

DINNER MENUS

DINNER BUFFETS

All Dinners Include Freshly Brewed Illy Regular and Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Based on a 2hr Food & Beverage Service
Minimum Guarantee of 30 Guests Required for All Dinner Buffets
Pricing is Per Person

Bermuda Festival | \$118

House-Baked Bread Rolls & Creamy Butter

Bermuda Carrot & Ginger Soup (VG)(GF)

Wadson's Farm Spinach & Roasted Pumpkin Salad: Honey Vinaigrette (VG)(GF)
Kale Caesar Salad: Roasted Garlic Cream Dressing, Parmesan Croutons (V)
Bermuda Potato Salad with Peas and Carrots (V)(GF)
Creamy Pumpkin Coleslaw (V)(GF)

Roasted USDA Beef Striploin, Mushroom Dijon Cream Sauce (GF)
Jerk Chicken, Grilled Citrus Wedges (GF)
Pan Seared Wahoo, Gombey Butter (GF)

Bermuda Macaroni and Cheese (V)
Peas and Rice (V)(GF)
Honey Roasted Bermuda Pumpkin & Pearl Barley Risotto, Fennel, Red Onion, Sage (VG)
Roasted J&J Farm's Seasonal Vegetables (V)

Hamilton Princess Rum Cake (V)
Lemon Cheesecake (V)
Chocolate Ganache Cake (V)
Coconut Mousse (V)
White Chocolate Raspberry Mousse (V)

Southern Cookout | \$128

Corn Bread, Honey Butter (V)(GF)

Mixed Baby Greens: Beets, Carrots, Buttermilk Ranch Dressing (V)(GF)
Smoked Potato Salad: Scallions, Grain Mustard Mayo (V)(GF)
Coleslaw: Blue Cheese, Dried Cranberries (V)(GF)

Grilled Flank Steak, Chimichurri Sauce (GF)
Southern Baked BBQ Chicken Thighs & Drumsticks (GF)
House Smoked BBQ Pork Ribs (GF)
Blackened Wahoo, Sauce Creole (GF)
Jambalaya Impossible Sausage, Kidney Beans, Peppers, Celery

Tomato Rice (VG)(GF)
Smoked Gouda Macaroni and Cheese (V)
Jalapeño Corn on The Cob (V)(GF)
Grilled Garlic Seasonal Vegetables (VG)(GF)

Chocolate "PB & J" Brownie (V)
Berry Shortcake (V)
Carrot Cake (V)
Fruit Tarts (V)
Lemon Cheesecake (V)
Banana Bread (V)

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

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European | \$118

House-Baked Bread Rolls & Creamy Butter

Honey Roasted Butternut Squash Velouté, Crispy Pancetta, Cream, Chives (GF)

Caprese Salad: Assorted Tomatoes, Buffalo Mozzarella, Basil (V)(GF)

Roasted Beetroot Salad: Feta, Baby Spinach, Pine Nuts, Balsamic Vinaigrette (V)(GF)

Chermoula Spiced Eggplant Salad: Mint, Parsley, Cilantro, Lemon Garlic Yoghurt (V)(GF)

Orecchiette Pasta Salad: Roasted Cherry Tomatoes, Marinated Peppers, Arugula, Basil Pesto (V)

Sicilian Fisherman's Stew, Red Snapper, Mussels, Potato, Tomato Chili, Raisins, Capers, Lemon (GF)

Grilled Chicken Casserole, Sautéed Mushrooms, Spinach, Garlic & Thyme Cream Sauce (GF)

24 Hour Slow Braised Beef Short Ribs, Caramelized Onions, Red Wine Jus (GF)

Creamy Mashed Potatoes (V)

Spanish Rice (V)

Grilled Broccolini, Lemon Olive Oil Dressing (V)

Espresso Caramel Mousse (V)

Tiramisu (V)

Berry Crumble (V)

Pear Financier (V)

Assorted Macarons (V)

Latin American | \$130

House-Baked Bread Rolls & Creamy Butter

Tortilla Soup, Black Beans, Citrus Cream (V)

Guacamole: Cilantro, Pico de Gallo, Black Bean Salsa, Limes, Corn Chips & Crispy Plantains (VG)(GF)

Mixed Tender Greens: Asparagus, Avocado, Creamy Caesar Dressing, Scallions (V)(GF)

Mexican Style Street Corn Salad: Lime Mayo, Chili, Cilantro and Queso Fresco (V)(GF)

Wahoo Ceviche: Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey (GF)

Grilled Mahi Mahi: Tomato, Red Onion, Chili Lime Cream Sauce (GF)

Arroz Con Pollo: Slow Roasted Chicken, Garlic Roasted Vegetables (GF)

Beef Brisket a la Birria: Cilantro, White Onion (GF)

Spiced Corn Fritters, Jalapeno, Scallions, Cilantro, Chili Mango Salsa (VG)

Corn (GF) & Flour Tortillas

Mexican Tomato Rice (V)(GF)

Roasted Chipotle Cauliflower, Cilantro, Onion Cheese Sauce (V)(GF)

Garlic Smashed Potatoes Bravas (VG)(GF)

Mexican Chocolate Pot de Crème (V)

Coconut Tres Leches (V)

Vanilla Flan (V)

Mango Roulade (V)

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PLATED DINNERS

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Soups | \$15

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce (GF)
Bermuda Carrot & Ginger Soup (VG)(GF)
Roasted Pumpkin Soup, Coconut Cream, Pumpkin Seeds (VG)(GF)
Leek & Potato Soup, Scallions, Crispy Pancetta (GF)
Lobster Bisque, Lobster Salad, Chives, Crème Fraiche (GF) *\$5 Supplement*

Appetizers | \$25

COLD

Yellow Fin Tuna Carpaccio, Avocado Mousse, Frisée Salad, Chives, Lemon Vinaigrette (GF)
Cold Smoked Atlantic Salmon, Capers, Shallots, Chive Crème Fraiche
Lemon, Bagel Chips
USDA Prime Beef Carpaccio, Arugula, Parmesan, Balsamic Reduction, Crispy Shallots, Toasted Brioche

HOT

Crab Cake, Spicy Remoulade, Frisée & Radish Salad
Seared Sea Scallops, Grilled Asparagus, Cauliflower Purée, Red Wine Vinaigrette (GF)
Rum Glazed Pork Belly, Sautéed Savoy Cabbage, Apple Purée, Mustard Pork Jus (GF)
Kale & Ricotta Ravioli, Roma Tomato Coulis, Pine Nuts, Chive Oil (V)

Salads | \$19

Caesar Salad, Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)
Chermoula Spiced Eggplant Salad, Mint, Parsley, Cilantro, Lemon Garlic Yoghurt (V)(GF)
Roasted Baby Beetroot Salad, Frisée, Arugula, Goat Cheese, Pecans Balsamic Vinaigrette (V)(GF)
Pear & Prosciutto Salad, Arugula, Blue Cheese, Candied Walnuts, Honey Vinaigrette (GF)
Grilled Artichoke Salad, Baby Gem, Arugula, Cannellini Beans, Creamy Parmesan Dressing (V)(GF)

Seafood

Pan Seared Branzino, Lemon Parsley Potatoes, Steamed Broccoli, Lemon Caper Sauce (GF) | **\$52**
Grilled Jumbo Shrimp, Asparagus & Green Pea Fregola, Lobster Bisque | **\$50**
Pan Seared Red Snapper, Orzo Pasta Caponata, Haricot Verts, Salsa Verde | **\$48**
Oven Roasted Salmon Fillet and Fingerling Potatoes, Artichoke, Sun-Dried Tomato, Lemon Butter Sauce (GF) | **\$50**

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Meat & Poultry

Grilled Angus Beef Tenderloin, Garlic Mashed Potatoes, Seasonal Vegetables, Truffle Jus (GF) | **\$54**
Herb and Panko Crusted Rack of Lamb, Potato Gratin, Seasonal Vegetables, Thyme Garlic Jus | **\$54**
Braised Boneless Beef Short Ribs, Crushed New Potatoes, Roasted Bermuda Carrots, Natural Jus (GF) | **\$50**
Roasted Garlic Pork Tenderloin, Celeriac Purée, Asparagus, Apple & Onion Chutney, Mustard Jus (GF) | **\$45**
Roasted Breast of Chicken, Garlic Mashed Potato, Haricot Verts, Forest Mushroom Ragout (GF) | **\$45**

Duo Plates

Grilled Beef Fillet & Jumbo Shrimp, Pumpkin Mashed Potatoes & Seasonal Vegetables, Truffle Jus (GF) | **\$59**
Braised USDA Beef Short Rib & Scallops, Garlic Mash Potato, Glazed Bermudian Carrots, Asparagus, Red Wine Jus (GF) | **\$56**
Herb-Marinated Chicken & Jumbo Prawns, Crushed Fingerling Potatoes, Grilled Broccolini, Lemon Caper Sauce (GF) | **\$49**

Vegetarian | \$36

Impossible Wellington, Sweet Potato Mash, Asparagus, Mushroom Cream Sauce (V)
Penne Pasta alla Norma, Grilled Eggplant, Roasted Cherry Tomatoes, Mozzarella, Fresh Basil (V)
Mushroom & Asparagus, Pearl Barley Risotto, Lemon Basil (VG)
Paneer Curry, Mango Chutney, Basmati Rice, Poppadum, Raita (VG)

Intermezzo | \$10

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

Cheese | \$22

North American Artisan Cheese Selection (V)
Apple-Sultana Chutney, Artisan Crackers, Crostini (GF Bread & Crackers Available)
Princess Honey

Desserts | \$18

Chocolate Banana Rum Cake, Pineapple Compote, White Chocolate Ganache (V)
Lemon Tart, Yoghurt Cream, Meringue, Honey Syrup (V)
Mango Cheesecake, Tropical Salsa, Tahitian Chantilly (V)
Dark Chocolate Ganache Cake, Chocolate Dust, Vanilla Salted Caramel, Whip Cream (V)
Carrot Cake, Toasted Honey Meringue, Rum Soaked Raisins, Croutons (V)

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