



BERNARD'S RIDGEFIELD

Luncheon Packages 2010

Option #1

Three Course Luncheon

Selection of 1 Appetizer, 2 Main Courses and 1 Dessert

\$39.00 per person

Option #2

Three Course Luncheon + 2 Passed Hors d'oeuvres

Selection of 2 Appetizers, 3-4 Main Courses and 1 Dessert

\$44.00 per person

Option #3

Luncheon + Wine Package

2 Passed Hors d'oeuvres

Selection of 2 Appetizers, 3-4 Main Courses and Dessert

House Red and White Wine served with Lunch

Cocktails before a la carte

\$52.00 per person

All menu selections to be chosen from our a la carte lunch menu

Dessert

A Special Cake for the Occasion

Trio of Desserts – Fondant au chocolat, crème brûlée, tuille & sorbet

Any one of our Wonderful Desserts from the menu

\$4.00 Supplement for Tuna Tartar \$10.00 Supplement for Crabmeat Salad

\$12.00 Supplement for Lobster Salad

Filet Mignon and Rack of Lamb available with a supplement TBD

A twenty five percent deposit is required to secure the reservation. This is refundable only if the date is rebooked by a comparable size party. **Gratuïty is twenty percent and tax is six percent.**

ADDITIONAL OPTIONS:

Passed hors d'oeuvres selection

Stationary hors d'oeuvres available

Deluxe open bar \$15.00 per hour, per person

Champagne Punch Bowl - \$7.50 per person

House Red and White Wines begin at \$30.00 per bottle

House Sparkling Wine \$40.00 per bottle

Children menu available

Hors d'oeuvres List

Hot

Baked vegetable spring rolls with sesame sauce \$2.00

Peking duck with Hoisin sauce \$2.00

Mini filet mignon and mushroom kabobs \$2.00

Crispy asparagus and Prosciutto straws \$2.00

Coconut shrimp with mango chutney \$2.50

Chicken Satay with peanut sauce \$2.00

Crab cakes with lemon and thyme sauce \$2.50

Braised Short Rib and Parsnip Spring Rolls \$2.50

Wild Mushroom "Vol au Vent" \$2.00

Mini leek and truffle tarts \$2.00

Mini grilled vegetable pizza \$2.00

Warm onion confit tarts \$2.00

Wild Mushroom Quesadillas	\$2.00
Basil and Parmesan Risotto Cakes with Tomato Compote	\$2.00
Ginger rice cakes with grilled swordfish and mango chutney	\$2.50
Sweet potato fritters with grilled lamb	\$2.50

Cold

Ratatouille and herb cheese tarts	\$2.00
Smoked trout with horseradish cream	\$2.00
Skewered grape tomatoes and buffalo mozzarella w/ basil aioli dip	\$2.00
Chive pancakes with salmon caviar	\$2.00
Seared tuna with olive tapenade	\$2.00
Roasted pepper crostini	\$2.00
Pate mousse on pomme gaufrette with fried leeks	\$2.00
Shrimp and fennel tartlets	\$2.00
Curried chicken with apple and almonds	\$2.00
Endive leaves filled with Roquefort cheese and walnuts	\$2.00
Hummus in parmesan tuille with toasted pecan	\$2.00
Salmon Tartar on pommes maximes	\$2.00
Crabmeat and mango canapé	\$2.50
Lobster and tarragon canapé	\$2.50
Oyster on the half shell with mignonette sauce	\$2.50
Smoked Salmon Rosette	\$2.50

A **25%** Deposit is required to secure the Reservation, Refundable only if the Date is rebooked by a Comparable Sized Party.

For **Exclusive** use of Bernard's,
a **minimum** Food and Beverage cost is required on the following days:

Saturday afternoons - **\$6,000.00**

Sunday afternoon - **\$7,000**

Gratuity is 20% and Tax is 6%

If you have any questions or would like to schedule a time to visit Bernard's please
Contact:

Sarah Bouissou - Owner / Events Coordinator sarah@bernardsridgefield.com

Bernard's Luncheon Package 203-438-8282 www.bernardsridgefield.com