

EVENT GUIDE

BHR
Bernie's Holiday Restaurant
EST 1963

BHR THE
CATERERS

Landing
AT MATAMORAS



WELCOME

For more than 20 years, We have been in the business of creating a day to remember with what we do best- great food.

Offering two beautiful event location, as well as a mobile catering operation, we help you create the perfect event anywhere you'd like.

From soup to tents and everything in between. We offer complete catering services including limitless options for rentals.

We love what we do; whether it's planning a Wedding, a Sweet 16, a Bar Mitzvah, an Anniversary Party, or a Corporate Event, we put our heart in it. You'll see.

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THE STANDARD WEDDING PACKAGE

50 person minimum

INCLUDES THE FOLLOWING:

Personal Assistance from our Maitre d'
Complimentary Menu Tasting for the Wedding Couple and Their Parents
Complimentary Suite for the Wedding Night (The Landing Only)
Discount Hotel Rooms for Wedding Guests (The Landing Only)

1 HOUR COCKTAIL PARTY WITH:

Open Bar for 5 Hours
Choice of 8 Hand Passed Hors d'Oeuvres

COLD APPETIZER TABLE WITH:

Domestic & Imported Cheese Display
Vegetable Crudités with Bleu Cheese
Fresh Fruit Display
Complimentary Champagne Toast

CHOICE OF DINNER STYLE

Traditional Sit Down
Buffet
Station Menu

DESSERT

Small Wedding Cake for Ceremony
Plated Dessert or Dessert Station
Coffee/ Tea Service

UPGRADE YOUR PARTY PACKAGE

Valet Parking
Coat Check
Bottled Sparkling Water
Intermezzo or Sorbet
Ceremony Musicians
Rehearsal Dinner
After Party
Sunday Farewell Brunch

**Additional charge for off premise events*

THE DELUXE WEDDING PACKAGE

50 person minimum

INCLUDES THE FOLLOWING:

Personal Assistance from our Maitre d'
Complimentary Menu Tasting for the Wedding Couple and Their Parents
Complimentary Suite for the Wedding Night (The Landing Only)
Discount Hotel Rooms for Wedding Guests (The Landing Only)
Upgraded Cocktail Party
Choice of Linen and Napkin Color Included

TOP SHELF OPEN BAR FOR 5 HOURS

Cocktail Party
Choice of 10 Hand Passed Hors d'Oeuvres
Domestic & Imported Cheese Display
Vegetable Crudités with Bleu Cheese
Fresh Fruit Display
Complimentary Champagne Toast
Wasabi Firecracker Fried Calamari Platter
Choice of Carving Station

CHOICE OF DINNER STYLE

Traditional Sit Down
Buffet
Station Menu

DESSERT

Small Wedding Cake for Ceremony
Plated Dessert or Dessert Station
Coffee/ Tea Service

UPGRADE YOUR PARTY PACKAGE

Valet Parking
Coat Check
Bottled Sparkling Water
Intermezzo or Sorbet
Ceremony Musicians
Rehearsal Dinner
After Party
Sunday Farewell Brunch

**Additional charge for off premise events*

HAND PASSED HORS D'OEUVRES

Sweet and Sour Meatballs
Asian Glazed Shrimp
Crispy Wonton, Cucumber Kimchi
White Mac and Cheese Cups
Cheese Focaccia
Shrimp Ceviche Shooter Chicken
Pineapple Skewer
Sweet and Sour Sauce
Pigs in a Blanket
Brie and Raspberry in Phyllo
Crab Rangoon
Sweet Chili Sauce
Shitake Leek Spring Roll
with Remoulade
Steak and Cheese Spring Roll
Buffalo Chicken Spring Roll
Gorgonzola Risotto Rolls
Asparagus Risotto Rolls
Fried Oysters
with Remoulade
Spanakopita
Vegetable Curry Samosa
Coconut Chicken Skewers
Blood Orange Dipping Sauce
Asian BBQ Chicken Skewers
Thai Chili Sauce
Chicken Satay
Peanut Drizzle
Tempura Shrimp
General Tso's Sauce
Dodge Inn Steak Tidbits
Grilled Flatbread, Sautéed Onions, Mozzarella Cheese
Prosciutto Wrapped Fresh Mozzarella
Loaded Potato Cakes
Cheddar Cheese, Bacon, Scallions, Sour Cream
Potato Latke
Apple Sauce, Sour Cream
Mini Cheese and Potato Perogies
Sour Cream

Spicy Tuna Sashimi
Wonton Chip
Shrimp Shumai Dumplings
New England Clam Chowder
Fried Mozzarella Triangles
Tomato Sauce
Wasabi Firecracker Fried Calamari
Buffalo Chicken Bites
Bleu Cheese Dip
Smoked Salmon Canape
Crème Fraîche
Asparagus and Asiago in Phyllo Dough
Sausage and Broccoli Rabe
Caponata Bruschetta
Wild Mushroom Bruschetta
Tomato Bruschetta
Veggie Stuffed Mushrooms
Sausage Stuffed Mushrooms

UPGRADES

Caviar
with Bellinis
Steak Tartare
Rustic Bread, Pickled Onion
Kobe Cheeseburger Sliders
Kobe Beef Hot Dogs
with Whole Grain Mustard
Shrimp Cocktail
Crab Cocktail
Romaine Hearts, Wasabi Cocktail Sauce
Bacon Wrapped Scallops
Citrus Aioli
Mini Crab Cakes
Caribbean Remoulade
Mini Beef Wellington
Seared Pork Belly Bites
Chicken Parmesan Bites
Spanish Beef Empanadas
Chorizo Empanadas

Chicken Quesadillas
Smoked Swiss Bacon Quiche
Mushroom Truffle Risotto
Black Olive and Cheese Straws
Roasted Garlic and Fennel Straws
Herb Cheese Straws
French Onion Soup Boule Vega
Black Bean Veggie Bites
Chili Vegetable Empanadas
Brie and Raspberry Straws
Fig and Goat Cheese in Phyllo Dough
Wild Mushroom Phyllo Triangles
White Truffle Potato Croquettes
Rice Balls
Glazed Pork Belly Bites
Coconut Shrimp
Mango Dipping Sauce
Burger Sliders
Frizzled Onion, Ketchup, Pickle
Fried Chicken Sliders
Bacon, Lettuce, Tomato, Mayo
Baby Lamb Chops
Mint Jelly
Lobster Salsa
Corn Tortilla Chips, Mango
Fish and Chips
Seared Scallops
Micro Filet Mushroom Caps

ADDITIONAL COCKTAIL PARTY UPGRADES

Vegetable Crudites Display
Served with Bleu Cheese Dipping Sauce

Assorted Cheese Display
with Flat Breads

Fresh Fruit Platter

UPGRADES

Hummus with Pita

Sushi and Sashimi

Charcuterie
Firecracker Fried Calamari
Platter

Mini Meatballs Marinara,
Swedish, BBQ

Parmesan Chicken
Skewers *with Marinara*

Dodge Inn Steak Tidbits
with Garlic Bread Points

Petite Eggrolls
with Sweet and Sour Sauce

TABLESIDE WINE SERVICE



Please ask if you don't see what you want. We can make it for you.

BREAKFAST MENU

50 person minimum

BREAKFAST INCLUDES

Orange and Cranberry Juices
Freshly Baked Bagel Basket
Cream Cheese and Butter Platter
Fresh Fruit Platter
Assorted Yogurts, Cereals and Milk
Scrambled Eggs
Bacon
Sausage
Home Fry Potatoes

ADDITIONAL OPTIONS

Pancakes
French Toast
Cheese Blintzes
Muffins and Assorted Danish
Croissants
Mimosa Bar
Bloody Mary Bar

SUNDAY BRUNCH MENU

50 person minimum

OMELET STATION

Eggs, Egg Whites, Crispy Bacon,
Sausage, Mozzarella Cheese,
Cheddar Cheese, Onions, Peppers,
Mushrooms, Tomatoes, Broccoli

WAFFLE STATION

Strawberries, Bananas, Local Maple Syrup,
Whipped Cream, Chocolate Chips, Walnuts

HOT STATION

Scrambles Eggs, Bacon, Sausage,
Home Fries, Cheese Blintzes

COLD STATION

Bagels with Cream Cheese and Butter,
Assorted Danish, Smoked Salmon
Platter, Fresh Fruit, Assorted Cereals

BEVERAGE STATION

Orange Juice, Cranberry Juice, Milk,
Coffee, Herbal Tea

FOOD STATIONS

This selection of Action Stations can be used to create an amazing Station Dinner Menu or to upgrade your event. Choose four Stations for over 100 guests.

PASTA STATION

Includes Fresh Garlic Bread Basket and Grated Cheese

Choose Two:

Primavera
Garden Vegetables
Caprese Fresh
Chopped Roma Tomatoes, Fresh Mozzarella, Garlic and Oil
Ala Nostra
Sun-Dried Tomatoes, Artichoke Hearts, Basil Cream
Ala Vodka
Sun-Dried Tomatoes, Mushrooms, Vodka Sauce

Bolognese
Meat Sauce with Cream

Alfredo
White Cheese Sauce

Or choose pastas from our buffet menu

MEDITERRANEAN CARVING STATION

Bread Basket
Greek Salad
Herb Stuffed Leg of Lamb
Grilled Vegetables
Saffron Rice or Greek Potatoes
with Garlic, Lemon and Oregano

CUBAN RICE AND BEAN BAR

Attendant served.
Cuban Rice and Beans
Served in a Martini Glass
Chopped Mojo Chicken
Cuban Roast Pencil of Pork

Toppings:

Balsamic Caramelized Onions,
Scallions, Tostones

SOUTH BEACH STEAKHOUSE

CARVING STATION

Garlic Breadsticks
Romaine Salad
Mojo Marinated Grilled Bistro Steak
Cuban Rice and Beans
with Sofrito
Tostones
with Garlic Sauce
Grilled Veggie Rollups

CARVING STATIONS

Includes Bread Basket & Sauce Accompaniments

Choose from our Delicious Selection:

Roast Beef
Prime Rib
Filet Mignon
Bistro Steak
with Au Poivre Sauce
Marinated Flank Steak
Roast Leg of Lamb
Pork Loin
with Warm Cherry Glaze
Pastrami or Corned Beef

RAW BAR STATION

Served with Cocktail Sauce, Mignonette Sauce and Lemon Wedges

Littleneck Clams
Oysters
Shrimp Cocktail
Crab Claws
Lobster Claws

OYSTER BAR

Chef Attended.
Three Varieties of Craft Oysters
Served with Cocktail Sauce, Mignonette Sauce and Lemon Wedges

MAC & CHEESE STATION

Choose Three:
American Mac & Cheese
Tri-Colored Fuscilli, Onion, Gouda Cracked Pepper, Mushroom, Parmesan Bacon,
Chopped Tomato, White Cheddar Buffalo Chicken, Blue Cheese Gorgonzola White Truffle, Wild Mushroom

AMERICAN STEAKHOUSE STATION

Bread Basket
Mixed Green Salad
Prime Rib
Horseradish Sauce and Au Jus
Garlic Mashed Potatoes
Green Beans Almondine

ARGENTINEAN STEAKHOUSE STATION

Bread Basket
Mixed Green Salad
Bistro Steak with Chimichurri
Hot and Sweet Sausage
Yellow Rice
Sweet Plantains

VEGAN STATION

Artisan Breadbasket
Shaved Asparagus Mâche Salad
Champagne Vinaigrette
Stuffed Acorn Squash
with Kale, Wonder Grain and Peppers

SLIDER STATION

All Served on Buttered Brioche Buns with Waffle Fries and Onion Rings Accompaniment Platter.

Choose Three:

Hamburgers and Cheeseburgers
Southern Fried Chicken
with Blue Cheese

RISOTTO STATION

Attendant served.

Choose Two:

Wild Mushroom and Truffle Risotto
Cajun Shrimp and Andouille Risotto
Bacon and Broccoli Rabe Risotto
Lobster Risotto +\$

Toppings:

Cheese, French Fried Onions, Bacon, Scallions, Caramelized Onions

SOUTHERN STYLE GRITS STATION

Attendant served.

Southern Style White Cheesy Grits
Served in a Margarita Glass

Charleston Shrimp and Sausage
with Onions, Peppers and White Wine Cream Sauce

Smoked BBQ Pulled Pork
with a Sweet and Tangy BBQ Sauce

Toppings:

Crumbled Bacon, Gravy, Cheddar, Balsamic Caramelized Onions, Scallions, Tostones

MEXICALI FAJITA STATION

House Fried Tortilla Chips and Salsa

Steak, Chicken and Veggie Fajitas
with Flour Tortillas, Shredded Cheddar, Sour Cream, Guacamole, Pico de Gallo, Yellow Rice & Black Beans

ASIAN STATION

Soba Noodle Salad
House Special Wok Fried Rice
Vegetable Lo-Mein
Chinese Spare Riblets
Shrimp Tempura
Subgum Fried Wontons +\$

SOUL FOOD STATION

Fried Green Tomatoes
Cornbread Salad

Buttermilk Biscuits
with Honey Butter

Southern Fried Chicken
Fish Fry
Collard Greens
Mac and Cheese or Cheesy Grits
Oxtail +\$

LITTLE ITALY STATION

Caesar Salad
Mini Sausage and Peppers Sandwich
Penne Alla Vodka

Assorted Focaccia Bread
Margherita, Cheese, Pesto, or Pepperoni

MEDITERRANEAN STATION

Assorted Breads, Prosciutto, Caesar Salad
Imported Cured Meats, Provolone Cheese,
Parmigiano Reggiano, Fresh Mozzarella,
Roasted Red Peppers, Marinated Olives,
Artichoke Hearts, Marinated Mushrooms,
Hummus with Pita, Eggplant Caponata,
Grilled Mediterranean Vegetables,
Greek Salad, Stuffed Hot Peppers.

Choice of Two Entrees from Buffet Menu

BURRITO BOWL STATION

Korean Bulgogi
Chili Rubbed Pencil Pork
Thai Spiced Chicken

Cilantro Infused Rice

Soft Tortillas

Toppings:

Guacamole, Black Bean and Corn Salsa,
Kimchi, Asian Slaw, Cheddar Cheese, Salsa
Fresca, Sour Cream, Lime Wedges

KOSHER STYLE STATION

New York Salted Pretzels

Mini Reubens on the Grill

Potato Knishes

Hot Dogs

Mustard, Ketchup, Sauerbrout, Pickles, Relish & Thousand Island

DINER STATION

Assorted Grilled Cheese

Mini Hot Dogs

French Fries and Crispy Onion Rings Mini

Milkshakes

HAWAIIAN TACO STATION

Served with corn tortillas and flour tortillas

Includes:

Smoked Kahlua Pork
Peruvian Braised Chicken
Togarashi Dusted Vegetables

Toppings:

Salsa Fresca, Thai Basil Guacamole, Corn
and Black Bean Salsa, Sriracha Aioli, Sour
Cream, Fresh Lime Wedges

NEW ENGLAND STATION

Boston Bibb Salad

Buttermilk Biscuits

Mini Clam Chowder

Fish Fry

with Chips

Fried Clams Clams

Casino Clam Cakes

Crab Cakes Lobster

Rolls +\$

ASIAN ZEN STATION

Sesame Noodle Salad

Asian Slaw

Skewers:

Chicken Satay, Nori Tuna,
Korean BBQ Flank Steak,
Baby Eggplant and Mushroom,
Pork and Pineapple

Sauces:

Peanut, Lime Ginger, Ponzu, Thai
Chili

Sides:

Crispy Noodles, Spicy Mayo

GERMAN STATION

Bo:Boston Bibb Salad

with White Vinaigrette

Spätzle

with Onions

Potato Croquettes

Braised Red Cabbage

Pork Schnitzel

ALL AMERICAN STATION

Cornbread Salad

BBQ Pulled Pork Sliders

Mini Killer Meatloafs

with Demi Gravy

Mac and Cheese

Homemade Cole Slaw

Red Potato Salad

Corn Muffins

QUESADILLA STATION

Chef Service with Flat Top Griddle

Choose Three:

Shrimp with Onions and Peppers
Cheddar Cheese, Cilantro Lime Sour Cream
BBQ Pulled Pork
Cheddar and Jack Cheese, BBQ Dipping Sauce
Cajun Chicken

Jack Cheese and Ranch Dressing

Pulled Duck

Hoisin Mayo

Spinach and Portobello Fontina *Chipotle*

BBQ Sauce

Dodge Inn Steak +\$

Filet Mignon, Stewed Onions,

Mozzarella Cheese

CEVICHE STATION

Crostini and Plantain Chips

Choose Three:

Shrimp Ceviche
Shrimp and Mango Ceviche
Mixed Seafood Ceviche
Peruvian Sea Bass Ceviche Calamari
Ceviche
Shrimp and Pineapple
Scallop Ceviche

KOSHER DELI

Mini Reubens

Mini Pastrami Sandwich

Knishes

Toppings:

Pickles, Mustard, Coleslaw

DESSERT STATIONS

MINI VIENESE TABLE

Small Portions

Strawberry Shortcake
Tiramisu
Chocolate Mousse
Blueberry Pie
Apple Pie
Tres Leche Cake
Cannoli
Chocolate Dipped Strawberries
Chocolate Truffles
Cookies
Chocolate Tuxedo Cake
Fresh Fruit
Pineapple Upside Down Cake

CREPE STATION

Attendant Served

Nutella, Strawberries, Chocolate Chips,
Bananas, Chocolate Sauce, Caramel Sauce,
Raspberry Sauce, Whipped Cream, Toasted
Nuts

THE CHOCOLATE EXPERIENCE

Chocolate Fountain
Belgian Dark, Milk or White Chocolate
Strawberries, Bananas, Marshmallows,
Pretzel Sticks, Graham Crackers,
Rice Krispy Treats
Chocolate Gyro Machine
Mini Donut Maker

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream Wa
le
Bowls

Toppings:

Peanuts, Sprinkles, M&Ms,
Chopped Oreos, Maraschino Cherries, Mini
Marshmallows, Caramel Sauce, Chocolate
Sauce, Whipped Cream

ESPRESSO/COFFEE BAR

Freshly Brewed Espresso
*Sambuca, Amaretto, Gran Marnier, Frangelico,
Baileys, Kahlua*
Fresh Roasted Coffee
*Flavored Syrups, Cream, Light Cream, Whipped
Cream*

PROFITEROLE STATION

Attendant Made Pastries

Vanilla Ice Cream, Hot Fudge, Caramel Sauce,
Strawberry Sauce, Whip Cream, Chocolate Shavings,
Sprinkles

ADULT MILKSHAKE STATION

Can Be Hand Passed

Vanilla and Chocolate Shakes, Baileys, Kahlua

ICE CREAM SODA STATION

Can Be Hand Passed

Made with the choice of:

Root Beer, Orange, Cola

INDOOR SMORES STATION

Graham Crackers, Chocolate Chip Cookies, Nilla
Wafers, Marshmallows, Milk or Dark Chocolate Squares

FLAMBÉ BANANA STATION

Sliced Bananas Flambéed in Spiced Rum
and Banana Liqueur

Served with Ice Cream in a Waffle Bowl

ALA MODE STATION

Warm Triple Chunk Brownie, Apple Pie, Strawberry
Rhubarb Pie
Vanilla and Chocolate Ice Cream
Caramel, Whip Cream

MINI ZEPPOLIS

Caramel Sauce, Chocolate Sauce, Powdered Sugar

CAKE STATION

Small Portions

Strawberry Shortcake
Lemon Zest Cake
Chocolate Tuxedo Cake

DONUT STATION

Attendant Made

Mini Donuts, Cinnamon Sugar for Dusting
Chocolate Sauce, Caramel Sauce, Sprinkles

FUNNEL CAKE STATION

Ice Cream
Whipped Cream, Chocolate Sauce, Caramel Sauce

ICE CREAM SANDWICH STATION

Warm Brioche, Chocolate Chip Cookies, Ice Cream
Chocolate Sauce, Caramel Sauce, Coconut, Mini
Marshmallows, Chopped Pecans

SIT DOWN OR BUFFET DINNER

50 person minimum

CHOOSE ONE SALAD

TRADITIONAL CAESAR SALAD

Romaine Lettuce tossed in our
House Made Caesar Dressing with
Parmesan Cheese and Garlic Croutons

MIXED GREENS

Baby Mixed Greens & Romaine Lettuce
tossed with Grape Tomatoes, Red Onion,
Julienned Carrots in a Balsamic Vinaigrette

MEDITERRANEAN

Romaine Lettuce, Feta Cheese,
Roasted Red Peppers, Kalamata Olives,
Artichoke Hearts in a White
Balsamic Vinaigrette

CHOP CHOP

Mixture of Romaine & Ice Berg Lettuces
tossed with Pears, Pecans and
Gorgonzola Cheese in a
Champagne Vinaigrette

ROASTED BEET AND GOAT

CHEESE

Baby Mixed Greens, Roasted Beets, and
Candied Walnuts, Aged Balsamic Drizzle

CRUNCHY ASIAN SALAD

Romaine and Iceberg with Almonds,
Mandarin Oranges, Sweet Soy Dressing and
Wonton Crisps

TOMATO AND FRESH MOZZARELLA SALAD

Balsamic Glaze

ORGANIC MESCLUN SALAD

BIBB SALAD

Fiji Apples, Pecans

CHOPPED WEDGE

Iceberg Lettuce, Bleu Cheese,
Tomatoes, Bacon, Frizzled Onions

CHOOSE THREE ENTREES

From the following categories:

PASTA

CHICKEN MARA

Seared Chicken, Broccoli, and
Sun-Dried Tomatoes with
Garlic & Oil over Penne Pasta

ALA VODKA

Sautéed Button Mushrooms and Sun-
Dried Tomatoes tossed with Pasta in a
Vodka Tomato Cream Sauce

PASTA PRIMAVERA

Fresh Garden Vegetables tossed with
Penne Pasta in your choice of Sauce

CAMPANELLE BOLOGNESE

Ground Beef with a Light
Tomato Cream Sauce

LASAGNA ROLLUPS

Stuffed Lasagna Sheets with Ground Bee,
Spinach and Cheese with a Fresh
Plum Tomato Sauce

TUSCAN BOWTIE

Grilled Chicken, Spinach, Cherry Tomatoes,
White Wine Sauce, Parmesan Cheese

CHICKEN PAVAROTTI

Chicken, Zucchini, Mushrooms, Prosciutto,
Sun-Dried Tomatoes, Garlic Cream

JAMBALAYA PASTA

Chicken, Sausage, Shrimp, Red and Green
Peppers, Onions, Light Cream Sauce

LOBSTER RAVIOLI +\$

Served in a Béchamel Cream Sauce

SEAFOOD FRA DIAVOLO +\$

Shrimp, Scallops & Calamari tossed in a
Spicy Plum Tomato Sauce with Fresh Basil

SHRIMP SCAMPI +\$

CHOOSE THREE ENTRÉES CONTINUED

MEATS

SLICED BISTRO STEAK AU POIVRE

SLICED FLANK STEAK

ROASTED SIRLOIN

ROASTED PORK LOIN

with Pineapple Salsa

FILET MIGNON +\$

DODGE INN STEAK +\$

SKIRT STEAK +\$

CHICKEN

CHICKEN FRANCAISE

Egg-Battered and Pan-Fried Chicken, Lemon Butter Sauce

CHICKEN ROCCO

Spinach, Roasted Peppers, Mozzarella Cheese, Marsala Sauce

CHICKEN MARSALA

Pan Seared, Marsala Sauce

CHICKEN PARMESAN

Breaded and Pan-Fried Chicken, Marinara Sauce, Mozzarella Cheese

CHICKEN ROULADE

Stuffed with Baby Spinach, Fontina Cheese, Prosciutto and Roasted Red Peppers. Finished with a Marsala Wine Reduction

CHICKEN OSCAR

With Asparagus topped with Crabmeat, Finished with Hollandaise Sauce

CHICKEN SALTIMBOCCA

Pan-Sautéed Chicken, Prosciutto, Fresh Mozzarella, Sage Demi

BRUSCHETTA CHICKEN

Pan-Sautéed Chicken, Bruschetta Topping, Parmesan Cheese, White Wine Sauce

CHICKEN FLORENTINE

Sauteed Spinach, Mozzarella, Lemon Butter Sauce

DUCK LEG CONFIT

with Raspberry Sauce

FISH

BEER BATTERED FRIED COD

COD OREGANATA

Oregano Scented Bread Crumbs, White Wine Sauce

SOLE FRANCAISE

Egg Battered, White Wine Lemon Sauce

MUSTARD CRUSTED SALMON

Dijon Mustard Crust, Dill Buerre Blanc

CRAB MEAT STUFFED SOLE

Lump Crab Meat Stuffing, Scampi Sauce

MISO-GLAZED SALMON

Over Asian Veggies

CORNBREAD CRUSTED HADDOCK

Lemon Butter Sauce

RED SNAPPER

SPICE-RUBBED SWORDFISH +\$

Citrus Basil Butter

JUMBO SHRIMP SCAMPI +\$

Lemon Compound Butter

CRAB STUFFED SHRIMP +\$

SHRIMP & SCALLOPS ALAMBRE +\$

Jumbo Shrimp and Scallops with Grape Tomatoes, Onions and Peppers topped with a Roasted Pepper Pesto

SESAME CRUSTED TUNA +\$

Asian Slaw, Wasabi Aioli

MISO-GLAZED SEA BASS +\$

with Baby Bok Choy

VEGETARIAN

VEGAN RAVIOLI

with Fresh Herb, Garlic and Oil

GRILLED VEGETABLE ROLLUP

Eggplant, Zucchini, Squash, Layered with Herbed Ricotta Cheese and Fresh Mozzarella. Finished with a Rustic Tomato Sauce

EGGPLANT ROLLATINI

with Spinach and Herbed Ricotta Cheese, Plum Tomato Sauce, and Mozzarella

PASTA PRIMAVERA

Baby Spinach, Bell Peppers, Broccoli, and Vine Ripened Tomatoes, tossed with Penne Pasta in Garlic & Oil. Finished with Parmesan Cheese

SIDE DISHES

Pick one from each category:

STARCH

Jasmine Rice Cake, Garlic Smashed,

Twice Baked Potato, Baked Potato,

Rice Pilaf, Herb Roasted Potato,

Potato Medley, Fingerling Potatoes,

Wild Rice Pilaf, Steak Fries, Yuka Fries,

Scalloped Potatoes, Loaded Potato Skins,

Wild Mushroom Risotto, Asparagus Spears,

Asiago Thyme Roasted Potatoes, Cheesy

Risotto Polenta Squares, Potatoes Au Gratin,

Mashed Sweet Potatoes

VEGETABLES

Seasonal Vegetable Sauté, Green Beans

Almondine, Broccoli and Cauliflower

Sauté, Glazed Baby Carrots, Broccoli Rabe,

Roasted Cauliflower and Roasted Brussel

Sprouts with Pancetta, Asian Vegetables,

Roasted Vegetable Medley,

Grilled Bok Choy and Carrots

DUETS

These combinations are the hottest things for plated dinners. Instead of having to ask your guests to choose their entrée when they RSVP, you get to choose 2 delicious entrees for each plate. You also get a choice of vegetable and starch.

MUSTARD CRUSTED SALMON

SALMON OSCAR

with Asparagus, Crabmeat, Hollandaise

LEMON SOLE FRANCAISE

LEMON SOLE FLORENTINE CRAB

STUFFED SOLE

with Lemon Beurre Blanc

BISTRO STEAK AU POIVRE

SHRIMP SCAMPI

GRILLED SHRIMP KABOB

CHICKEN FRANCAISE

CHIKEN FLORENTINE

EGGPLANT ROLLATINI

SEAFOOD LASAGNA ROLLUP

LOBSTER RAVIOLI

PETITE FILET MIGNON +\$ CRAB

STUFFED SHRIMP +\$ MISO-

GLAZED SALMON +\$ STUFFED

PORK LOIN +\$ GRILLED PORK

LOIN

with Pineapple Salsa

DODGE INN STEAK +\$

COLD WATER LOBSTER TAIL +\$

RACK OF LAMB +\$

with Mint Demi

DESSERTS

WARM APPLE CRISP

with Whipped Cream and Caramel Sauce

NY CHEESE CAKE

with Fresh Strawberries and Raspberry Sauce

STRAWBERRY SHORTCAKE

ZESTY LEMON CAKE

CHOCOLATE TUXEDO CAKE

VISIT THE MEDITERRANEAN

Bread Basket
 Greek Salad
 Hummus with Pita
 Roasted Vegetable and Quinoa
 Salad Grilled Lemon Herb Chicken
 Buerre Blanc Baked Sole
with Onions, Tomatoes, Capers, Olives

Carving Station

Sliced Marinated Pork Loin
with Onions and Peppers

or

Herb Stuffed Leg of Lamb
 Orzo
 Roasted Vegetable Medley

Dessert

Rice Pudding Cups
 Cheesecake
with Honey
 Baklava
 Coffee / Tea Service

IN SPANISH STYLE

Bread Basket
 Cabbage Salad
with White Wine Vinaigrette
 Steamed Clams
with Salsa Verde and White Wine

Shredded Chicken Mojo
with Charred Corn Salsa

Carving Station

Pernil
 Yellow Rice and Beans
 Sweet Plantains
 Tortillas
 Salsa Fresca

Dessert

Tres Leches Cake
 Churros

MOUTH OF THE SOUTH

Cornbread Muffins
 Tossed Salad
 Fried Chicken
 Fried Catfish

Carving Station

Pork Loin
with Smothered Onions and Peppers
 Collard Greens
 Black Eyed Peas
 Candied Yams
 Mac and Cheese

Dessert

Apple Cobbler
with Ice Cream

TASTE THE CARIBBEAN

Bread Basket
with Honey Butter
 Baby Greens Salad
with Honey Lime Vinaigrette
 Grilled Pineapple Skewers *with*
Yogurt Sauce
 Coconut Crusted Salmon
with Pineapple Glaze
 Pineapple Glazed Jerk Chicken
with Citrus Mango Sauce

Carving Station

Cumin Rubbed Prime Rib
 Yellow Rice and Black Beans
 Curry Island Vegetable

Dessert

Key Lime Pie
 Banana Cream Pie

HAND PASSED APPETIZERS

Beaverkill Smoked Trout
with Fresh Horseradish Sauce on Crostini

Murray's Coconut Chicken Skewers
with Granny Apple Dipping Sauce
 Majestic Farm Sausage Stuffed Mushroom
 Butternut Squash Soup
 Dodge Inn Steak Tidbits
 Lowland Farms Pork Belly Skewers

FRUIT, CHEESE AND CRUDITÉ TABLE

LOCAL PRIME RIB CARVING STATION

Hudson Valley Grass Fed Prime Rib Bread Basket

Organic Greens Salad
with Glen Wild Maple Syrup Vinaigrette
 Pine Island Mashed Potatoes
 Roasted Carrots, Cauliflower, and Carrots

SEAFOOD STATION

Kale Caesar Salad
 PEI Mussels
with Pine Island Garlic Butter, NY Riesling, and Fresh Herbs

Faroe Island Salmon over Fall Succotash
with Grapeseed Oil

PASTA STATION

Garlic Bread
 Mixed Organic Green Salad
with Balsamic Vinaigrette
 La Bella Fresh Penne Ala Vodka
with Majestic Farm Sausage, Murray's Chicken, Potatoes, Broccoli Rabe

Northern Farmhouse
 Butternut Squash Ravioli
with Almonds and Sage Browned Butter

Sylvia's Potato Perogies
with Caramelized Onions and Sour Cream

DESSERT STATION

Berry Cobbler
 Fresh Baked Apple Pie
 Ice Cream

This local menu is just a sample of what we can custom create for your event. Let us help you plan your next event.

LATE NIGHT SNACKS & TREATS

PIZZA BAR

A Variety of your Favorite Artisan Pizzas

TACO BAR

Cheese, Chicken, and Veggie Quesadillas

Chips and Salsa

Churros

S'MORES STATION

Graham Crackers

Chocolate Chip Cookies

Nilla Wafers

Marshmallows

Milk or Dark Chocolate Squares

FRIED FOOD STATION

Mozzarella Sticks

Wings

Jalapeno Poppers

French Fries

YANKEE STADIUM

Hot Dogs

Hot Pretzels

Popcorn

LATE NIGHT MUNCHIES

Fresh Baked

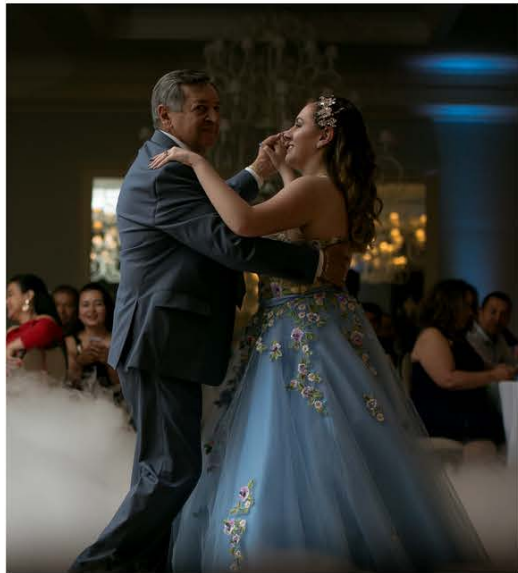
Hot Chocolate Chip Cookies

Raisin Cookies

Cold Milk



MAKING DREAMS COME TRUE



UNFORGETTABLE MEMORIES

From intimate gatherings to extravagant affairs, our on-site venues are the perfect place to stage your special event. Our venues and grounds can be adapted to suit your needs, and our event staff, catering services, and elegant atmosphere will ensure your next event is as stress free as it is unforgettable.

SPECIALIZING IN

- Weddings
- Reunions & Retreats
- Bar and Bat Mitzvahs
- Quinceaneras/Sweet 16s
- Bridal/Baby Showers
- Proms/School Formals
- Anniversary Parties
- Meetings, Conferences, Expos, & Other Special Events





MEETINGS & CONVENTIONS

FLEXIBLE SPACES:

We offer flexible spaces as a platform for creative and engaging conferences, retreats, expos, or whatever else you might meet for. We tailor your event to meet the needs of your guests, no matter how big or small your list might be.

WE OFFER:

- Over 200 well-appointed Hotel Rooms
- Meeting space available for over 450 guests with table seating or 800 guests auditorium style seated.
- American Meal Plans available, featuring breakfast, lunch, and dinner. Discounts for multi-day stays.
- Breakout rooms (available upon request)
- PA & AV needs (available upon request)

QUINCEAÑERA

BAR & BAT MITZVAHS & SWEET 16's

Daytime Events are 4 Hours
Nighttime Events are 5 Hours (\$)

HAND PASSED APPETIZERS

Beef Empanadas
with Guacamole

Nachos
with Cheese

Chicken Quesadilla
Cheese Quesadilla
Mini Beef Tacos
Chips with Salsa
Tostones
Shrimp Ceviche

STATION DINING

Pernil
Chuletas
Pan Fried Pork Chops
Mojo Chicken
Fajitas
Argentinian Steakhouse
Cuban Rice and Beans

SIDES

Maduros
Tostones
Mofongo
Fresh Veggie
Rice and Beans

DESSERTS

Tres Leches Cake
Flan
Ice Cream Sundae Bar

Daytime Events are 4 Hours
Nighttime Events are 5 Hours (\$)

FOR THE ADULTS

UPON ARRIVAL

OPEN BAR

Choice of 8 Hand Passed Hors d'Oeuvres
Carving Station of Corned Beef &
Pastrami *with Pickles, Mustard, Rye Breads &
Swiss Cheese*
Domestic & Imported Cheese Display
Vegetable Crudités
with Bleu Cheese

Fresh Fruit Platter

DINNER

Three Food Stations of:

ASIAN STATION

House Special Fried Rice
Vegetable Lo Mein
Asian Noodles

in a To-Go Box

Mini Spare Ribs

Shrimp Shumai Dumplings

CARVING STATION

Prime Rib
Green Beans Almondine
Mixed Green Salad
Roasted Potato Medley

MEDITERRANEAN STATION

Assorted Breads, Prosciutto,
Imported Cured Meats, Provolone Cheese,
Parmigiano Reggiano, Roasted Red
Peppers, House Made Fresh Mozzarella,
Greek Salad, Marinated Olives, Artichoke
Hearts, Hummus with Pita, Grilled
Mediterranean Vegetables, Stuffed Hot
Peppers,
Caesar Salad,

Choice of Two Hot Entrees from Buffet Menu

FOR THE YOUNG ADULTS

UPON ARRIVAL

MOCKTAIL BAR

Strawberry Daiquiris
Piña Coladas
Shirley Temples

HAND PASSED HORS D'OEUVRES

Cheesy Potato Cakes
Mozzarella Sticks
Fried Chicken Bites
Pigs in a Blanket
Mini Egg Rolls
Pizza Squares

DINNER

Slider Bar
*Mini Fried Chicken Sliders
Hamburger Sliders*
French Fries
Chicken Fingers
Mac & Cheese

FOR EVERYONE

DESSERT

MINI VIENNESE TABLE

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream

Whipped Cream

Toppings:

Nuts, Sprinkles, Reese's Pieces, M&M's,
Chocolate-Caramel-Raspberry Sauces

BRIDAL & BABY SHOWERS

BUFFET SERVICES

Bread Basket

CHOICE OF SALAD

Mixed Green Salad
Caesar Salad
Beet and Goat Cheese Salad
Pear and Gorgonzola Salad
Tomato and Mozzarella Salad

CHOICE OF TWO ENTRÉES

Chicken Francaise

Chicken Florentine

*Chicken, Spinach, Mozzarella Cheese, Lemon Butter
Sauce*

Tuscan Bowtie

*Grilled Chicken, Spinach, Cherry Tomatoes, White Wine
Sauce, Parmesan Cheese*

Eggplant Rollatini

Pasta Primavera

Mustard Crusted Salmon

with Dill Cream Sauce

CHOICE OF VEGGIE AND STARCH

Pick Two:

Garlic Smashed, Twice Baked Potato,
Baked Potato, Herb Roasted Red Potato,
Roasted Five Potato Medley, Green Beans,
Wild Rice Pilaf, Steak Fries,
Scalloped Potatoes, Baby Spinach,
Wild Mushroom Risotto,
Asiago Thyme Roasted Potatoes, Seasonal
Vegetable, Broccoli Rabe, Broccoli and
Cauli lower Sauté,
Glazed Baby Carrots, Roasted Cauli lower,
Roasted Brussels Sprouts with Pancetta

DESSERTS

Assorted Cookies
Homemade Cannoli Platter
Coffee / Tea Service

ADD-ONS

Mimosa Station +\$
Cake +\$

ON-SITE VENUES



We have two of our very own, on-site venues for all of your event needs.

Bernie's Holiday Restaurant

277 Rock Hill Drive

Rock Hill, NY 12775

- Intimate venue accommodating up to 180 guests
- Beautiful connected outdoor space for ceremonies and cocktail hour

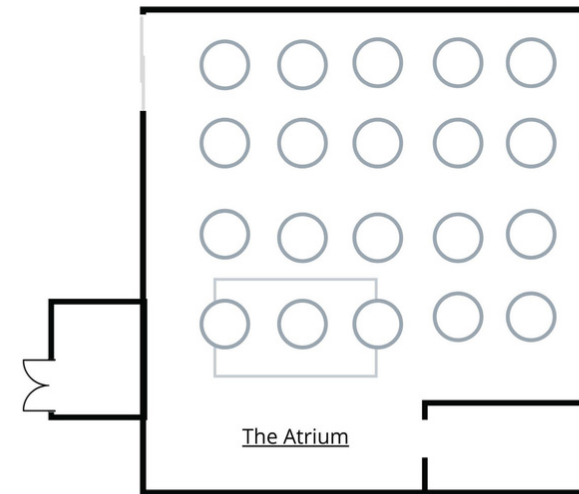
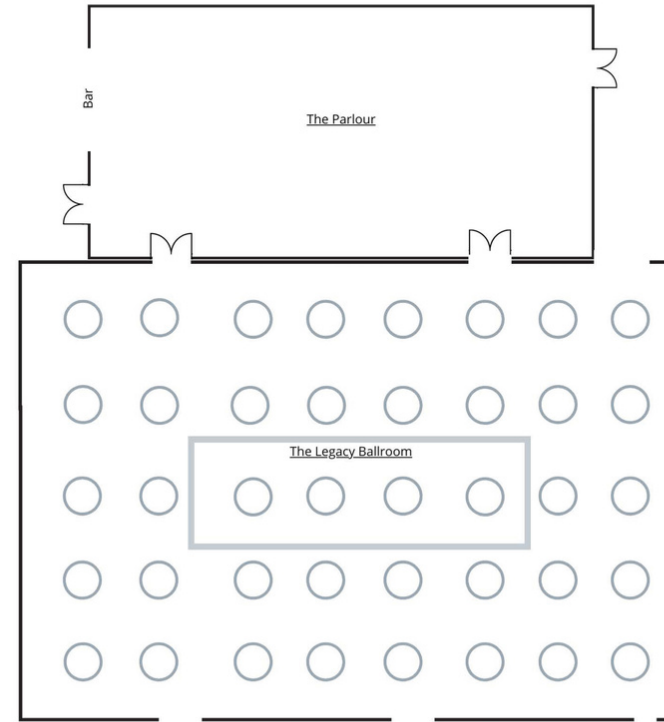
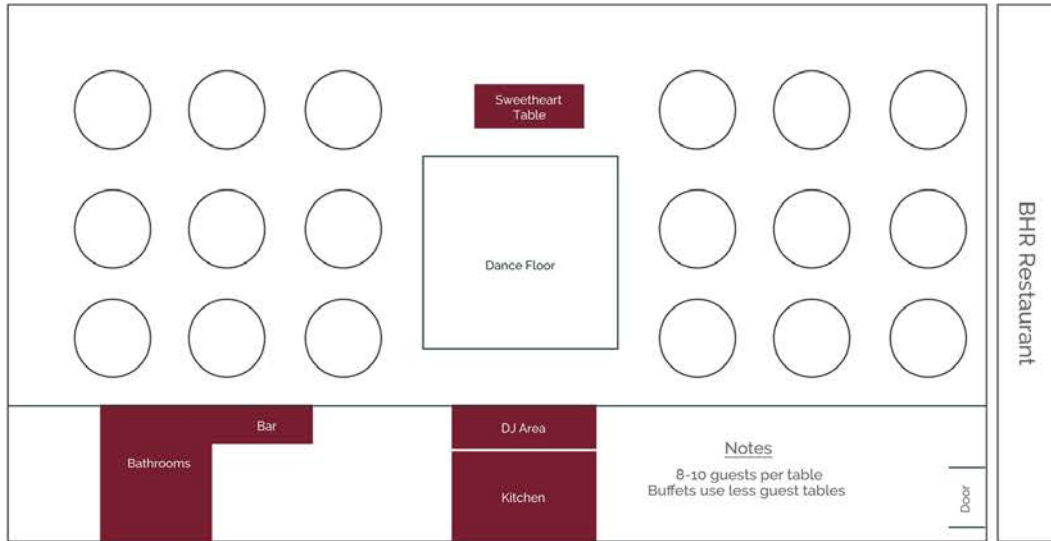
The Landing at Matamoras

120 US-6

Matamoras, PA 18336

- BHR Caterers is the exclusive caterer
- Formal venue accommodating over to 450 guests
- 3 beautiful event rooms: *The Atrium, The Parlour, & Legacy Ballroom*
- 200 well-appointed rooms

VENUE SEATING CHARTS



MOBILE CATERING & KITCHEN



A MOBILE DINING EXPERIENCE

Enjoy fresh, locally sourced foods created by our full-service catering complete with a mobile kitchen where meals are prepared at your event. We also offer inclusive packages with transportation and rental services.

OUR MOBILE CAPABILITIES

- Complete Mobile Kitchen
- Full Mobile Bar Service (with State Permits)
- Wood Fired Pizza Oven
- Wood Fired Smoker
- Pig Roasts
- BBQ
- Full Party Rental Service



WOOD FIRED PIZZA KITCHEN

50 person minimum

Great for Kids Parties, Family Reunions, BBQs, Graduation Parties, Rehearsal Dinners, or any other event!

WOOD FIRED MENU

Pizzas
Calzones
Focaccia
Brick Oven Chicken
Chicken Wings
Potato Wedges
Mac & Cheese
Pasta Al Forno
Roasted Veggies
Toasted Spinach Dip
Cauliflower Au Gratin
Roasted Brussel Sprouts,
Cherry Tomatoes, Goat Cheese,
Balsamic

SALADS

Caesar Salad
Beet and Goat Cheese
Caprese
Mixed Greens
Hummus
Baba Ganoush

PIZZA

Plain
Pepperoni
3 Meat
Margherita
Veggies
Aubergine
Beet & Goat Cheese
Hawaiian
Bacon, Brie, & Spinach

DESSERTS

Dessert Pizzas
Zeppolis
Nutella
Pinwheels
S'Mores
Berry Crisp



ADDITIONAL SERVICES



TRANSPORTATION:

Buses, limos, and horse & carriage

FULL EVENT SERVICES AVAILABLE:

Tables, tents, chairs, linens, lighting, dance floors, bathrooms, dishware, silverware, glassware, floral, hair and makeup, mobile spray tanning, officiants, photography, videography, fire pits, and MORE!



ENTERTAINMENT:

DJ, sound systems, bands, orchestras, lighting, bounce houses, photo booth, performers, decorations, cigar rolling, circus acts, and MORE!



FISH HOUSE & STEAKHOUSE

Local Foods
Weekly Specials
Heated Outdoor Dining
Full Service Catering

845.796.3333

277 ROCK HILL DRIVE, ROCK HILL, NY 12775
BERNIESHOLIDAYRESTAURANT.COM



BHR
Bernie's Holiday Restaurant
— EST 1963 —

BHR
CATERERS

283 ROCK HILL DRIVE
ROCK HILL, NY 12775
(845) 796-3333

THE
Landing
AT MATAMORAS