

## RECEPTION MENUS



### COLD PASSED CANAPÉS

Prices are Per Dozen, Minimum Order of 2dz per Selection

#### Seafood

- Cold Smoked Salmon, Citrus Cream Cheese, Chives, Blini **\$52**
- Tuna Tartare, Avocado, Spicy Aioli, Corn Chips (GF) **\$54**
- Chilled Poached Jumbo Shrimp Skewer, Cocktail Sauce, Chives (GF) **\$58**
- Mango Crab Salad, Coriander on Endive (GF) **\$54**

#### Meat

- Coronation Chicken, Apricot Relish, Coriander Cream, Poppadum **\$46**
- Ginger Soy Chicken, Coriander, Rice Cracker (GF) **\$46**
- Beef Tartare, Garlic Aioli, Capers, Gherkins, Potato Chips **\$56**
- Prosciutto & Melon Skewers, Balsamic Glaze (GF) **\$50**
- Roasted USDA Beef Tenderloin, Parmesan Cream, Crostini **\$56**

#### Vegetarian

- Slow Roasted Beets, Chives, Goats Cheese (V)(GF) **\$48**
- Gazpacho, Basil Shooters (VG)(GF) **\$40**
- Chermoula Eggplant, Hummus, Lemon, Crispy Pita (V) **\$42**
- Roasted Tomato, Honey, Basil, Bruschetta (VG) **\$42**
- Baby Mozzarella & Grape Tomato Skewers (V)(GF) **\$48**
- Tofu Mango Maki Rolls, Fried Tofu, Mango, Furikake (VG)(GF) **\$46**

### HOT PASSED HORS D'OEUVRES

Prices are Per Dozen, Minimum Order of 2dz per Selection

#### Seafood

- Bermuda Fish Chowder Shooters (GF) **\$44**
- Tempura Fried Shrimp Skewer, Wasabi Aioli **\$58**
- Mini Cod Fish Cake, Bermuda Tomato Mayo **\$50**
- Wahoo Nuggets, Tartar Sauce **\$55**
- Mini Crab Cakes, Spicy Remoulade **\$58**
- Rockefeller Oysters **\$72**

#### Meat

- Chicken Satay Skewers, Satay Sauce, Pineapple Salsa (GF) **\$46**
- Braised Beef Short Rib Croquette with Truffle Aioli **\$54**
- Pork Sausage Roll, Spiced Ketchup **\$46**
- Roasted Chicken, Crispy Wonton, Hoisin Sauce **\$48**
- Beef & Mushroom Spring Rolls, Wasabi Mayo **\$50**
- Roast USDA Sirloin, Yorkshire Pudding, Horseradish Cream **\$56**

#### Vegetarian

- Vegetable Pakora, Mint Yoghurt (V) **\$42**
- Vegetable Spring Roll, Tamarind Mayo (V) **\$42**
- Crispy Mozzarella Skewer, Romesco, Basil (V) **\$44**
- Truffle Macaroni and Cheese Croquette (V) **\$42**
- Wild Mushroom Arancini & Basil Aioli (V) **\$44**

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

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

## RECEPTION MENUS

### DINNER & RECEPTION BUFFET STATIONS

Based on a 2hr Food & Beverage Service

Minimum Guarantee of 30 Guests Required for All Dinner Buffets

Pricing is Per Person

Chef Attendant Required for Every 50 Guests at \$160.00 per Chef, Unless Otherwise Noted

#### Seafood Bar on Ice | \$29

Based on 4 Pieces per Person

Chilled Jumbo Shrimp & Stone Crab Claws (GF)

Clams on the Half Shell, Steamed Mussels (GF)

Cocktail Sauce, Remoulade, Marie Rose Sauce, Mignonette,

Tabasco, Lemon Wedges

*Enhance With*

Oysters Shucked to Order (GF) - **\$72** per Dozen

#### Sushi Bar

4 Pieces per Person | **\$28**

8 Pieces per Person | **\$42**

Assorted Sushi Rolls including Spicy Tuna, Organic Salmon,

Tofu Mango Veggie (V), Californian Rolls

Selection of Nigiri Sushi & Sashimi (GF)

Soy Sauce (*GF soy sauce available*)

*Chef Optional*

#### Caesar Salad Bar | \$19

Crisp Romaine Lettuce Leaves (V)

Creamy Caesar Dressing (V)

Garlic Focaccia Croutons, Shaved Parmesan Cheese, Crispy Bacon

*Enhance with*

Poached Chilled Shrimp | **\$8**

Grilled Chicken Breasts | **\$7**

*Chef Optional*

#### Charcuterie Table | \$26

House Baked Breads, Crackers & Grissini

Chef Selected Cuts of Cured Meats & Salami

Prosciutto Di Parma, Coppa, Soppressata, Fennel Finocchiona,

Napoli, Beef Bresaola

Mustards, Olives, Pickled Vegetables

*Chef Not Required*

#### Cheesemonger's Table | \$26

House Baked Breads, Crackers & Grissini

Selection of Artisan North American & European Cheeses

Chutney's, Fruits, Grapes, Honey

*Chef Not Required*



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### DINNER & RECEPTION BUFFET STATIONS

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#### Ceviche | \$28

Bermuda Daily Catch, Passion Fruit, Corn Kernels, Red Onion,  
Lime, Agave Honey  
Coriander, Lime Wedges & Guacamole  
Choice of Corn Tortilla or Plantain Chips  
*Chef Optional*

#### Mezze Station | \$24

Pita Bread, Focaccia, Grilled Sourdough (GF bread available)  
Grilled Vegetables (VG)(GF)  
Marinated Artichokes, Sundried Tomatoes, Marinated Olives (VG)(GF)  
Hummus, Beetroot Hummus, Baba Ganoush, Muhammara (V)  
Olive Oil, Balsamic Reduction  
*Chef Not Required*

#### Taco Stand | \$26

Corn Tortillas (GF) & Flour Tortillas  
Grilled Mahi Mahi (GF)  
Spicy Aioli, Cabbage Salad, Lime, Salsa Casera  
Roasted Chicken Adobo (GF)  
Sweet Habanero Mayo, Pico de Gallo, Lime, Salsa Casera  
Guacamole, Pickled Cabbage, Cilantro, Black Bean Salsa, Lime  
*Enhance With*

Grilled Flank Steak | \$8

Suadero of Pork Butt | \$7

#### Pasta Station | \$32

*Choose two:*

Fettuccini Bolognese: Beef Ragu, Oregano, Basil, Pecorino Romano

Italian Sausage & Mushroom Orecchiette: Sautéed Pork Sausage,  
Mushrooms, Spinach, Chili, Garlic Cream, Thyme

Rigatoni alla Norma: Eggplant, Tomato, Chili, Basil, Ricotta (V)

Spaghetti alla Puttanesca: Sauce Pomodoro, Capers, Olives, Basil (V)

Ricotta & Spinach Ravioli: Sage, Brown Butter Sauce, Grana Padano (V)

Gnocchi al Pomodoro: Marinara Sauce, Mozzarella, Fresh Basil (V)

Includes House made Garlic Bread

(GF pasta available)

*Chef Optional*

#### Sourdough Pizza Station | \$32

*Choose Three:*

Margherita (V): Mozzarella, Tomato, Basil, Oregano

Pepperoni: Pepperoni, Mozzarella, Tomato, Oregano

BBQ Chicken: BBQ Roast Chicken, Mozzarella, Smoked Gouda,  
Red Onion, Cilantro, BBQ Sauce

Meat Lovers: Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion,  
Oregano

Hawaiian: Honey Glazed Ham, Pineapple, Tomato, Mozzarella

Mushroom (V): Garlic Roasted Mushrooms, Creamy Spinach,  
Gorgonzola, Arugula

*Chef Optional*

## RECEPTION ENHANCEMENT MENUS

### RECEPTION ENHANCEMENTS

Minimum Guarantee of 30 Guests Required

Pricing is Per Person

Chef Attendant Required for Every 50 Guests at \$160.00 per Chef

Chef Required where Indicated

#### Carving Station Enhancements

*Chef Required*

##### Classic Beef Wellington | \$36

Horseradish Cream, Red Wine Jus

##### Whole Roasted USDA Ribeye (GF) | \$34

Horseradish Cream, Dijon Mustard, Red Wine Jus  
Parker House Rolls (GF bread available)

##### Mediterranean Butterflied Leg of Lamb (GF) | \$30

Tzatziki, Cherry Tomato Chutney, Tabbouleh Salad  
Pita Bread (GF bread available)

##### Caja China Roasted Pork Belly | \$28

Roasted Pineapple Relish, Chimichurri Sauce  
Parker House Rolls (GF bread available)

##### BBQ Grilled Chicken | \$26

Hoisin Sauce, Asian Slaw, Bao Buns

##### Salmon Wellington | \$30

Lemon Caper Butter Sauce

##### Impossible Wellington (V) | \$28

Mushroom Cream Sauce

#### Dessert Enhancements

##### Chocolate Fountain (V) | \$25

Pineapple, Cantaloupe, Honeydew  
Biscotti, Marshmallows, Brownies, Rice  
Crispy Treats, Vanilla Pound Cake  
Sprinkles, Chocolate Chips, Toasted  
Almonds, M&M's

*(In-Door Events Only) No Chef Required*

##### Crepes (V) | \$22

Lemon Curd, Vanilla Chantilly, Toasted  
Almonds, Orange Sauce, Grand Marnier  
Flambé Berries.

*Chef Required*

##### Bermuda Rum Cake (V) | \$22

Bermuda Black Rum Cake, Vanilla Custard,  
Flambé Caramel Rum Apples, Rum Soaked  
Raisins, Vanilla Whipped Cream

*Chef Required*

##### Princess Berry Short Cake (V) | \$20

Sugar Glazed Biscuits, Vanilla Pastry Cream,  
Lemon Curd, Whipped Cream, Flambé Mixed  
Berries

*Chef Required*

#### Late Night Reception Stations

*No Chef Required*

##### Popcorn Stand | \$20

Freshly Popped "a la Minute" in a Popcorn Machine  
Cheddar Cheese, Parmesan Cheese, Salted Butter,  
Sweet Butter, Salted Caramel, Cinnamon Sugar,  
Chocolate Peanut Butter

##### Flatbread Pizzas | \$28

###### Margherita (V)

Tomato, Mozzarella, Basil

###### Pepperoni

Tomato, Pepperoni, Mozzarella, Oregano

###### Hawaii

Honey Glazed Ham, Pineapple, Tomato, Mozzarella

###### Roast Chicken

Tomato, Red Onion, Bell Peppers, Mozzarella, Oregano

###### Wild Mushroom (V)

Creamy Garlic Spinach, Goats Cheese, Oregano

##### Bermuda Macaroni and Cheese Bar | \$24

Smoked Gouda, Pepperjack, Cheddar (V)  
BBQ Chicken, Pulled Pork, Impossible Meat Chili, Bacon,  
Garlic Breadcrumbs, Scallions

*Enhance with*

Lobster | \$8

##### Nachos | \$24

BBQ Pulled Chicken  
Chili Con Carne  
Impossible Chili (V)  
Cajun Grilled Shrimp  
Pico De Gallo, Guacamole, Black Bean Salsa, Cheese  
Sauce, Sour Cream, Pickled Cabbage, Corn Chips (GF)

##### Slider Bar | \$32

Angus Beef, Swiss Cheese, Spiced Ketchup, Dill Pickles,  
Brioche  
Fried Chicken, Spicy Mayo, Dill Pickles, Brioche Bun  
Impossible Slider, Tomato, Lettuce, Dijonnaise, Brioche  
Bun (V)  
(GF buns available)

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