



BERNWOOD
CATERING CO.
239.777.5137

South of the Border Menu

BernwoodCatering.com

- Full Service Catering • Event & Menu Planning • Passed Butler Appetizers • Beverage Services • Equipment Rentals • Staffing
- Table Rentals • Venues Indoor & Outdoor Catering: Pick-up / Drop-offs / Drop-off & Set-ups / Full Service Catering

CREATE YOUR OWN STATION or DISPLAYS (Choose 2-3 Dips)

- JALAPENO CHEDDAR CHIP DISPLAY: Diced Tomatoes - Sour Cream - Shredded Cheese - Sliced Black Olives - Diced Red Onions - Pico De Gallo - Black Bean & Mango Salsa - Guacamole - Bacon & Spinach Dip
- SALAD BAR: Shredded Lettuce & Salad Greens - House-Made Salad Bowls & Tostada Shells - Pico De Gallo - Sour Cream - Guacamole - Shredded Cheese - Sliced Black Olives - Marinated Tomato Garden Bowl - Served with 2 Dressings: Ranch & Mango
- BEEF TACO FULL BAR: Served with All the Fixings - Shredded Cheese - Shredded Lettuce - Sour Cream - Sliced Black Olives - Jalapenos - Diced Tomatoes - Limes - Diced Red Onions - Pico De Gallo - Guacamole
- CHICKEN FAJITA: Marinated Chicken Breast - Sautéed Peppers & Onions - Sour Cream - Guacamole - Pico De Gallo - Shredded Lettuce - Shredded Cheese - Flour Tortilla - Soft & Hard Corn Taco Shells - House-Made Salad Bowls & Tostada Shells - Spanish Rice - Refried Beans

STARTERS & APPETIZERS

(Additional choices on our "Mini Butler Appetizer Menu")

- Mini Grouper Tacos
- Tostada with Black Bean Mango Salsa (Grouper, Camitas, Steak, or Shrimp)
- Southwest Quatro Display - House-made Jalapeno Chips and Salsa with Pico, Roasted Corn & Mango Black Bean Salsa, House-made Guacamole and Bacon Spinach Dip
- Tequila Lime Cilantro Shrimp Martinis
- Ceviche with Gazpacho Shooters or Martinis
- Shrimp Papaya Roasted Pepper Quesadilla - Southwest Salsa
- House-made Empanadas - Caliente Sauce
- Chicken Papaya Roasted Pepper Quesadilla - Southwest Salsa
- Chili Con Carne

SPICY ENTREES (Choose Sides)

- Beef Taco Meat Salad with all the fixings and house-made taco bowl
- Fajitas: Marinated Chicken Breast, Steak, Shrimp or Grouper with Sautéed Peppers, Caramelized Onions, Sour Cream, Pico De Gallo, Shredded Lettuce and Flour Tortilla
- Fire Grilled Shrimp Skewers: Seasoned with Cilantro Lime Salsa
- Grilled Shrimp, Scallops and Vegetables: Chili Seasoned with Cilantro Lime Salsa
- Blackened Grouper or Catch of Day: Guava BBQ Glaze with Roasted Corn Mango Black Bean Salsa
- Guava BBQ Glazed Grilled Chicken Quarters: Legs & Thighs
- Guava BBQ Glazed Chicken: Breasts and Quarters
- Mojo Grilled BBQ Glazed Chicken Breasts: with Roasted Corn Mango Black Bean Salsa

SALAD & HOUSE-MADE DRESSING

- Marinated Tomato Garden Bowl: Marinated Fire Roasted Tomatoes, Kalamata Olives, Onions, Peppers, and Roasted Garlic with herd served with Ranch and Mango Dressing
- Mixed Salad Greens, Diced Red Onions, Chopped Tomato Salad: served with two (2) dressings

HOUSE-MADE DRESSINGS

- Southwest Ranch
- Mango Chardonnay
- Poppy Seed
- Toasted Sesame Honey Key Lime
- Avocado-Citrus Yogurt
- Evo and Red Wine Vinaigrette
- Raspberry Vinaigrette
- Bacon and Onion

SIDES

- Street Corn on the Cob - Siracha & Roasted Garlic Aioli
- Spanish Rice
- Refried Beans
- Black Beans and Rice
- Roasted Corn, Mango & Black Bean Salsa
- Roasted Marinated Tomato, Peppers, Onions and Green Chilis

DESSERT

- Mexican Apple Tarts - Assorted Ice Creams
- Custom Made Celebratory Sheet and Tier Cakes

Served display style, buffet, plated or on-the-go

These items are merely recommendations for your event. Each menu is customizable to fit your specific needs and desires. It's our mission to meet and exceed your event expectations.

PERSONAL CHEF • CATERING • CORPORATE • WEDDINGS • CELEBRATIONS • OFFICE & FAMILY MEAL PLANS