



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



Breakfast

Breakfast Menu 1 (Coffee Break)

\$7.00 per person

- **Homemade Cookies**
- **Coffee & Tea**

Breakfast Menu 2 (Continental)

\$14.50 per person

- **Selection of Fresh Cut Fruit**
- **Bakery selection of:** Danish Pastries, Croissants & Muffins. Served with Imported Preserves & Dairy Fresh Butter
- **Coffee & Tea**

Add Fresh Fruit Juice: Orange, Apple, Tomato, Grapefruit or Pineapple

\$4.00 per person

Breakfast Menu 3 (International)

\$24.50 per person

- **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

\$15.50 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
- Strawberries Dipped in Chocolate

Afternoon Tea Menu 3

\$18.50 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

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Set Boxed Lunch

Boxed Lunch Menu 1 (Half Sandwiches)

\$32.50 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)

\$35.50 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 (Assorted Sandwich Platter) \$29.75 per person

- 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
- Greek Salad
- Freshly Sliced Fruit Platter

Set Lunch Menu 2 (Mediterranean) \$31.50 per person

- 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
- Tiramisu

Set Lunch Menu 3 (Farmers Choice) \$34.50 per person

- Caesar Salad with Croutons & Parmesan cheese
- Cajun chicken Salad with Peppers & Onions
- 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 (International Choice) \$39.50 per person

- Kale Salad with Granny Smith Apple, Walnut, Onion, Beets & White Wine Vinaigrette,
- Creamy Coleslaw
- Blackened Salmon with Blue Cheese Sauce
- Saffron Rice
- Roasted Broccoli
- Fresh sliced Tropical Fruits
- Chocolate Mouse in Cup

Note: Other pastas, salads & sandwiches are available



Set Working Lunch Continued

Set Lunch Menu 1 (Indian)

\$45.50 per person

- Spiced Potato and Green Peas Salad with curry mayo, chili, Onion & peppers
- Poppadum
- Chicken Tikka Masala - roasted marinated chicken in creamy tomato curry sauce
- Indian Fish Fry - crispy fried local fish marinated in fennel & cumin
- Tomato Rice - basmati rice cooked with fresh tomato & spices
- Plain Naan
- Rice Pudding - rice cooked in milk & coconut milk flavored with cardamom & rose water

Set Lunch Menu 2 (Japanese)

\$38.50 per person

- Spicy Seaweed Salad - seaweed, cabbage, carrots, cucumber, scallions tossed in sesame dressing
- Sushi Maki roll - chef's choice of maki 2pcs person
- Japanese Fried Rice - rice, egg & vegetables stir fried in large pan with soy sauce & garlic
- Chicken Teppanyaki - chicken cooked with soy, garlic butter & seasoning
- Teppanyaki style vegetables (cabbage, zucchini, carrots, peppers & scallion stir fried with soy sauce)
- Green Tea Tiramisu

Set Lunch Menu 3 (Thailand)

\$38.50 per person

- Thai Mango Cucumber Salad - strips of Mango, cucumber, peppers, onion flavored with chili, fish sauce & sesame
- Steamed Jasmine Rice
- Stir-Fried Vegetables - stir fried seasonal mixed vegetables with garlic & soy sauce
- Chicken Pad Tai - thai stir-fried rice noodle with chicken, cabbage, peppers, chives and peanuts
- Beef Panang - curry flavored with lemongrass, lime leaf, coriander & coconut
- Thai Creme Caramel flavored with pandan leaf

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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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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
- Focaccia
- Pita Bread
- Variety of Wraps
- Grilled Sliced Country Bread
- White or Whole Wheat Toast

Accompanying Salads

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

Ready Made

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

Deserts

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

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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
- **Prosciutto Wrapped Dates** stuffed with goat cheese

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**

Vegan Options

- **Soy Glazed Grilled Trumpet Mushroom** with sesame sauce & Micro-Greens in Asian Spoon
- **Pit Chips** with smoked Baba Ghanoush & Pine Nuts
- **Fresh Fruit Skewers** with Balsamic Reduction
- **Vietnamese Rice Paper Rolls** with noodles & Tofu with Sweet Chili

Bermuda Favourites

- **Shrimp Cocktail** with Spicy Cocktail Sauce
- **Panko Coated Spicy Tuna** with Special Sauce (with Sushi Rice)
- **Sesame Tartlets with Asian Beef Salad**
- **(V) Gazpacho, Vichyssoise or Melon Soup** served in Small Glasses
- **Profiterole Cup** with Bang Bang Chicken
- **Sun-dried Tomato Pesto & Goat Cheese** on Baked Baguette

Hot Canapes

- **Mini Codfish Cakes** topped with Banana Chutney
- **Mini Franks** in a Blanket
- **Meatballs** in Spicy Tomato Sauce
- **(V) Spanakopita** - Phyllo Pockets with Ricotta
- **(V) Vegetarian Spring Rolls** with Sweet Chili Dip
- **Deep Fried Shrimp** with Tartar Sauce
- **Cheese & Spinach**

Vegetarian Options

- **Vegetarian Samosa** with Mango Chutney
- **Cocktail Sized Quiche:** Spinach or Cheese
- **Mushroom Caps Stuffed** with Leeks, Fennel & Goat Cheese
- **Caprese Skewers** with Basil Pesto
- **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



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 Pumpnickel
- **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

Vegan Options

- **Vegan Galouti Kebab** with Mint Chutney & Pickled Onions
- **Compressed Watermelon** with Balsamic Caviar
- **Mushroom Stuffed** with Spinach & Pinenuts
- **Pumpkin or Leek & Potato Soup** in Espresso Cup
- **Carrot Falafel** with Tomato Chutney

Gourmet Hot Canapes

- **Fish Chowder** 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

Vegetarian Options

- **Artichokes** with Melted Brie
- **Falafel** with Yogurt Sauce
- **Feta and Pine Nuts Rolls** with Honey Yogurt Dip
- **Porcini Risotto** with Truffle Aioli
- **Chives Pancakes** with Creme Fraiche & Red Onion Confit
- **Beet Jam & Goat Cheese Mousse** on Endive
- **Cacio E Pepe Croquette**
- **Spinach & Artichoke, Cream Cheese** in Wonton Chips topped with Caviar

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

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Platters

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

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

Fresh Fruit Platter

\$150.00 per 20 People

- Selection of Freshly Sliced Seasonal Fruit

Shrimp Platter

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

Smoked Salmon Platter (minimum 20 people)

\$17.50 per person

- Condiments: Capers, Onions & Cream Cheese

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**

Gourmet Cheese Platter

\$23.50 per person

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



Extra Platters

Charcuterie Board (Minimum 10 People)

\$29.50 per person

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

Sandwich Platter 3 Sandwich per person

(Minimum 15 people)

\$22.50 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

Dim Sum

\$36.00 per dozen (Choose 3)

- Steamed Dumplings a 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

\$78 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**

Sushi Platters

- Sashimi(3pcs) - \$11.50 per order
- Nigiri(2pcs) - \$10.50 per order
 - Salmon, Hamachi, Tuna, Smoked Eel & Wahoo

Shrimp Tempura (5pcs) served with tempura dipping sauce - \$18.50 per order

Regular Sushi Roll Selections

\$17.50 per roll

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

FWs Special Sushi Roll Selections

\$21.50 per roll

- House Roll, Yummy Roll, Vegan Roll, Bazooka Roll, Golden Green Roll, Dragon Roll, Energy Roll & Rainbow Roll

Lobster Sushi

\$32.50 per roll

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Barbecue

BBQ Menu 1

\$47.50 per person

- Bermuda Potato Salad
- Coleslaw
- Hamburgers & Hot Dogs with buns & condiments
- Jerk Spiced Chicken Legs
- Corn on the Cob
- Macaroni & Cheese
- Mini Lemon Tartlets
- Watermelon

BBQ Menu 2

\$52.50 per person

- Caesar Salad
- Charred Corn & Avocado Salad
- BBQ Smoked Chicken Leg
- Grilled Local Fish with pineapple salsa
- St. Louis Ribs with a soy ginger glaze
- Citrus Grilled Mahi Mahi with Pineapple Salsa
- Crispy Roasted Potatoes
- Roasted Cauliflower
- Fresh Fruit Salad
- Homemade Brownies

BBQ Menu 3 (Chef Required)

\$55.50 Per Person

- Pumpkin Kale Salad with Tahini Dressing Broccoli Slaw
- Mixed Green Salad with Balsamic Dressing
- BBQ Flank Steak
- Gochujang - Glazed Chicken Leg
- Coconut Lime Grilled Shrimp Skewer
- Seasonal Mixed Vegetables
- Spanish Rice
- Salt Caramel Cheesecake
- Assorted Fruit Platter

BBQ Menu 4 (Chef Required)

\$69.50 per person

- Charred Vegetables Salad
- Thai Mango Cumber Salad
- Middle Eastern Chickpea Salad
- 3OZ Minute Steaks
- BBQ St. Louis Ribs w/ chefs secret BBQ sauce
- Charred Chicken Thigh with ginger seame chili glaze
- Grilled local fish with Mango avocado Salsa
- Smoked Bacon & Cheddar Scallped Potatoes
- Roasted Pumpkin with honey butter
- Bacardi Rum Cake
- Carrot Cake
- Sliced Watermelon

BBQ Menu 5 (Chef Required)

\$94.50 per person

- Caprese Salad
- Avocado Cucumber & Corn Salad
- Spinach Salad with tomato, pecans, raisins, almonds, dry apricot and blue cheese dressing
- Beef Tenderloin with condiments
- Maple Soy Glazed grilled salmon
- Grilled Lamb Kota with mint yogurt sauce
- Chimichurri marinated chicken wings
- Corn Bread
- Truffle Gratinated Potatoes
- Grilled Asparagus
- Dark Chocolate Tart
- Chocolate Mousse
- Dark and Stormy Banana Flambe
- Tropical Fruits with Berries

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Pizza Menu

Standard 10" Pizza

1st Step: Choose thin crust or thick crust

2nd Step: Choose 2 Standard Pizzas & 1 Special Pizza

Our Chefs will slice each prepared pizza, so guests can savour a selection of flavors

Minimum 25 People

\$23.50 Per Person

Standard Pizza

Margherita Class Pizza - pizza sauce, mozzarella, basil & oregano

Pepperoni Pizza - pepperoni, pizza sauce & mozzarella

Hawaiian Pizza - ham, pineapple, peppers, red onions, pizza sauce & mozzarella

BBQ Chicken Pizza - bbq chicken, red onions, cheddar cheese, bbq sauce, pizza sauce, mozzarella

Meat Lover's Pizza - hamburger meat, pepperoni, italian sausage, bacon, pizza sauce & mozzarella

Vegetarian Pizza - grilled vegetables, roasted cherry tomatoes, parmesan cheese, pizza sauce & mozzarella

Meatball Pizza - beef meatball, chopped parsley, pizza sauce & mozzarella

Capricciosa Pizza - prosciutto, olives, mushrooms, artichoke, pizza sauce & mozzarella

Caprese Pizza - fresh mozzarella, sliced tomato, basil pesto & pizza sauce

Pizza Salmone Pizza - smoked salmon, capers, sliced onion, pink sauce & fresh mozzarella

Special Pizza

Chicken Satay Pizza - chicken satay, peanut sauce, sliced onion, pizza sauce & mozzarella

Shrimp Sambal Pizza - shrimp cooked in spicy chili, fried onions, scallion, zucchini, pizza sauce & mozzarella

Artichoke & Spinach Pizza - grilled artichoke, creamy spinach, pine nuts, white sauce & brie cheese

Jerk Chicken Pizza - jerk spiced chicken, sauteed peppers, onion, roasted tomato & pepper chutney, cilantro

Steak & Truffle Pizza - grilled steak, sliced mushroom, chopped truffle, truffle oil, arugula, pizza sauce & mozzarella

Crab & Bacon Pizza - cajun crab meat, bacon, asparagus, red pepper, white sauce & mozzarella

Thai Style Curried Chicken Pizza - curried chicken pieces, red pepper, onion, cilantro, basil, pizza sauce & mozzarella

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

Buffet Menu 4 (20 Person Minimum)

\$59.00 per person

- **Platter of Seasonal Melon & Parma Ham**
- **Salad of Romaine Lettuce** with Croutons & Caesar Dressing
- **Poached Darne 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)

\$65.00 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**



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

Jerk Spiced Pork Loin Carving

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
\$45 & \$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

Bangers & Mash | with Onion Gravy

Toad in the Hole

Prime Rib Carvery | with Yorkshire Pudding, Mini Rolls & Condiments

Fish & Chips | served with vinegar, ketchup, tartar sauce & mayonnaise

Cornish Pasties

Desserts

Apple Pie

English Trifle

Bread & Butter Pudding

Brownies

Banoffee Pie

Dorsett Apple Cake

Coffee & Tea

Priced between
\$45 & \$95 per person
depending on your selection(s)

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 - **\$3.50 per person**

Catering Staff

- Per Catering Staff - **\$49 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