



At Bernie's Catering...

We are excited to have the opportunity to provide for your catering and special event needs.

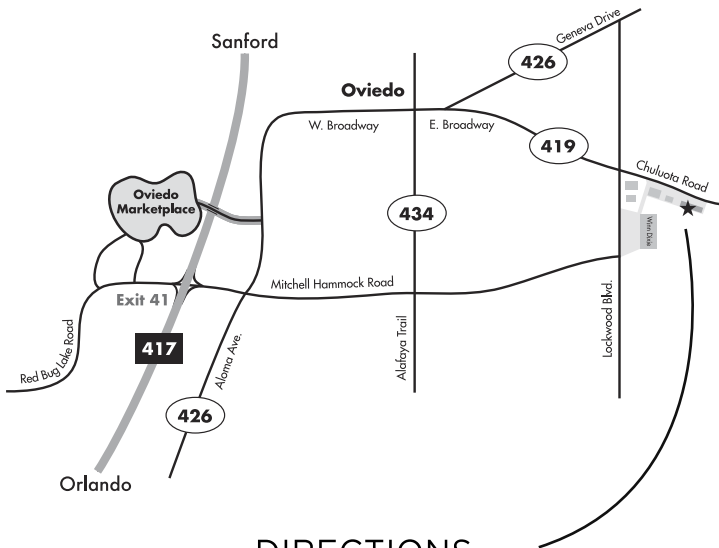
Please Challenge us...

We will gladly customize your Party, Event or Business Function to your Special Wishes and to fit your Budget.

We are also available for Emergency service.

Bernie will make sure your event is a success!

**Catering Menu also available at:
www.BerniesGourmetToGo.com**



DIRECTIONS

BERNIE'S GOURMET TO GO is located on SR 419, near the intersection of 419 and Lockwood Road in Oviedo, Florida. If you need further directions or have any questions regarding our location or services, please contact us at 407.977.0010 or email us at: chef@BerniesGourmetToGo.com



CATERING MENU

Lunch & Dinner Take-Out
Catering and Chef Service
Beer and Wine

Store Hours:

Mon-Fri 10am - 6pm

Sat 10am - 3pm

Catering Available by Appointment

1875 CR 419, Suite 400
Oviedo, Florida 32765
407.977.0010

Weekly Menu at:
www.BerniesGourmetToGo.com

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Hors d'oeuvres & Starters

Cold

- Cantaloupe Melon** w/ thinly sliced Prosciutto Ham 25 pc. / \$75
Caprese Skewers - Fresh Mozzarella Ciligiene with Grape Tomatoes, aged Balsamic Reduction and Fresh Basil 25 pc. / \$55
Jumbo Shrimp served with Cocktail Sauce 35 pc. / \$89
Chicken Waldorf Salad with Apples and Walnuts served in Phyllo Dough Tartlets 35 pc. / \$60
Tuscan Skewers with Artichoke, Bell Pepper, Genoa Salami and Cheese Stued Olives 35 pc. / \$70

Warm

- Lump Crab Cakes** served with Mustard Aioli 25pc. / \$90
Mushroom Caps filled with Crab Meat Stung 25 pc. / \$70
Mushroom Caps filled with Andouille Sausage, Spinach, and Sun Dried Tomatoes 25 pc. / \$59
Potato Pancakes topped with Sour Cream and Caviar 25 pc. / \$69
Wild Mushroom Strudel with Caramelized Onions, Fresh Sage 25 pc. / \$70

Platters

- International Cheese Platter Combo**
Imported and domestic Cheeses with fresh tropical Fruits, Melons, seedless Grapes and fresh Berries served with Crackers (Large - serves 30-35) / \$95
..... (Medium - serves 20-25) / \$75
- Fresh Fruit Platter**
Beautiful Array of Tropical Fruits and Berries (serves 25-30) / \$55
- Italian Antipasta Platter**
Imported Meats and Cheeses, Roasted Peppers, Olives and Artichokes served with Gourmet Crackers (serves 25-30) / \$89
- Smoked Atlantic Salmon Platter**
Served with Horseradish, Creme Fraiche, Dill Aioli and Gourmet Crackers (serves 25-30) / \$99
- Crudit  Vegetable Platter**
Beautiful Array of Garden Vegetables Served with Assorted Dips (serves 25-30) / \$59
- Silver Dollar Platter**
Assortment of 24 of our famous Silver Dollar Sandwiches with a choice of Homemade Chicken Salad, Chicken Waldorf With Apples and Walnuts, Egg Salad, White Albacore Tuna Salad, Roast Beef with Provolone, Turkey Breast with Munster, or Black Forest Ham with Swiss \$80
- Wrap Platter**
Assortment of our homemade Chicken Salads in a variety of flavored Tortilla Wraps with Vine ripe Tomatoes and Crisp Lettuce (24 piece) / \$80
- Roast Beef Tenderloin Platter**
Chilled, Sliced and served with our Famous "Chez Nous" Sauce. From the Legendary "Le Cordon Bleu" (serves 15-20) / \$205
- Roast Pork Tenderloin Platter**
Herb Crusted Pork Tenderloin chilled, sliced and served with Salsa Verde (serves 15-20) / \$110
- Tuscan Chicken Platter**
Roasted Chicken Breast filled with Prosciutto Ham, Sun Dried Tomatoes, fresh Basil and Brie Cheese chilled and sliced for beautiful Presentation (serves 20-25) / \$99.95

Bowls

All serve 20-25

- Greek Pasta Salad**
Tri Color Bow Tie Pasta with Artichokes, Peppers, Olives and Feta Cheese in red Wine Vinaigrette \$49
- Italian Pasta Salad**
Rotini Pasta with Genoa Salami, Pepperoni, Ciligiene Mozzarella, Grape Tomatoes and Cucumbers in Creamy Italian Dressing \$55
- Three Cheese Tortellini Salad**
With roasted Zucchini, Red Peppers, Artichoke Hearts and sun dried Tomatoes in Alfredo Dressing \$55
- Spinach-Artichoke Dip**
Served hot with Bagel Chips \$48

Entrees

Homemade Meat Lasagna

With Creamy Ricotta Cheese.

Served with Garlic Bread (serves 15-18) / \$99.95

Homemade Vegetable Lasagna

With Roasted Eggplant, Peppers and Zucchini

baked with Creamy Ricotta Cheese

and served with Garlic Bread (serves 15-18) / \$95

Three Cheese Tortellini

with Sun Dried Tomatoes,

Roasted Portobello Mushrooms and roasted Vegetables

in Lemon Basil Cream with Parmesan Cheese (serves 15-20) / \$105

Chicken Penne Pasta

Penne Pasta with Chicken Breast, roasted Vegetables

and fresh Broccoli Florets in Parmesan Cream Sauce (serves 15-20) \$105

Panko Herb Crusted Chicken Cutlets

Served with Roasted Garlic Basil Marinara Sauce (serves 10) / \$95

Chicken Breast "Marsala"

With saut ed Mushrooms in Marsala Wine Sauce (serves 10) / \$105

Chicken Breast "Cordon Bleu"

Filled with Black Forrest Ham and Swiss Cheese (serves 10) / \$105

Chicken Breast "Piccata"

With Capers and fresh Herbs in Lemon Butter Sauce ... (serves 10) / \$99.95

Traditional Meat Loaf

with Mushroom Gravy (serves 10) / \$95

Sun Dried Tomato Turkey Meat Loaf

with Mushroom Sherry Sauce (serves 10) \$95

House Smoked Barbecue Pulled Pork

served with Dinner Rolls (serves 10) \$95

Beef "Stroganoff"

Tender Beef Tips with Shallots, Mushrooms and Cornichons

in Red Wine Sauce with a touch of Sour Cream (serves 10) \$110

Dijon Herb Crusted Loin of Pork

on Madeira Sauce (serves 10) \$110

Seafood Entrees available upon request.

Please call us for Selection and Pricing.

Sides and Vegetables

Side Dishes are \$3.50 per person:

Potatoes Au Gratin ~ Garlic Mashed Potatoes ~ Roasted Red Potatoes ~

Red Smashed Potatoes ~ Sweet Potato Mash ~ Bacon Potatoes

Sun Dried Tomato Rice Pilaf ~ Mixed Wild Rice ~ Yellow Rice

Vegetables are \$4.00 per person:

Organic Green Beans ~ Sauteed Zucchini and Yellow Squash Glazed Carrots ~

Stir Fry Vegetables ~ Broccoli Florets with Almonds

Fresh Asparagus

Casseroles

\$5.00 per person:

Creamy Spinach Casserole ~ Green Bean Casserole

Broccoli Casserole ~ Macaroni & Cheese

Sweet Endings

House Baked Gourmet Cookie \$2.50

Chocolate Fudge Brownie \$2.50

Tiramisu \$4.95

Jack Daniels Chocolate Tort \$5.25

Bread Pudding with blueberry sauce \$4.95

Homemade Carrot Cake with Cream Cheese Frosting \$4.95

Assorted mini cupcakes (minimum 12) / \$2.30

Assorted Dessert Sampler

Mini Cannoli, mini cheese cake, assorted truffles (minimum 12) / \$3.45

Cheese Cake Bites, Carrot Cake Bites, Brownies,

Cookies and Eclairs, Mini cream horns (minimum 12) / \$3.25

Assorted petit fours (minimum 12) / \$3.55

Pack of 32 assorted mousse tarts \$93.75