

**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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### 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 for assistance and/or an estimate

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### 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 \$14.50 per person

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

#### Afternoon Tea Menu 2

#### \$13.50 per person

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

#### Afternoon Tea Menu 3 \$117.50 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



### 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

#### **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

#### **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

#### 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, Rainsin, 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



### Canapes

#### **Cold Canapes**

- Smoked Salmon Mousse Roulades with Mango
- Spicy Coriander Prawns in Pastry Cup
- Seared Tuna with Mango & Balsamic Glaze
- Hoisin Duck & Vegetables
- 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 Mini Franks in a Blanket cheese
- (V) Caprese Skewers
- 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
- Asparagus Spears Wrapped with Parma Ham 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

  - Meatballs in Spicy Tomato Sauce
  - Deep Fried Shrimp with Tartar Sauce
- (V) Sun-dried Tomato Pesto & Goat Cheese (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



### **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 (GF) Mini Lamb Chops with Romesco Sauce **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
- 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



### **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



### 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

#### \$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

#### **BBO Menu 1** \$46.50 per person

- Bermuda Potato Salad
- Coleslaw
- Healthy Bowl: Quinoa mixed with spinach topped with Avocado, Mushrooms, Bean & • Home Smoked Chicken with 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
- BBO Flank Steak
- 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 **BBO** 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



### 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, Lasagna Di Vegetali 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

 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** \$33.00 per person

- Traditional Caesar Salad
- Penne Primavera: Tubes of Pasta Simmered in Salad of Romaine Lettuce with Croutons & Tomato Sauce with Julienne Vegetables
- Fettuccini Alfredo: Wide Noodles tossed in a Cream Sauce with Sautéed Mushrooms & Ham • Roasted Leg of Lamb Carving
- (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 Dressina
- Platter of Shrimp & Smoked Salmon Roasted White Rice
- · 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
- Caesar Dressing
- Poached Darne of Salmon, Served Cold
- 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
- 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 aarnishes
- Mixed Salad Romaine Lettuce, Red Chicory, Spinach, & Endives with a Peppercorn Vinaigrette
- Shrimp Cocktail with Cocktail Sauce & Lemon Cucumber Salad with Sour Cream & Dill
- Waldorf Salad
- 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
- Dressing
- Spaghetti Puttanesca Sautéed Pasta with Olive 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



### 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 Triffle Bread & Butter Pudding Brownies Banoffee Pie Dorsett Apple Cake

Coffee & Tea

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

# Indian Buffet

#### 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, vogurt)
- Chicken Leg Tandoori (in spiced yogurt and cilantro)
- Chicken Tikka Masala (Creamy Tomato Curry Sauce)
- Chicken Masala (Dry Currey 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, Peepers)

#### Lamb Entree

- Lamb Vindaloo (Spicy version of 
   Basmati Rice Indian Curry)
- 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 • Karachi Halwa (Corn Starch

#### **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**

- Carrot Rice (Basmati with Lamb Curry (Mild or Medium) with carrot, spices and clarified butter)
  - Tomato Ghee Rice (Basmati with tomato, ghee, spices)
  - **Green Pea & Ghee Rice** •
    - (Basmati with green peas and ghee)
  - Biriyani (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)
- 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

## Thai Buffet



- 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 vellow 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, • Stir-Fried Mixed Vegetables Peppers, Oyster Sauce)
- Stir-Fried Chicken with Lemongrass and Chili

#### **Beef Entree**

- Beef Panang (curry flavored with Jasmine Rice lemongrass, lime leaf, coriander, • **Pineapple Fried-Rice** with 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, Desserts 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

- with garlic and soy sauce
- Chicken Satay with Peanut Dip Stir-Fried Baby Bok Choy in garlic sauce

#### Rice

- 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 ٠ baby shrimp & scallions
- Vegetable Omelet fried eggs with peppers & onion

- 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

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