

BERNIE'S

LUNCH & SUPPER

Private Parties & Special Events



660 N Orleans St · Chicago, IL 60654 · 312-624-9892
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	Zonin 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	3%