

Berna B's Classic Cuisine & Catering

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Breakfast Menu

Sweet & Simple

Pastries, Muffins, and Banana Bread
Seasonal Fruit Platter
Yogurt & Granola
\$10.95/person

Berna's Classic

Sausage Links, Patties OR Bacon
Loaded Scrambled Eggs (Peppers, Onions & Cheese)
Enchilada Breakfast Casserole
Seasonal Fruit Tray
\$12.95/person

Bookcliff Scramble Bar

Scrambled Eggs with Red Peppers, Green Chili Strips, Cheese, Salsa
& Ketchup on The Side
Loaded Hash Browns
Crisp Bacon
Seasonal Fruit Tray
\$14.95/person

Home Style Goodness

Quiche Combination with Lorraine & Vegetarian
OR Breakfast Burritos:
Choice of Ham & Bacon, Sausage or Vegetarian
Seasonal Fruit Tray
\$11.95/person

Rustic Country Fare

Breakfast Sandwiches
With Choice of Ham, Sausage Patty OR Bacon
Eggs & Cheese
Served on Brioche Bun
Country Potatoes
Seasonal Fruit Tray
\$13.95/person

Grand Mesa

French Toast OR Pancakes
Sausage Links, Patties OR Bacon
Scrambled Eggs with Cheese
Country Potatoes
Maple Syrup & Butter
\$14.95/person

Additional Side Dishes

Bagels With Cream Cheese – \$3.50/person
Yogurt, Fruit & Granola Parfait – \$5.95/person
Fresh Carved Fruit Platter – \$3.95/person
Pastries & Danish Platter – \$4.50/person

Beverages

Berna's Coffee Service With Regular, Decaf, OR Hot Tea
With Condiments – \$2.00/person
Coffee & Orange Juice - \$3.00/person
Bottled Water – \$1.50/person
Orange Juice - \$2.00/person

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Prices Are Based on a 25 Guest Minimum.

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Boxed Lunch Menu

Hearty & Healthy

Choose Up To Three of the Following Sandwiches OR Wraps:

Ham & White Cheddar
Turkey & Provolone
Roast Beef & White Cheddar
Grilled Garden Vegetable

All Sandwiches are Served on a Whole Wheat Bread OR Tortilla and Served with Sun Chips, Fresh Fruit Salad, and a Home-Baked Cookie. Condiments are Served on the Side.

\$11.95/person

Berna B's Signature

Choose Up to Three of the Following Sandwiches OR Wraps:

Ham, Turkey & Bacon Club
Oven Roasted Turkey, Bacon & Guacamole
Italian Deli with Cappicola Ham, Turkey, Pepperoni & Provolone
Grilled Summer Vegetable with Feta Cheese

All Sandwiches are Served on a Whole Wheat Bread OR Tortilla and Served with Sun Chips, Fresh Fruit Salad, and a Home-Baked Cookie. Condiments are Served on the Side.

\$12.95/person

Boxed Salads

Choose Up to Three of the Following Salads: All Served with Choice of Dressing.

Chef Salad with Smoked Ham, Turkey, Provolone Cheese, White Cheddar Cheese, Tomatoes, Avocado, Cucumber Slices & a Hard-Boiled Egg.

Stuffed Avocado Salad with a WHOLE avocado, half of it sliced and served on a bed of our crisp house lettuce blend and half stuffed with your choice of Tuna or Egg salad.

California Cobb Salad with crisp house lettuce blend topped with all natural grilled chicken, tomatoes, hard boiled eggs, smoked bacon, avocados and feta cheese crumbles.

Orchard Chicken Salad with Grilled Chicken, Sun-dried Apricots, Apple Slices, Feta Cheese and Sliced Almonds, Best Served with Strawberry Vinaigrette.

Grilled Vegetable Salad with Zucchini Squash, Red Onions, Red Bell Peppers, Asparagus, Mushrooms, and Feta Cheese,

All Salads Include Focaccia Bread and a Home-Baked Cookie.

Dressing Choices are: Buttermilk Ranch, Thousand Island, Tuscan Italian, Strawberry Vinaigrette, Blue Cheese and Honey Mustard.

\$12.95/person

Beverages Available

Assorted Sodas - \$2.00/person

Bottled Water - \$1.50/person

Assorted Tea - \$2.00/person

Our Event Specialists Can Suggest Additional Delightful Menu Options to Help Make Your Occasion a Memorable Success. Prices Subject to Change Without Notice. Please Note: An Applicable Business Operations Charge, Sales Tax and Delivery Charge are Added to All Orders. Prices Are Based on a 25 Guest Minimum.





Lunch Menu

Soup & Salad Station

Carnival Garden Lettuce Salad with Ranch & Italian Dressing

Choice of One of the Following:

*Lasagna Soup
Brunswick Stew
Chicken Tortilla
Red Chili
Chicken Noodle
Cheddar Broccoli*

Fresh Baked Focaccia Bread with Butter

\$11.95/person

Italian Pasta Station

Carnival Garden Lettuce Salad with Ranch & Italian Dressing

Choice of One of the Following:

*Chicken & Artichoke Alfredo
Spaghetti & Meatballs
Spaghetti Margherita (VEG)*

Fresh Fruit Platter

Fresh Baked Focaccia Bread

\$13.95/person

Smoked BBQ Sandwich Bar

*Pulled Beef, Chicken OR Pork Sandwiches on Buns Topped with
Root Beer Barbecue Sauce, Pineapple Chipotle BBQ Sauce and
Coleslaw*

Mustard Potato Salad

Baked Beans

Seasonal Fruit

\$13.95/person

Deli Station

Home-Baked Artisan Rolls

Platter of Sliced Meats and Cheeses

*Condiment Tray with Lettuce, Sliced Tomatoes, Mayonnaise, Mustard &
Pickles*

Pasta Salad

Seasonal Fruit

\$13.50/person

La Mexicana Lunch

Southwest Salad with Chipotle Ranch Dressing

Tortilla Chips and Salsa

Sour Cream Chicken Enchiladas

Tequila Refried Beans

Spanish Rice

\$14.95/person

Southern Comfort

Fried Chicken

Mashed Potatoes & Brown Gravy

Corn & Green Beans

Macaroni & Cheese

Fresh Baked Biscuits with Butter

\$14.95/person

Beverages

Berna's Coffee Service With Regular, Decaf, OR Hot Tea

With Condiments - \$2.00/person

Lemonade - \$2.00/person

Assorted Sodas - \$2.00/person

Assorted Tea - \$2.00/person

Desserts

Cookie & Brownie Platter - \$2.25/person

Rice Crispy Treats - \$2.25/person

Peach Cobbler - \$3.95/person

Chocolate-Covered Brownie Pops - \$3.50/person

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Cold Hors D' Oeuvres Menu

Prices are per guest, unless otherwise noted.

Tortilla Chips & Dip (GF)

Tortilla Chips, Homemade Salsa
& Guacamole

\$3.50

Fruit Kabob and Cheese Platter Display (GF)

Strawberry, Pineapple, Cantaloupe & Honeydew Kabob with Honey-Mint Dressing, Served With Assortment of Imported and Domestic Cheese Cuts and Cracker Platter

\$5.45

Vegetable Crudité Platter (GF)

Served with Ranch Dip

\$2.50

Mexican White Shrimp Cocktail (GF)

Served on Ice with Cocktail Sauce and Lemons

\$5.95 (2 servings)

Carved Fruit Platter (GF)

Strawberries, Honeydew, Pineapple,
Cantaloupe & Blueberries

\$3.95

Dipping Platter

French Onion Dip and Sour Cream Chive Dip
Served with a Variety Of Chips

\$2.95

Smoked Salmon Bruschetta

Served on Crostini with Herb Cheese & Capers

\$2.95 (2 servings)

Meat & Cheese Platter

Sopressata,, Capicola & Salami Cured Meats Served with Assortment of Imported and Domestic Cheese Cuts and Cracker Platter

\$5.25

Stuffed Baby Red Potatoes (GF)

With English Cheddar Mousse and Smoked Bacon

\$2.45 (1.5 servings)

California Rolls (GF)

Hand Rolled Sushi With Pickled Ginger, Wasabi & Soy Sauce

\$3.95 (1 serving, minimum 50 guests)

Demi Sandwiches

Variety Breads with Choice of:
Roasted Turkey, Green Apples and Cheddar Cheese
Smoked Ham, Cheddar, and Honey Mustard
Turkey, Bacon, Guacamole and Provolone

\$3.45 (1.5 servings)

Smoked Salmon (GF)

Honey Smoked Salmon, Served with Chopped Eggs, Red Onions,
Capers and Table Crackers

\$150.00 (Serves 50-60 Guests)

Caprese Skewers (GF)

Herb Infused Fresh Mozzarella, Fresh Basil, and Cherry Tomatoes
with Balsamic Glaze

\$3.25 (1.5 servings)

Steak House Bruschetta

With Grilled Ribeye, Mayonnaise, Blue Cheese and Tomato

\$2.95 (1.5 Servings)

Pimento Cheese Ball Platter

Cream Cheese, English Cheddar and Pepper Jack Cheese Encrusted
With a Combination of Toppings: Jalapeno Potato Chip, Smoked
Bacon Crumbles, and Toasted Pecans, Served with Table Grapes and
Cracker Platter

\$110.00 (Serves 25-30 Guests)

Mediterranean Antipasto Display

Served with Artisan Breads, Herb Cheese Butter, Tapenade,
Marinated Fresh Mozzarella Cheese, Mushrooms, Cured Meats,
Nuts, Dried Fruit, Olives and Roasted Peppers

\$155.00 (Serves 25 Guests)





Hot Hors D' Oeuvres Menu

Prices are per guest, unless otherwise noted.

Pigs in a Blanket

All Beef Franks Wrapped in Puff Pastry
Served With Honey Mustard and Fry Sauce
\$2.25 (2 servings)

Shrimp Rockefeller Stuffed Mushrooms

Mushrooms Stuffed With Shrimp and Creamy Spinach With
Parmesan and Bread Crumbs
\$3.45 (2 servings)

Artichoke Cheese Dip

Served with Focaccia Bread Bites
\$75.00 (Serves 20-25 guests)

Spanakopita

Flaky Phyllo Triangles Filled With Spinach and Feta
\$2.75 (1.5 servings)

Beef Taquitos

Served with Sour Cream, Salsa,
& Guacamole
\$3.25 (2 servings)

Baked Jalapeno Poppers

Served with Ranch Dip
\$2.95 (1.5 servings)

Crispy Coconut Shrimp

Served with Cocktail Sauce and Mango Passion Fruit Salsa
\$6.45 (2 servings)

Mashed Potato Bar

Boursin Herb Cheese Mashed Potatoes
Mashed Potatoes with Bacon, Chives,
Cheese & Sour Cream
\$5.95 (1 serving)

Fried Eggrolls

Pork and Vegetable Combination
Served with Cucumber Dipping Sauce
\$2.75 (1 serving)

St Louis Fried Raviolis

Herb Breaded and Fried Cheese Raviolis with Marinara Dipping
Sauce
\$2.75 (2 servings)

Irresistible Meatballs

Your Choice of Root Beer Barbecue or Italian Meatballs
\$2.95 (2 servings)

Tempura Chicken Dippers

Served with Ranch, BBQ and Honey Mustard
\$3.25 (1.5 servings)

Angus Beef Sliders

Served with Caramelized Onions, Horseradish Mayo, Dijonnaise
Mustard & American Cheese
\$4.95 (1 serving)

Chicken Wings

Choice of: Hot, Sweet & Spicy or Parmesan Garlic
Served with Ranch OR Blue Cheese, Celery & Carrots
\$2.50 (2 servings)

Corn and Bell Pepper Quesadillas

Corn and Bell Pepper Quesadillas
Served with Avocado Salsa
\$2.95 (2 servings)

Peach Baked Brie

French Brie Cheese With Peach Jam and Almonds Encased in a
Flaky Puff Pastry Dough, Served With a Cracker Assortment.
\$110.00 (Serves 40-50 guests)

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Dinner Menu

Smoked Sensation

Carnival Garden Lettuce Salad
 BBQ Beef Bistro Tenderloin Topped with Root Beer Sauce
 and Red Bird Chicken Breast with Chipotle BBQ Sauce
 Sour Cream Potato Salad
 Mac & Cheese
 Fresh Baked Dinner Roll and Butter
 \$16.95/person

Classic Lasagna

Carnival Garden Lettuce Salad OR
 Traditional Caesar Salad
 Lasagna with Italian Sausage and Spinach
 Vegetable Medley
 Fresh Baked Focaccia Bread
 \$14.95/person

Asian Station

Thai Egg Rolls
 Mu Shu Wonton Cups
 Sesame Orange Chicken OR
 Beef & Broccoli
 Fried Rice
 \$13.95/person

Apple Wood Smoked Pork

Carnival Garden Lettuce Salad
 Apple Wood Smoked Pork Roast
 Western Baked Beans
 Coleslaw
 Fresh Dinner Rolls & Butter
 \$13.95/person

Taco Party

Southwest Salad with Chipotle Ranch Dressing
 Hard and Soft Shell Taco Bar with Seasoned Ground Beef
 Toppings: Lettuce, Pico de Gallo, Sour Cream, Guacamole, and Shredded
 Cheese
 Choice of Tequila Refried Beans, Tomato & Corn Salad or Mexican Red Rice
 Pilaf
 \$15.95/person

Mountain Top Dinner

Carnival Garden Lettuce Salad with Two Dressings
 French Onion Salisbury Steak
 Mashed Potatoes and Brown Gravy
 Green Bean Casserole with Onion Rings
 Dinner Rolls and Butter
 \$14.95/person

Beverages

Berna's Coffee Service With Regular, Decaf, OR Hot Tea
 With Condiments - \$2.00/person
 Lemonade - \$2.00/person
 Assorted Sodas - \$2.00/person
 Assorted Tea - \$2.00/person
 Bottled Water - \$ 1.50/person

Desserts

Assorted Cheesecake - \$4.00/person
 Apple Crisp - \$3.50/person
 Carrot Cake - \$4.00/person
 Peach Cobbler - \$3.95/person
 Strawberry Shortcake - \$3.50/person
 Cookie & Brownie Platter - \$2.25/person

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Special Occasions Dinner Menu

Little Italy Pasta Bar

Carnival Garden Lettuce Salad with Ranch & Italian Dressing or Classic Caesar Salad
Penne & Bow Tie Pasta with Parmesan Cheese
Served with Alfredo and Marinara Sauce
Herb Grilled Chicken & Meatballs
Focaccia Bread & Butter

\$15.95/person

Casual Class Dinner

Salad (Choose One):
Carnival Garden Lettuce Salad with Two Dressings or Traditional Caesar Salad
Rustic Dinner Rolls & Butter
Entrée (Choose Two):
Grilled Chicken Cordon Bleu with Honey Dijon Vinaigrette, Roast Beef, Traditional Italian Sausage Lasagna, Beef Tenderloin Medallions, Tuscan Pork Loin with White Wine Pan Sauce, Spaghetti alla Pomodora with Grilled Vegetables (VEG)
Accompaniments (Choose One):
Seasonal Roasted Vegetables, Herb-Roasted Potatoes, Green Bean Casserole with Onion Rings, Glazed Carrots
Balsamic Glazed Vegetable Medley, Mashed Potatoes and Gravy
Dessert or Hors D' Oeuvres (Choose One):
Vegetable Crudité with Ranch dip, Shrimp Rockefeller Stuffed Mushrooms, Fried Raviolis, Apple Crisp, Mini Sweet Tray, or Walnut Bars.

\$21.95/person

Fajita Fiesta

Southwest Salad with Chipotle Ranch Dressing
Grilled Bistro Beef and Red Bird Chicken Breast
With Sautéed Onions & Peppers
Toppings: Lettuce, Pico de Gallo, Sour Cream, Guacamole, and Shredded Cheese
Tequila Refried Beans
Mexican Red Rice Pilaf
Flour Tortillas

\$16.95/person

Elaborate Elegance Dinner

Salad (Choose One):
Carnival Garden Lettuce Salad with Two Dressings or Orchard Salad with Strawberry Vinaigrette
Rustic Dinner Rolls & Butter
Entrée (Choose Two):
Chicken Marsala, Italian Stuffed Flank Steak, Chicken Piccata, Salmon Piccata, Beef Bistro Tenderloin with Red Wine Pan Sauce, Tuscan Pork Loin Roast with Orange and Honey Wine Sauce
Accompaniments (Choose Two):
Au Gratin Mashed Potatoes, French Onion Green Beans, Loaded Baked Potato, Wild Rice Pilaf, Herb-Roasted Potatoes, Garlic Roasted Broccoli with Parmesan Cheese, Roasted Asparagus
Dessert or Hors D' Oeuvres (Choose One):
Fruit Kabob and Cheese Platter with Crackers, Italian Meatballs, Artichoke Cheese Dip, Assorted Cheesecake, Peach Cobbler, Chocolate Layer Cake

\$25.95/person

Each Dinner Includes Focaccia Bread or Rolls and Butter. Prices Subject to Change Without Notice. Please Note: An Applicable Business Operations Charge, Sales Tax and Delivery Charge are Added to All Orders. Prices Are Based on a 25 Guest Minimum.





Seasonal/Holiday Menu

Traditional Dinner

Roasted Turkey with Rosemary-
Orange Butter
French Onion Green Beans
Traditional Corn Bread Dressing
Au Gratin Mashed Potatoes
with Turkey Gravy
Cranberry Sauce
Fresh Baked Rolls with
Whipped Butter
\$17.95/person

Ham Dinner

Carnival Garden Lettuce Salad
Roasted Ham
with Honey-Cherry Wine Glaze
Sweet Potato Casserole with
Marshmallow Meringue
Buttered Vegetable Medley
Fresh Baked Rolls with
Whipped Butter
\$16.95/person

Orange-Cranberry Chicken

Carnival Garden Lettuce Salad
Orange-Cranberry Chicken
Herb-Roasted Red Potatoes
Green Bean Casserole with
Onion Rings
Fresh Baked Rolls with
Whipped Butter
\$16.95/person

Standing Prime Rib Dinner

Carnival Garden Lettuce Salad
Salt-Crusted Standing Rib Roast
with Pepper & Rosemary
Loaded Baked Potato
Artichoke Gratin with
Prosciutto and Provolone
Fresh Baked Rolls with
Whipped Butter
\$34.95/person

Beef Medallions Dinner

Carnival Garden Lettuce Salad
Beef Bistro Tenderloin with Red
Wine Pan Gravy
Balsamic Roasted Vegetables
Loaded Mashed Potatoes
Fresh Baked Rolls with
Whipped Butter
\$18.95/person

Desserts

Eggnog Bread Pudding - \$4.00/person
Chocolate Mousse - \$4.00/person
Assorted Cheesecake - \$4.00/person
Maple Apple Crisp with Oat-Pecan
Streusel - \$3.50/person
Pumpkin Pie with Whipped
Cream - \$3.25/person
Assorted Holiday Pies - \$3.50/person

Beverages

Cranberry Not-Too-Sweet Punch - \$2.95/person
Hot Spiced Cider - \$2.95/person
Eggnog - \$3.50/person
Berna's Coffee Service With Regular or Decaf
With Condiments - \$2.50/person
Hot Tea - \$2.50/person

Each Dinner Includes Rustic Rolls and Butter. Prices Subject to Change Without Notice. Please Note: An Applicable Business Operations Charge, Sales Tax and Delivery Charge are Added to All Orders. Prices Are Based on a 25 Guest Minimum.

