



# 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!







# Menu Guide

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## Things to Know

- 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.

Know what you want? Have Questions?

Email [charters@islandtourcentre.com](mailto: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)

**\$30.50 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)

**\$34.50 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)

**\$41.50 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

Note re Custom Boxed Lunches:

- Minimum of 12 people per order applies

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# Set Working Lunch

## Set Lunch Menu 1

**\$29.50 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

**\$31.50 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
- Choose 2 Pastas & 2 Sauces
- **Assorted Cookies & Brownies**

## Set Lunch Menu 3

**\$33.50 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

**\$37.50 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
- **Prosciutto Wrapped Dates** stuffed with goat cheese
- (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
- (V) **Soy Glazed Grilled Trumpet mushroom** with sesame sauce & Micro-greens in Asian (DF, GF)
- **Pita Chips** with smoked baba ghanoush & pine nuts)

## 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
- **Dates wrapped** in bacon
- **Cocktail sized quiche Lorraine**
- **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
- (V) **Cocktail Sized Quiche:** Spinach (V), Cheese(V) or Lorraine
- (V) **Mushroom Caps** Stuffed with Leeks, Fennel & Goat Cheese
- (V) **Wild Mushroom Arancini** with Truffle Cream

**4 Pieces per person | \$12.00 per person**

**6 Pieces per person | \$18.00 per person**

**8 Pieces per person | \$24.00 per person**

**10 Pieces per person | \$30.00 per person**

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# 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

- **Tuna Tartare** with Avocado in Cucumber Cup
- **Bermuda Fish, Mango & Lime Ceviche** served in spoons
- **Salmon Tartare** in a Sesame Cone
- **Foie Gras Mousse** in a cup served with Toasted Briochei
- **Smoked Salmon, Dill & Lemon Pâté** on Toasted Pumpernickel
- **Lobster Roll** (Lobster Salad in a Mini Roll)
- **Salmon Tartare** with Sushi Rice cake, Spicy Mayo & sesame seed
- **4 Pepper Crusted Tuna** with Wasabi Aioli on Crostini
- **Spicy Salmon Tartare on Tapioca Crackers, Avocado Mousse & Apple Slice**
- (V) **Chive Pancakes** with Crème Fraiche & Red Onion Confit
- (V) **Cacio E Pepe Croquette**
- (V) **Compressed Watermelon** with Balsamic Caviar

## 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
- **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
- **Lobster Macaroni & Cheese Croquette**
- **Lamb Gyros Skewer** with Tzatziki sauce
- (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) **Vegan Galouti Kebab** with Mint Chutney & Pickled Onions (GF, DF)
- (V) **Mushroom Stuffed** with Spinach & Pinenuts
- (V) **Carrot Falafel** with Tomato Chutney

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

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# Extra Canapes

## Mexican Guacamole Platter

**\$7.50 per person (Minimum of 10 people)**

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

## Crudites Platter w/ Choice of Dipping Sauce

**\$52.00 per 25 People**

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

## Farmer's Garden

**\$9.50 per person (Side Salad Portion)**

- Arugula, Romaine & Mixed Artisan greens (grilled chicken breast, carrots, cherry tomatoes, cucumber, crouton, broccoli, sweet corn & pineapple) Balsamic Dressing & Ranch Dressing

## Baked Brie Cheese Platter

**\$17.00 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

**\$36.00 per Dozen (choose 3)**

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

## Pizza Calzones

**\$57.00 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

**\$54.00 per dozen**

## Lobster Roll

**\$63 per dozen**

## Beef, Pulled Pork or Chicken Sliders

**Burgers(choose one)**

**\$60.00 per dozen**

## Skewers

- Wahoo marinated w/ herbs - **\$56.00/Dozen**
- Beef Sirloin w/ vegetables - **\$75.00/Dozen**
- Beef Tenderloin w/ vegetables - **\$89.00/Dozen**
- Chicken Satay w/ Peanut Dip - **\$54.00/Dozen**
- Chicken Tikka Skewer - **\$56.00/Dozen**
- Shrimp & Chorizo - **\$58.00/Dozen**
- Vegetable - **\$44.00/Dozen**
- Shrimp - **\$58.00/Dozen**

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# Platters

## Cold Cuts Platter

**\$11.50 per person**

- Virginia Ham, Smoked Turkey, Roast Beef & Salami

## Cold Cuts Platter w/ Cheese

**\$14.50 per person**

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

## Gourmet Cheese Platter

**\$21.50 per person**

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

## Fresh Fruit Platter

**\$150.00 per 20 People**

- Selection of Freshly Sliced Seasonal Fruit

## Charcuterie Board

**\$28.50 per person**

- Selection of Gourmet Cured meats, Artisan Cheeses & Pate with Grapes, Olives, Nuts Dry Fruits, Preserves, Sliced Baguettes & Crackers

## Smoked Salmon Platter(minimum 20 people)

**\$16.50 per person**

- Condiments: Capers, Onions & Cream Cheese

## Shrimp Platter

- Regular Shrimp: **\$39 price per dozen**
- Scampi(Jumbo Shrimp): **Market Price**  
Served with Cocktail Sauce, Lemon Wedges & Tabasco

## Seafood Platter

**\$26.50 per person**

- Shrimp, Smoked Salmon, Crab Claws & Mussels with Cocktail Sauce, Capers, Onions & Cream Cheese
- **Add Scallops - Market Price**
- **Add Raw Oysters - \$6.50 per person**
- **Add Lobsters - Market Price**
- **Jumbo Scampi - Market Price**

## Sandwich Platter 3 Sandwich per person (Minimum 10 people)

**\$23.50 per person (Choose 3 Types from Below )**

- Smoked Salmon with Onion, Capers Sour cream & Cucumber on Multigrain bread Prosciutto With Arugula & Mustard on Ciabatta Fresh Mozzarella & Tomatoes with Basil Pesto on Baguette Ham & French Brie on Brioche Topped with Mango Chutney Salami with Olive salsa & Baby Spinach on Focaccia Goat Cheese & Grilled Zucchini on Ciabatta Smoked Turkey with Cranberry & Camembert Cheese on Baguette





# Barbecue

## BBQ Menu 1

**\$46.50 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**
- **Macaroni & Cheese**
- **Peach Cobbler**
- **Watermelon**

## BBQ Menu 2

**\$49.75 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)

**\$55.50 Per Person**

- Chopped Salad
- Broccoli Slaw
- Grilled Pineapple Salad
- BBQ Flank Steak
- **Home Smoked Chicken** with variety of side sauces
- **Cajun spiced grilled tuna steak** with pineapple salsa
- **Seasonal Vegetables**
- **Baked Potato** with sour cream, scallions and bacon bits
- **Assorted Mini Pastries**
- **Assorted Fruit Platter**

## BBQ Menu 4 (Chef Required)

**\$67.50 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)

**\$82.50 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**
- **Roasted New 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

**\$33.00 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

**\$40.00 per person**

- **Mixed Green Salad** with Cucumber, Tomato, Onion, Radish & Italian Dressing
- **Pasta Salad** with Vegetables & Red Pepper Pesto
- **Shrimp & Avocado Salad**
- **Meat Lasagna or Vegetable Lasagna**
- **Pork Loin or Turkey Carving:** with traditional condiments
- **Tiramisu**

## Buffet Menu 3

**\$53.00 per person**

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

## Buffet Menu 4 (20 Person Minimum)

**\$58.00 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** tender slices of Chicken Breast sautéed in a White Wine Sauce with Bell Peppers, Olives & Mushrooms
- **Seasoned Rice**
- **Profiteroles**

## Buffet Menu 5 (25 Person Minimum)

**\$63.00 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
- **Mediterranean Fisherman's Delight** - Catch of the day pan fried & topped with Sautéed Cherry Tomatoes, Olives, Onions & Herbs
- **White Rice**
- **Assorted Bread Basket** - Mixed Rolls, Focaccia & Bruschetta
- **Tropical Fruit Salad**
- **Chocolate Mousse**





## Buffet Continued

### Buffet Menu 6 (50 Person Minimum)

**\$70.00 per person**

- **Smoked Salmon Platter:** with traditional garnishes
- **Mixed Salad** - Romaine Lettuce, Red Chicory, Spinach, & Endives with a Peppercorn Vinaigrette
- **Shrimp Cocktail** with Cocktail Sauce & Lemon
- **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)

**\$82.00 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  
\$44 & \$105 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

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## 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** (Tumeric, 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**