



BANQUET MENUS

58 S. York Road,
Hatboro, PA 19040
(267) 884-3205

banquets@highland-hospitality.com

BANQUET INFORMATION

Thank you for considering Bernie's for your special event. Our facility specializes in rehearsal dinners, showers, birthdays, holiday parties, and many other occasions. We are happy to answer any questions you have and guide you through the preparation of your event.

Our Facility: We can accommodate up to 125 guests.

Facility Fee: Our standard fee is \$150 per event. This includes linens, clean-up, supplies, etc. If you desire specific colored linens, we will need two weeks notice and there may be an additional charge.

Tax & Gratuity: Tax & gratuity are not included in the prices listed. The sales tax is 6% and the gratuity is 20%. Both will be added to the final bill on the day of the event.

Guest Count: Upon scheduling your event, you will need to provide us with the approximate guest count. Should This number increase or decrease, please advise us at your earliest convenience. The final confirmed guest count is due no later than noon, ten (10) days prior to the event. Please note that the final charges will be based on the confirmed final count or the actual number of guests who arrived, whichever is greater.

Food & Beverage: Guests wishing to bring in a custom cake may do so as long as arrangements are made prior. If you would like a specialty menu item, please inform our event coordinator, and we will do our best to accommodate.

Additional outside food, alcohol, or beverage items are not permitted.

BRUNCH BUFFET

Based off head count

\$26 per person

Includes:

Assorted Pastries, Fresh Fruit Platter, Yogurt Parfait,
Home Fries & All Non-Alcoholic Beverages

Scrambled Eggs (choose 1)

Garden / peppers, onions, mushrooms, spinach, & tomatoes

Southwest / peppers, onions, ham, & cheddar cheese

Mexican / onions, cilantro, tomatoes, jalapenos, & cheddar cheese

Meat Lover / bacon, ham, sausage, & cheddar cheese

Greek / onions, spinach, tomatoes, & feta cheese

The Works / onions, peppers, mushrooms, spinach, bacon, sausage, ham, & american cheese

Breakfast (choose 1)

Pancakes

French Toast

Waffles

add chocolate chips, blueberries, or strawberry compote

Lunch (choose 1)

Served with fresh rolls on the side

Sliced Turkey & Gravy

Sliced Roast Beef & Gravy

Bernie's Hand-Cut Cheesesteak / sautéed shoulder filet, onions, teriyaki, & provolone cheese

Vegetarian Bahn Mi / sautéed seitan in a sweet garlic soy glaze,
topped with cilantro, carrots & pickled cucumber

8 Spice-Rubbed Chicken Breast / Grilled chicken breast seasoned
with a blend of 8 aromatic spices

Sides (choose 1)

Bacon or Sausage

LUNCH BUFFET

Based off head count

\$26 per person

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages

Salad (choose 1)

House or Caesar

Entrees (choose 2)

Served with fresh rolls on the side

Sliced Turkey & Gravy

Sliced Roast Beef & Gravy

Bernie's Hand-Cut Cheesesteak / sautéed shoulder filet,
onions, teriyaki, & provolone cheese

Vegetarian Bahn Mi / sautéed seitan in a sweet garlic soy glaze,
topped with cilantro, carrots & pickled cucumber

8 Spice-Rubbed Chicken Breast / Grilled chicken breast seasoned
with a blend of 8 aromatic spices

Sides (choose 2)

Mashed Potatoes

Green Beans

Seasonal Vegetables

Roasted Potatoes

Add on:

Dessert for an additional \$3 per person

NY Style Cheesecake or Chocolate Cake

PLATED LUNCH

Priced Per Entree

****For Groups of 20 or Less****

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages

First Course (choose 1)

Soup du Jour

House salad

Caesar Salad

Entrees (choose 2 for guests to choose from prior to event)

Sliced Turkey & Gravy (\$21)

Sliced Roast Beef & Gravy (\$23)

**Bernie's Hand-Cut Cheesesteak / sautéed shoulder filet,
onions, teriyaki, & provolone cheese (\$22)**

**Vegetarian Bahn Mi / sautéed seitan in a sweet garlic soy glaze,
topped with cilantro, carrots & pickled cucumber (\$21)**

**8 Spice-Rubbed Chicken Breast / Grilled chicken breast seasoned
with a blend of 8 aromatic spices (\$22)**

Sides (choose 2)

Mashed potatoes

Green beans

Seasonal vegetables

Roasted potatoes

Add on:

Dessert for an additional \$3 per person

NY Style Cheesecake or Chocolate Cake

DINNER BUFFET

Based off head count

\$36 per person

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages

Stationary Appetizers (choose 2)

Tomato Basil Bruschetta, Beer Hall Pretzel Bites,
Bernie's Wings, or Grilled Teriyaki Chicken Skewers

Salad (choose 1)

House or Caesar

Entrees (choose 3)

Chicken Marsala

Chicken Piccata

Sliced Turkey & Gravy

Sliced Roast Beef & Gravy

Chicken Alfredo

Pasta Primavera

Sauteed Shrimp

Sesame Glazed Salmon

Balsamic Roasted Pork Tenderloin

Petite Filet (add \$2 per person)

Sides (choose 2)

Mashed Potatoes

Green Beans

Seasonal Vegetables

Roasted Potatoes

Dessert (choose 1)

NY Style Cheesecake or Chocolate Cake

PLATED DINNER

Priced Per Entree

****For Groups of 20 or Less****

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages

Stationary Appetizers (choose 2 - Served Family-Style)

Tomato Basil Bruschetta, Beer Hall Pretzels,
Bernie's Wings, or Grilled Teriyaki Chicken Skewers

Salad (choose 1)

House or Caesar

Entrees (choose 3 for guests to choose from prior to event)

Chicken Marsala (\$32)

Chicken Piccata (\$32)

Sliced Turkey & Gravy (\$32)

Chicken Alfredo (\$32)

Pasta Primavera (\$30)

Balsamic Roasted Pork Tenderloin (\$32)

Sauteed Shrimp (\$34)

Sliced Roast Beef & Gravy (\$34)

Sesame Glazed Salmon (\$34)

Petite Filet (\$36)

Sides (choose 2)

Mashed Potatoes, Green Beans,
Seasonal Vegetables or Roasted Potatoes

Dessert (choose 1)

NY Style Cheesecake or Chocolate Cake

HORS D'OEUVRES

All listed hors d'oeuvres can be added to any pre-fixed menu.

Priced & Prepared In Increments of 20 Each

Tomato Basil Bruschetta over a crostini & drizzled w/ balsamic reduction **(\$22)**

Creamy Spinach Dip served with pita bread **(\$21)**

Beer Hall Pretzel Bites **(\$30)**

Spicy Roasted Shrimp served with cocktail sauce **(\$35)**

Grilled Teriyaki Chicken Skewers **(\$34)**

Boneless Chicken Bites **(\$35)**

Hummus served with vegetables & pita bread **(\$35)**

Bernie's Wings **(\$37)**

mild, hot, BBQ, or teriyaki served with blue cheese dressing & celery

Orange Ginger Steak Bites **(\$37)**

pan-roasted shoulder tenderloin glazed with an orange-ginger sauce & a mustard drizzle

Panko Crusted Crab Bites **(\$39)**

Seafood Ceviche shrimp, crab, & codfish served with a chipotle sauce **(\$40)**

Hors D'oeuvres Buffet

Light (choose 3) - \$17 per person

Heavy (choose 5) - \$25 per person

Grand (choose 8) - \$28 per person

BEVERAGE SERVICE

Beer & Wine

includes house wine & domestic bottled beer

2 hours / \$17 per person

3 hours / \$19 per person

4 hours / \$23 per person

Open Bar

includes house wine, domestic bottled beer, & a variety of liquor

2 hours / \$23 per person

3 hours / \$27 per person

4 hours / \$31 per person

Mimosa Bar

Unlimited Mimosas / \$17 per person

Unlimited Mimosas & Bloody Marys / \$25 per person

Based on Consumption

Run a tab based on consumption / Priced Per Drink

When utilizing a bar package, there will be a \$75 bartender fee incurred.