

# BERNIE'S

LUNCH & SUPPER

Private Parties & Special Events



660 N Orleans St · Chicago, IL 60654 · 312-624-9892  
[www.bernieslunchandsupper.com](http://www.bernieslunchandsupper.com)



Located on the corner of Erie and Orleans Streets, Bernie's is set in an inviting and casual, yet refined, space that includes family-style seating with luxurious banquettes, coffered ceilings and an eclectic collection of textiles. Our wood fire oven, spacious bars and rooftop provide an ideal setting for everyday dining, as well as special occasions.



We take pride in offering our guests a unique and memorable experience. Our seasonal and progressive menus are sure to delight all your senses. Inquire about customizing your catering menu for your upcoming event – the menus included can be used as a guide.



# BRUNCH

Strolling · Stations · Family Style

## SWEET

**Caramelized French Toast**  
*caramelized brioche, seasonal jam, maple syrup*

**Ricotta Doughnuts**  
*cinnamon & sugar*

**Breads**  
*banana walnut  
zucchini*

**Blueberry Acai Bowl**  
*granola, seasonal fruit, coconut*

**Muffins**  
*blueberry  
chocolate chip  
lemon poppy seed*

**Seasonal Fruit**

## SAVORY

**Bernie's Cheeseburger Sliders**  
*house grind, dill pickles, aioli, onion*

**Buttermilk Biscuits**  
*whipped honey butter*

**Falafel Sliders**  
*dill yogurt, harissa, fuji apples, arugula*

**Lox & Pita**  
*caper schmear, red onion, cucumber, parsley sumac salad*

**Breakfast Pizza**  
*spicy tomato sauce, coppa, guarana, egg  
mornay, serrano ham, fontina, fried egg  
basil pesto, seasoned vegetables, burrata, fried egg*

**Turkey Burger Sliders**  
*parsley sumac salad, sriracha*

**Handcut Fries**  
*garlic aioli*

**Lamb Hashwi**  
*pita or crudité*

**PCT**  
*serrano ham, burrata*

**Avocado Toast**  
*goat cheese, harissa, cilantro*

### **Weekend Bagel by @thebagelchef**

*oven toasted, house made schmear*

*Plain Bagel*

*Everything Bagel*

*Cinnamon Raisin Bagel*

*Jalapeño Cheddar Bagel*

## PACKAGES

*pricing based per person*

5 items for \$23

6 items for \$26

7 items for \$28

8 items for \$32

# RECEPTION

Strolling · Stations · Family Style

## SMALL BITES

**Falafel Crispies**  
*dill yogurt, house pickles*

**Meatballs**  
*spicy tomato sauce, burrata, torn basil*

**Avocado Toast**  
*goat cheese, harissa, cilantro*

**Handcut Fries**  
*garlic aioli*

**Deviled Eggs**  
*pickle relish, bacon*

**Lamb Hashwi**  
*pita or crudité*

**PCT**  
*serrano ham, burrata*

**Patatas Bravas**  
*garlic aioli, bravas sauce*

## BERNIE'S FAVORITES

### SALAD

**Greek**  
*red oak lettuce, gordal olives, feta, torn croutons*

**Greens & Grains**  
*kale, quinoa, falafel croutons, pickled onions, raisins,  
pine nuts, parmesan, rice wine vinaigrette*

**Market Salad**  
*seasonal*

### FLATBREAD

**Coppa**  
*bravas, fennel*

**Burrata**  
*tomato, basil*

**Vegetarian**  
*(seasonal)*

### SLIDERS

**Turkey Burger Sliders**  
*parsley sumac salad, sriracha*

**Bernie's Cheeseburger Sliders**  
*house grind, dill pickles, aioli, onion*

**Falafel Sliders**  
*dill yogurt, harissa, fuji apples, arugula*

## SEAFOOD

**Lox**  
*dill caper schmear, red onion, cucumber*

**Shrimp Cocktail**  
*gulf prawns, cocktail sauce, lemon*

**Tuna Crudo**  
*avocado, mango, thai vinaigrette*

**Oysters**  
*choice of: off the ½ shell or wood fire oven-roasted*

## PACKAGES

*pricing based per person*

**\$18**  
4 – Small Bites

**\$35**  
2 – Small Bites  
3 – Bernie's Favorites  
1 – Seafood

**\$30**  
2 – Small Bites  
3 – Bernie's Favorites

**\$42**  
3 – Small Bites  
4 – Bernie's Favorites  
2 – Seafood

# DINNER

## Family Style · Set Course Menu

### START

#### Avocado Toast

*goat cheese, harissa, cilantro*

#### Meatballs

*burrata, torn basil, spicy tomato sauce*

#### Lamb Hashwi

*pita or crudité*

#### Patatas Bravas

*garlic aioli, bravas sauce*

### SOUP or SALAD

#### Soup

*seasonal*

#### Greek

*red oak lettuce, gordal olives, feta, torn croutons*

#### Grains & Greens

*quinoa, kale, pickled onion, falafel croutons*

### ENTREE

#### Cherry Brined Chicken

*cherries, herbed fingerling potatoes, olives, celery*

#### New York Strip

*herb and spicy greens, tomato vinaigrette, parsley butter*

#### Salmon

*pickled spring onion, almond, asparagus, citrus*

#### Strozzapreti

*white truffle, tomato cream, Italian sausage*

#### Pork Carnitas

*harissa, cucumber yogurt, warm pita*

### PACKAGES

*pricing based per person*

#### Erie & Orleans

**\$48**

Choice of two starters

Choice of Salad

Choice of two entrees

#### State & Madison

**\$58**

Choice of three starters

Choice of Soup or Salad

Choice of two entrees

#### Michigan Ave.

**\$68**

Choice of three starters

Choice of Soup or Salad

Choice of three entrees

Choice of Dessert

Don't Forget...

# DESSERT

Strolling · Stations · Family Style

## MINI DESSERTS

**Wood Fired Cookies**  
*assorted flavors*

**Brownies**

**Gelato or Sorbet**  
*seasonal*

**Chocolate Pots de Crème**  
*dark chocolate, whipped cream*

**S'mores**  
*butterscotch puddin', chocolate ganache, toasted 'shmallows, graham crumble*

**Ricotta Doughnuts**  
*cinnamon & sugar*

**Seasonal Fruit**

## PACKAGES

*pricing based per person*

2 items for \$8

3 items for \$11

4 desserts for \$14

# DRINK

## Beer, Wine & Liquor Packages

### STANDARD BRANDS

#### Standard Brand Beer

*Miller High Life*

#### Standard Brand Wine

*Pinot Grigio, Primaterra, Italy  
Garnacha, Honoro Vera, Spain*

#### Standard Brand Liquor

*Smirnoff Vodka, Captain Morgan Rum, Ezra Brooks Bourbon Whiskey, Death's Door Gin, Tromba Tequila*

TIMEFRAME	BEER, WINE & LIQUOR	BEER & WINE
Two Hours	\$28 /guest	\$24 /guest
Three Hours	\$34 /guest	\$30 /guest
Four Hours	\$38 /guest	\$34 /guest

### PREMIUM BRANDS

#### Premium Brand Beer

*Craft Beer + Standard Brand Beer*

#### Premium Brand Wine

*Off the menu – Wines by the Glass*

#### Premium Brand Liquor

*Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Bulliet Bourbon, Don Julio Tequila*

TIMEFRAME	BEER, WINE & LIQUOR	BEER & WINE
Two Hours	\$35 /guest	\$32 /guest
Three Hours	\$40 /guest	\$37 /guest
Four Hours	\$45 /guest	\$41 /guest

### Build your own Mimosa Bar

*Pick your juice, add your bubbly, garnish with fruit*

*includes unlimited bottles of our Sparkling Cava or Prosecco, seasonal juice and fresh fruit*

TIMEFRAME	Stellina di Notte Prosecco	Segura Viudas Cava
Two Hours	\$17 /guest	\$15 /guest
Three Hours	\$22 /guest	\$20 /guest
Four Hours	\$26 /guest	\$24 /guest

# THE NEED TO KNOW...

## What is the food & beverage minimum?

*Our food & beverage minimums are determined by the size of your group, along with the date and time of your reservation. The minimum cannot be reached by gift cards or gift certificates. Outsourcing for A/V, floral and linen will not be applied towards to the minimum.*

## Menu Selections & Customizations:

*Any revisions to the menu must be made at least 7 days prior to the event. Some menu items are seasonal and subject to change. Reasonable menu substitutions will be made by the Chef if necessary. We would be happy to offer menu substitutions or customizations based on dietary restrictions or special requests. Please let us know during the booking process so we can make any necessary menu adjustments or set up a consultation for further discussion.*

## Capacity:

*Bernie's Lunch & Supper can accommodate and cater to a wide variety of special events. We are able to host private events anymore from groups of 20 to as large as 150 guest. Additionally, if you would like to reserve space on our rooftop, we would be more than happy to accommodate your request, but please keep in mind that in the case of inclement weather we would need to move your event indoors, as our rooftop is not completely enclosed.*

## Are there any additional fees?

*We require a \$325 special event fee for semi-private parties to ensure requested space is secured. Tax, gratuity and an admin fee will be added onto the final bill's subtotal at the conclusion of your event. Gratuity options are listed on the contract and will be left to the guest's discretion.*

Room Charge	\$325
Tax	11.5%
Gratuity	18, 20 or 22%
Admin Fee	2.25%