

LUNCH MENUS

LUNCH BUFFET SELECTIONS

All Lunch Menus Include Freshly Brewed Illy Regular & Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Based on a 2hr Food & Beverage Service
Minimum Guarantee of 12 Guests Required for All Buffets
Pricing is Per Person

Deli Stand | \$58

(Make your Own Sandwich)

Assortment of Bread Rolls, Sourdough, Focaccia & Sliced Breads

Roasted Tomato Soup, Herb Oil (VG)

Selection of Mixed Salad Greens (VG)
Roasted Seasonal Vegetables & Marinated Olives (VG)
Served with Garlic Croutons, Parmesan Cheese and Caesar, French, Italian and Ranch Dressings

Selection of Sliced Smoked and Cured Meats: Prosciutto, Salami, Roast USDA Beef Striploin, Smoked Turkey
Tuna Salad
Selection of Cheeses: Aged Cheddar, Swiss, Smoked Gouda, Brie, Blue Cheese
Sliced Tomatoes, Red Onions, Pickles, Chutneys, Mayo, Horseradish & Mustards

Chocolate Mousse (V)
Assorted Cup Cakes (V)
Banana Bread (V)

Mediterranean | \$64

House Baked Bread Rolls & Butter

Minestrone Soup
Vegetables, Borlotti Beans, Parmesan Croutons (V)

Greek Salad: Spinach, Olives, Peppers, Cucumber, Feta Cheese (V)(GF)
Caprese Salad: Tomato, Mozzarella, Basil, Balsamic Dressing (V)(GF)
Hummus, Baba Ganoush, Grilled Pita Bread (VG)

Mediterranean Baked Chicken, Eggplant Caponata (GF)
Pan Seared Red Snapper, Capers, Tomato, Basil, White Wine Sauce (GF)
Grilled Portuguese Linguica Sausages, Wild Mushrooms, Spinach, Rigatoni

Oven Roasted Ratatouille (VG)(GF)
Moroccan Cous Cous, Dried Apricots, Raisins, Peppers, Mint, Parsley, Smoked Paprika (VG)

Lemon Tarts (V)
Mixed Berry Panna Cotta (V)(GF)
Olive Oil Madeleine (V)

Bermudian | \$64

House Baked Bread Rolls & Butter

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce (GF)

Roasted Beetroot & Garden Greens Salad: Candied Walnuts, Sherry Vinaigrette (VG)(GF)
Wadson's Farm Kale & Roasted Pumpkin Salad: Honey Vinaigrette (VG)(GF)
Creamy Citrus Coleslaw (V)(GF)
Bermudian Red Potato Salad: Onion, Peas & Carrots, Mayo Mustard Dressing (V)(GF)

Sautéed Catch of the Day, Lemon Butter Sauce (GF)
Baked BBQ Chicken, Charred Pineapple Salsa (GF)

Traditional Peas and Rice (VG)(GF)
Bermuda Macaroni and Cheese (V)
Roasted Bermudian Carrots, Hamilton Princess Honey & Herbs (VG)(GF)

Bermuda Rum Cake (V)
Pineapple Upside Down Cake (V)
Guava Cheesecake (V)

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

A 17% Service Charge will be Applied to all Food & Beverage Prices



LUNCH MENUS

LUNCH BUFFET SELECTIONS (Continued)

All Lunch Menus Include Freshly Brewed Illy Regular & Decaffeinated Coffee

A Selection of Organic Lot 35 Teas

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Gourmet Sandwich Market | \$60

Quinoa Tabbouleh Salad: Cucumber, Tomato, Mint, Parsley, Lemon Olive Oil Dressing (VG) Kale and Carrot Salad: Dried Cranberries, Sunflower Seeds, Pecorino Cheese, Green Goddess Dressing (V)

Pre-Selected – Choose 4 Sandwiches from Below:

Italian Prosciutto & Mozzarella Panino

Prosciutto di Parma, Mozzarella, Arugula, Tomato, Basil Pesto Mayo, Balsamic Reduction, Focaccia

Roasted Chicken Caesar Wrap

Roasted Chicken Breast, Romaine Salad, Parmesan Cheese, Creamy Caesar Dressing

Smoked Turkey, Avocado & Bacon Sandwich

Shaved Smoked Turkey, Smashed Avocado, Crispy Bacon, Pickled Onion, House Baked Sourdough

Blackforest Ham & Swiss Cheese Baguette

Shaved Blackforest Ham, Iceberg Lettuce, Dijon Mustard Mayo

Smoked Salmon Croissant

Smoked Atlantic Salmon, Arugula, Red Onion, Capers, Cream Cheese, Scallions

Roast Beef Focaccia

Roasted USDA Striploin, Arugula, Dill Pickle, Creamy Horseradish & Onion Jam, Rosemary Focaccia

Warm "Bermuda Style" Fish Sandwich

Beer Battered Atlantic Cod, Tomato, Coleslaw, Tartar Sauce, Raisin Bread

Falafel & Roasted Vegetable Wrap (V)

Falafel, Roasted Zucchini, Peppers & Onion, Hummus, Romaine Lettuce, Lemon Aioli Dressing

Potato Chips & Pretzels

Chocolate Brownie (V)(GF)

Mango Roulade (V)

Croissant Bread Pudding (V)

Southern Style BBQ | \$68

Sweet Cornbread, Southern Biscuits, White Bread, Whipped Honey Butter (V)

Leek & Potato Soup (GF) Scallions, Crispy Pancetta

Caesar Salad: Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)

Potato Salad with Crispy Bacon

Creamy Coleslaw (V)

Beef Brisket – 18 Hour Dry Rub (GF)

Smoked BBQ Chicken – Housemade BBQ Sauce (GF)

Pulled Pork – 24 Hour Cooked Boston Butt (GF)

Blackened Wahoo a la Creole (GF)

Bermuda Macaroni and Cheese, Creamy Smoked Cheddar and Bread Crumbs (V)

Grilled Corn on the Cob, Lime Butter, Chili and Smokey Aioli (V)

Peach Cobbler (V)

Cheesecake (V)

Lemon Pound Cake (V)

Flavors of the East | \$68

House Baked Bread Rolls & Butter

Sweet & Sour Vegetable & Tofu Soup

Mushroom, Carrot, Cabbage, Spinach, Tofu (VG)(GF)

Asian Chopped Salad: Cabbage, Edamame, Scallion, Carrot, Crispy Wonton, Soy Ginger Dressing (VG)

Cucumber & Bell Pepper Salad: Sesame Seeds, Cilantro, Honey Sesame

Vinaigrette (VG)(GF)

Thai Style Prawn & Glass Noodle Salad: Carrots, Scallions, Basil, Mint, Chili

Lime Sauce (GF)

Chinese BBQ Pork

Mongolian Beef & Broccoli (GF)

Teriyaki Salmon, Sesame Bok Choy, Oyster Glaze

Wok Tossed Chili & Garlic Vegetables, Onion, Peppers, Baby Corn,

Cauliflower (VG)(GF)

Chinese Egg Fried Rice (V)(GF)

Strawberry Roulade (V)

Vietnamese Coffee Flan (V)

Coconut Mango Pudding (V)(GF)



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LUNCH MENUS

LUNCH BUFFET SELECTIONS (Continued)

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A Selection of Organic Lot 35 Teas

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Service Minimum Guarantee of 12 Guests Required for All Buffets

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Latin from 1609 \$68

Jalapeno Corn Bread (V)(GF)
Creamy Honey Butter

Latin Salad: Orange, Grapefruit, Green Apple, Mixed Greens,
Queso Fresco, Charred Lemon Vinaigrette, Tortilla Crisps (V)(GF)
Beetroot & Avocado Salad: Beetroot, Avocado Purée, Macha
Tofu, Arugula, Pico de Gallo, Tamarind Dressing (V)(GF)
Signature Guacamole: Corn Chips + Plantain Chips, Pico de Gallo,
Cilantro, Grilled Watermelon, Corn Chips (V)(GF)

Veggie Empanada: Corn Kernels, Mozzarella, Poblano Peppers,
Onion, Chimichurri, Salsa Criolla (V)
Braised Beef Empanada: Oxtail, Mozzarella, Onion, Chimichurri,
Salsa Criolla
Wahoo Ceviche: Passion Fruit, Corn Kernels, Red Onion, Lime,
Agave Honey (GF)
Chicken Norteño: Adobo Sauce, Roasted Pineapple (GF)
Carne Asada: Grilled Tenderloin, Charred Onions & Peppers,
Chimichurri Sauce (GF)
Cauliflower Steak al Pastor: Guajillo Adobo, Pineapple Purée,
Cotija Cheese Sauce, Cilantro, Onion (V)

Mama Trejo's Rice (V)(GF)
Nikkei Style Asparagus, Cilantro, Soy Glaze (V)

Tres Leches Tiramisu (V)
Basque Cheesecake (V)

Dim Sum and then Some! \$64

Prawn Crackers(GF)
Sweet Chili Dipping Sauce

Sweet Corn Soup (V)(GF)
Corn Kernels, Egg, Spring Onions

Chinese Style Cucumber Salad: Cucumbers, Black Vinegar, Chili Oil, Garlic,
Tamari Soy Sauce, Sesame Seeds (VG)(GF)
Steamed Ginger Noodle Salad: Bean Sprouts, Chinese Cabbage, Carrot, Rice
Vermicelli, Scallions, Coriander, Garlic Chili Soy Dressing (VG)(GF)

Har Gow: Steamed Shrimp Dumplings
Sui Mai: Steamed Pork & Shrimp Dumplings
Char Siu Bao: Steamed BBQ Pork Buns

Vegetable Dumpling: Steamed Asian Vegetable & Garlic Dumplings (VG)
Crispy Vegetable Spring Rolls: Deep Fried Cabbage, Shiitake, Carrot Rolls (VG)

Served with Soy Sauce (gf available), Chili Oil, Black Vinegar

Chinese Egg & Vegetable Fried Rice (V)
Garlic Soy Braised Bok Choy (VG)

Black Milk Bubble Tea (V)
Mango Pudding (V)

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LUNCH MENUS

DESIGN YOUR OWN LUNCH BUFFET

One Soup, Three Salads, Two Entrées, Two Accompaniments & Three Desserts | **\$62**

Add an Additional Salad, Entrée or Accompaniment | **\$10 Each**

All Lunch Menus Include Freshly Brewed Illy Regular & Decaffeinated Coffee & A Selection of Organic Lot 35 Teas

Based on a 2hr Food & Beverage Service

Minimum Guarantee of 12 Guests Required for All Buffets

Served with House Baked Sourdough, Baguettes, Focaccia & Bread Rolls

Pricing is Per Person

Soup

Roasted Pumpkin Soup, Coconut Cream, Pumpkin Seeds (VG)(GF)

Bermuda Carrot & Ginger Soup (VG)(GF)

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce (GF)

Leek & Potato Soup, with Crispy Pancetta (GF)

Creamy Corn & Clam Chowder, Bacon Lardons

Minestrone, Vegetables, Borlotti Beans, Parmesan Croutons (V)

Salad

Bermuda Potato Salad with Onions, Carrots & Green Peas (V)(GF)

Pumpkin & Cabbage Slaw (V)(GF)

Caesar Salad: Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)

Penne & Sun Dried Tomato Salad: Sun Dried Tomatoes, Roasted Peppers, Capers, Red Onion, Parsley, Pine Nuts, Lemon Crème Fraiche Dressing (V)

Mixed Greens Salad: Mixed Greens, Asparagus, Honey Mustard Dressing (V)

Vegetable Couscous Salad with Basil Pesto (V)

Panzanella Salad: Tomato, Red Onion, Cucumber, Bell Peppers, Basil, Focaccia Croutons (V)

Poultry

Roasted Chicken, BBQ Sauce (GF)

Lemon & Herb Chicken, Tzatziki Sauce (GF)

Jerk Dusted Chicken, Sweet Peppers (GF)

Peri-Peri Chicken (GF)

"Hunter" Chicken, Mushroom Sauce (GF)

Seafood

Fish of the Day, Lemon Butter Sauce (GF)

Steamed Snapper, Ginger Glaze (GF)

Tomato Curry Stew, Bermuda Seafood (GF)

Seafood Thermidor

Meat

Beef Stroganoff, Mushroom, Sour Cream, Gherkins

Roasted Striploin of Beef, Merlot Jus (GF)

Grilled Flank Steak, Chimichurri Sauce (GF)

Roasted Pork Belly, Dark Beer Sauce (GF)

Accompaniments

Seasonal Market Vegetables (V)(GF)

Charred Lemon Broccoli (V)

Honey Glazed Bermuda Carrots (V)

Mashed Potatoes, Roasted Garlic (V)

Roasted Bermuda Red Potatoes, Rosemary (V)

Creamed Spinach & Onion Casserole (V)

Bermuda Macaroni & Cheese (V)

Peas & Rice (VG)(GF)

Spanish Rice (V)(VG)

Desserts

Lemon Tart (V) Chocolate Tart (V)

Bermuda Rum Cake (V)

Warm Apple Crumble (V)

Pineapple Upside-Down Cake (V)

Mini Cup Cakes (V)

Mango & Passion Fruit Mousse (V)

Croissant Bread Pudding (V)

Chocolate Brownie (V)(GF)

Key Lime Pie (V)

Chocolate Mousse (V)

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LUNCH MENUS

LUNCH – ON THE GO | 52

Pre Select Up To 2 Salads & 3 Sandwiches Per Group

Pricing is Per Person

Each Box will Include:

- 1 Salad
- 1 Sandwich
- 1 Chocolate Chip Cookie
- 1 Whole Fruit
- 1 Bag of Potato Chips
- 1 Soda or Water
- Condiments & Cutlery

Salads

Caesar Salad: Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)

Quinoa Tabbouleh Salad: Cucumber, Tomato, Mint, Parsley, Lemon Olive Oil Dressing (VG)(GF)

Kale and Carrot Salad: Dried Cranberries, Sunflower Seeds, Pecorino Cheese, Green Goddess Dressing (V)(GF)

Thai Style Prawn & Glass Noodle Salad: Carrot, Scallions, Cilantro, Mint, Chili Lime Sauce (GF)

Greek Salad: Spinach, Olives, Peppers, Cucumber, Feta Cheese (V)(GF)

Penne & Sun Dried Tomato Salad: Sun Dried Tomatoes, Roasted Peppers, Capers, Red Onion, Parsley, Pine Nuts, Lemon Crème Fraiche Dressing (V)

Sandwiches

Italian Prosciutto & Mozzarella: Prosciutto di Parma, Mozzarella, Arugula, Tomato, Basil Pesto Mayo, Balsamic Reduction, Focaccia

Roasted Chicken Caesar Wrap: Roasted Chicken Breast, Romaine Salad, Parmesan Cheese, Creamy Caesar Dressing

Smoked Turkey, Avocado & Bacon Sandwich: Shaved Smoked Turkey, Smashed Avocado, Crispy Bacon, Pickled Onion, Baby Spinach, House Baked Sourdough

Blackforest Ham & Swiss Cheese Baguette: Shaved Blackforest Ham, Iceberg Lettuce, Dijon Mustard Mayo

Smoked Salmon Croissant: Smoked Atlantic Salmon, Arugula, Red Onion, Capers, Cream Cheese, Scallions

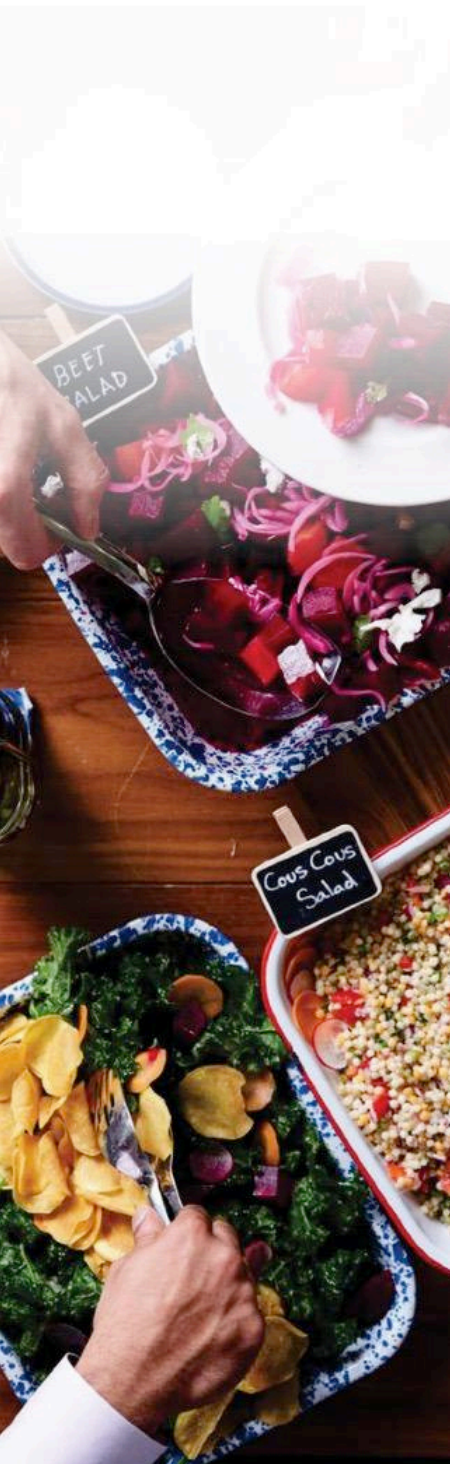
Roast Beef Focaccia: Roasted USDA Striploin, Arugula, Dill Pickle, Creamy Horseradish & Onion Jam, Rosemary Focaccia

Falafel & Roasted Vegetable Wrap: Falafel, Roasted Zucchini, Peppers & Onion, Hummus, Romaine Lettuce, Lemon Aioli Dressing (V)

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LUNCH MENUS



PLATED LUNCH

Served with House Baked Sourdough, Baguettes, Focaccia & Bread Rolls
Prices for Pre-Selected Options. For Choice Menu a 30% Surcharge Applies.
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& A Selection of Organic Lot 35 Teas
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Soup | \$15

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce (GF)
Roasted Pumpkin Soup, Coconut Cream, Pumpkin Seeds (VG)(GF)
Leek & Potato Soup, Scallions, Crisp Pancetta (GF)
Minestrone Soup, Vegetables, Borlotti Beans, Parmesan Croutons (V)

Salad | \$19

Caesar Salad: Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)
Chermoula Spiced Eggplant Salad: Mint, Parsley, Cilantro, Lemon Garlic Yoghurt (V)(GF)
Wadson's Farm Kale & Roasted Pumpkin Salad: Honey Vinaigrette (VG)(GF)
Greek Salad: Spinach, Olives, Peppers, Cucumber, Feta Cheese (V)(GF)
Caprese Salad: Tomato, Mozzarella, Basil, Balsamic Dressing (V)(GF)

Meat

Grilled Beef Tenderloin Filet, Mashed Potato, Bermudian Carrots, Mushrooms, Merlot Jus (GF) | \$50
Herb Roasted Lamb Rack, Asparagus, Sun-Dried Tomato Polenta, Herb Jus (GF) | \$52
Honey Mustard Glazed Pork Loin, Roasted Pumpkin, Beetroot, Mustard Thyme Jus (GF) | \$46

Fish

Seared Salmon, Olive Tapenade Mashed Potato, Seasonal Vegetables, Light Lemon Butter Sauce (GF) | \$48
Grilled Lemon Sea Bass, Orzo Pasta Caponata, Haricot Verts, Salsa Verde | \$50
Pan Seared Snapper Filet, Roasted Fingerling Potatoes, Braised Kale, Red Pepper Sauce (GF) | \$44

Poultry

Roasted Chicken Breast, Olive Oil Smashed Red Potatoes, Broccolini, Lemon Thyme Jus (GF) | \$44
Grilled Lemon Chicken Breast, Wilted Spinach, Cherry Tomatoes, Mushroom Ragout (GF) | \$44

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)

Dessert | \$18

Cheesecake, Compressed Strawberries, White Chocolate Ganache (V)
Rum Cake, Vanilla Cream & Banana Compote (V)
Blueberry Tart, Lemon Curd, Berry Sauce (V)
Chocolate Tart, Hazelnut Cream, Ganache (V)
Featured Cake (V)

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