

WEDDING, BANQUETS & RECEPTIONS

CLASSIC BUFFET

STATIONARY APPETIZERS

choose 2

Cheese Trays
(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités
(variety of vegetables paired with dipping sauces)

Fruit Platter
(seasonal fruit with dipping sauces)

Hummus Platter
(variety of hummus with pita bread and selection of vegetables)

PASSED APPETIZERS

choose 3

Chicken Bites with Bacon
(seasoned chicken strips wrapped around herbed cream cheese and wrapped in bacon)

Mexican Shrimp
(Shrimp marinated in lime juice, cilantro, garlic and herbs)

Chicken Wings with Roasted Red Pepper Cream Sauce

**Parmesan Cups filled
Crab Salad**

**Bacon Wrapped Jalapeno
stuffed with Cream Cheese**

Crab Stuffed Mushrooms

**Eggplant Caviar served on
Toasted Baguette**

**Asparagus wrapped in
Puff Pastry**

Egg Rolls with Dipping Sauce

**Brie and Caramelized Onions
on Toasted Baguette**

**Caramelized Pear with
Gorgonzola on Toasted
Baguette sprinkled
with Hazelnuts**

**Spinach and Artichoke
Quiches**

**Sesame Chicken with Spicy
Dipping Sauce**

ENTRÉE

choose 1

Herb Roasted Chicken

Lemon Chicken

Pesto Stuffed Chicken

Tri Tip

Citrus Glazed Tilapia

Braised Short Ribs

Coq au Vin

PREMIUM ENTRÉE

Poached Salmon

New York Strip

Prime Rib

SIDES

choose 1

Rice Pilaf

Garlic Mashed Potatoes

Baked Potato

Herb Roasted Potatoes

VEGETABLES

choose 1

Sautéed Seasonal Vegetable

Glazed Baby Carrots

**Green Beans with
Garlic Butter**

**Balsamic Maple Roasted
Brussel Sprouts**

SALADS

choose 1

**Mixed Salad with Field
Greens, Feta Cheese and
Candied Walnuts with
Raspberry Vinaigrette**

**Spinach Salad with sliced
Almonds, Mandarin
Oranges and an
Asian Dressing**

Cesar Salad

BREADS

choose 1

Cheesy Breadsticks

Artisan Breads and Butter

ITALIAN BUFFET

STATIONARY APPETIZERS

choose 2

Antipasto Platter

Cheese Trays
(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités
(variety of vegetables paired with dipping sauces)

PASSED APPETIZERS

choose 3

Caprese Salad on Skewer

**Prosciutto wrapped
Asparagus**

**Baked Parmesan Crusted
Zucchini with Dipping Sauce**

**Tomato Crostini with Feta
and other Cheeses**

**Fillo Cups filled with Pesto
and Cream Cheese**

**Baked Ravioli with
Marinara Sauce**

Crab stuffed Mushrooms

ENTRÉE

choose 1

*all entrees served with pasta

**Cheese and Sweet Chicken
Sausage Lasagna**

Chicken Parmesan

Creamy Garlic Chicken

Chicken Piccata

**Chicken, Spinach, Tomatoes
with a Garlic Cream Sauce**

**Stuffed Shells with Sausage
and Spinach**

Chicken Cacciatore

**Ravioli with Creamy sundried
Tomato and Basil Sauce**

Italian Sausage and Peppers

PREMIUM ENTRÉE

*all entrees served with pasta

Pesto Salmon

**Spinach and Mushroom
stuffed Flank Steak**

Garlic Scallops

SIDES

choose 1

Sautéed Zucchini and Squash

**Sautéed Peppers and
Tomatoes**

**Garlic Parmesan Roasted
Potatoes**

Glazed Baby Carrots

SALADS

choose 1

**Mixed Spring Greens with
Balsamic Vinaigrette**

**Spinach with Italian
dressing with shaved
Parmesan Cheese**

BREAD

choose 1

Italian Cheese Bread

Garlic Bread

Artisan Breads and Butter



BERG CATERING

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WEDDING, BANQUETS & RECEPTIONS

CAJUN BUFFET

STATIONARY APPETIZERS

choose 2

Cheese Trays

(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités

(variety of vegetables paired with dipping sauces)

Fruit Platter

(seasonal fruit with dipping sauces)

PASSED APPETIZERS

choose 3

Cajun Shrimp with Chipotle Mayonnaise

Crab Cakes with Chipotle Mayonnaise

Andouille Sausage Bites

Boudin Balls

Deep Fried Okra

ENTRÉE

choose 1

Cajun stuffed Chicken Breast

Spicy New Orleans Shrimp

Seafood Gumbo or Chicken and Sausage Gumbo served over Rice

Shrimp Etouffee served over Rice

Red Beans and Rice

Chicken and Sausage Jambalaya

Cajun Grilled Tilapia

Shrimp boil with Potatoes and Corn

Blackened Red Fish

SIDES

choose 2

Dirty Rice

Southern Greens

Green Beans and Bacon

Shrimp Grits

BREADS

choose 1

French Bread

Corn Bread

HAWAIIAN BUFFET

STATIONARY APPETIZERS

choose 2

Cheese Trays

(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités

(variety of vegetables paired with dipping sauces)

Fruit Platter with dipping sauces

PASSED APPETIZERS

choose 3

Grilled Pineapple wrapped in Bacon

Hawaiian style Ribs

Teriyaki Chicken Bites

Polynesian Meat Balls

Ahi Poke

ENTRÉE

choose 1

Kalua Pork

Coconut Chicken with Pineapple and Mango Salsa

Chicken Kabobs with Pineapple and Peppers

Slow roasted Pork over steamed Cabbage

Coconut Shrimp

PREMIUM ENTRÉE

Grilled Tuna

Poke style Salmon

SIDES

choose 2

White Rice

Fried rice – Hawaiian style

Chow Mein

SALADS

choose 2

Cucumber Salad

Macaroni Salad

Potato Salad

Green Salad

BREADS

Hawaiian Rolls

MEXICAN BUFFET

STATIONARY APPETIZERS

choose 2

Guacamole and Chips

Chips and Salsas – Black Bean and Corn and Pico de Gallo, Mango Salsa

Cheese Trays

Crudités

PASSED APPETIZERS

choose 3

Mini Chicken and Beef Empanadas

Cheese Quesadillas

Stuffed Jalapenos

Ceviche

ENTRÉE

choose 1

Cilantro Lime Chicken

Chicken Mole

Chicken Enchiladas with Green Chili Sauce

Shredded Beef Enchiladas with Red Sauce

Birria

Citrus Glazed Tilapia

PREMIUM ENTRÉE

Shrimp Enchiladas with Poblano Sauce

SIDES

choose 2

Refried Beans

Cilantro Rice

Sautéed Peppers and Onions

TORTILLAS

Corn Tortillas

Flour Tortillas



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GREEK BUFFET

STATIONARY APPETIZERS choose 2

Cheese Trays
(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités
(variety of vegetables paired with dipping sauces)

Hummus with Pita Wedges and Olive selection

PASSED APPETIZERS choose 3

Spanakopita with Tzatzitzi Sauce

Stuffed Grape Leaves

Rosemary Lamb Kabobs

Eggplant Caviar on Toasted Baggette

Tabouli with Pita Wedges

ENTRÉE choose 1

Lemon Chicken

Chicken or Lamb Kabobs

Chicken Souvlaki

Moussaka

PREMIUM ENTRÉE

Lamb Chops

Salmon with Creamy Lemon Sauce and Dill

SALADS choose 1

Greek Cucumber and Tomato Salad

Mediterrian Salad

STARCH choose 1

Rice stuffed Tomatoes

Orzo with sundried Tomatoes

Creamy Rice with a touch of Lemon

Rice Orzo Pilaf

VEGETABLES choose 1

Stuffed Zucchini with Spinach and Artichokes

Greek Roasted Potatoes

Baked Fennel with Feta

BREADS choose 1

Greek Bread

Pita Bread

BBQ BUFFET

PASSED APPETIZERS choose 2

Hot Wings

Grilled Sausage

Deep-Fried Pickles

STATIONARY APPETIZERS choose 2

Cheese Trays
(selection of domestic and imported cheeses, selection of olives, served with a variety of crackers)

Crudités
(variety of vegetables paired with dipping sauces)

Fruit Platter
(seasonal fruit with dipping sauces)

Hummus Platter
(variety of hummus with pita bread and selection of vegetables)

ENTRÉE choose 1

BBQ Chicken

Baby Back Ribs

Slow Roasted Pork

Smoked or Grilled Tri Tip

choose 1

French Rolls and Butter

Corn Bread with Honey Butter

SALAD choose 1

Baked Potato Salad

Tangy Cole Slaw

Classic Macaroni Salad

Green Salad

SIDES choose 2

Killer Baked Beans

Grilled Corn on the Cob

Macaroni & Cheese

Grilled Vegetables

STARCH choose 1

Dirty Rice

Roasted Potatoes

Baked Potatoes

*vegetarian plates are available

Customized menus are available

18% service charge and 10.25% tax not included
Included in the price: Buffet servers, linen and napkins, ceramic and flatware, beverage service of ice tea, water and coffee.



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