



CATERING MENU 2017

Island Tour Centre is pleased to arrange catering for your boat charter or event—whether you are looking for light nibbles after a snorkel, canapés during your cocktail cruise, or a complete lunch or dinner buffet, we can make it happen!

- *All prices are subject to change according to availability & market price*
- *Buffet Meals are recommended; Small formal sit down meals can be available*
- *Menu items can be inter-changed or customized, and will be re-priced accordingly*
 - *If you have any special dietary needs, or specific requests please inquire*
- *Prices listed on the following pages DO NOT include service/delivery charges; these charges will be added to your quote and vary depending on date and location*
 - *Deliveries/Preparations before 9:00AM will incur additional staff charges*
- *For an accurate quote, please submit your order to charters@islandtourcentre.com*



ISLAND TOUR CENTRE



BREAKFAST MENUS

CONTINENTAL BREAKFAST MENU

FRESH FRUIT JUICE (SELECT TWO) ORANGE, APPLE, TOMATO, GRAPEFRUIT OR PINEAPPLE

SELECTION OF FRESH CUT FRUIT

THE BAKERY SELECTION OF: DANISH PASTRIES, CROISSANTS & MUFFINS. SERVED WITH IMPORTED PRESERVES & DAIRY FRESH BUTTER

COFFEE & TEA

\$15.50 PER PERSON

INTERNATIONAL BREAKFAST MENU

FRESH FRUIT JUICE (SELECT TWO)- ORANGE, APPLE, TOMATO, GRAPEFRUIT OR PINEAPPLE

SELECTION OF FRESH CUT FRUIT

SCRAMBLED EGGS— FLUFFY EGGS WITH SAUSAGES BACON & HAM

OR

EGGS BENEDICT— HOME STYLE HASH BROWN POTATOES

THE BAKERY SELECTION OF: DANISH PASTRIES, CROISSANTS, MUFFINS & WHITE OR WHOLE WHEAT TOAST. SERVED WITH IMPORTED PRESERVES & DAIRY FRESH BUTTER

COFFEE & TEA

\$22.50 PER PERSON

THE COFFEE BREAK

FRESH FRUIT JUICE (SELECT TWO) ORANGE, APPLE, TOMATO, GRAPEFRUIT OR PINEAPPLE

HOMEMADE COOKIES

COFFEE & TEA

\$8.00 PER PERSON



WORKING LUNCHES (PART 1)

MAKE YOUR OWN MENU

SALAD/SANDWICH FILLINGS

EGG SALAD

CUCUMBER SALAD

TOMATO & MOZZARELLA

GRILLED VEGETABLES

TUNA SALAD

CRAB SALAD

SHRIMP & AVOCADO SALAD

CHICKEN & MANGO WITH CURRY DRESSING

MEDITERRANEAN CHICKEN SALAD WITH
SWEET PEPPERS, BEANS, ONIONS,
TOMATO, OLIVE OIL, LEMON & FRESH
HERBS



MEATS, FISH, COLD CUTS & CHEESE FILLINGS

BLACK FOREST HAM

HAM & CHEESE

GENOA SALAMI

SMOKED TURKEY BREAST

PROSCIUTTO DI PARMA (ITALIAN HAM)

FRESH ROAST BEEF

GRILLED CHICKEN BREAST

NORWEGIAN SMOKED SALMON

SWISS CHEESE

BRIE CHEESE

ENGLISH CHEESE

BREADS

FRENCH BAGUETTE

SOFT ROLLS

BAGELS

PUMPERNICKEL

SOUR DOUGH

MULTIGRAIN

RYE

FOCACCIA

PITA BREAD

VARIETY OF WRAPS

GRILLED SLICED COUNTRY BREAD

WHITE & WHOLE WHEAT TOAST

*WORKING LUNCH MENUS ARE PRICED
UPON REQUEST, DEPENDING ON
SELECTIONS MADE AND ACCORDING TO
MARKET VALUE*

READY MADE ITEMS, ACCOMPANYING SALADS AND DESERTS ON THE NEXT PAGE.....

WORKING LUNCHES (PART 2)

MAKE YOUR OWN MENU

READY MADE OPEN FACED SANDWICHES & WRAPS

SPINACH WRAP W/GRILLED VEGETABLES & GOAT CHEESE

PITA BREAD W/CURRIED CHICKEN & MANGO SALAD

BAKED FRENCH BAGUETTE W/ BLACK FOREST HAM, BRIE, CHEESE & HONEY MUSTARD

PITA BREAD W/SLICES OF GRILLED BEEF, GREEK SALSA NAPPED WITH TZATZIKI SAUCE

GRILLED COUNTRY BREAD W/TAPENADE SPREAD TOPPED CHICKEN BREAST WITH GRILLED TOMATO, ZUCCHINI, ENDIVE, PARMESAN SHAVINGS & BALSAMIC REDUCTION

ACCOMPANYING SALADS

MIXED GARDEN GREENS

CAESAR SALAD

SPINACH SALAD WITH HOUSE DRESSING

WALDORF SALAD

POTATO SALAD

NICOISE SALAD: TUNA WITH STRING BEANS, TOMATOES, EGGS, POTATOES & OLIVES

GREEK SALAD

CUCUMBER SALAD

TOMATO & MANGO SALAD

PASTA SALAD WITH GRILLED VEGETABLES

RICE & RAISIN SALAD WITH APPLE



DESSERTS

PROFITEROLES WITH CHOCOLATE SAUCE

FRUIT SALAD

BROWNIES

COOKIES

CHOCOLATE ALMOND CAKE

CHOCOLATE MOUSSE

CHEESE CAKE

APPLE STRUDEL

BANANA ÉCLAIRS

TIRAMISU

STRAWBERRIES WITH WHIPPED CREAM

KEY LIME PIE

APPLE TART

LEMON PIE

LEMON SQUARES

BERMUDA RUM CAKE

BREAD & BUTTER PUDDING

SET LUNCHES (PART 1)

SET LUNCH MENU 1

ASSORTED SANDWICH PLATTER

1. GRILLED VEGETABLES IN A SPINACH WRAP WITH GOAT CHEESE
2. CHICKEN & MANGO SALAD WITH CURRY DRESSING IN A SANDWICH BUN
3. TUNA SALAD WITH TOMATO, AVOCADO & LETTUCE ON WHOLE WHEAT BREAD

GREEK SALAD—WITH CUCUMBER, TOMATO, OLIVES, PEPPERS, ONIONS & FETA CHEESE

FRESHLY SLICED FRUIT PLATTER

\$18.50 PER PERSON

SET LUNCH MENU 2

CAESAR SALAD

PENNE PRIMAVERA— PASTA WITH FRESH VEGETABLES IN A LIGHT TOMATO SAUCE

FETTUCCINE ALFREDO— HAM, MUSHROOM & CREAM SAUCE WITH PARMESAN CHEESE

ASSORTED COOKIES & BROWNIES

\$20.00 PER PERSON

SET LUNCH MENU 3

CHICKEN & MANGO SALAD— WITH A CURRY DRESSING

NICOISE SALAD— TUNA WITH STRING BEANS, TOMATOES, EGGS, POTATOES & OLIVES

QUICHE LORRAINE— WITH BACON & ONIONS (SPINACH OPTION ALSO AVAILABLE)

TROPICAL FRUIT SALAD

BANANA ÉCLAIRS

\$21.50 PER PERSON

SET LUNCHES (PART 2)

SET LUNCH MENU 4

GERMAN POTATO SALAD

FARFALLE SALAD— BOW TIE PASTA WITH POACHED SALMON

COLD CUTS PLATTER— HAM, GRILLED CHICKEN BREAST, ROAST BEEF, SWISS CHEESE,
CHEDDAR, EGG SALAD, TUNA SALAD & CONDIMENTS

SELECTION OF BREADS— FRENCH BAGUETTE, RUSTIC MULTI GRAIN LOAF & SOFT ROLLS

TIRAMISU

\$22.50 PER PERSON

SET LUNCH MENU 5

CAESAR SALAD

THAI SHRIMP SALAD— SHRIMP, APPLE, CELERY, SCALLIONS & ONIONS, WITH A COCONUT,
GINGER & LIME DRESSING

MEDITERRANEAN CHICKEN SALAD— WITH SWEET PEPPERS, BEANS, ONIONS, TOMATO,
OLIVE OIL, LEMON & FRESH HERBS

MEAT OR VEGETABLE LASAGNA- (PLEASE SELECT ONE)

FRESH FRUIT SKEWERS

PROFITEROLES— WITH CHOCOLATE SAUCE

\$25.00 PER PERSON



BOXED LUNCHES

MINIMUM OF 12 PEOPLE PER ORDER

BOXED LUNCH MENU 1— 3 HALF SANDWICHES

CURRIED CHICKEN SALAD WITH AVOCADO

MOZZARELLA & TOMATO WITH PESTO SPREAD & LETTUCE

TUNA FISH SALAD WITH SCALLIONS, CELERY, PARSLEY & ONION

PASTA SALAD WITH ROASTED VEGETABLES

CHOCOLATE COOKIE, FRESH FRUIT

\$22.50 PER PERSON

BOXED LUNCH MENU 2— A TASTE OF EVERYTHING

ROAST CHICKEN LEG WITH BBQ SAUCE

DOUBLE DECKER STEAK SANDWICH WITH MUSTARD, BELL PEPPER SALSA & YOGURT

FOCACCIA BREAD FILLED WITH ROASTED VEGETABLES, ARTICHOKE & FETA CHEESE

POTATO SALAD, CHEESE & CRACKERS, POTATO CHIPS, APPLE OR ORANGE

CHOCOLATE BROWNIE

\$26.75 PER PERSON

BOXED LUNCH MENU 3— WORLDLY DELIGHTS

HERB COATED COLD SLICED BEEF TENDERLOIN IN A CARAWAY SEED BREAD SANDWICH

SHRIMP & CHICKEN SATAY; SERVED IN A PAPER BASKET WITH DIPPING SAUCE

NICOISE SALAD WITH TUNA, BEANS, EGGS, OLIVES, TOMATO & POTATO

POTATO CHIPS OR PRETZELS

TROPICAL FRESH FRUIT SALAD

DARK N' STORMY BANANA CAKE

\$32.50 PER PERSON



HOT CANAPÉS

CHICKEN CURRY PUFF

QUESADILLA WRAPS WITH BBQ CHICKEN BREAST & SMOKED MOZZARELLA

CHICKEN WINGS

MINI CHICKEN SKEWERS WITH PEANUT DIP

TROPICAL CHICKEN SKEWERS WITH PEANUT-PLANTAIN SAUCE

FONTINA RISOTTO BALLS

WONTON (CHICKEN, BEEF OR SEAFOOD) WITH SWEET & SOUR DIP

MINI PASTRY CASES WITH SEAFOOD FILLING & LOBSTER SAUCE

DEEP FRIED SHRIMP WITH TARTAR SAUCE

SCALLOPS WRAPPED IN BACON

MINI CODFISH CAKES TOPPED WITH BANANA CHUTNEY

MINI FRANKS IN A BLANKET

MEAT BALLS IN SPICY TOMATO SAUCE

EMPANADAS— PASTRY FILLED WITH MEXICAN CHILI

MINI JAMAICAN BEEF PATTIES

SPANAKOPITA— PHYLLO POCKETS WITH RICOTTA CHEESE & SPINACH *

VEGETARIAN SPRING ROLLS WITH SWEET CHILI DIP *

COCKTAIL SIZED QUICHE: SPINACH, CHEESE OR LORRAINE

STUFFED MUSHROOM CAPS WITH LEEKS, FENNEL & GOAT CHEESE *

STUFFED MUSHROOM CAPS WITH POLENTA *



*- VEGETARIAN OPTION

4 PIECES PER PERSON- \$14.00/PERSON

6 PIECES PER PERSON- \$21.00/PERSON

8 PIECES PER PERSON- \$28.00/PERSON

10 PIECES PER PERSON- \$35.50/PERSON

COLD CANAPÉS

SMOKED SALMON MOUSSE ROULADES WITH MANGO

SPINACH, SMOKED TROUT & HERBED CREAM ROULADE

SHRIMPS WITH COCKTAIL SAUCE

SEARED TUNA WITH MANGO & BALSAMIC GLAZE

HOISIN DUCK & VEGETABLE ROLL

PANKO COATED SPICY TUNA WITH SPECIAL SAUCE

ASPARAGUS SPEARS WRAPPED WITH PARMA HAM

TEPPANYAKI BEEF ROLLS WITH ASPARAGUS & SESAME SAUCE

FILO TARTLETS WITH ASIAN BEEF SALAD

CAPRESE SKEWERS

SUN-DRIED TOMATOES & GOAT CHEESE ON A BAKED BAGUETTE *

FRESH FRUIT SKEWERS WITH BALSAMIC REDUCTION *

VIETNAMESE RICE PAPER ROLLS WITH NOODLE & TOFU *

GAZPACHO, VICHYSOISE OR MELON SOUP SERVED IN SMALL GLASSES *

BRESOLA (AIR-DRIED BEEF) WITH PARMESAN & ARUGULA

*- VEGETARIAN OPTION



4 PIECES PER PERSON- \$14.00/PERSON

6 PIECES PER PERSON- \$21.00/PERSON

8 PIECES PER PERSON- \$28.00/PERSON

10 PIECES PER PERSON- \$35.50/PERSON

GOURMET HOT CANAPÉS

FISH CHOWDER, PUMPKIN OR LEEK & POTATO SOUP, SERVED IN ESPRESSO CUPS

RARE ROAST BEEF WITH CRÈME FRAICHE IN POPPY SEED TARTLETS

PARSNIP CAPPUCCINO WITH TRUFFLE OIL *

CRABMEAT SOUP DUMPLINGS SERVED IN ASIAN SPOONS

OYSTER ROCKEFELLER: TOPPED WITH SPINACH & HOLLANDAISE SAUCE

ASIAN MEATBALLS SERVED ON SKEWERS

PATE A CHOUX WITH ONION JAM

GINGER CHICKEN CAKES WITH CORRIANDER —LIME MAYONNAISE & MANGO

ESCARGOTS IN PROFITEROLES WITH GARLIC CREAM SAUCE

DOLMAS: MARINATED LAMB, STEAMED & SERVED IN A BAMBOO BASKET

MINTED MARINATED LAMB KEBABS WITH TAHINI & HONEY DIP

ARTICHOKES WITH MELTED BRIE *

SAMOSAS (VEGETABLE PUFF) WITH SWEET MANGO CHUTNEY *

TWICE BAKED NEW POTATOES WITH FONTINA, PANCETTA, CHIVES & TRUFFLE OIL

FETA & PINE NUT ROLLS WITH HONEY YOGURT DIP *

PORCINI RISOTTO SERVED ON ASIAN SPOONS *

GRILLED POLENTA WITH MELTED GORGONZOLA & TRUFFLE SLICE *

*- VEGETARIAN OPTION



*GOURMET CANAPES ARE PRICED
INDIVIDUALLY ON REQUEST
& ACCORDING TO MARKET AVAILABILITY*

GOURMET COLD CANAPÉS

RARE ROAST BEEF WITH CRÈME FRAICHE IN POPPY SEED TARTLETS

CHIVE PANCAKES WITH CRÈME FRAICHE & RED ONION CONFIT

FRESH SALMON TARTAR CROUTES

BERMUDA FISH, MANGO & LIME CEVICHE SERVED IN SPOONS

BLOODY MARY TOMATOES (2 DAYS TO PREPARE)

LOBSTER MEDALLIONS IN PASTRY CUPS

FRESH SHUCKED OYSTERS WITH MIGNONETTE SAUCE

SALMON TARTAR IN SESAME CONE

SALMON CAVIAR ON CUCUMBER SLICES TOPPED WITH SOUR CREAM

FOIE GRAS SERVED ON THINLY SLICED TOASTED BAGUETTES

DUCK PATE ON TOAST POINTS

PARMA HAM & ROCKET WRAPPED AROUND GRISSINI

STEAK TARTAR SERVED ON THINLY SLICED TOASTED BAGUETTES

LIGHT LEMONY SALMON MOUSSE PUFFS



*GOURMET CANAPES ARE PRICED
INDIVIDUALLY ON REQUEST
& ACCORDING TO MARKET AVAILABILITY*

EXTRA CANAPÉS

SUSHI & DIM SUM

SUSHI SELECTION

CALIFORNIA ROLL, PHILLY ROLL, SPICY TUNA ROLL
SHRIMP TEMPURA ROLL, VEGETARIAN ROLL

\$14.00 / ROLL = 8 PIECES



DIM SUM

STEAMED DUMPLINGS

A MIXED VARIETY OF PORK,
CHICKEN, SHRIMP, & VEGETABLE

\$28.50 PER DOZEN

PLATTER SERVICE

MEXICAN GUACAMOLE

LAYERS OF CREAM CHEESE, GUACAMOLE, SALSA & SHREDDED CHEDDAR CHEESE

\$55.00 / 25 PEOPLE

CRUDITÉS WITH YOUR CHOICE OF A DIPPING SAUCE

EGGPLANT MOUSSE, PESTO & CREAM CHEESE, CRABMEAT, YOGURT, HUMMUS OR AIOLI

\$45.00 / 25 PEOPLE

BAKED BRIE CHEESE

WITH ARTICHOKE & CRANBERRY DIP

\$14.00 / PERSON



MORE SUBSTANTIAL FINGER FOODS

OFTEN A SELECTION IS REQUIRED FOR LUNCH OR COCKTAIL PARTIES WHICH OFFERS A MORE SUBSTANTIAL FOOD SELECTION FOR YOUR GUESTS.

PIZZA CALZONE

PIZZA DOUGH FOLDED ON ITSELF TO MAKE A POCKET
FILLED WITH YOUR CHOICE OF MEAT, SEAFOOD OR VEGETABLES

\$28.00 / DOZEN

CHICKEN CURRY PUFF

\$28.00 / DOZEN

SKEWERS

WAHOO MARINATED W/HERBS	<i>\$42.00 /DOZEN</i>
BEEF SIRLOIN W/VEGETABLES	<i>\$42.00 /DOZEN</i>
BEEF TENDERLOIN W/VEGETABLES	<i>\$54.00 /DOZEN</i>
CHICKEN SATAY W/PEANUT DIP	<i>\$42.00 /DOZEN</i>
VEGETABLE	<i>\$32.00 /DOZEN</i>
SHRIMP	<i>\$42.00 /DOZEN</i>
MINI BEEF BURGERS-	<i>\$42.00 /DOZEN</i>



PLATTERS

COLD CUTS PLATTER

BOILED HAM, TURKEY, ROAST BEEF & SALAMI

\$7.00 PER PERSON

ADD CHEDDAR & SWISS CHEESE \$9.50 PER PERSON

FRESH FRUIT PLATTER

SELECTION OF SLICED SEASONAL FRUIT

\$90.00 / 20 PEOPLE

SHRIMP PLATTER

REGULAR SCAMPI- *\$7.95 PER PERSON (5 PIECES)*

PREMIUM SCAMPI- *\$13.50 PER PERSON (5 PIECES)*

SERVED WITH COCKTAIL SAUCE

PREMIUM SHRIMP & SALMON PLATTER

SERVED WITH COCKTAIL SAUCE, CAPERS, ONIONS & CREAM CHEESE

\$13.50 PER PERSON

COCKTAIL CHEESE PLATTER

CHEDDAR & SWISS CHEESE CUBES

\$135.00 / 20 PEOPLE

GOURMET CHEESE PLATTER

SELECTION OF GOURMET CHEESES W/ GRAPES, CRACKERS, & WALNUTS

\$14.00 PER PERSON

SEAFOOD PLATTER

SHRIMP, SMOKED SALMON, CRAB CLAWS, SMOKED MUSSELS & CALAMARI

CONDIMENTS: COCKTAIL SAUCE, CAPERS, ONIONS & CREAM CHEESE

\$19.50 PER PERSON

ADD SCALLOPS- \$3.00 , ADD RAW OYSTERS- \$5.00

ADD LOBSTER- MARKET PRICE

PASTA MENU

PASTA VEGETALI- TUBES OF PASTA WITH MIXED SEASONAL VEGETABLES, GARLIC, EXTRA VIRGIN OLIVE OIL, CRUSHED RED PEPPER, BASIL & GRATED PARMESAN CHEESE

FUSILLI SICILIANA- TWISTS OF PASTA SAUTÉED WITH TOMATO SAUCES, CUBES OF EGGPLANT & BASIL. TOPPED WITH FRESH MOZZARELLA CHEESE

ORECCHIETTE CARDINALE- EARS OF PASTA TOSSED WITH BABY SHRIMPS & PESTO, FINISHED WITH TOMATO CONCASSE

FARFALLE RUSSIAN STYLE-BUTTERFLY PASTA TOSSED WITH SMOKED SALMON, VODKA & PINK AURORA SAUCE

RIGATONI ALLA BOSCAIOLA- LARGE TUBES OF PASTA SAUTÉED WITH BACON, MIXED MUSHROOM SAUCE, CHOPPED PARSLEY & CREAMY GRAVY SAUCE

LINGUINE CASALINGA- FLAT SPAGHETTI WITH ITALIAN SAUSAGE, SUNDRIED TOMATOES, MUSHROOMS & GRATED PECORINO CHEESE

TORTELLINI AURORA- THREE COLOURED RINGS OF PASTA FILLED WITH CHEESE, TOSSED WITH A LIGHT CREAM & TOMATO SAUCE

FETTUCCINE ALFREDO- LARGE NOODLES SAUTÉED WITH ORIGINAL ITALIAN STYLE ALFREDO SAUCE OF MUSHROOMS, PEAS, HAM & CREAM WITH PARMESAN CHEESE

LASAGNA DI CARNE- TRADITIONAL MEAT LASAGNA

LASAGNA DI VEGETALI- MIXED SEASONAL VEGETABLE LASAGNA BAKED WITH MOZZARELLA & PARMESAN CHEESE

RAVIOLI CAPRESE- POCKETS OF PASTA FILLED WITH CHEESE & SPINACH & SERVED IN AN AURORA SAUCE

SPAGHETTI POMODORO E BASILICA- SPAGHETTI TOSSED WITH FRESH CHERRY TOMATO SAUCE, BASIL & GARLIC



*PASTAS ARE PRICED ON
REQUEST*

*& ACCORDING TO
MARKET AVAILABILITY*

BBQ MENUS (PART 1)

PLEASE FEEL FREE TO MIX AND MATCH BBQ MENU ITEMS!

WE WOULD BE HAPPY TO PROVIDE A PRICE FOR CUSTOM MENU COMBINATIONS!

BBQ MENU 1

COLESLAW

GERMAN POTATO SALAD

CAESAR SALAD WITH GARLIC CROUTONS

MARINATED COUNTRY RIBS

BURGERS & HOT DOGS WITH BUNS & TRADITIONAL GARNISHES

CORN ON THE COB WITH MELTED BUTTER

PROFITEROLES WITH CHOCOLATE SAUCE

\$27.50 PER PERSON

BBQ MENU 2

CONTINENTAL COLESLAW

CAESAR SALAD WITH GARLIC CROUTONS

SPARE RIBS MARINATED IN SPICY HONEY SAUCE

FRESH BERMUDA FISH WITH MANGO SALSA

BARBECUED CHICKEN LEGS IN CHEF'S SECRET BBQ SAUCE

CORN ON THE COB WITH MELTED BUTTER

BAKED POTATO W/ BUTTER, CHIVES, SOUR CREAM & BACON

BREAD ROLL BASKET WITH BUTTER

FRESH FRUIT SALAD

PROFITEROLES WITH CHOCOLATE SAUCE

\$36.50 PER PERSON



BBQ MENUS (PART 2)

BBQ MENU 3

POTATO SALAD

TAVERN SALAD WITH TWO SALAD DRESSINGS

GRILLED VEGETABLE PLATTER SERVED COLD WITH MOZZARELLA & TOMATO

PENNE PRIMAVERA WITH JULIENNE VEGETABLES & WHITE WINE SAUCE

MINUTE STEAK 3OZ. GRILLED TO ORDER

LEG OF LAMB CARVING WITH MINT SAUCE

WAHOO STEAK MARINATED IN VERMOUTH

SEASONAL VEGETABLES

BREAD ROLL BASKET WITH BUTTER

BREAD PUDDING

HOME MADE BROWNIES

FRUIT SKEWERS

\$40.50 PER PERSON

BBQ MENU 4

MIXED SALAD WITH CUCUMBER, ONIONS, TOMATOES & BALSAMIC VINAIGRETTE

GRILLED & MARINATED VEGETABLES WITH PARMESAN SHAVINGS

PAELLA (SEAFOOD OR CHICKEN) WITH PEAS, AVOCADO, SCALLIONS & PEPPERS

ROASTED ROSEMARY POTATOES

CHICKEN KEBAB WITH PEANUT SAUCE

6OZ SIRLOIN STEAK WITH VARIETY OF SAUCES

FRESH BERMUDA FISH MARINATED IN HERBS WITH MANGO, TOMATO & ONION SALSA

ASSORTED BREADS

CARROT CAKE

BANANA & BERRY COMPOTE WITH MOCHA SAUCE

CHOCOLATE MOUSSE

TROPICAL FRUITS & BERRIES

\$52.00 PER PERSON

BUFFET (PART 1)

BUFFET MENU 1

TRADITIONAL CAESAR SALAD

PENNE PRIMAVERA—TUBES OF PASTA
SIMMERED IN TOMATO SAUCE WITH JULIENNE
VEGETABLES

FETTUCCHINI ALFREDO—WIDE NOODLES
TOSSED IN A CREAM SAUCE WITH SAUTÉED
MUSHROOMS & HAM (OR CHOOSE 2 PASTAS
FROM OUR PASTA MENU)

PROFITEROLES— WITH CHOCOLATE SAUCE

\$21.50 PER PERSON

BUFFET MENU 2

TRADITIONAL CAESAR SALAD

PASTA SALAD

SHRIMP & AVOCADO SALAD

MEAT LASAGNA

VIRGINIA HAM OR TURKEY CARVING—
WITH TRADITIONAL CONDIMENTS

TIRAMISU

\$32.50 PER PERSON

BUFFET MENU 3

CURRIED CHICKEN SALAD WITH MANGO SPINACH SALAD

CUCUMBER SALAD— WITH SOUR CREAM DRESSING

GERMAN POTATO SALAD— WITH NON-MAYONNAISE DRESSING

PLATTER OF SHRIMP, SMOKED SALMON & TUNA SALAD

CHICKEN CACCIATORE— TENDER SLICES OF CHICKEN BREAST SAUTÉED IN
A WHITE WINE SAUCE WITH BELL PEPPERS, OLIVES & MUSHROOMS

FRESH FRUIT PLATTER

TIRAMISU

\$38.50 PER PERSON



BUFFET MENUS (PART 2)

BUFFET MENU 4

(MINIMUM OF 20 PEOPLE)

PLATTER OF SEASONAL MELON & PARMA HAM SALAD OF ROMAINE LETTUCE— WITH
CROUTONS & CAESAR DRESSING

POACHED DARNE OF SALMON, SERVED COLD

FARFALLE (BOW TIE) PASTA SALAD— WITH GRILLED ZUCCHINI, EGGPLANT & TOMATO

CHICKEN CACCIATORE— TENDER SLICES OF CHICKEN BREAST SAUTÉED IN A WHITE
WHINE SAUCE WITH BELL PEPPERS, OLIVES & MUSHROOMS

RICE

PROFITEROLES

\$42.00 PER PERSON

** ADD A ROASTED LEG OF LAMB CARVING WITH MINT SAUCE TO THIS MENU-*

\$45.00 PER PERSON

BUFFET MENU 5

(MINIMUM OF 25 PEOPLE)

MIXED ITALIAN ANTIPASTO— STUFFED GREEN PEPPERS, GRILLED VEGETABLES,
MARINATED MUSHROOMS & GREEN ASPARAGUS WITH SHAVED PARMESAN

CRISPY GARDEN GREENS— WITH BERMUDA ONIONS, CUCUMBERS & CREAMY BALSAMIC

PASTA & CHICKEN SALAD— MARINATED IN A LIGHT CURRY SAUCE WITH FRESH MANGO

BEEF STROGANOFF— STRIPS OF BEEF SAUTÉED IN A BURGUNDY SAUCE FLAVORED WITH
GHERKINS & SERVED WITH WHITE RICE

MEDITERRANEAN FISHERMAN'S DELIGHT— CATCH OF THE DAY PAN FRIED & TOPPED WITH
SAUTÉED CHERRY TOMATOES, OLIVES, ONIONS & HERBS

ASSORTED BREAD BASKET— MIXED ROLLS, FOCACCIA & BRUSCHETTA

TROPICAL FRUIT SALAD

CHOCOLATE MOUSSE

\$48.50 PER PERSON

BUFFET MENUS (PART 3)

BBQ MENU 6

(MINIMUM OF 50 GUESTS)

SMOKED SALMON PLATTER— WITH TRADITIONAL GARNISHES

MIXED SALAD— ROMAINE LETTUCE, RED CHICORY, SPINACH & ENDIVES WITH A
PEPPERCORN VINAIGRETTE & SALAD SHRIMP

TOMATO & MANGO SALAD

RIGATONE WITH VEGETABLES— BABY SAUCERS OF PASTA SAUTÉED WITH ASPARAGUS,
ZUCCHINI & MUSHROOMS

SWEET & SOUR CHICKEN— WITH VEGETABLES, PINEAPPLE & FRESH GINGER

PRIME RIB CARVING— WITH A RICH GRAVY & MUSTARD

FRESH BERMUDA FISH— IN A LEMON BUTTER SAUCE

RICE

ALMOND CHOCOLATE CAKE

GINGER BREAD— WITH GRAND MARNIER CUSTARD

FRESH FRUIT SALAD

\$57.50 PER PERSON

BBQ MENU 7

(MINIMUM OF 50 PEOPLE)

SLICED TOMATO & MOZZARELLA CHEESE— WITH BALSAMIC & BASIL VINAIGRETTE

PINE NUTS & SPINACH SALAD— WITH TOASTED CROUTONS & VINAIGRETTE DRESSING

CUCUMBER SALAD— WITH SOUR CREAM & DILL DRESSING

MARINATED & GRILLED VEGETABLES— WITH PARMESAN SHAVINGS

ROAST TENDERLOIN OF BEEF— ACCOMPANIED WITH PROVENÇALE & BÉARNAISE

SAUTÉED SHRIMP— IN A SPICY TOMATO SAUCE

ROASTED WHOLE ROSEMARY CHICKEN— WITH GRAVY

RICE

FRUIT TART

CHOCOLATE MOUSSE CAKE

CARAMELIZED DARK N STORMY BANANAS

\$66.00 PER PERSON

BERMUDIAN BUFFET MENU

STARTERS

TRADITIONAL CAESAR SALAD— WITH HERBED CROUTONS & PARMESAN SHAVINGS

BERMUDA TOMATO SALAD—WITH ONIONS & FRESH BASIL

SPINACH SALAD— WITH MARINATED CHAYOTE & LEMON DRESSING

MARINATED CALAMARI SALAD— WITH BELL PEPPERS

ENTREES

PAN-FRIED BERMUDA FISH— WITH SAUCE ALMONDINE, AVOCADO MOUSSE & PAN-FRIED BANANAS

GEORGE SOMERS CHICKEN— GRILLED CHICKEN BREAST WITH MANGO SALSA

COMMISSIONER'S SEAFOOD— ASSORTED SEAFOOD IN A COCONUT BROTH WITH A HINT OF CURRY SET ON FRESH VEGETABLES

ROASTED PORK LOIN CARVING— WITH FRESH HERB & MUSTARD CRUST

ROASTED LEG OF LAMB— FROM THE ROTISSERIE

BERMUDA CODFISH CAKES— WITH TARTAR SAUCE & BANANA

SIDES

PEAS AND RICE

MACARONI & CHEESE

DESSERTS

BERMUDA BLACK RUM CAKE

DARK N STORMY FLAMBÉ

FRUIT MILLEFEUILLE—WITH HARVEY'S BRISTOL CREAM



*THIS MENU WILL BE PRICED BETWEEN \$35 & \$65 PER PERSON
DEPENDING ON YOUR SELECTIONS*

ENGLISH BUFFET MENU

STARTERS

BERMUDA FISH CHOWDER

HOT SOUP OF THE DAY

CHICKEN CURRY PUFFS

PIZZA TURNOVERS

ENTREES

STEAK & KIDNEY PIE OR CHICKEN & LEEK PIE— SERVED WITH BUTTER, HP SAUCE, SALT, PEPPER, VINEGAR, KETCHUP & MAYONNAISE

BANGERS & MASH

PRIME RIB CARVERY— WITH YORKSHIRE PUDDING, MINI ROLLS & CONDIMENTS

COTTAGE PIE— MINCED BEEF & VEGETABLES TOPPED WITH MASHED POTATOES

FISH & CHIPS

PORK PIE

ROAST BEEF & YORKSHIRE PUDDING

“MAKE YOUR OWN” FAJITAS— WITH CHICKEN, BEEF OR SHRIMP FILLINGS

DESSERTS

PORT & APPLE PIE

ENGLISH TRUFFLE

BREAD & BUTTER PUDDING

BROWNIES

COFFEE & TEA



*THIS MENU WILL BE PRICED BETWEEN \$35 & \$65 PER PERSON
DEPENDING ON YOUR SELECTION*

INDIAN BUFFET MENU

STARTERS

CHICKEN TANDOORI SALAD WITH YOGURT DRESSING

RAITA—SPICY CUCUMBER, TOMATO & ONION SALAD

SPICY POTATO SKIN SALAD WITH CILANTRO LEMON DRESSING

TAZA SALAD—SHREDDED VEGETABLES WITH LEMON DRESSING

SALAD OF CHICKEN TIKKA—BELL PEPPER, CUCUMBER & TOMATO

ENTREES

MALOFI KEBAB—DICED CHICKEN MARINATED IN CREAM, CORIANDER & NUTMEG

CHICKEN TIKKA MASALA—CHICKEN TIKKA, GARLIC & TOMATO SAUCE

SHRIMP KORMA—SHRIMP IN SUPREME CREAM SAUCE WITH NUTS & RAISINS

LAMB ROTI KEBAB—CUBES OF LAMB, ONIONS, GINGER, GARLIC & RED WINE

VEGETABLE KORMA—VEGETABLES IN LIGHT CREAM & YOGURT SAUCE

SIDES

PEACH POLLOA RICE

VEGETABLE RICE

CHICKEN BIRYANI RICE

MUTTON BIRYANI RICE

VEGETABLE BIRYANI RICE

BASMATI RICE

DESSERTS

COCONUT CREPES WITH MANGO

GULAB JAMUN—DEEP FRIED KHOYA
DUMPLINGS DIPPED IN HOT SUGAR SYRUP

PHIRNI—RICE PUDDING FLAVORED WITH
CARDAMOM

FRESH FRUIT SALAD

VERMICELLI PUDDING

RASMALAI—SOFT COTTAGE CHEESE CREAM
SAUCE & SUGAR

SEMOLINA DRY SWEET

CARROT HALWA



*THIS MENU WILL BE PRICED BETWEEN
\$35-\$65 PER PERSON
DEPENDING ON YOUR SELECTIONS*

WEST INDIAN BUFFET MENU

STARTERS

SWEET POTATO & FISH CHOWDER

SPICED ISLAND BEETROOT

HAVANA AVOCADO SALAD

PORT-AU-PRINCE SALAD

ENTREES

FRIED RED SNAPPER & GREEN CAPSICUMS

CARIBBEAN SPICY GRILLED TUNA

BAJAN PORK ROAST

CARIBBEAN JERK CHICKEN

CUBAN STYLE CHICKEN

SWEET CHICKEN STEW

CURRIED GOAT

SIDES

RICE & PEAS

ROTI

SWEET POTATO FRY

CREAMED CALLALOO
(SPINACH)

DESSERTS

JAMAICAN GINGERBREAD

CONKIES— PUMPKIN & SWEET POTATO PUDDING

BANANA OATMEAL COOKIES

ORANGE LOAF

CORAL REEF COCONUT CREAM PIE

*THIS MENU WILL BE PRICED BETWEEN \$35-\$65 PER PERSON
DEPENDING ON YOUR SELECTIONS*



THAI BUFFET MENUS

THAI MENU 1

ENTREES

BEEF PANANG
CHICKEN HOLY BASIL
THAI FISH CAKE
TOM YAM SOUP WITH CHICKEN
SEAFOOD CURRY
PHAD THAI (FRIED THAI NOODLES)
STIR-FRIED VEGETABLES
JASMINE RICE

DIPS & SAUCES

CUCUMBER CHILI DIP
SWEET & SPICY SAUCE
SATAY SAUCE

COFFEE & TEA

THAI MENU 2

ENTREES

GREEN CURRY SHRIMP WITH MINT
CHICKEN MASSAMAN
THAI FISH CAKE
TOM YAM SOUP WITH CHICKEN
BEEF SALAD
PHAD THAI (FRIED THAI NOODLES)
STIR-FRIED VEGETABLES
JASMINE RICE

DIPS & SAUCES

CUCUMBER CHILI DIP
SWEET & SPICY SAUCE
SATAY SAUCE

COFFEE & TEA

*THIS MENU WILL BE PRICED BETWEEN \$35 AND \$65 PER PERSON
DEPENDING ON YOUR SELECTIONS*



FOOD STATIONS - PART 1

BERMUDIAN-

COD FISH CAKES WITH MINI BUNS &
TRADITIONAL GARNISHES
TARTAR SAUCE AND LEMON WEDGES.

\$5.50 PER PERSON

ITALIAN

CHOICE OF TWO PASTA DISHES:
PRIMAVERA, ALFREDO, BOSCAIOLA,
AMATRICIANA OR PESCATORE WITH
EITHER FARFALLE, FUSILLI OR PENNE.

CHOICE OF TWO SALADS:
CAESAR, MIXED, PASTA OR PANZANELLA

\$5.00 PER PERSON

ENGLISH FISH & CHIPS-

FRESH BERMUDA FISH WITH OUR CHEF'S
SECRET BATTER & **FRENCH FRIES**
WITH TARTAR SAUCE. KETCHUP, MALT
VINEGAR & LEMON WEDGES.

\$10.50 PER PERSON

MEXICAN

SOFT TACOS WITH CHILI CON CARNE,
SALSA, LETTUCE, TOMATO, AVOCADO,
SOUR CREAM & GRATED CHEESE.

\$7.50 PER PERSON

**SHREDDED BEEF, JULIENNE CHICKEN OR
SHRIMPS—** *ADD \$2.00*

CHOICE OF TWO— *ADD \$3.00*

FARMER'S GARDEN

ASSORTED MARINATED VEGETABLES
GRISSINI WRAPPED WITH PARMA HAM
TAPENADE & FOCACCIA

MARINATED OLIVES, ARTICHOKES,
CROUTONS, PITA POINTS & TORTILLA
CHIPS. **ALL ITEMS ARE COCKTAIL SIZE**

\$7.50 PER PERSON

CHINESE

VEGETARIAN SPRING ROLLS

SWEET & SOUR CHICKEN

SERVED WITH RICE

\$10.50 PER PERSON

WITH CHINESE FRIED RICE-

\$12.50 PER PERSON

ASIAN SKEWERS

BEEF—\$60/DOZEN

CHICKEN—\$36/DOZEN

SHRIMP—\$34/DOZEN

VEGETABLE SATAY —\$30/DOZEN

***THE PRICES SHOWN ARE AN
ESTIMATE BASED ON 100 PEOPLE
& A MINIMUM OF 3 FOOD STATIONS.
THE PRICE WILL VARY WITH THE
SIZE OF YOUR GROUP AND THE
AMOUNT OF FOOD STATIONS
CHOSEN., AND ARE SUBJECT TO
ADDITIONAL STAFF CHARGES***

FOOD STATIONS - PART 2

CHURRASCO LATINO GRILL

CHOICE OF 3:

BEEF, LAMB, PORK, CHICKEN OR FISH

GRILLED OVER OPEN FLAMES ON LARGE SWORDS. CARVED BY THE CHEF

SERVED WITH BEAN SALSA, RICE & A VARIETY OF SAUCES

\$17.50 PER PERSON

JAPANESE

SUSHI BAR

WITH A SELECTION OF SMOKED SALMON, SMOKED EEL, CALIFORNIA ROLL, PICKLED RADISH & SHRIMP.

\$11.50 PER PERSON (6 PIECES)

TEPPANYAKI

CHOICE OF 2:

SEARED BEEF, CHICKEN, FISH OR SHRIMP

SERVED OVER RICE WITH ASIAN VEGETABLES, GINGER & SESAME SAUCE.

\$13.50 PER PERSON

PEEKING DUCK

SERVED IN A HOMEMADE PANCAKE

WITH ORIENTAL VEGETABLES & A VARIETY OF ASIAN SAUCES.

\$12.50 PER PERSON

HAWAIIAN

TROPICAL FRESH FRUIT STATION

CONSISTING OF FRESH SLICED FRUIT & WHOLE FRUIT DISPLAY

\$6.50 PER PERSON

FRENCH

SELECTION OF GOURMET CHEESES OR MINIATURE FRENCH PASTRIES

\$9.00 PER PERSON (3 PIECES)

BEEF WELLINGTON

BAKED TENDERLOIN OF BEEF

IN A LIGHT PUFF PASTRY STUFFED WITH MUSHROOMS

\$27.50 PER PERSON

THE PRICES SHOWN ARE AN ESTIMATE BASED ON 100 PEOPLE & A MINIMUM OF 3 FOOD STATIONS. THE PRICE WILL VARY WITH THE SIZE OF YOUR GROUP AND THE AMOUNT OF FOOD STATIONS CHOSEN., AND ARE SUBJECT TO ADDITIONAL STAFF CHARGES



CARVING STATIONS

WHOLE PRIME RIB OF BEEF

CONDIMENTS: HORSERADISH, MUSTARD, MAYO, BUTTER & MINI DINNER ROLLS

PLATTER OF SLICED TOMATO, ONION & LETTUCE

\$17.50 PER PERSON-MINIMUM 25 PEOPLE

STEAMSHIP OF BEEF

CONDIMENTS: HORSERADISH, MUSTARD, MAYO, BUTTER & MINI DINNER ROLLS

PLATTER OF SLICED TOMATO, ONION & LETTUCE

\$7.00 PER PERSON - MINIMUM 150 PEOPLE

ROAST WHOLE TURKEY CARVING

CONDIMENTS: CRANBERRY SAUCE, HORSERADISH, MUSTARD, MAYO,

BUTTER & MINI DINNER ROLLS

PLATTER OF SLICED TOMATO, ONION & LETTUCE

\$7.00 PER PERSON - MINIMUM 25 PEOPLE

HAM CARVING

CONDIMENTS: APPLE SAUCE, HORSERADISH, MUSTARD, MAYO

BUTTER & MINI DINNER ROLLS

PLATTER OF SLICED TOMATO, ONION & LETTUCE

\$8.00 PER PERSON - MINIMUM 25 PEOPLE

SMOKED SALMON CARVING

CONDIMENTS: CAPERS, ONIONS, CREAM CHEESE, BUTTER

& SLICE OF PUMPERNICKEL BREAD

\$8.50 PER PERSON - MINIMUM 25 PEOPLE

PRICES LISTED ARE SUBJECT TO ADDITIONAL STAFF CHARGES