HORS D'OEUVRES LIST

Minimum order of each item is 3 dozen

FINGER SANDWICHES

Egg Salad
Tuna Salad, Scallions, Lettuce
Chicken Salad, Lettuce
Ham, Cheese, Tomato
Bacon, Lettuce, Tomato
Prawn Cocktail
Roast Beef, Mustard, Lettuce
Crab, Avocado

COLD CANAPES

Zucchini, Onion and Potato Spanish Omelet Bites **(V)**
Aged Cheddar Cheese and Fruit Skewers **(V)**
Mozzarella and Roasted Grape Tomato Skewers with Basil and Oregano **(V)**
Crispy Pita Bread with Smoked Salmon, Cream Cheese and Chives
Milano Salami, Brie and Pickles on Bread Croutons
Steamed Tiger Shrimps with Aurora and Louisiana Sauce
Wahoo Ceviche with Cilantro and Avocado Salad
Asian Spiced Tiger Shrimps and Pineapple Skewers
Parma Ham and Cantaloupe Melon Skewers
Tuna Tataki with Wasabi Mayo and Seaweed
Steamed Fingerling Potatoes, Salmon Caviar and Sour Cream
Angus Beef Carpaccio Rolls with Truffle Oil, Parmesan Cheese and Arugula Leaves

HOT CANAPES

Mini Vegetarian Spring-rolls with Sweet and Sour Dip **(V)**
Puff Pastry Mini Pizzas with Mozzarella, Kalamata Olives and Grape Tomatoes **(V)**
Buffalo Chicken Wings with Tennessee Barbecue Sauce
Breaded Mozzarella "Milanese" Style with Ajoli Dip **(V)**
Classic Chicken Curry Puffs
Indonesian Chicken Satay with Peanut Sauce
Mini Franks in Puff Pastry
Puff Pastry Mini Pizzas with Italian Sausage and Rosemary
Meat Balls with Red Onion Glaze
Breaded Fish Goujonettes (strips) with Tartar Sauce
Mini Bermuda Cod Fish Cake Topped with Banana and Tartar Sauce
Fried Saffron Rice Arancini (rice balls) filled with Provolone Cheese, Truffle Mayo **(V)**
Breaded Butterflied Tiger Shrimps with Mango Chutney
Seared Scallops wrapped in Bacon, Apple Remoulade

SUSHI SELECTION

Minimum order 3 dozen of each item

CLASSIC NIGIRI

A Small Hand Pressed Rice Ball Topped with Raw, Marinated or Cooked Fresh Fish and Shellfish

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Crab, Shrimps, Tuna, Octopus, Salmon, Eel, Yellow Tail, Wahoo

NORIMAKI:

Seaweed Sheet Rolled with Vinegar and Chosen Filling

California Maki: Cucumber, Avocado, Crab

Rainbow: California roll, wrapped with Tuna, Salmon and Yellow Tail

Bermuda: Spicy Tuna, Yellow Tail or Wahoo with Scallions, Wrapped in Salmon

Phili: Cream Cheese and Avocado Wrapped with Smoked Salmon

911: Spicy Tuna with Scallions

Uramaki: Tempura Shrimps Wrapped with Seaweed, Rice and Toasted Almond Seeds

Breeze: Spicy Tuna, Salmon and Wahoo Roll Tempura

Jurassic: Crab, Cucumber, Avocado, Wrapped in Smoked Eel

Dynamite: Spicy grilled Scallops inside out Sesame Seeds and Scallions

For Specialty Items please consult your Sales Manager

LIVE STATIONS

With the chef preparing the food to order
Available for minimum 20 guests
One chef required for every 30 guests
(Priced per person)

CARVING

(All served with a selection of Sauces and Mustards)

Vermont Turkey Breast stuffed with Sausage, Walnuts and Apricots
Baked Whole Virginia Ham Coated with Mustard, Pineapple and Cloves,
Slowly Roasted Whole Leg of Pork marinated in Herbs, White Wine and Garlic,
Rack of Pork Spareribs glazed with Barbecue Sauce
Roasted Leg of Lamb with Rosemary and Garlic
Slowly baked Angus Beef Brisket in Barbecue Sauce,
Whole Angus Beef Rib Eye "Southern Style"
Traditional Angus Beef Roasted Striploin

GRILL

(Minimum 2 Choices)

Local Catch
Salmon Steaks
Tuna Steaks

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Tuna and Salmon Skewers
Seafood Skewers (Prawns, Scallops, Salmon)
Tiger Prawns (6-8)
American Main Lobster
Chicken Thighs
Whole Chicken Legs,
Chicken and Vegetable Skewers,
Pork Spare Ribs,
CAB Angus Flank Steak
CAB Angus Striploin Steaks (4oz),
New Zealand Lamb Chops 2PCS
CAB Angus Rib Eye Steaks (8oz)

All Prepared with Your Choice of Marinade from the Following:
BBQ Sauce, Asian Spices, Indian Masala, Herbs and Garlic, Cajun, Jerk
(All served with a selection of Sauces and Mustards)

PASTA

(Minimum of two choices required)

Classic Spaghetti "Carbonara"
Caserecci "Primavera" with Roasted Seasonal Vegetables and Tomato Sauce
Flambé Penne with Vodka, Smoked Salmon, Scallions and Pink sauce
Orecchiette with Italian Sausage, Broccoli and Fresh Green Chilies
Farfalle with Ham, Mushrooms, Cream and Herbs
Penne with Four Cheeses scented with White Truffle Oil
Fusilli with Prawns, Grape Tomatoes, Garlic and Basil

SUSHI LIVE STATION
(I chef per 20 people)

Assorted Sashimi (Choice of 3): Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper

Assorted Nigiri (Choice of 3): Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper, Unagi, Mackerel

Assorted Maki (Choice of 3): Yellow Fin Tuna, Salmon, California, Vegetarian, Rainbow, Dynamite

All Served With Soy Sauce, Wasabi and Pickled Ginger

FLAMBE'

Tiger Prawns (13-15 PER LB)
Tiger Prawns (21-25 PER LB)
Natural Sea Scallops (10-20 size)

Served with your choice of Sauce:
Vodka, Lemon and Chili,
Brandy, Orange and Garlic
Pernod, Shallots and Herbs

SEAFOOD BAR

Bermuda Spiny Lobster (in season)
American Maine Lobster Tiger Prawns (13-15 PER LB)
Tiger Prawns (21-25 PER LB)
Oysters, Seasonal selection

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Alaskan Crab Claws
Alaskan King Crab Legs
Little Neck Clams
Rope Mussels
Natural Sea Scallops (10-20 size)

Accompanied by:
Mary-Louise, Louisiana, Remoulade Sauce,
Salsa Verde, Shallot and Jerez Vinegar Dressing

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