

Catering Menu











CATERING

SMALL BITES

Falafel Crispies

dill yogurt, house pickles \$30 per dozen

Meatballs

spicy tomato sauce, burrata, torn basil \$48 per dozen

Fresh Fruit Platter

seasonal Market Pricing Deviled Eggs

kewpi mayo, urfa biber \$24 per dozen

Hummus

pita or crudité Half Pan \$55

Roasted Potatoes

garlic, salt, pepper Half Pan \$24

BERNIE'S FAVORITES

SALADS

Loaded Caesar

grana padano, avocado, romaine, radish, cucumber chickpea, ciabatta croutons Half Pan: \$30 Full Pan: \$60

Greens & Grains

kale, endive, shaved apple, quinoa, pomegranate manchego, pecans, cider vinaigrette Half Pan: \$30 Full Pan: \$60 LARGE PLATES Herb Roasted Chicken

> potato puree & gravy Half Pan: \$65 Full Pan: \$95

> > Salmon

seared salmon, yogurt, lentils, crispy kale Half Pan: \$125 Full Pan: \$225 SLIDERS

Turkey Burger Sliders parsley sumac salad, sriracha

Dozen \$66 Two Dozen \$125

Bernie's Cheeseburger Sliders

house grind, dill pickles, aioli, onion Dozen \$66 Two Dozen \$125

Falafel Sliders

dill yogurt, harissa, fuji apples, arugula Dozen \$66 Two Dozen \$125

FLATBREADS

\$18 each feeds 3-4 people

Burrata

tomato, basil

Coppa bravas, fennel

Vegetable seasonal

<u>DESSERTS</u>

\$2 each

Wood Fire Cookies chocolate chip

Ricotta Doughnuts

cinnamon & sugar

Brownies chocolate

Half pan serves 6-9 people, Full pan serves 12-15 people 4 day lead time required

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