



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)

\$27.50 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)

\$31.50 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)

\$38.50 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
- Hungarian Potato Bread
- 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

- Boiled Egg
- Cheese
- 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
- English Trifle
- Fruit Flan
- Chocolate Mousse

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- Minimum of 12 people per order applies

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Set Working Lunch

Set Lunch Menu 1

\$25.50 per person

- **Assorted Sandwich Platter:** Grilled Vegetables in a Spinach Wrap with fresh Mozzarella & Pesto; Chicken & Mango Salad with curry dressing in a sandwich bun; Tuna Salad with Tomato, Avocado & Lettuce on whole wheat bread
- **Quinoa Salad** with Cranberries & Avocado
- **Freshly Sliced Fruit Platter**

Set Lunch Menu 2

\$26.50 per person

- **Mediterranean:** Mixed Garden Salad with 2 types of dressings
- **Choice of Pasta:** Penne, Farfalle, Fusili, Spaghetti or Fettuccines
- **Choice of Sauce:** Primavera, Alfredo, Pizzaiola, Carbonara, Aglio e Olio, Beef Bolognese or Promodoro
- **Assorted Cookies & Brownies**

Set Lunch Menu 3

\$29.50 per person

- **Farmers Choice;** Mixed Green Salad with 2 dressings Chicken & Mango Salad with Curry Dressing 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
- Meat OR Vegetable Lasagna (Please select one)
- **Tropical Fruit Salad**
- **Assorted Mini Pastries**

Set Lunch Menu 4

\$32.50 per person

- **International Choice:** Kale Salad with Granny Smith Apple, Walnut, Onion, Beets & White Wine Vinaigrette, Thai Shrimp Salad Shrimp, Celery, Scallions & Onions with a Sweet Chili, Ginger & Lime Dressing Light Caribbean style Creamy Chicken Curry, Tomato Rice Sautéed Cabbage & Carrots
- **Fresh sliced Tropical Fruits**
- **Profiteroles with Chocolate Sauce**

Note: Other pastas, salads & sandwiches are available



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

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

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

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

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

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

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Canapes

Cold Canapes

- **Smoked Salmon Mousse Roulades** with Mango
- **Spicy Coriander Prawns** in Pastry Cup
- **Seared Tuna** with Mango & Balsamic Glaze
- **Hoisin Duck & Vegetables**
- **Asparagus Spears** Wrapped with Parma Ham
- **Teppanyaki Beef Rolls** with Asparagus & Sesame Sauce
- **Shrimp Cocktail** with Spicy Cocktail Sauce
- **Panko Coated Spicy Tuna** with Special Sauce (with Sushi Rice)
- **Sesame Tartlets** with Asian Beef Salad
- **Profiterole cup** with Bang Bang Chicken
- **Filo Tartlets** with Asian Beef Salad
- (V) **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

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
- **Wonton** with Sweet & Sour Dip (Chicken, Beef or Seafood)
- **Scallops** Wrapped in Bacon
- **Empanadas** – Pastry filled with Mexican Chili
- **Chicken Samosa** with Mango Chutney
- **Mini Codfish Cakes** topped with Banana Chutney
- **Mini Franks** in a Blanket
- **Meatballs** in Spicy Tomato Sauce
- **Deep Fried Shrimp** with Tartar Sauce
- (V) **Spanakopita** – Phyllo Pockets with Ricotta Cheese & Spinach
- (V) **Vegetarian Spring Rolls** with Sweet Chili Dip
- (V) **Vegetarian Samosa** with Mango Chutney
- **Cocktail Sized Quiche:** Spinach (V), Cheese(V) or Lorraine
- **Mushroom Caps** Stuffed with Leeks, Fennel & Goat Cheese

4 Pieces per person | \$11.00 per person

6 Pieces per person | \$16.50 per person

8 Pieces per person | \$22.00 per person

10 Pieces per person | \$27.50 per person



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) | \$14.00 per person

6 Pieces per person (3 Hot, 3 Cold) | \$21.00 per person

8 Pieces per person (4 Hot, 4 Cold) | \$28.00 per person

10 Pieces Per Person (5 Hot, 5 Cold) | \$35.50 per person



Gourmet Canapes

Gourmet Cold Canapes

- **Spinach, Smoked Trout & Herbed Cream** Roulade
- **Tuna Tartare** with Avocado in Cucumber Cup
- **Bermuda Fish, Mango & Lime Ceviche** served in spoons
- **Lobster Medallions** in Pastry Cups
- **Salmon Tartare** in a Sesame Cone
- **Parma Ham, Olives and Grape Tomato Skewer**
- **Foie Gras Mousse** in a cup served with Toasted Brioche
- **Steak Tartare** served on thinly sliced Toasted Baguettes
- **Smoked Salmon, Dill & Lemon Pâté** on Toasted Pumpernickel
- **Lobster Roll** (Lobster Salad in a Mini Roll)
- **(V) Chive Pancakes** with Crème Fraiche & Red Onion Confit

Gourmet Hot Canapes

- **Fish Chowder, Pumpkin or Leek & Potato Soup**, served in Espresso Cups
- **Mini Chicken Tikka Skewer** with Yogurt Dip
- **Shrimp** wrapped in Bacon
- **Smoked Duck and Foie Gras Pâté** Puff with Fig Glaze
- **Escargots in Profiteroles** with Garlic Cream Sauce
- **Minted Marinated Lamb Kebabs** with Tahini & Honey Dip
- **Twice Baked New Potatoes** with Fontina Cheese, Crispy Pancetta, Chives & Truffle Oil
- **Wagyu Meatballs** stuffed with Truffle Gouda
- **(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

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

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Extra Canapes

Mexican Guacamole Platter

\$58.00 per 25 People

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

Crudites Platter w/ Choice of Dipping Sauce

\$47.00 per 25 People

- (Choose): Pesto & Cream Cheese, Yogurt, Hummus, Roasted Garlic Aioli

Farmer's Garden Platter

\$9.50 per person (All items are cocktail size)

- Assorted Marinated grilled Vegetables, Parma Ham with Arugula, Tapenade & Marinated Olives, Artichokes Pita Points & Focaccia, Balsamic Glaze & Extra Virgin Olive Oil

Baked Brie Cheese Platter

\$15.00 per person

- Puff Pastry with Cranberries served with toasted Ciabatta

Sushi

\$14.50 per roll (8 pieces)

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

Dim Sum

\$30.00 per Dozen

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

Pizza Calzones

\$51.00 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

Lobster Roll

\$60 per dozen

Beef, Pulled Pork or Chicken Sliders

Burgers(choose one)

\$48.00 per dozen

Skewers

- Wahoo marinated w/ herbs - **\$53.00/Dozen**
- Beef Sirloin w/ vegetables - **\$60.00/Dozen**
- Beef Tenderloin w/ vegetables - **\$63.00/Dozen**
- Chicken Satay w/ Peanut Dip - **\$53.00/Dozen**
- Vegetable - **\$44.00/Dozen**
- Shrimp - **\$56.00/Dozen**

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Platters

Cold Cuts Platter

\$10.50 per person

- Virginia Ham, Smoked Turkey, Roast Beef & Salami

Cold Cuts Platter w/ Cheese

\$13.50 per person

- Virginia Ham, Smoked Turkey, Roast Beef & Salami
- Swiss Cubes, Cheddar Cubes

Cocktail Cheese Platter

\$135 per 20 people

- Cheddar & Swiss cocktail cubes

Gourmet Cheese Platter

\$19.50 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

- Regular Shrimp: **\$36 price per dozen**
- Scampi(Jumbo Shrimp): **Market Price**
Served with Cocktail Sauce, Lemon Wedges & Tabasco

Smoked Salmon Platter(minimum 20 people)

\$13.50 per person

- Condiments: Capers, Onions & Cream Cheese

Seafood Platter

\$21.50 per person

- Shrimp, Smoked Salmon, Crab Claws, Smoked Mussels & Calamari with Cocktail Sauce, Capers, Onions & Cream Cheese
- **Add Scallops - Market Price**
- **Add Raw Oysters - \$6.00 per person**
- **Add Lobsters - Market Price**
- **Jumbo Scampi - Market Price**



Barbecue

BBQ Menu 1

\$42.50 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

\$48.75 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)

\$53.50 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)

\$65.50 per person

- Mixed Salad
- Grilled Marinated Vegetables
- Bermuda Potato Salad
- **3OZ 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)

\$79.50 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
- Dark and Stormy Banana Flambe
- 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

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Buffet

Buffet Menu 1

\$29.00 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)*
- **Profiteroles:** with Chocolate Sauce

Buffet Menu 2

\$39.00 per person

- **Mixed Green Salad**
- **Pasta Salad**
- **Shrimp & Avocado Salad**
- **Meat Lasagna or Vegetable Lasagna**
- **Pork Loin or Turkey Carving:** with traditional condiments
- **Tiramisu**

Buffet Menu 3

\$52.00 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 Roasted**
- **Fresh Roast Sirloin Carving** with Gravy, Horseradish & Mustard
- **Fresh Fruit Platter**
- **Assorted Mini Pastries**

Buffet Menu 4 (20 Person Minimum)

\$55.00 per person

- **Platter of Seasonal Melon & Parma Ham**
- **Salad of Romaine Lettuce** with Croutons & Caesar Dressing
- **Poached Darné of Salmon**, Served Cold
- **Roasted Leg of Lamb Carving**
- **Pasta Salad** with pesto, olives & Fresh Mozzarella
- **Chicken Cacciatore**
- **Seasoned Rice**
- **Profiteroles**

Buffet Menu 5 (25 Person Minimum)

\$58.00 per person

- **Mixed Italian Antipasto:** Stuffed Green Peppers, Grilled Vegetables, Marinated Mushrooms & Green Asparagus
- **Crispy Garden Greens** with Bermuda Onions, Cucumbers & Creamy Balsamic Dressing
- **Quinoa** with Baby Spinach, Apricot, Almond, Onion, Feta Cheese & Honey Mustard Dressing
- **Beef Stroganoff** - Strips of tender 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**



Buffet Continued

Buffet Menu 6 (50 Person Minimum)

\$69.00 per person

- **Smoked Salmon Platter:** with traditional garnishes
- **Mixed Salad** - Romaine Lettuce, Red Chicory, Spinach, & Endives with a Peppercorn Vinaigrette
- **Shrimp Cocktail**
- **Waldorf Salad**
- **Spaghetti Puttanesca** Sautéed Pasta with Olive Oil, Garlic, Cherry Tomatoes, Capers & Anchovies
- **Creamy Chicken & Mushroom Stew**
- **Prime Rib Carving** with a Rich Gravy & Mustard
- **Fresh Bermuda Fish** in a Lemon Butter Sauce
- **Carrot Rice**
- **Almond Chocolate Cake**
- **Ginger Bread** with Grand Marnier Custard
- **Fresh Fruit Salad**

Buffet Menu 7 (50 Person Minimum)

\$81.00 per person

- **Sliced Tomato & Mozzarella Cheese** with Balsamic & Basil Vinaigrette
- **Spinach Salad** with Dry Apricots Almonds, Cherry Tomatoes, Cranberries, toasted Croutons & Honey Citronette
- **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**
- **Seasoned Rice**
- **Fruit Tart**
- **Chocolate Mousse Cake**
- **Bermuda Rum Cake**

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Bermudian Buffet

Starters

Traditional Caesar Salad with Herbed Croutons & Parmesan Shavings

Bermuda Potato Salad

Spinach Salad with Marinated Chayote & Lemon Dressing

Marinated Curried Chicken & Mango Salad (Seasonal)

Coleslaw

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

Fried Chicken | Deep Fried on Site

Fried Fish | with Tartare Sauce & Lemon | Deep Fried on Site

Sides

Macaroni & Cheese

Peas & Rice

Sweet Potato Mash

Scalloped Potatoes

Desserts

Bermuda Black Rum Cake

Dark & Stormy Flambe

Chocolate Brownies

Bread & Butter Pudding | with Custard Sauce

Priced between
\$38 & \$85 per person
depending on your selection(s)



English Buffet

Starters

Potato & Leek Soup

Roasted Pumpkin Soup

Apple & Arugula Salad | fresh Apple, Raddish, Red Onions & White Vinaigrette

English Garden Salad | Mixed Greens, Green Pease, Asparagus, Radish, Boiled Egg, Walnuts & Creamy English Mustard Dressing

Entrees

Steak & Mushroom 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

Toad in the Hole

Fish & Chips

Cornish Pasties

Desserts

Apple Pie

English Trifle

Bread & Butter Pudding

Brownies

Banoffee Pie

Dorsett Apple Cake

Coffee & Tea

Priced between
\$40& \$80 per person
depending on your selection(s)

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)
- **Indian Chicken Fry** Crispy Fried Chicken Marinated in Spices & Chili

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

- **Indian Fried Fish** Fried local fish marinated in fennel & cumin
- **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 Gobi** (Potato & Cauliflower, Turmeric, 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)
- **Kulfi** Indian Ice Cream
- **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)
- \$42.75 per person - with a minimum of 20 people includes 3 Salads, 2 Entrees 2 Rice, 2 Desserts

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

- **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)
- **Thai Fried Fish** fresh local fish marinated with fresh coriander spices
- **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
- **Shrimp Omelet** fried eggs with baby shrimp & scallions
- **Vegetable Omelet** fried eggs with peppers & onion

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)
- \$42.75 per person - with a minimum of 20 people includes 3 Salads/Soups, 2 Entrees 2 Rice, 2 Desserts

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