PLATED DINNER SELECTIONS

DESIGN YOUR OWN MENU BY CHOOSING 2 APPETIZERS, 2 MAIN COURSES AND 2 DESSERTS
(FOR ANY EXTRA CHOICE, THERE WILL BE A CHARGE PER PERSON, PER COURSE IN ADDITION TO COST OF THE DISH)

COLD APPETIZERS

Lido Prawn Cocktail with Romaine Hearts, Scallions
Aurora and Tangy Louisiana Sauce

Citrus Marinated and Cured Atlantic Salmon
with Arugula Leaves, and Chives Crème Fraîche

Fresh Mozzarella, Roasted Bell Peppers and Grape Tomato Salad
with Crispy Parma Ham and Basil Pesto

Marinated and Seared Angus Beef Tenderloin Carpaccio
with Arugula, Parmesan Shavings, Anchoviade Dressing

Traditional Veal "Tonnato"
with Capers, Frisee Lettuce and Gherkins

Yellow Fin Tuna Carpaccio with Capers, Kalamata Olives, Oregano
Tomato and Lemon Extra Virgin Olive Oil Dressing

Mediterranean Seafood Salad
with Prawns, Tuna, Calamari, Grape Tomatoes, Herbs, Anise and Garlic

Scottish Smoked Salmon
with Capers, Onions, Lemon and Cream Cheese

Bermuda Lobster and Alaskan King Crab Leg with Mango and Shallots Salad
Fresh Mint and Sun Dried Tomato Pesto

Note:
*** LOCAL LOBSTER AVAILABLE FROM SEPTEMBER TO MARCH, MAINE LOBSTER AVAILABLE ALL YEAR AROUND**

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HOT APPETIZERS

Dungeness Crab Cake with Thyme, Lemon, Tomato Concassé
with Crunchy Vegetable Salad

Seared Prawns Wrapped in Pancetta
with Cannellini Beans Warm Salad and Basil Oil

Grilled Italian Pork Sausage Bruschetta with Roasted Tomato,
Ricotta Cheese and Rosemary Pesto

Seared Blackened Bay Scallops with Braised Endive,
Parma Ham Bits, Pink Grapefruit and Basil Salsa

Braised Veal and Shitake Mushroom Ragout
With Truffle Creamy Polenta, Rosemary, Manchego Cheese

Breaded Patty of Goat Cheese and Herbs
with Mesclum Leaves, Crouton and Crispy Apple

Mixed Seafood "Thermidor" in Cocotte,
glazed in Sherry Wine Creamy Sauce and Red Wine Reduction

Grilled Portobello Mushrooms with Roasted Pumpkin,
Zucchini and Asparagus with Pecorino Cheese Fondue

Sea Scallops wrapped in Pancetta
with Pernod Sauce and Shaved Fennel

PASTA AND RISOTTO
can be served as an appetizer or main course choice

"Fagottini" Pasta Parcels filled with Gorgonzola Cheese and Walnuts
Garlic, Butter and Herbs Sauce

"Caramelle" Pasta Parcels filled with Tomato and Mozzarella Cheese
Creamy Basil Pesto, Crushed Potatoes Olive OIl

Potato Gnocchi with Tomato sauce, Basil and Garlic
Fresh Mozzarella and Manchego Cheese

Penne with Smoked Salmon, Vodka, Cream and Scallions

Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan

Risotto with Asparagus, Taleggio Cheese and Candied Lime Zest

Risotto with Italian Sausage, Radicchio and Gorgonzola Cheese

Risotto with Wild Mushrooms, Asparagus, Truffle Oil and Herbs
Risotto with Prawns, Zucchini, Lemon Zest and Sage

Risotto with Mixed Seafood, Tomato and Basil

SALADS AND SOUPS
can be served as an appetizer or middle choice

Arugula, Radicchio and Romaine Salad

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with Shaved Parmesan Cheese and Citronette Dressing

Caesar Salad
with Romaine Hearts, Croutons and Parmesan Cheese Shavings

Mesclum and Frisee Leaves Salad,
Grape Tomatoes, Provolone Cheese, Scallions, Ajoli Dressing

Baby Spinach Leaves and crumbled Goat Cheese Salad
with Almonds, Crispy Pears and Balsamic Reduction

Mesclum Leaves Salad with Stilton Cheese, Walnuts, Crispy Bacon,
Croutons and Honey-Lemon-Mustard Dressing

Fresh Tomato, Red Onion and Avocado Salad
with Arugula Leaves, Basil, Lemon and Virgin Olive Oil Dressing

Classic Onion Soup,
finished with Brandy and Swiss Cheese Crouton

Traditional Fish Chowder,
laced with Bermuda Black Rum and Sherry Peppers

Potato and Leek Vichyssoise
with Roasted Truffle Croutons, Crispy Leeks

Lentil Soup
with a Hint of Garam Masala Curry, Fried Onions and Cilantro Leaves

Cream of Wild Mushrooms
with Balsamic Reduction and Herbs Bread Croutons

MAIN COURSES (Fish)

Pan Roasted Atlantic Salmon
with Mediterranean Crushed Potatoes, Roasted Asparagus

Pan Roasted Local Catch with Sun Dried Tomatoes and Black Olives
Sautéed Vegetables and Lemon Mashed Potatoes

Pan Fried Local Catch “Almondine” with White Wine and Chives Sauce
Sautéed Vegetables and Garlic Mashed Potatoes

Seared Yellow Fin Tuna Fillet
White Creamer Potatoes, Green Beans and Grape Tomatoes, Mustard Sauce

Sautéed Prawns “Provencale”
with Saffron Rice Timbale and Vegetable Ratatouille

Seared Swordfish in Oregano and Capers Crust
with Roasted Cherry Tomatoes, White Creamer Potatoes

Blackened Halibut Filet with Red Wine Sauce
Wasabi Mashed Potatoes, Sautéed Broccoli with Garlic and Ginger

Prawns and Scallops Skewer
Pink Grapefruit and Tomato Salsa, Fingerling Potatoes, sautéed Pok Choi

N.B. Bermuda Local Fish depends on seasonal availability and weather conditions, although the most common types are:

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Rockfish, Wahoo, Bonito, Snapper, Mahi Mahi, Yellow Fin Tuna, Amberjack

MAIN COURSES (Meat)

Oven Roasted Free Range Chicken Supreme (leg and breast)
with Sautéed Vegetables and Garlic Mashed Potatoes, Rosemary Sauce

Slow Baked Lamb Shank with Rosemary and Red Wine Sauce,
Braised Lentils, Roasted Vegetable Rattatouille

Grilled Angus Teres Major Steak
Warm White Creamer Potato Salad, Roasted Asparagus, Thyme Jus

Braised Angus Beef Short Ribs, Sautéed Vegetables
Creamy Truffle Polenta, Red Wine Sauce

Pan Roasted Angus Beef Rib Eye Steak In Peppercorn Crust
With Sautéed Shitake Mushrooms, Mashed Potatoes, Veal Jus

Roasted Veal Chop, Cous Cous and Vegetable Salad
Roasted Grape Tomatoes, Salsa Verde

Broiled Angus Beef Tenderloin with Green Peppercorn Sauce,
Mashed Potatoes, sautéed Broccoli with Ginger and Garlic

New Zealand Rack of Lamb with Mustard, Almond and Herb Crust,
Wild Mushrooms and Herbs Salad, Potato Gratin and Thyme Jus

MAIN COURSES (Vegetarian)

Vegetable Mille Feuille
Grilled Zucchini, Asparagus, Mushrooms, Bell Peppers
with Fondant Mozzarella and Tomato Coulis

All Vegetarian Pasta and Risotto Can Be Served as a Main Course

DESSERTS

Triple Cheese Cake,
Mascarpone, Cream Cheese, Ricotta, Chocolate Sauce, Berries Sorbet

Fresh Seasonal Fruit Salad in a Tulip Basket,
Marinated with Grand Marnier, Orange Ice-Cream

Flourless Chocolate Cake,
Caramelized Banana, Vanilla Ice Cream

"Three Way" Chocolate Mousse,
Mint Sauce and Strawberry Salad

Spiced Apple Cake,
Cinnamon Ice Cream, Light Caramel Sauce

Italian Teaser
Classic Tiramisu, White Chocolate Pistacchio Mousse, Limoncello 'Granite'

Dark Chocolate Flan
with Creamy Heart, Spiced Caramel Sauce, Vanilla Ice Cream

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Walnut, Honey and Chocolate Chip Parfait
with Espresso Cream Sauce and Biscuit Tuille

Hazelnut Homemade Cannoli,
filled with Chocolate Mousse and Strawberry Compote

Seasonal Fresh Berry Composition,
served with Chantilly Cream on the Side

BUFFET FUNCTIONS

ISLAND BUFFET
MINIMUM 20 people or more

Baby Shrimps Cocktail with Aurora and Tangy Louisiana Sauce
Mahi Mahi Ceviche, Bermuda Tomatoes, Lime and Red Onion Salsa
Potato Salad with Bacon, Mayo, Mustard, Scallions and Herbs
Jerk Chicken Salad with Pineapple, Jalapenos, Grape Tomatoes and Honey Lime Dressing

Traditional Fish Chowder laced with Bermuda Black Rum and Sherry Peppers

Golden Fried Bermuda Fish Cakes with Banana Chutney
Pan Fried Local Catch "Almondine" with Lemon Butter Sauce
Baby Pork Spare Ribs with Honey, Lime and Chili Sauce
Roasted Chicken with Grenadine and Thyme Glaze

Buttered Long Grain Rice with Black Beans, Coconut and Herbs
Sauteed Corn Kernels with Onions, Butter and Bacon
Roasted Sweet Potatoes with All Spice and Lime

Mango and Coconut Cheesecake
Seasonal Fruit Salad with Brown Sugar and Mint
Lemon and Merengue Pie
Banana Bread

Coffee and Tea

AMERICAN BARBECUE MENU
One chef required for every 30 guests
MINIMUM 20 people or more

Classic Caesar Salad with Crispy Bread Croutons and Parmesan Shavings
Cajun Chicken Salad with Pineapple and Honey Lime Dressing
Potato Salad with Bacon, Mayo, Mustard, Scallions and Herbs

CAB Angus Beef Burgers with Buns and Condiments
Beef Frankfurters with Buns and Condiments
Baby Pork Spare Ribs in BBQ Sauce
Classic Mac and Cheese
Corn on the Cob

Seasonal Fresh Fruit Salad

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Classic Key Lime Pie
Brownies
Coffee and Tea

BUFFET SELECTIONS

Available for 20 people and above
All Buffets Are Served with Bread Rolls and Butter

APPETIZERS
Cold

Pasta Salad with Roasted Bell Peppers, Scallions, Oregano and Pecorino Cheese **(V)**
Baby Shrimps Cocktail with Aurora and Tangy Louisiana Sauce
Lebanese Style Hummus with Pitta Bread **(V)**
Marinated Grilled Vegetables with Parmesan Shavings and Mint **(V)**
Atlantic Smoked Salmon with Lemon Wedges, Capers, Red Onion
Traditional Veal "Tonnato" with Capers and Gherkins
Yellow Fin Tuna Carpaccio, Mediterranean Salsa and Soy-Lime Dressing
Salt Baked Angus Beef Carpaccio with Sherry Vinegar Dressing and Arugula Leaves
Citrus Cured Atlantic Fresh Salmon with Chives Crème Fraîche
Parma Ham, Fresh Mozzarella and Tomatoes, Basil Pesto Dressing

Hot

Buffalo Chicken Wings with Hot Tennessee Sauce
Calamari "Alla Luciana" in Spicy Tomato Sauce
Homemade Meatballs with Garlic, Chili and Tomato
Creamy Polenta with Truffle Mushroom Ragout **(V)**
Golden Fried Bermuda Fish Cakes with Banana Chutney
Zucchini "Parmigiana" with Mozzarella, Tomato Sauce and Parmesan **(V)**
Grilled Italian Sausage Skewers with Herbs and White Wine
Sautéed Prawns in Jerk Marinade with Scallions and Bell Peppers Escovitch
Sautéed Bay Scallops in Garlic, Chili and White Wine
Lamb Kofta with Yogurt and MInt Sauce

SOUPS

Classic Onion Soup with Brandy and Swiss Cheese Croutons
Traditional Bermuda Fish Chowder Laced With Bermuda Black Rum and Sherry Peppers
Potato and Leek Vichyssoise with Roasted Garlic Pesto and Croutons
Cream of Wild Mushrooms with Balsamic Reduction and Truffle Croutons

SALADS

Potato Salad with Bacon, Mayo, Mustard, Scallions and Herbs
Classic Caesar Salad with Crispy Bread Croutons and Parmesan Shavings **(V)**
Thai Chicken Salad with Green Beans, Cilantro, Mint and Shallots
Cous Cous Salad with Grilled Vegetables, Chickpeas, Lemon Zest and Sesame Seeds **(V)**
Jerk Chicken Salad with Pineapple, Jalapenos, Grape Tomatoes and Honey Lime Dressing
Mixed Greens Salad Station with Selection of Condiments and Dressings **(V)**
Goat Cheese, Arugula, Almonds and Crispy Pear Salad with Balsamic Dressing **(V)**
Spinach and Radicchio Leaf Salad with Stilton, Walnuts and Grain Mustard Dressing **(V)**
"Caprese" Salad of Fresh Mozzarella, Bermuda Tomatoes, Basil, Oregano (**V**)
Mediterranean Seafood Salad with Grape Tomatoes and Basil Pesto

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PASTA

Classic Mac and Cheese **(V)**
Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan **(V)**
Fusilli with Traditional Beef Bolognese Sauce, Fresh Herbs and Parmesan Cheese
Fusilli with Chicken, Mushrooms, Garden Peas and Creamy Parmesan Sauce
Penne with Vodka, Smoked Salmon, Scallions and Pink sauce
Orecchiette with Italian Sausage, Broccoli, Garlic, Chili and Pecorino Cheese
Penne with Mixed Seafood, Roasted Grape Tomatoes, White Wine and Parsley

MAIN COURSES

Fish and Seafood

Atlantic Salmon with White Wine, Chives and Cream Sauce
Pan Roasted Catch with Lemon Zest, Capers, Grape Tomatoes and Kalamata Olives
Goan Style Fish Curry with Coconut Milk, Tamarind and Lime
Pan Fried Local Catch "Almondine" with Lemon Butter Sauce
Blackened Mahi Mahi Fillet with Green Chili Salsa
Marinated Tuna and Salmon Skewers with Lemon, Olive Oil and Mint Dressing
Sautéed Prawns "Fra Diavolo" with Brandy, Basil, Chili and Tomato Sauce
Chinese Style Sweet and Sour Prawns
Prawn and Sea Scallop Skewers with Pink Grapefruit and Basil Salsa
Mediterranean Seafood Casserole with Tomato, Chili, Garlic and Basil

Meat

Baby Pork Spare Ribs with Honey, Lime and Chili Sauce
Roasted Chicken Supreme with Thyme Jus
Jerk Marinated Chicken Legs with Pineapple and Mango Salsa
Butter Chicken Curry in Rich Spicy Tomato and Cream Gravy
Braised Lamb Shanks Moroccan Style with Onions, Prunes and Almonds
Beef Short Ribs braised in Red Wine and Herbs
Slowly Roasted Angus Beef Brisket with Sauce Bordolaise
Classic Beef Stroganoff with Scallions, Mushrooms and Mustard
Roasted Leg of Lamb with Rosemary, Garlic and Mint
Angus Beef Tenderloin Medallions with Green Peppercorn Sauce

GARNISHES

Sautéed Carrots and Broccoli with Ginger and Soy Sauce
Roasted Vegetable Ratatouille with Basil, Tomato and Garlic
Sautéed Cauliflower with Butter and Thyme
Braised Lentils with Shallots, Rosemary and Sun Dried Tomatoes
Sautéed Wild Mushrooms with Garlic and Herbs
Sauteed Corn Kernels with Onions, Butter and Bacon
Potato Gratin with Cream, Parmesan and Herbs
Roasted White Creamer Potatoes with Fresh Herbs
Mediterranean Crushed Potatoes with Extra Virgin Olive Oil, Lemon and Herbs Saffron Rice with Fried Onions and Tomato Concasse'
Buttered Long Grain Rice with Garden Peas, Bacon and Herbs

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CHEESE BOARD

Assorted Italian and French Cheeses
with Grapes, Walnuts, Honey and Crackers

DESSERTS

Mango and Coconut Cheesecake
Classic Italian Pannacotta
Lemon Meringue Pie
Classic Key Lime Pie
Vanilla Crème Brulée
Spiced Apple Pie with Vanilla Crème Anglaise
Flourless Almond and Chocolate Cake
Chocolate Decadent Cake
Seasonal Fruit Salad with Brown Sugar and Mint
Tiramisu (Classic Italian Coffee and Mascarpone Mousse Cake)
White and Dark Chocolate Mousse with Strawberry Compote
Selection of Mini French Pastries
(Éclairs, Opera, Fruit Tartlets, Espresso and Chocolate Bar, Apricot and Pecan Bar)

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