



ISLAND TOUR CENTRE

Catering Menu

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, with the help of our catering vendor, we can make it happen!





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- All prices listed are subject to change according to availability and market price.
- Aboard our charter vessels, buffet / self-serve set up is recommended; Small formal sit down meals can be arranged and is dependent on vessel selection, food selection and group size.
- Restrictions may apply depending on vessel selection and activity type.
- Menu items can be inter-changed and/or customized and will be re-priced accordingly.
- If there are any special dietary needs or allergies, please be sure to specify.
- Prices listed on the following pages are representative of food only. Depending on event date, time, location, vessel and duration additional charges will apply: Delivery, Staff Charges, Cutlery, Tables, Linens, Service Charges etc will be added to your estimate.
- Deliveries & preparations before 9:00AM will incur additional staff charges
- Island Tour Centre outsources our catering to Fourways Catering. Catering orders made through Island Tour Centre will be added to your Master Bill for your private charter event.

Email charters@islandtourcentre.com for assistance and/or an estimate



Breakfast

Breakfast Menu 1 (Coffee Break)

\$8.00 per person

- **Fresh Fruit Juice (select two):** Orange, Apple, Tomato, Grapefruit or Pineapple
- **Home Made Cookies**
- **Coffee & Tea**

Breakfast Menu 2 (Continental)

\$15.50 per person

- **Fresh Fruit Juice (select two):** Orange, Apple, Tomato, Grapefruit or Pineapple
- **Selection of Fresh Cut Fruit**
- **Bakery selection of:** Danish Pastries, Croissants & Muffins. Served with Imported Preserves & Dairy Fresh Butter
- **Coffee & Tea**

Breakfast Menu 3 (International)

\$22.50 per person

- **Fresh Fruit Juice (select two):** Orange, Apple, Tomato, Grapefruit or Pineapple
- **Selection of Fresh Cut Fruit**
- **Choice of Eggs (select one)**
 - Scrambled Eggs with Sausages, Bacon & Ham

OR

- Eggs Benedict with Home Style Hash Brown Potatoes
- **Bakery selection of:** Danish pastries, Croissants, Muffins & White or Whole Wheat Toast. Served with Imported Preserves & Dairy Fresh Butter
- **Coffee & Tea**

Afternoon Tea

Afternoon Tea Menu 1

\$9.00 per person

- **Assorted Finger Sandwiches:** Egg, Tuna, Smoked Salmon, Roast Beef, Cucumber, Crab Meat, Turkey, Ham & Cheese

Afternoon Tea Menu 2

\$9.00 per person

- **Assorted Mini Pastries**
- **Mini Scones** with Clotted Cream & Jam

Afternoon Tea Menu 3

\$12.00 per person

- **Assorted Finger Sandwiches:** Egg, Tuna, Smoked Salmon, Roast Beef, Cucumber, Crab Meat, Turkey, Ham & Cheese
- **Selection of Mini Pastries**

Add Coffee, Assorted Teas, Milk & Sugar

\$4.00 per person



Set Boxed Lunch

Boxed Lunch Menu 1 (Half Sandwiches)

\$22.50 per person

- **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**
- **Cheese & Crackers**
- **Fresh Fruit**

Boxed Lunch Menu 2 (Taste of Everything)

\$26.75 per person

- **Roast Chicken Leg** with BBQ Sauce
- **Double Decker Steak Sandwich** with Mustard, Bell Pepper Salsa & Yogurt
- **Focaccia Bread** filled with Roasted Vegetables, Artichokes & Feta cheese
- **Potato Salad**
- **Cheese & Crackers**
- **Potato Chips**
- **Apple or Orange**
- **Chocolate Brownie**

Boxed Lunch Menu 3 (Worldly Delights)

\$32.50 per person

- **Beef Tenderloin Sandwich** with herb coated cold sliced beef in a Caraway Seed Bread
- **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**

Note re Set Boxed Lunches:

- Minimum of 12 people per order applies



Custom Boxed Lunch

Breads

- French Baguette
- Multi-grain
- Rye
- White or Whole-wheat Toast
- Focaccia
- Pita Bread
- Spinach Wrap
- Bagel
- Sour Dough
- Pumpkin Bread
- Naan Bread Pocket
- Grilled Country Bread

Salads

- Spinach Salad
- Green Salad with French Dressing
- Chicken Curry & Celery Salad
- Mango & Avocado Salad
- Caprese Salad
- Shrimp Cocktail Marinated w/ Aurora Dressing
- Waldorf Salad
- Potato Salad

Additional Items

- Tiger Shrimps with Cocktail Sauce
- Grilled BBQ Chicken Breast
- Beef Pie
- Potato Chips

Fillings

- Beef Teriyaki Marinated with Soy Sauce & Garlic
- Smoked Turkey Breast with Dijon Mustard, Lettuce, Tomato & Melted Brie
- Caprese (Mozzarella, Tomato, Basil) with Arugula
- Egg Salad with Cucumber & Tomato
- Grilled Cajun Style Chicken Breast
- Veal Milanese
- Smoked Salmon with Tomatoes, Onion & Lettuce
- Crab Meat Salad
- Bruschetta
- Asparagus with Melted Cheese & Sun-dried Tomatoes
- Canadian Bacon & Cannellini Beans
- Grilled Zucchini Gratinated with Parmesan
- Thai Shrimp, Coconut & Ginger

Desserts

- Pound Cake
- Chocolate Almond Cake
- Cheesecake
- Fresh Fruit
- Fresh Fruit Salad
- Fruit Flan
- Chocolate Mousse

Note re Custom Boxed Lunches:

- Minimum of 12 people per order applies



Set Working Lunch

Set Lunch Menu 1

\$18.50 per person

- **Assorted Sandwich Platter:** Grilled vegetable with Goat Cheese in Spinach Wrap; Chicken & Mango Salad with curry dressing in a sandwich bun; Tuna Salad with Tomato, Avocado & Lettuce on whole wheat bread
- **Greek Salad** with cucumber, tomato, olives, peppers, onions & feta cheese
- **Freshly Sliced Fruit Platter**

Set Lunch Menu 2

\$20.00 per person

- **Caesar Salad**
- **Penne Primavera;** Tubes of pasta with fresh vegetables in a light tomato sauce
- **Fettucine Alfredo;** Flat noodles in a ham, mushroom & cream sauce with Parmesan cheese
- **Assorted Cookies & Brownies**

Set Lunch Menu 3

\$21.50 per person

- **Chicken & Mango Salad** with a curry dressing
- **Nicoise Salad** with tuna, string beans, tomatoes, eggs, potatoes & olives
- **Homemade Quiche Lorraine** with bacon & onions
- **Tropical Fruit Salad**
- **Banana Eclairs**

Set Lunch Menu 4

\$22.50 per person

- **Farfalle Salad;** bow tie pasta with poached salmon
- **German Potato Salad**
- **Cold Cuts Platter:** Ham, Grilled Chicken Breast, Roast Beef, Swiss Cheese, Cheddar, Egg Salad, Tuna Salad & Condiments
- **Selection of Fresh Breads:** French Baguette, Rustic Multi Grain Loaf, Soft Rolls
- **Tiramisu**

Set Lunch Menu 5

\$25.00 per person

- **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 (Choose One)**
- **Fresh Fruit Skewers**
- **Profiteroles with chocolate sauce**



Custom Working Lunch

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 peppers, beans, onions, tomato, olive oil, lemon, herbs
- Beef Salad with Lentils & Fresh Herbs
- Poached Salmon Salad with dill, avocado & cucumber

Meats & Cheese Fillings

- Black Forest Ham
- Genoa Salami
- Smoked Turkey Breast
- Prosciutto, Fresh Roast Beef
- Grilled Chicken Breast
- Smoked Salmon
- Swiss Cheese
- Cheddar Cheese
- English Cheese
- Brie Cheese

Breads

- French Baguette
- Soft Rolls
- Bagels
- Pumpernickel
- Sour Dough
- Multigrain
- Rye
- Foccacia
- Pita Bread
- Variety of Wraps
- Grilled Sliced Country Bread
- White or Whole Wheat Toast

Accompanying Salads

- Mixed Garden Greens
- Caesar Salad
- Spinach Salad
- Waldorf Salad
- Potato Salad
- Nicoise Salad
- Greek Salad
- Cucumber Salad
- Tomato Mango Salad
- Pasta Salad with veg
- Rice, Raisin, Apple Salad

Ready Made

- Grilled Vegetables & Goat Cheese in Spinach Wrap
- Curried Chicken & Mango Salad on Pita Bread
- Black Forest Ham, Melted Brie, Cheese & Honey Mustard on Baked French Baguette
- Grilled Beef & Greek Salsa with Tzatziki Sauce on Pita Bread
- Tapenade Spread topped chicken breast, with grilled tomato, zucchini, endive, Parmesan shavings & balsamic reduction on Grilled Country Bread

Deserts

- Profiteroles with chocolate sauce
- Fruit Salad
- Brownies
- Cookies
- Chocolate Almond Cake
- Cheese Cake
- Apple Streudel
- Banana Eclairs
- Tiramisu
- Key Lime Pie
- Apple Tart
- Lemon Squares
- Bermuda Rum Cake

Canapes

Cold Canapes

- **Smoked Salmon Mousse Roulades** with Mango
- **Spinach, Smoked Trout & Herbed Cream Roulade**
- **Shrimp** with Cocktail Sauce
- **Seared Tuna** with Mango & Balsamic Glaze
- **Hoisin Duck & Vegetable Roll**
- **Panko Coasted 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**
- **(V) Sun-dried Tomato Pesto & Goat Cheese** on Baked Baguette
- **(V) Fresh Fruit Skewers** with Balsamic Reduction
- **(V) Vietnamese Rice Paper Rolls** with Noodles & Tofu
- **(V) Gazpacho, Vichyssoise or Melon Soup** served in Small Glasses

4 Pieces per person | \$14.00 per person

6 Pieces per person | \$21.00 per person

8 Pieces per person | \$28.00 per person

10 Pieces per person | \$35.00 per person

Hot Canapes

- **Chicken Curry Puff**
- **Quesadilla Wraps** with BBQ Chicken Breast & Smoked Mozzarella
- **Chicken Wings**
- **Mini Chicken Skewers** with Peanut Dip
- **Teriyaki Chicken Skewers** with Sesame Sauce
- **Fontina Risotto Balls**
- **Wonton** with Sweet & Sour Dip (Chicken, Beef or Seafood)
- **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
- **Meatballs** in Spicy Tomato Sauce
- **Empanadas** – Pastry filled with Mexican Chili
- **Mini Jamaican Beef Patties**
- **(V) Spanakopita** – Phyllo Pockets with Ricotta Cheese & Spinach
- **(V) Vegetarian Spring Rolls** with Sweet Chili Dip
- **Cocktail Sized Quiche:** Spinach (V), Cheese(V) or Lorraine
- **Mushroom Caps** Stuffed with Leeks, Fennel & Goat Cheese
- **Mushroom Caps** Stuffed with Polenta



Chefs Choice Canapes

Cold Canapes

- **Salmon Roe Blinis**
- **Tuna Tartare in Sesame Cone**
- **(GF) Fourways Foie Gras Mousse** with Fig Jam
- **Duck Mousse Roll** with Pistachio Crumps and Blueberry Gel
- **Steak Tartare** on Toast
- **(GF) (V) Beet Jam** with Goat Cheese on Endive
- **(GF) Parma Ham, Olives and Grape Tomato Skewer**

Hot Canapes

- **(GF) (V) Truffle Artichoke Mushroom Cup** with Blue Cheese
- **Lobster Cake with Chili Mayo**
- **(GF) Shrimp Andouille** with Creole Sauce
- **(GF) Mini Lamb Chops** with Romesco Sauce
- **Mini Beef Wellington**
- **(GF) Island Codfish Cakes** with Banana Chutney
- **(GF) (V) Honey Roasted Carrot Shot** with Beurre Noisette Foam

4 Pieces per person (2 Hot, 2 Cold) | \$15.00 per person

6 Pieces per person (3 Hot, 3 Cold) | \$22.50 per person

8 Pieces per person (4 Hot, 4 Cold) | \$30.00 per person



Gourmet Canapes

Gourmet Cold Canapes

- **Rare Roast Beef** in Profiterole with Truffle Cream
- **Chive Pancakes** with Crème Fraiche & Red Onion Confit
- **Tuna Tartare** with Avocado in Cucumber Cup
- **Bermuda Fish, Mango & Lime Ceviche** served in spoons
- **Shrimp Shooter** with Ponzu and Sake
- **Lobster Medallions** in Pastry Cups
- **Fresh Shucked Oysters** with Mignonette Sauce
- **Salmon Tartare** in a Sesame Cone
- **Parma Ham, Olives and Grape Tomato Skewer**
- **Foie Gras Mousse** in a cup served with Toasted Brioche
- **Duck Pâté** on Toast Points
- **Parma Ham & Rocket** wrapped around Grissini
- **Steak Tartare** served on thinly sliced Toasted Baguettes
- **Smoked Salmon, Dill & Lemon Pâté** on Toasted Pumpernickel
- **Lobster Roll** (Lobster Salad in a Mini Roll)

Gourmet Hot Canapes

- **Fish Chowder, Pumpkin or Leek & Potato Soup**, served in Espresso Cups
- **Mini Chicken and Bacon Skewer** with BBQ Sauce
- **Oyster Fritters** with Jalapeño Cilantro Aioli
- **Thai Shrimp Cake** with Cucumber Chili Relish
- **Smoked Duck and Foie Gras Pâté** Puff with Fig Glaze
- **Escargots in Profiteroles** with Garlic Cream Sauce
- **Dolmas:** Marinated Lamb, Steamed and served in a Bamboo Basket
- **Minted Marinated Lamb Kebabs** with Tahini & Honey Dip
- **Twice Baked New Potatoes** with Fontina Cheese, Crispy Pancetta, Chives & Truffle Oil
- **(V) Artichokes** with Melted Brie
- **(V) Falafel** with Yogurt Sauce
- **(V) Feta and Pine Nuts Rolls** with Honey Yogurt Dip
- **(V) Porcini Risotto** with Truffle Aioli
- **(V) Gilled Polenta** with Melted Gorgonzola & Truffle Slice
- **(V) Parsnip Cappuccino** with Truffle Oil

Gourmet Canapes are priced individually and upon request depending on market price & availability

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Extra Canapes

Mexican Guacamole Platter

\$55.00 per 25 People

- Layers of Cream Cheese, Guacamole, Salsa & shredded Cheddar Cheese

Crudites Platter w/ Choice of Dipping Sauce

\$45.00 per 25 People

- (Choose): Eggplant Mousse, Pesto & Cream Cheese, Crab Meat, Yogurt, Hummus, Aoili

Baked Brie Cheese Platter

\$14.00 per person

- With Artichokes & Cranberry Dip

Sushi

\$14.00 per roll (8 pieces)

- California Roll, Philly Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Vegetarian Roll

Dim Sum

\$28.50 per Dozen

- Steamed dumplings. A mixed variety of Pork, Chicken, Shrimp & Vegetable

Pizza Calzones

\$48.00 per dozen

- Individually sized pizza dough folded on itself to make a pocket filled with your choice of meat, seafood or vegetables

Chicken Curry Puff

\$48.00 per dozen

Skewers

- Wahoo marinated w/ herbs - **\$51.00/Dozen**
- Beef Sirloin w/ vegetables - **\$51.00/Dozen**
- Beef Tenderloin w/ vegetables - **\$57.00/Dozen**
- Chicken Satay w/ Peanut Dip - **\$51.00/Dozen**
- Vegetable - **\$42.00/Dozen**
- Shrimp - **\$54.00/Dozen**
- Mini Beef Burgers - **\$45.00/Dozen**



Platters

Cold Cuts Platter

\$7.00 per person

- Boiled Ham, Turkey, Roast Beef & Salami

Cold Cuts Platter w/ Cheese

\$9.50 per person

- Boiled Ham, Turkey, Roast Beef & Salami
- Swiss Cubes, Cheddar Cubes

Cocktail Cheese Platter

\$135 per 20 people

- Cheddar & Swiss cocktail cubes

Gourmet Cheese Platter

\$14.00 per person

- Selection of Gourmet Cheeses with Grapes, Crackers & Walnuts (Artisan Cheeses available upon request)

Fresh Fruit Platter

\$90.00 per 20 People

- Selection of Freshly Sliced Seasonal Fruit

Shrimp Platter (5 Pieces per person)

- Regular Scampi: **\$7.95 per person**
- Premium Scampi Jumbo: **\$13.50 per person**
Served with Cocktail Sauce

Premium Shrimp & Salmon Platter

\$13.50 per person

- With Cocktail Sauce, Capers, Onions & Cream Cheese

Seafood Platter

\$19.50 per person

- Shrimp, Smoked Salmon, Crab Claws, Smoked Mussels & Calamari with Cocktail Sauce, Capers, Onions & Cream Cheese
- **Add Scallops - \$3.00 per person**
- **Add Raw Oysters - \$5.00 per person**
- **Add Lobsters - Market Price**



Barbecue

BBQ Menu 1

\$29.50 per person

- Bermuda Potato Salad
- Coleslaw
- **Healthy Bowl:** Quinoa mixed with spinach topped with Avocado, Mushrooms, Bean & mixed with Italian vinaigrette
- **Hamburgers & Hot Dogs** with buns & condiments
- **Jerk Spiced Chicken Legs**
- **Corn on the Cob**
- **Baked Beans**
- **Peach Cobbler**
- **Watermelon**

BBQ Menu 2

\$36.50 per person

- Caesar Salad
- Rainbow Coleslaw
- **American Potato Salad** with peas & carrots
- **BBQ Smoked Chicken Leg**
- **Grilled Local Fish** with pineapple salsa
- **St. Louis Ribs** with a soy ginger glaze
- **Grilled Corn** with melted butter
- **Macaroni & Cheese**
- **Fresh Fruit Salad**
- **Homemade Brownies**

BBQ Menu 3 (Chef Required)

\$42.50 per person

- Chopped Salad
- Macaroni Salad
- Grilled Pineapple Salad
- **BBQ Flank Steak**
- **Home Smoked Chicken** with variety of side sauces
- **Grilled Wahoo Steak** marinated with garlic and herbs
- **Seasonal Vegetables**
- **Baked Potato** with sour cream, scallions and bacon bits
- **Assorted Mini Pastries**
- **Assorted Fruit Platter**

BBQ Menu 4 (Chef Required)

\$48.50 per person

- Mixed Salad
- Grilled Marinated Vegetables
- Bermuda Potato Salad
- **30Z Minute Steaks**
- **BBQ St. Louis Ribs** w/ chefs secret BBQ sauce
- **Home Smoked Chicken Wings**
- **Grilled Mahi Mahi** with Mango Chili Salsa
- **Roasted Cajun Potato Wedges**
- **Vegetable Gratin** w/ Pepper Jack
- **Banana Cake**
- **Carrot Cake**
- **Fruit Salad**

BBQ Menu 5 (Chef Required)

\$54.50 per person

- Caprese Salad
- Avocado Cucumber Salad
- Grilled Pineapple Salad
- Spinach Salad
- **Beef Tenderloin** with condiments
- **Chili Marinated Grilled Local Wahoo**
- **Shrimp Kebab** with Salsa Verde
- **Texas Style BBQ Chicken Wings**
- Corn Bread
- Black Bean Rice
- Baked Potato
- Roasted Root Vegetable
- Chocolate Mousse
- Tropical Fruits with Berries

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Pastas

Penne 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 Sauce, Cubes of Eggplant, & Basil, Topped with Fresh Mozzarella Cheese

Orecchiette Cardinale

- Ears of Pasta tossed with Baby Shrimps & Pesto, finished with Tomato Concassé

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, Sun Dried Tomatoes, Mushrooms & Grated Pecorino Cheese

Ravioli Caprese

- Pockets of Pasta filled with Cheese & Spinach & served in an Aurora Sauce

Tortellini Aurora

- Three colored rings of Pasta filled with Cheese, Tossed with a Light Cream & Tomato Sauce

Fettucine 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

Spaghetti Pomodoro E Basilico

- Spaghetti tossed with Fresh Cherry Tomato Sauce, Basil & Garlic

Pasta Buffet Menu

\$20.50 per person

Includes:

- Traditional Caesar Salad
- Choice of two pastas
- Bread & Butter
- Profiteroles with Chocolate Sauce

Buffet

Buffet Menu 1

\$20.50 per person

- **Traditional Caesar Salad**
- **Penne Primavera:** Tubes of Pasta Simmered in Tomato Sauce with Julienne Vegetables
- **Fettuccini Alfredo:** Wide Noodles tossed in a Cream Sauce with Sautéed Mushrooms & Ham
- *(Or choose two Pastas from our Pasta Menu)*
- **Selection of Bread** with Butter
- **Profiteroles:** with Chocolate Sauce

Buffet Menu 2

\$28.50 per person

- **Traditional Caesar Salad**
- **Pasta Salad**
- **Shrimp & Avocado Salad**
- **Meat Lasagna**
- **Virginia Ham OR Turkey Carving:** with traditional condiments
- **Selection of Bread** with Butter
- **Tiramisu**

Buffet Menu 3

\$42.00 per person

- **Curried Chicken Salad** with Mango
- **Spinach Salad**
- **Cucumber Salad** with Sour Cream Dressing
- **German Potato Salad** with Non-Mayonaise Dressing
- **Platter of Shrimp, Smoked Salmon & Tuna Salad**
- **Fresh Roast Sirloin Carving** with Gravy, Horseradish & Mustard
- **Selection of Bread** with Butter
- **Fresh Fruit Platter**
- **Tiramisu**

Buffet Menu 4 (20 Person Minimum)

\$42.00 per person

- **Platter of Seasonal Melon & Parma Ham**
- **Salad of Romaine Lettuce** with Croutons & Caesar Dressing
- **Poached Darné of Salmon**, Served Cold
- **Farfalle (Bow Tie) Pasta Salad** w/Grilled Zucchini, Eggplant & Tomato
- **Chicken Cacciatore**
- **Tender slices of Chicken Breast** sautéed in a White Wine Sauce with Bell Peppers, Olives & Mushrooms
- **Rice**
- **Selection of Bread** with Butter
- **Profiteroles**

Buffet Menu 5 (25 Person Minimum)

\$48.50 per person

- **Mixed Italian Antipasto:** Stuffed Green Peppers, Grilled Vegetables, Marinated Mushrooms & Green Asparagus
- **Crispy Garden Greens** with Bermuda Onions, Cucumbers & Creamy Balsamic Dressing
- **Pasta & Chicken Salad** marinated in a Light Curry Sauce w/fresh Mango
- **Beef Stroganoff** - Strips of tender Beef Sautéed in a Burgandy Sauce flavoured with Gerkins & 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**

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Buffet Continued

Buffet Menu 6 (50 Person Minimum)

\$57.50 per person

- **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**
- **Selection of Bread** with butter
- **Almond Chocolate Cake**
- **Ginger Bread** with Grand Marnier Custard
- **Fresh Fruit Salad**

Buffet Menu 7 (50 Person Minimum)

\$66.00 per person

- **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 Sauce
- **Sautéed Shrimp** in a Spicy Tomato Sauce
- **Roasted Whole Rosemary Chicken** with Gravy
- **Rice**
- **Selection of Bread** with butter
- **Fruit Tart**
- **Chocolate Mousse Cake**
- **Carmelised Dark & Stormy Bananas**



Bermudian Buffet

Starters

- Traditional Caesar Salad** with Herbed Croutons & Parmesan Shavings
- Spinach Salad** with Marinated Chayote & Lemon Dressing
- Bermuda Tomato Salad** with Onions & Fresh Basil
- Marinated Calamari Salad** with Bell Peppers

Entrees

- Commissioner's Seafood** | Assorted Seafood in Coconut Broth w/ a hint of Curry on Fresh Vegetables
- Pan-fried Bermuda Fish** | with Sauce Almondine, Avocado Mousse & Pan fried Bananas
- George Somers Chicken** | Grilled Chicken Breast with Mango Salsa
- Roasted Pork Loin Carving** | with Fresh Herb & Mustard Crust
- Bermuda Codfish Cakes** | with Tartar Sauce & Banana
- Roasted Leg of Lamb** | from the Rotisserie

Sides

- Macaroni & Cheese**
- Peas & Rice**

Desserts

- Fruit Millefeuille with Harvey's Bristol Cream**
- Bermuda Black Rum Cake**

Priced between
\$35 & \$65 per person
depending on your selection(s)



English Buffet

Starters

Bermuda Fish Chowder
Chicken Curry Puffs
Hot Soup of the Day
Pizza Turnovers

Entrees

Steak & Kidney Pie | Served with Butter, HP Sauce, Salt, Pepper, Vinegar, Ketchup & Mayonnaise
Chicken & Leek Pie | Served with Butter, HP Sauce, Salt, Pepper, Vinegar, Ketchup & Mayonnaise
Cottage Pie | Minced Beef & Vegetables topped with Mashed Potatoes
Prime Rib Carvery | with Yorkshire Pudding, Mini Rolls & Condiments
"Make Your Own" Fajitas | with Chicken, Beef or Shrimp Fillings
Roast Beef & Yorkshire Pudding
Bangers & Mash
Fish & Chips
Pork Pie

Desserts

Bread & Butter Pudding
Port & Apple Pie
English Trifle
Brownies

Coffee & Tea

Priced between
 \$35 & \$65 per person
 depending on your selection(s)



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West Indian Buffet

Starters

Sweet Potato & Fish Chowder
Havana Avocado Salad
Spiced Island Beetroot
Port-Au-Prince Salad

Entrees

Fried Red Snapper & Green Capsicums
Caribbean Spicy Grilled Tuna
Caribbean Jerk Chicken
Cuban Style Chicken
Sweet Chicken Stew
Bajan Pork Roast
Curried Goat

Sides

Creamed Callaloo | Spinach
Sweet Potato Fry
Rice & Peas
Roti

Desserts

Conkies | Pumpkin & Sweet Potato Pudding
Coral Reef Coconut Cream Pie
Banana Oatmeal Cookies
Jamaican Gingerbread
Orange Loaf

Priced between
\$35 & \$65 per person
depending on your selection(s)

Prices listed are subject to change, based on availability and market price; For an accurate and total estimate based on date/time/vessel/location, please submit your order to charters@islandtourcentre.com

Salad

- **Mixed Salad** with Yogurt Dressing & Balsamic Vinaigrette
- **Vegetable Tandoori Salad** served cold with Yogurt Dressing
- **Raita Salad** (Yogurt, Tomato, Cilantro)
- **Spicy Potato & Green Pea Salad**
- **Chicken Tikka Salad** in Spiced Yogurt with Mango Chutney
- **Spiced Chickpea Salad** in a Spiced Tomato Dressing
- **Green Lentil Salad** with carrot, tomato and cilantro tossed in a fennel vinaigrette

Chicken Entree

- **Chicken Tikka Skewer** (Marinated in spices, tomato, yogurt)
- **Chicken Leg Tandoori** (in spiced yogurt and cilantro)
- **Chicken Tikka Masala** (Creamy Tomato Curry Sauce)
- **Chicken Masala** (Dry Curry with Onion and Peppers)
- **Chicken Madras Curry** (South Indian Style with coconut milk)

Beef Entree

- **Beef Curry** (Mild or Medium) with coconut milk
- **Beef Tikka Masala** (Creamy curry sauce)
- **Black Pepper Beef** (Black Pepper, Mixed Spices, Tomato, Peppers)

Lamb Entree

- **Lamb Vindaloo** (Spicy version of Indian Curry)
- **Lamb Curry** (Mild or Medium) with coconut milk
- **Lamb Kebab with Mint Yogurt** (cooked in dry curry with onion and peppers)
- **Lamb Masala** (cooked in dry curry with onions and peppers)
- **Lamb Korma** (Mild) Curry in cashew cream sauce

Seafood Entree

- **Shrimp Masala** (Dry Curry with Onion and Peppers)
- **Fish Curry** (Local Fish cooked in coconut curry sauce)
- **Black Pepper Fish** (Local fish cooked with black pepper, mixed spices, tomato and peppers)
- **Shrimp Madras Curry** (South Indian style with coconut milk)
- **Shrimp Tikka Masala** (in creamy tomato curry sauce)
- **Salmon** with mango butter sauce, pan-fried and marinated in curry

Vegetarian Entree

- **Lentil and Mixed Veg Curry**
- **Vegetable Korma**
- **Vegetable Curry**
- **Chana Masala** (Garbanzo Bean in light curry sauce with tomato)
- **Dal Tadka** (Yellow Lentil)
- **Vegetable Tikka**
- **Aloo Ghobi** (Potato & Cauliflower, Tumeric, Mustard Seed)

Rice

- **Basmati Rice**
- **Carrot Rice** (Basmati with carrot, spices and clarified butter)
- **Tomato Ghee Rice** (Basmati with tomato, ghee, spices)
- **Green Pea & Ghee Rice** (Basmati with green peas and ghee)
- **Biryani** (Chicken, Lamb, Shrimp or Vegetable) Basmati with choice of meat or veg, spices, yogurt

Desserts

- **Kesari** (Semolina Cake with cashew nuts and raisins)
- **Rice Pudding** (Rice cooked in milk and coconut milk, flavored with cardamom and rose water)
- **Carrot Halwa** (slow cooked shredded carrot in milk, sugar and ghee topped with Pistachios and Raisins)
- **Karachi Halwa** (Corn Starch and mixed nuts cooked with ghee)
- **Coconut Crepes** with Mango
- **Fresh Fruit Salad**

- All served with Naan, Poppadom, Mango Chutney
- Priced depending on your selection(s)
- \$37.75 per person - with a minimum of 20 people includes 3 Salads, 2 Entrees 2 Rice, 2 Desserts

Salad

- **Thai Beef Salad** with peppers, onion, cilantro & sweet chili
- **Baby Shrimp Glass Noodle Salad** with Thai chili & fish sauce
- **Thai Chopped Salad** with edamame, kale, peppers, onion, carrot tossed in sesame peanut dressing
- **Papaya Salad** with fish sauce, chili and peanuts
- **Thai Mango Salad** with peppers, onion, chili, fish sauce, sesame
- **Thai Chicken Salad** with vegetables in sweet chili vinaigrette

Soups

- **Tom Yam Soup** (Chicken or Seafood - Choose One) - Sweet, Sour and Spicy flavored with lemongrass and lime leaf
- **Curried Coconut Soup** (thick and creamy soup flavored with yellow curry and coconut milk)

Chicken Entree

- **Chicken Red Curry** (in aromatic herbs, chili, coconut sauce)
- **Chicken Green Curry** (Creamy Coconut with eggplant, peppers, onion)
- **Chicken Yellow Curry** (Turmeric, Aromatic Spices, coconut milk)
- **Chicken with Thai Basil** (Sauteed w/ Ginger, Lemongrass, Peppers, Oyster Sauce)
- **Chicken Satay** with Peanut Dip
- **Stir-Fried Chicken** with Lemongrass and Chili

Beef Entree

- **Beef Panang** (curry flavored with lemongrass, lime leaf, coriander, coconut)
- **Beef Red Curry** (in aromatic herbs, spices, chili, coconut sauce)
- **Beef with Thai Basil** (Sauteed with ginger, lemongrass, peppers, oyster sauce)
- **Stir-Fried Beef** with lemongrass and chili

Seafood Entree

- **Shrimp Green Curry** (Creamy coconut with eggplant, peppers, onion)
- **Shrimp Red Curry** (in aromatic herbs, chili, coconut sauce)
- **Thai Fish Cake** (made with fish, fish paste, long beans, red curry paste, lime leaf)
- **Steamed Fish Fillet** with Ginger chili sauce
- **Shrimp Cake** (made with shrimp paste, lime leaf, red curry paste, cilantro)
- **Calamari** tossed in lemon chili sauce

Vegetable Entree

- **Stir-Fried Mixed Vegetables** with garlic and soy sauce
- **Stir-Fried Baby Bok Choy** in garlic sauce

Rice

- **Jasmine Rice**
- **Pineapple Fried-Rice** with Pineapple
- **Seafood Fried-Rice** with shrimp, calamari, fish
- **Chicken Fried-Rice** with chicken and mixed vegetables
- **Vegetable Fried-Rice** with mixed vegetables and egg

Desserts

- **Banana Fritters**
- **Thai Mango Pudding**
- **Tapioca Coconut Pudding**
- **Tropical Fruit Salad**
- **Thai Creme Caramel**
- **Tapioca Mango Pudding**
- **Coconut Cake**

- Priced depending on your selection(s)
- \$37.75 per person - with a minimum of 20 people includes 3 Salads/Soups, 2 Entrees 2 Rice, 2 Desserts



Carving Stations

Roast Whole Turkey Carving

\$7.00 per person (Minimum 25 People)

- Mini Dinner Rolls
- Condiments: Cranberry Sauce, Horseradish, Mustard, Mayo, Butter
- Platter of sliced tomato, lettuce, onion

Ham Carving

\$8.0 per person (Minimum 25 People)

- Mini Dinner Rolls
- Condiments: Apple Sauce, Horseradish, Mustard, Mayo, Butter
- Platter of sliced tomato, lettuce, onion

Smoked Salmon Carving

\$8.50 per person (Minimum 25 People)

- Slices of Pumpernickel Bread
- Condiments: Capers, Cream Cheese, Onions

Whole Prime Rib of Beef

\$17.75 per person (Minimum 25 People)

- Mini Dinner Rolls
- Condiments: Horseradish, Mustard, Mayo, Butter
- Platter of sliced tomato, lettuce, onion

Steamship of Beef

\$7.00 per person (Minimum 150 People)

- Mini Dinner Rolls
- Condiments: Horseradish, Mustard, Mayo, Butter
- Platter of sliced tomato, lettuce, onion



Food Stations

Bermudian Station

\$5.50 per person

- **Cod Fish Cakes** with Mini Buns & Traditional Garnishes. Tartar Sauce & Lemon Wedges.

Pasta Station 1

\$14.50 per person

- **(Choose 2 Pastas)** Primavera, Alfredo, Boscaiola, Amatriciana or Pescatore with either Farfalle, Fusilli or Penne.
- **(Choose 2 Salads)** Caesar, Mixed, Pasta or Panzanella

Pasta Station 2

\$12.50 per person

\$15.50 per person (Gluten Free)

- **Pasta blended from scratch** using fusilli & farfalle with guests choice of tomato or cream sauce, olive oil, mushrooms, onions, sun-dried tomatoes, olives, ham, shrimp, grilled chicken, italian sausage, bacon and parmesan cheese

Farmers Garden Station

\$7.50 per person

- **Assorted Marinated Vegetables, Grissini Wrapped with Parma Ham, Tapenade & Focaccia, Marinated Olives, Artichokes, Croutons, Pita Points & Tortilla Chips.**
- All items are cocktail size.

Chinese Station

- **Sweet & Sour Chicken**
- **Large Vegetarian Spring Rolls**
- With White Rice - **\$10.50 per person**
- With Fried Rice - **\$12.50 per person**

Asian Skewer Station

- **Beef Satay Skewers - \$51.00 per dozen**
- **Chicken Satay Skewers - \$51.00 per dozen**
- **Shrimp Satay Skewers - \$54.00 per dozen**
- **Vegetable Satay Skewers - \$42.00 per dozen**

Mexican Station

\$7.50 per person (1 Meat)

\$9.50 per person (2 Meats)

\$11.50 per person (3 Meats)

- **Shredded Beef, Julienne Chicken, Shrimp**
- **Soft Tacos** with chili con carne, salsa, lettuce, tomato, avocado, sour cream, grated cheese

Food Station Prices shown are an estimate based on a minimum of 100 people, and a minimum of 3 food stations. Prices will vary with the size of your group, and the number of stations chosen, and are subject to additional staff charges where required.



Food Stations Continued

Pad Thai Station

\$14.50 per person (Shrimp)

\$12.50 per person (Chicken)

\$11.50 per person (Vegetable)

- **Stir fried flat rice noodles** with tamarind, fish sauce, tofu, bean sprouts, eggs, peanuts, chili, cilantro with lime wedges on side

Japanese Station

\$11.50 per person

- **Sushi Bar** with a selection of
 - Smoked Salmon, Smoked Eel, California Roll, Pickled Radish, Shrimp.
- **Sushi by the Roll** - **\$14.00 per roll (8 pieces)**
- **Sashimi** - **\$9.95 per order (3 pieces)**

Gyros Station

\$10.50 per person

- **A Turkish Lamb specialty** from a vertical rotisserie carved by the Chef on site & served with Pita Bread with Onions, Cucumber, Tomato & Specialty Dip.

Teppanyaki Station

\$13.50 per person (Chicken & Salmon)

- **Choose 2 Meats:** Seared Beef, Chicken, Fish or Shrimp
- **Rice** with Asian Vegetables, Ginger & Sesame Sauce.

Hawaiian Station

\$6.50 per person

- **Tropical Fresh Fruit** with sliced fruit and whole fruit display

French Station

\$9.00 per person

- **Miniature French Pastries** (3 per person)

Beef Wellington

\$27.50 per person

- **Baked Tenderloin of Beef** in a Light Puff Pastry stuffed with mushrooms

Paella Station

\$14.50 per person

- **Spanish Rice** with saffron, chicken, seafood, spanish chorizo vegetables cooled

Churrasco Latino Station

\$17.50 per person

- **Choose 3 Meats:** Beef, Lamb, Pork, Chicken or Fish (Wahoo)
- **Bean Salsa, Rice** & a variety of sauces.

Food Station Prices shown are an estimate based on a minimum of 100 people, and a minimum of 3 food stations. Prices will vary with the size of your group, and the number of stations chosen, and are subject to additional staff charges where required.

Rentals & Staff

Tables

- 6ft Banquet Table (seats 6-8) - **\$20 each**
- 8ft Banquet Table (seats 8-10) - **\$20 each**
- 48" Round Table (seats 4-6) - **\$20 each**
- 60" Round Table (seats 6-8) - **\$20 each**
- 72" Round Table (seats 8-10) - **\$20 each**
- Tablecloths - **\$20 each**

Chairs

- Bistro Chairs - **\$2 each**
- Folding Chairs - **\$4 each**
- Gold Chiavari Chairs with White Foam Cushions - **\$9.50 each**

Cutlery

- China, cutlery, napkins - **\$4.50 to \$8.50 per person**
- Biodegradable Cutlery - **\$1.50 per person**

Catering Staff

- Per Catering Staff - **\$45 to \$75 per hour or part thereof, depending on event type and staffing needs**
- Staff charges are incurred on the final bill based on the time they depart from the catering facility until they return
- Minimum 3 Hour charges apply on all events

Delivery

- Delivery & Collection in Hamilton City - **\$30**
- Delivery & Collection Elsewhere - **\$60**

Deliveries and Preparations made prior to 9:00AM will incur additional staff charges.

Caterer's Service Charge of 3% will be added to total catering costs