom or Spinach Risotto (S)
- Penne Pasta with Pomodoro or Marinara Sauce

VEGETABLES (Choice of One)
- Italian Mixed Vegetables (S)
- Sautéed or Creamed Spinach
- Zucchini, Squash & Red Pepper with Pomodoro Sauce
- Grilled Vegetable Medley
- Italian Style Green Beans (S)
- Green Beans with Cherry Tomatoes
- Pecan Glazed Carrots
- Broccoli & Red Pepper with Lemon & Garlic
- Southern Collard Greens with Turkey & Corn Bread (S)

PREMIUM VEGETABLE CHOICES ($1 Additional per Guest)
- Asparagus Parmesano
- Brussels Sprouts with Pancetta (S)
- Stuffed Tomato with Pancetta & Gorgonzola

SALADS (Choice of One)
- Fresh Tossed Salad with Homemade Ranch & Italian Dressing
- Caesar Salad
- Italian Salad

Would you like to serve a premium salad?
- Caprese Salad ($4 Additional per Guest)
- Italian Chop Salad ($4 Additional per Guest)
- Pear or Strawberry Spring Mix Salad ($4 Additional per Guest)
- Greek Chop Salad ($4 Additional per Guest)
- Arugula Salad with Lemon Vinaigrette ($4 Additional Per Guest)

DESSERT (Choice of One)
- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies (Stations)

PREMIUM DESSERTS ($2.50 PER GUEST)
- Tiramisu
- Assorted Gourmet Miniature Dessert Bar Platters

DINNER ALSO INCLUDES
- Assorted Rolls & Butter
- Fresh Coffee

Would you like to have more than one entrée for the plated dinner or do you need any specialty meals (vegan, vegetarian, gluten free, kids, etc...)? Please speak with a member of the Susi family for more details.

Pricing is Subject to a 25% Service Charge.
3250 Refugee Rd, Columbus, OH 43232  |  tel. 614.235.7100  |  fax. 614.235.3744
email. susifamily@the-berwick.com  |  The-Berwick.com
## BUFFET DINNER

**PRICED PER GUEST**

<table>
<thead>
<tr>
<th>Buffet Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Entrée Buffet</td>
<td>$26</td>
</tr>
<tr>
<td>Three Entrée Buffet</td>
<td>$29</td>
</tr>
<tr>
<td>Four Entrée Buffet</td>
<td>$32</td>
</tr>
</tbody>
</table>

### ENTREES (Choice of Two, Three or Four)
- Chicken Marsala *(S)*
- Chicken Piccata *(S)*
- Chicken Parmesan
- Chicken Cacciator
- Chicken Tetrazzini
- Lemon Artichoke Chicken
- Roasted Italian Chicken
- Chicken Francaise
- Chicken Stuffed with Goat Cheese & Wild Mushrooms
- Chicken Stuffed with Spinach & Gorgonzola
- Roast Top Sirloin of Beef Au Jus *(S)*
- BBQ or Gravy Beef Brisket
- Swiss Steak
- Homemade Italian Meatballs *(S)*
- Homemade Cheese Manicotti *(S,V)*
- Homemade Lasagna *(S)*
- Homemade Vegetable Lasagna *(V)*
- Homemade Portabella Mushroom Ravioli *(S,V)*
- Home Made Sundried Tomato & Spinach Ravioli *(S)*
- Penne Pasta with Italian Sausage & Bell Peppers
- Crabmeat Stuffed Flounder
- Tilapia with Seafood Newburg Sauce
- Sliced Pork Tenderloin with Fig & Port Reduction *(S)*
- Italian Sausage, Mushrooms, Onions & Peppers *(S)*
- Italian Meatloaf with a Three Pepper Sauce
- Homemade Eggplant Parmesan *(S)*

### SIDES (Choice of Four)
- Roasted Italian Potatoes *(S)*
- Red Parsley Potatoes
- Au Gratin Potatoes
- Fingerling Potatoes with Herb Butter
- Whipped Garlic, Red Skin or Traditional Potatoes
- Miniature Twice Baked Potatoes *(S)*
- Candied Yams
- Lemon Rosemary Roasted Potatoes
- Rice Pilaf
- Roasted Vegetable & Basil Quinoa
- Homemade Macaroni & Cheese
- Whole Wheat Pasta, Sundried Tomatoes & Pine Nuts
- Penne Pasta with Homemade Tomato Sauce
- Rigatoni with Homemade Pomodoro or Marinara Sauce
- Homemade Gnocchi with Tomato or Vodka Sauce *(S)*
- Italian Buttered Noodles
- Tortellini with Homemade Vodka Sauce *(S)*
- Spinach, Wild Mushroom or Roasted Vegetable Risotto *(S)*
- Broccoli & Red Pepper with Lemon & Garlic
- Italian Mixed Vegetables or Build Your Own Medley
- Italian Style Green Beans *(S)*
- Grilled Vegetable Medley
- Sautéed Zucchini & Squash
- Baby Peas & Prosciutto
- Pecan Glazed Carrots
- Southern Collard Greens with Turkey & Corn Bread *(S)*

### PREMIUM ENTRÉE CHOICES
- Braised Short Ribs *(S)* Additional per Guest
- Osso Buco *(S)* Additional per Guest
- Veal Cutlet *(S)* Additional per Guest

### PREMIUM SIDE CHOICES *(S) Additional per Guest*
- Stuffed Tomato with Pancetta & Gorgonzola
- Brussels Sprouts with Pancetta *(S)*
- Asparagus Parmesano

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Pricing is Subject to a 25% Service Charge.

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

Would you like a premium carving station?
- Carved Choice Prime Rib Au Jus with Horseradish & Tiger Sauce ($5 Additional per Guest)
- Carved Horseradish Crusted Choice Filet Mignon (Market Price)
- Carved Herb Roasted Turkey ($2 Additional per Guest)
- Carved Rack of Lamb (Market Price)
- Carved London Broil with Wild Mushroom Sauce ($3 Additional per Guest)

BUFFET DINNER ACCOMPANIMENTS

SALAD (Choice of One)
- Fresh Tossed Salad with House Made Ranch & Italian Dressing
- Caesar Salad
- Italian Salad

Would you like to serve a premium salad?
- Italian Chop Salad ($4 Additional per Guest)
- Greek Chop Salad ($4 Additional per Guest)
- Arugula Salad with Lemon Vinaigrette ($4 Additional per Guest)

Would you like to enhance your dinner presentation?
- Family Style Service $2.50 Additional per Guest

DESSERT (Choice of One)
- Apple or Cherry Pie
- Boston Cream Pie
- Pecan Pie
- Carrot Cake
- Cherry Cheesecake
- Strawberry Shortcake
- Chocolate Cake
- Hot Fudge Sundae or Spumoni
- Assorted Cakes and Pies

PREMIUM DESSERTS ($2.50 PER GUEST)
- Tiramisu
- Assorted Gourmet Miniature Dessert Bar Platters

DINNER ALSO INCLUDES
- Assorted Rolls & Butter
- Fresh Coffee Station

Pricing is Subject to a 25% Service Charge.
***Carry-out containers will not be given for buffet meals.
FOUR-COURSE ITALIAN DINNER
$32 per Guest

1st COURSE
- Antipasto Display with Homemade Rolls & Pizza Bread
  Salami, Capicolla, Mortadella, Prosciutto, Aged Provolone, Roasted Peppers & Italian Olives

2nd COURSE - FAMILY STYLE
- Homemade Wedding Soup

3rd COURSE - FAMILY STYLE
- Homemade Italian Sausage with Sautéed Peppers, Onion & Mushrooms
- Homemade Italian Meatballs
- Choice of One Pasta
  Homemade Spaghetti, Tortellini with Vodka Sauce, Homemade Gnocchi with Tomato or Vodka Sauce,
  Penne Pasta with Homemade Tomato Sauce, Rigatoni with Pomodoro or Marinara Sauce, Tetrazzini,
  Whole Wheat Pasta with Sundried Tomatoes & Pine Nuts, Wild Mushroom Risotto or Roasted Vegetable Risotto

Would you like to serve a premium pasta? ($2 Additional per Guest)
- Homemade Portabella Mushroom Ravioli or Sundried Tomato & Spinach Ravioli

4th COURSE - FAMILY STYLE
- Choice of One Vegetable
  Italian Style Green Beans, Brussels Sprouts with Pancetta, Sautéed Spinach, Italian Mixed Vegetables or Grilled
  Vegetable Medley
- Choice of One Chicken
  Chicken Piccata, Chicken Marsala, Chicken Parmesan, Lemon Artichoke Chicken or Italian Roasted Chicken
- Choice of One Salad
  Italian Salad, Abruzzi Italian Salad or Caesar Salad

Would you like to serve a premium salad? ($4 Additional per Guest)
- Italian Chop Salad, Caprese Salad or Arugula Salad

DINNER ALSO INCLUDES
- Homemade Rolls & Pizza Bread with Butter & Herbed Olive Oil on Each Table
- Fresh Coffee

DESSERT (Choice of One) $2.75 Additional per Guest
- Tiramisu
- Amaretto Cake
- Platters of Homemade Pizzelle & Cannoli

Pricing is Subject to a 30% Service Charge.
### STATION BUFFETS

*Minimum of Three Stations and/or Minimum of $25 per Guest*

<table>
<thead>
<tr>
<th>TRADITIONAL ITALIAN STATION</th>
<th>$10 per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>o Mostaccioli Pasta</td>
<td></td>
</tr>
<tr>
<td>o Tetrazzini Pasta</td>
<td></td>
</tr>
<tr>
<td>o Cavatoppi Pasta with Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>o Homemade Italian Meatballs or Homemade Italian Sausage with Sautéed Peppers, Mushrooms &amp; Onions</td>
<td></td>
</tr>
<tr>
<td>o Fresh Ground Parmesan Cheese &amp; Red Pepper Seed</td>
<td></td>
</tr>
<tr>
<td>o Fresh Garlic Bread</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FINEST ITALIAN STATION</th>
<th>$15 per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>o Tortellini with Vodka Sauce</td>
<td></td>
</tr>
<tr>
<td>o Homemade Portabella Mushroom Ravioli</td>
<td></td>
</tr>
<tr>
<td>o Amatriciana Rigatoni</td>
<td></td>
</tr>
<tr>
<td>o Herbed Italian Chicken Skewers with Pesto Aioli</td>
<td></td>
</tr>
<tr>
<td>o Homemade Italian Meatballs or Homemade Italian Sausage with Sautéed Peppers, Mushrooms &amp; Onions</td>
<td></td>
</tr>
<tr>
<td>o Fresh Ground Parmesan Cheese &amp; Red Pepper Seed</td>
<td></td>
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<tr>
<td>o Focaccia Bread</td>
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</table>

<table>
<thead>
<tr>
<th>AMERICAN COMFORT FOOD STATION</th>
<th>$8 per Guest</th>
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<tbody>
<tr>
<td>o Miniature Burger Sliders</td>
<td></td>
</tr>
<tr>
<td>o Miniature Hot Dogs</td>
<td></td>
</tr>
<tr>
<td>o Curly Fries &amp; Sweet Potato Fries</td>
<td></td>
</tr>
<tr>
<td>o Macaroni &amp; Cheese Balls</td>
<td></td>
</tr>
<tr>
<td>o Assorted Condiments</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>HOMEMADE DIP STATION</th>
<th>$7 per Guest</th>
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</thead>
<tbody>
<tr>
<td>o Choice of Four</td>
<td></td>
</tr>
<tr>
<td>o Fresh Guacamole</td>
<td></td>
</tr>
<tr>
<td>o Spinach Dip</td>
<td></td>
</tr>
<tr>
<td>o Traditional, Roasted Pepper or Sundried Tomato Hummus</td>
<td></td>
</tr>
<tr>
<td>o Spinach &amp; Artichoke Dip (HOT)</td>
<td></td>
</tr>
<tr>
<td>o Buffalo Chicken Dip (HOT)</td>
<td></td>
</tr>
<tr>
<td>o Greek Feta Dip (HOT)</td>
<td></td>
</tr>
<tr>
<td>o Crabmeat Dip (HOT)</td>
<td></td>
</tr>
<tr>
<td>o Served with Tortilla Chips &amp; Pita Chips</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MINIATURE SLIDER STATION</th>
<th>Choice of Three $9 per Guest</th>
<th>Choice of Four $11 per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>o Miniature Burger Sliders: Bacon &amp; Cheddar or Sautéed Onion &amp; Gorgonzola</td>
<td></td>
<td></td>
</tr>
<tr>
<td>o Miniature Chicken Sliders: Lettuce &amp; Tomato or Avocado &amp; Chipotle Mayo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>o Miniature BBQ Pork Sliders with Slaw</td>
<td></td>
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</tr>
<tr>
<td>o Miniature Crab Cake Sliders with Wasabi Aioli</td>
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<tr>
<td>o Miniature Portabella Sliders with Fresh Mozzarella &amp; Pesto</td>
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</tr>
<tr>
<td>o Miniature Turkey Sliders with Arugula and Tzatziki</td>
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</tr>
<tr>
<td>o Miniature BBQ Beef Brisket Slider</td>
<td></td>
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</tr>
<tr>
<td>o Miniature Meatloaf Slider with Three Pepper Ketchup Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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3250 Refugee Rd, Columbus, OH 43232 | tel. 614.235.7100 | fax. 614.235.3744
email. susifamily@the-berwick.com | The-Berwick.com
STATION BUFFETS CONTINUED ....
Minimum of Three Stations and/or Minimum of $25 per Guest

CHOP SALAD STATION  $7 per Guest
Choice of Three Salads
  o Greek Chop Salad
  o Italian Chop Salad
  o Asian Chop Salad
  o Caesar Chop Salad
  o Southwest Chop Salad
  o Served with Focaccia Bread
Add Grilled Chicken ($2 Additional per Guest)
Add Grilled Flank Steak ($4 Additional per Guest)

FRESH WHIPPED POTATO STATION  $6 per Guest
Choice of Two Potatoes
  o Idaho Whipped Potatoes
  o Red Skin Whipped Potatoes
  o Garlic Whipped Potatoes
  o Whipped Sweet Potatoes
  o Maytag Bleu Cheese Whipped Potatoes ($2 Additional per Guest)

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

BRUSCHETTA STATION  $7 per Guest
Choice of Four
  o Traditional Tomato
  o Caprese
  o Guacamole
  o Olive Tapenade
  o Wild Mushroom
  o Goat Cheese & Rainier Cherries (Seasonal May-July)
  o Ricotta Cheese & Honey
  o Prosciutto & Gorgonzola

AMERICAN BBQ STATION  $8 per Guest
Choice of Three
  o BBQ Beef Brisket Sliders
  o BBQ Pulled Pork Sliders
  o Homemade Macaroni & Cheese
  o Homemade Cole Slaw
  o Fresh Watermelon Slices
  o Sweet Corn Bake

SEAFOOD STATION  Market Price
Choice of Four
  o Jumbo Cocktail Shrimp
  o Crab Claws
  o Seared Sesame Crusted Ahi Tuna
  o Blue Point Oysters on the Half Shell
  o Poached Salmon
  o Alaskan King Crab Legs
  o Oysters Rockefeller
  o Shrimp Rockefeller
  o Sea Scallops Wrapped in Bacon
  o Prince Edward Island White Wine Mussels
  o Homemade Maryland Crab Cakes
  *Ice Sculpture Available at Additional Cost

RISOTTO STATION  $7 per Guest
Choice of Three
  o Spinach Risotto
  o Wild Mushroom Risotto
  o Roasted Vegetable Risotto
  o Sausage Risotto
  o Risotto Milanese
  o Butternut Squash Risotto
  o Lobster Risotto ($3 Additional per Guest)

Pricing is Subject to a 25% Service Charge.
***Carry-out containers will not be given for buffet meals.
STATION BUFFETS CONTINUED....
Minimum of Three Stations and/or Minimum of $25 per Guest

ASIAN STATION  $12 per Guest
- White or Brown Rice
- Vegetable Fried Rice
- Sweet & Sour Chicken
- Spicy Shrimp
- Mushroom & Beef
- Spring Rolls
- Mala Green Beans
- Soy Sauce, Hot Mustard, Sweet & Sour Sauce

SOUTH OF THE BORDER STATION  $13 per Guest
Choice of Two Meats
- Sautéed Chicken
- Sautéed Flank Steak
- Pork Carnitas
- Seasoned Tilapia

SOUTH OF THE BORDER ACCOMPANIMENTS:
Sautéed Peppers & Onions, Grilled Flour & Corn Tortillas, Tortilla Chips, Salsa, Homemade Guacamole, Sour Cream, Shredded Cheese, Lettuce, Tomato & Jalapenos

CARVING STATION BUFFETS

CORNED BEEF BRISKET  $5 per Guest
Carved Corned Beef Brisket with Rye Bread & Condiments

FLANK STEAK  $6 per Guest
Carved Flank Steak with Sliced Rolls & Condiments

ROAST TOP SIRLOIN  $6 per Guest
Carved Choice Roast Top Sirloin of Beef Au Jus with Sliced Rolls & Condiments

FILET MIGNON  $10 per Guest
Carved Choice Filet Mignon with Sliced Rolls & Bordelaise Sauce

TURKEY  $5 per Guest
Carved Herb Roasted Turkey with Sliced Rolls & Condiments

PRIME RIB AU JUS  $8 per Guest
Carved Choice Prime Rib Au Jus with Sliced Rolls & Condiments

PORK TENDERLOIN  $6 per Guest
Carved Pork Tenderloin with Sliced Rolls & Raspberry Jalapeno Sauce

STATION BUFFETS ALSO INCLUDE
- Fresh Coffee Station

All Station Menu Pricing is Subject to a 25% Service Charge.
***Carry-out containers will not be given for buffet meals.
### HOT APPETIZERS
- **All Wrapped Up**
  - Scallops Wrapped in Bacon (S) $2.25 Each
  - Almond Stuffed Dates Wrapped in Bacon $1.50 Each
  - Water Chestnuts Wrapped in Bacon (S) $1.50 Each
  - Shrimp Wrapped in Bacon $2.50 Each
  - Gorgonzola Stuffed Dates Wrapped in Prosciutto (S) $2.25 Each
  - Prosciutto Wrapped Pesto Scallops $2.75 Each
- **Homemade Brochettes**
  - Grilled Beef with Peppers, Onion & Mushroom $2.95 Each
  - Grilled Chicken with Peppers, Onion & Pineapple $2.50 Each
  - Vegetable with Zucchini, Squash, Pepper & Cherry Tomato (V) $2 Each
  - Homemade Italian Sausage with Bell Peppers, Onion & Mushroom (S) $2.50 Each
- **Homemade Stuffed Mushrooms**
  - Sausage Stuffed Mushrooms (S) $1.75 Each
  - Crabmeat Stuffed Mushrooms $1.95 Each
  - Prosciutto & Sage Stuffed Mushrooms $2.50 Each
  - Stuffed Mushrooms Florentine (S, V) $1.50 Each
- **Chicken**
  - Chicken Satay with Peanut Dipping Sauce $1.50 Each
  - Chicken Lettuce Wraps $1.75 Each
  - Italian or Thai Grilled Chicken Wings $1 Each
  - Miniature Chicken Quesadillas $1.75 Each
- **Cheese**
  - 2 LB Brie Served Caramelized and/or with Dried Fruit with Crackers $.80 per Guest
- **Vegetarian**
  - Homemade Mushroom Risotto Balls with Parmesan Cheese Dipping Sauce (S) $2.75 Each
  - Fried Mushrooms (S) $.95 Each
  - Macaroni & Cheese Balls $1.75 Each
  - Baked Spanakopita $1.50 Each
  - Baked Tyropita $1.75 Each
  - Miniature Vegetable Quesadillas $1.50 Each
  - Vegetable Spring Rolls $1.50 Each
  - Tomato Soup Shooters $2.50 Each
  - Homemade Avocado Egg Rolls $2.25 Each
- **Seafood**
  - Miniature Crab Cakes with Wasabi Aioli $2.95 Each
  - Prince Edward Island White Wine Mussels $2 per Guest
- **Additional Appetizers**
  - Franks in a Blanket $1.50 Each
  - Homemade Cocktail Italian, BBQ or Swedish Meatballs (S) $.95 Each
  - Lamb Lollipops (S) $3.95 Each
  - Stuffed Red Skin Potatoes $1.95 Each
  - Miniature Assorted Quiche $1.50 Each

Pricing is Subject to a 25% Service Charge.
COLD APPETIZERS

SEÁFOOD
- Chilled Snow Crab Claws $3.95 Each
- Jumbo Shrimp Cocktail Shooters (S) $2.95 Each
- Medium Shrimp Cocktail $1.75 Each

WRAPPED IN PROSCIUTTO
- Prosciutto Wrapped Cantaloupe $1.75 Each
- Prosciutto Wrapped Grilled Asparagus (S) $2.25 Each
- Prosciutto Wrapped Figs (Seasonal June-Nov.) $2.25 Each

TOASTED BREADS
- Bruschetta: Traditional, Caprese or Avocado (S) $1.75 Each
- Crostini with Assorted Spreads: Olive Tapenade, Wild Mushroom & Boursin Cheese $1.75 Each
- Miniature Cheese Balls: Goat Cheese, Feta & Bleu Cheese $1.75 Each

VEGETARIAN
- Deviled Eggs: Traditional, Wasabi or Chipotle $1.25 Each
- Celery Stuffed with Bleu Cheese, Candied Pecans & Dried Cranberries $1.35 Each
- Cucumber Slices with Olive Tapenade $1.75 Each
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S) $1.25 Each

ITALIAN MEATS
- Antipasto Display with Capicolla, Mortadella, Prosciutto, Salami, Aged Provolone, Italian Roasted Peppers & Italian Olives (S) $8.95 per Guest
- Salami Coronets with Goat Cheese & Italian Olive $1.95 Each

CHEESE, FRUITS & VEGETABLES
- Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Colby Jack & Cheddar $2.50 per Guest
- Imported & Domestic Cheese Display with Assorted Crackers: Pepper Jack, Muenster, Cheddar, Colby Jack, Brie, Aged Provolone, Goat Cheese & Maytag Bleu Cheese $3.75 per Guest
- Italian Cheese Display with Crackers & Flatbread: Aged Provolone, Fontina, Fresh Mozzarella, Goat Cheese, Asiago & Gorgonzola with Honey & Fig Compote (S) $4 per Guest
- Fresh Fruit Display with Strawberry Mousse Dip $1.95 per Guest
- Fresh Fruit Display with Domestic Cheese Display, Strawberry Dip & Assorted Crackers $2.25 per Guest
- Fresh Fruit Kabobs $2.75 Each
- Fresh Vegetable Display with Ranch Dip $1.95 per Guest
- Fresh Vegetable Display with Domestic Cheese Display, Ranch Dip & Assorted Crackers $2.25 per Guest
- Fresh Vegetable Shooters: Carrots, Celery, Red Pepper & Yellow Pepper with Ranch Dip or Hummus $2.75 Each
- Grilled Vegetable Display: Fresh Asparagus, Brussels Sprouts, Zucchini, Squash, Assorted Bell Peppers, Portabella Mushrooms & Eggplant (S) $4.50 per Guest

DIP DISPLAY
- Trio of Hummus & Grilled Pita Bread with Fresh Vegetables: Traditional, Red Pepper and Sundried Tomato Hummus (S) $3 per Guest
- Homemade Spinach Dip with Pumpernickel Bread $2.25 per Guest

Pricing is Subject to a 25% Service Charge.
APPETIZER BUFFET

Choice of Six $25
Choice of Eight $28
Choice of Ten $31

HOT APPETIZERS
- Water Chestnuts Wrapped in Bacon (S)
- Almond Stuffed Dates Wrapped in Bacon
- Sausage Stuffed Mushrooms (S)
- Stuffed Mushrooms Florentine
- Homemade Italian Sausage Brochettes
- Homemade Mushroom Risotto Balls with Parmesan Cheese Dipping Sauce (S)
- Gorgonzola Stuffed Dates Wrapped in Prosciutto
- Vegetable Spring Rolls
- Baked Spanakopita
- Miniature Vegetable or Chicken Quesadillas
- Macaroni & Cheese Balls
- Stuffed Red Skin Potatoes
- Italian or Thai Grilled Chicken Wings
- Homemade Cocktail Italian Meatballs
- Grilled Italian Chicken Skewers with Pesto Aioli
- Chicken Satay with Peanut Dipping Sauce
- Franks in a Blanket
- Miniature Burger Sliders: Bacon & Cheddar or Sautéed Onion & Gorgonzola

COLD APPETIZERS
- Bruschetta: Traditional, Caprese or Guacamole (S)
- Medium Shrimp Cocktail
- Salami Coronets with Goat Cheese & Italian Olive
- Assorted Crostini: Olive Tapenade, Wild Mushroom & Boursin Cheese
- Prosciutto Wrapped Grilled Asparagus
- Deviled Eggs: Traditional, Wasabi or Chipotle
- Fresh Vegetable Display with Ranch Dip or Fresh Vegetable Shooters
- Homemade Spinach Dip with Pumpernickel Bread
- Fresh Fruit Display with Strawberry Mousse Dip
- Cucumber Slices with Olive Tapenade
- Domestic Cheese Display with Assorted Crackers
- Fresh Mozzarella & Cherry Tomato Skewers with Balsamic Glaze (S)
- Prosciutto Wrapped Cantaloupe
- Assorted Miniature Bun Sandwiches or Wraps

BUFFET ALSO INCLUDES
- Fresh Coffee Station

Pricing is Subject to a 25% Service Charge.
***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
LATE NIGHT SNACKS & SWEETS

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

LATE NIGHT SNACKS
- Assorted Kettle Chip Station $2 per Guest
- Tortillas Chips with Homemade Guacamole & Salsa $1.75 per Guest
- Miniature Bun Sandwiches $1.75 Each
- Homemade Miniature Calzones $2.25 Each
- Homemade Miniature Pizzas $2.50 Each
- Homemade Large Pizzas (Serve Approx. 25) $25 Each
- Miniature Sliders: Burgers, BBQ Pulled Pork, BBQ Beef Brisket & Turkey $2.25 Each
- Miniature Grilled Cheese $2 Each
- Miniature Hot Dog Station $3 per Guest

LATE NIGHT SWEETS
- Assorted Mousse Shooters $3.50 Each
- Homemade Buckeyes $10 per Dozen
- Chocolate Covered Strawberries Current Price
- Homemade Salty Buckeye Cupcakes $1.50 Each
- Assorted Miniature Dessert Bars $3.25 per Guest
- Homemade Limoncello Cookies $10 per Dozen
- Miniature Fresh Baked Chocolate Chip Cookies & Milk Shooters $2 per Guest
- Breakfast Time: Assorted Resch’s Donuts & Carafes of Milk $2 per Guest
- Fresh Berry Martinis with Whipped Cream $2.95 Each
- Chocolate Fountain with Strawberries, Pineapple, Oreos, Marshmallows, Pretzels & Brownies $4 per Guest
- Sundae Bar: Vanilla, Chocolate & Strawberry Ice Cream with Hot Fudge, Caramel, Sprinkles, Oreo Pieces, Cherries, Nuts & Whipped Cream $4.95 per Guest

Pricing is Subject to a 25% Service Charge.
RENTAL SERVICES

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

TABLES
- Cabaret Tables with Linen $7.50 Each

LINENS (Available Upon Request)
- Chair Covers with Sash
- Full Length Tablecloths to the Floor
- Specialty Napkin Colors
- Tablecloth and Sash for Cabaret Tables

BAR SERVICES
For venues that allow that customer to provide their own alcohol, Berwick can provide bar services upon request.

BAR SERVICES
- Bartender Hours (Setup, Service & Cleanup) $18.50 per Bartender per Hour
- Tap Box & CO2 Tank for Keg Beer $30 Each
- Unlimited Ice for Bar (Varies per Event)
- Unlimited Glassware for Bar $1.25 per Guest
- Bar Setups which Includes Soda, Mixers, Tonic & Soda Water, Juices, Lemons, Limes & Cherries, Beverage Napkins, Stirrers and Cups
  - Bar Setups with Premium Disposable Cups $2.95 per Guest
  - Bar Setups with Unlimited Glassware $3.95 per Guest

Do you need help with quantities or purchasing alcohol? Please ask a member of the Susi family for more details.

Pricing is Subject to a 25% Service Charge.
THE BERWICK CATERING CONTRACT

Please accept reservation of the undersigned for ________ persons who will attend a private party to be catered by The Berwick at the ___________________________ on the ______ day of _______ 20___ from _____ o’clock ___m until _____ o’clock __m. This contract is by and between the The Berwick and the Contractee (hereinafter client). All reservations and agreements are subject to the rules and regulations of __________________________ in conjunction with the 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.

DEPOSIT

Payment from the undersigned, payable to the order of the Berwick Manor in the sum of $___________ is herewith tendered and shall be applied as a down payment toward the total cost of the function. This deposit will be deducted from the event’s final bill. Deposits are refundable up to 180 days prior (_____) to your event. Payments must be made with cash, certified bank check and/or credit card. We cannot accept personal checks.

GUARENTEES

The number of guests stated in the contract is subject to adjustment by the client until 48 hours prior to the day of the event. If the client does not notify the The Berwick at least 48 hours prior to the day of the event, payment for at least 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 $__________. Food & beverage for children ages 4-11 are discounted 40%

**There is a $18.50 charge per The Berwick staff member, per hour for a minimum of four hours for all parties. There is also a $16.50 charge per Berwick kitchen staff member. All costs are subject to a 25% service charge, unless otherwise indicated on the menu. 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 months ahead of the event.***

The undersigned client is responsible for any damage to the facility occurring during the function. In order for the The Berwick to satisfy its guests, no affair 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_______________________________

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