

BANQUET DINNER MENUS

DINNER BUFFETS

All Dinners Include Freshly Brewed Illy Regular & Decaffeinated Coffee, A Selection of Organic Lot 35 Teas, Bakery Rolls & Creamy Butter
Minimum Guarantee of 25 Guests Required for All Buffets

European | \$115

Potato & Leek Soup, Crispy Bacon

Baby Spinach Salad, Feta, Balsamic Vinaigrette
Chick Pea, Cilantro & Grilled Fennel Salad
Orecchiette, Marinated Peppers, Basil Pesto
Potato, Olives, Sun-dried Tomato Salad, Saffron Dressing

Beef Bourguignon
Sicilian Fisherman's Stew, Sea Bass, Potato, Tomato, Raisins, Lemons & Capers
Grilled Chicken Casserole, Wild Mushrooms, Spinach, Garlic Cream Sauce
Creamy Mash Potatoes with Roasted Garlic
Spanish Rice
Grilled Marinated Vegetables, Pesto

Black Forrest Cake
Apple Tatin
Berry Crumble
Pear Financier
Assorted Macarons
Vanilla Flan

Island Cookout | \$125

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce

Baby Greens with Buttermilk Ranch Dressing
Grilled Vegetable Orzo Salad, Basil Pesto
Tomato & Cucumber Salad, Herb Vinaigrette
Crisp Pumpkin Cole Slaw

Grilled Flank Steak, Chimichurri Sauce
BBQ Chicken Drumsticks
Grilled "Catch of the Day", Lemon
Smoked Pork Ribs
Slow Cooked Chorizo & Pineapple Rice
Baked Baby Reds, Garlic Butter
Grilled Seasonal Vegetables
Enhance With Grilled Maine Lobster Tails \$32

Chocolate "PB & J" Brownie
Berry Shortcake
Coconut Cake
Fruit Tarts
Cheesecake
Cookie Display

Harbour Nights | \$115

Bermuda Carrot & Ginger Soup

Garden Greens with Mango Vinaigrette
Tomato, Cucumber & Onion Salad, Herb Vinaigrette
Bermuda Potato Salad with Peas and Carrots
Creamy Pumpkin Coleslaw
Pasta Salad with Sun-Dried Tomato & Feta

Roasted Strip Loin of Beef, Mushroom Gravy
Jerk Chicken, Grilled Citrus Wedges
Pan Seared Wahoo, Gombay Butter
Baked Chorizo & Potato Casserole
Seasoned Rice
Farmer's Market Vegetables

Carrot Cake
Cheesecake
Chocolate Ganache Cake
Coconut Mousse
Banana Rum Cake
Assorted Cup Cake

Latin American Buffet | \$135

Spiced Corn Fritters, Chili Mango Sauce
Mojito Shrimp, Citrus Wasabi Aioli
Mixed Tender Greens, Oranges, Toasted Pine Nuts, Goat's Cheese, Raisins, Tahini Vinaigrette
Kale, Black Bean, Cucumber, Spicy Pumpkin Seeds, Queso Fresco, Creamy Ranch Dressing

Bermuda Wahoo Ceviche
Jalapeno, Grapefruit Dressing, Coconut Dressing
Red Onion, Coriander, Lime Wedges & Jicama

Grilled Mahi Mahi
Chicken Tinga
BBQ Beef Brisket
Achiote Glazed Pork loin

Guacamole, Pickled Cabbage, Cilantro, Pico de Gallo, Black Bean Salsa, Limes
Corn & Flour Tortillas
Roasted Cauliflower Marinated with Chipotle
Garlic Smashed Potatoes
Rice & Beans

Mexican Chocolate Pot de Creme
Tres Leche
Vanilla Flan
Chocolate Eaton Mess
Polvorones

A 17% Service Charge will be Applied to all Food & Beverage Prices. Chef Attendant Required Where Indicated for \$160 per Chef. One Chef Attendant Required for Every 50 guests, Unless Otherwise Specified

BANQUET DINNER MENUS

PLATED DINNERS

Soups | \$15

Leek & Potato Soup, with Crispy Bacon
Lobster Bisque, Chives, Crème Fraiche
Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce
Roasted Pumpkin Soup, Cream, Pumpkin Seeds
Minestrone Soup, Parmesan, Focaccia Croutons
Chicken Vegetable Consommé
Chilled Cantaloupe Soup

Appetizers | \$23

COLD

Seared Tuna Carpaccio, Crab Salad, Avocado Mousse
House Cured Salmon, Rye Toast, Chive Crème Fraiche
Pepper Crusted Beef Carpaccio, Arugula, Parmesan Confetti
Grilled Portobello Mushroom, Arugula, Feta

HOT

Kale & Ricotta Ravioli, Roma Tomato Coulis, Pine Nuts, Chive Oil
Seared Sea Scallops, Grilled Asparagus, Lobster Bisque
Bermuda Fishcake, Curried Apple & Mango Salad
Grilled Octopus, Cauliflower Puree, Kalamata Olive Salsa

Salads | \$20

Caesar Salad, Broken Olive Tapenade Croutons, Shaved Asiago
Roasted Baby Beets, Frisée, Grapefruit, Candied Walnuts, Honey Yoghurt Dressing
Mixed Salad Leaves, Radishes, Picked Red Onion, Balsamic Vinaigrette
Hearts of Romaine, Prosciutto, Cherry Tomatoes, French Vinaigrette
Grilled Artichoke, Arugula, Goat Cheese, Pecans
Kale, Almond, Raisins, Feta, Creamy Parmesan Dressing

Seafood

Pan-Seared Branzino, Lemon Parsley Potatoes, Steamed Broccoli | \$50
Grilled Jumbo Shrimp, Scallion Orzo Pasta, Lemon Asparagus, Lobster Bisque | \$52
Pan-Seared Lemon & Herb Snapper, Vegetable Succotash, Roasted Potatoes | \$48
Seared Salmon Fillet, Mashed Sweet Potato, Bok Choy, Lemon Butter Sauce | \$50
Grilled Beef Fillet & Jumbo Shrimp, Pumpkin Mashed Potatoes & Seasonal Vegetables, Truffle Jus | \$58

Meat

Grilled Angus Beef Tenderloin, Garlic Mashed Potatoes, Seasonal Vegetables, Truffle Jus | \$54
Braised Boneless Beef Short Ribs, Crushed New Potatoes, Roasted Bermuda Carrots, Natural Jus | \$50
Roasted Garlic Pork Tenderloin, Cauliflower Puree, Dark & Stormy Pearl Onion Jus | \$44
Grilled Rack of Lamb, Potato Gratin, Seasonal Vegetables, Mint Jus | \$54
Roasted Breast of Chicken, Garlic & Mascarpone Mashed Potato, Forest Mushroom Ragout | \$44

Vegetarian | \$36

Paneer Curry, Mango Chutney, Basmati Rice, Poppadum & Raita
Fregola, Slow Roasted Cherry Tomatoes, Artichokes, Goat Cheese, Italian Style Salsa Verde
Roasted Jerk Cauliflower Steak, Persian Jeweled Rice with Raisins, Toasted Almonds & Cilantro
Kale & Ricotta Ravioli, Smoked Roma Tomato Bisque, Shaved Parmesan, Truffle Oil
Impossible Meat Kebab, Saffron Rice, Roasted Cherry Tomatoes, Yogurt, Grilled Pita, Yogurt, Mango Salsa
Impossible Shepherd's Pie

Intermezzo | \$10

Mango Sorbet, Passion Fruit
Rose Champagne Sorbet, Lemon Zest
Raspberry Sorbet, Dry Meringue
Lemon Sorbet, Limoncello

Desserts | \$18

Chocolate Banana Rum Cake, Pineapple Compote, White Chocolate Ganache
Lemon Tart, Yogurt Cream, Meringue, Honey Syrup
Mango Cheesecake, Tropical Salsa, Tahitian Chantilly
Almond Vanilla Tart Tatin, Anglaise, Almond Brittle
Spiced Chocolate Flan, Espresso, Vanilla Ice Cream



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