



CARVING STATIONS

Roast Beef Carving

(Minimum of 30 People)

Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

Whole Striploin \$17.75 per person

Whole prime rib \$21.50 per person

Steamship of Beef

(Accommodates 150 People) \$1050.00

Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$7.00 per person

Roast Whole Turkey Carving (18-22lb AVG)

(Minimum of 25 People)

Condiments: Cranberry Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$7.00 per person

Ham Carving

(Minimum of 30 People)

Condiments: Apple Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$8.75 per person

BEEF WELLINGTON

(Minimum of 20 People)

Baked Tenderloin of Beef in a Light Puff Pastry stuffed with Mushrooms

Serve with Mustard, Horseradish & Red Wine Jus

\$27.50 pp

ROAST SUCKLING PIG

(each suckling pig serves approx. 25-30 people)

As it slowly roasts the meat becomes pale & tender with crispy flavorful skin

Served with Brioche Buns & traditional condiments

\$21.50 pp



CARVING STATIONS cont'd

CHURRASCO LATINO GRILL

(based on 40 people)

Choice of Beef, Lamb, Pork, Chicken or Fish (Wahoo)

Please choose three choices of meat or seafood grilled over open flames on large swords.

Carved by the Chef in front of guests served with Bean Salsa, Spanish Rice & a variety of sauces

\$17.50 pp

GYROS

(Minimum of 25 people)

A Turkish Lamb specialty from a vertical rotisserie

Carved by the Chef on site & served with Pita Bread with Onions, Cucumber, Tomatoes & Specialty Dip

Other meat options are available

\$10.50 pp

Please Note: The prices shown are an estimate based on 100 people and a minimum of 3 food stations.
The price will vary with the size of your group and the amount of food stations chosen.



FOOD STATIONS

BERMUDIAN

Cod Fish Cakes with Mini Brioche & Traditional Garnishes

Tartar Sauce & Lemon Wedges

Grilled on site by a Chef

\$5.50 pp

ENGLISH FISH & CHIPS

Fresh Bermuda Fish with our Chef's secret Batter & French Fries

Tartar Sauce, Ketchup, Malt Vinegar & Lemon Wedges

Fried on site by the Chef served in Traditional Newspaper Basket

\$11.50 pp

ASIAN SKEWERS (by the dozen)

These can be prepared (cooked on site) in the guest area for a special display effect

Your Choice of:

Wahoo Marinated with Herbs | \$51.00

Beef Sirloin with Vegetables | \$51.00

Beef Tenderloin with Vegetables | \$57.00

Chicken Satay with Peanut Dip | \$51.00

Vegetable | \$42.00

Shrimp | \$54.00

Grilled on site by the Chef with accompanying sauces

MEXICAN

Soft Tacos with Chili Con Carne, Shredded Beef, Julienne Chicken or Shrimp

Salsa, Lettuce, Tomato, Avocado, Sour Cream & Grated Cheese

\$7.50 for 1 item

Add \$2.00 for choice of two

Add \$3.00 for a choice of three

PAELLA STATION

Spanish dish of Rice, Saffron, Chicken, Seafood, Spanish Chorizo & Vegetables

Cooked and served in a large traditional shallow pan

\$14.50 pp



FOOD STATIONS cont'd

PAD THAI STATION

Stir Fried Flat Rice Noodles in a large Wok with Tamarind, Fish Sauce, Tofu, Bean Sprouts, Eggs, Peanuts, Chili, Cilantro
Your choice of:

Shrimp (\$12.50) | Chicken (\$11.50) | Vegetables (\$10.50)

Lime Wedges served on the side

(gluten free available upon request)

PASTA STATION

Pasta blended from scratch using Fusilli & Spaghetti

With guest's choice of Organic Tomato or Cream Sauce, Olive Oil, Mushrooms, Onions, Sun-dried Tomatoes, Olives
Ham, Shrimp, Grilled Chicken, Italian Sausage, Bacon & Parmesan Cheese

The chef can make any combination you wish

(gluten free available upon request)

\$13.50 pp

JAPANESE (Six pieces per person)

Sushi Bar

With a selection of Smoked Salmon, BBQ Eel, California Roll, Pickled Radish & Shrimp

These can be made on site by the Chef if preferred

(Other Sushi choices are available)

\$11.50 pp

A full elaborate selection of Sushi is available on request and can be ordered by the roll at \$14.00 per roll (8pcs)

A variety of sashimi is available to order for \$9.95 (3 pcs per order)

TEPPANYAKI

Our Japanese addition features a choice of:

Seared Beef | Chicken | Fish | Shrimp

Choose two

Served over Rice with Asian Vegetables, Ginger & Sesame Sauce

(Please inquire about the pricing for our other choices)

\$14.50 pp for Chicken & Salmon

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DESSERT STATIONS

DARK & STORMY FLAMBÉ

Banana, Strawberry or Pineapple flambéed in Gosling's Black Seal Rum & Ginger Beer
Caramel Sauce served on Waffles and topped with Vanilla Ice Cream
\$9.50 pp

ICE CREAM & SORBET STATION

Vanilla, Chocolate or Strawberry Ice Cream
Raspberry, Lemon or Passion Fruit Sorbet
Served in cone or cup with variety of toppings & sauces:
Chopped Almonds | Chocolate Chips | Chocolate Sprinkles | Mixed Berry Compote | Chocolate Sauce
Strawberry Sauce | Oreo Crumble | Dried Fruits
\$ 6.50 per person

CHURROS STATION

Mexican Churros
Served with Chocolate, Caramel, Vanilla Sauce, Cinnamon Sugar, Chopped Nuts & Sprinkles
Our pastry chef will fry the churros on site
\$6.50 per person

CREPES FLAMBÉ STATION

Homemade Crepes flambéed in Orange Caramel Sauce
Our pastry chef will flambé the Crepes in front of guests with their choice of fillings & toppings
Nutella | Banana | Orange | Strawberries | Mixed Berries | Peanut Butter | Compote | assorted Nuts
Chocolate Sprinkles | Whipped Cream | Caramel Sauce | Chocolate Sauce
\$7.50 per person

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PLATTERS

FARMER'S GARDEN

Assorted Marinated Vegetables, Grissini Wrapped with Parma Ham, Tapenade & Focaccia, Marinated Olives, Artichokes, Croutons, Pita Points & Tortilla Chips

All items are cocktail size

\$7.50 pp

COLD CUTS PLATTER

Boiled Ham, Turkey, Roast Beef & Salami

\$7.00 per person

If you would like to add Cheddar & Swiss Cheese

\$9.50 per person

FRESH FRUIT PLATTER

(Accommodates 20 People)

Selection of Freshly Sliced Seasonal Fruit

\$90.00

SHRIMP PLATTER

Regular Shrimp: price per dozen \$24

Scampi (Jumbo Shrimp): price per piece will be the market price

Served with Cocktail Sauce, Lemon Wedges & Tabasco

SMOKED SALMON PLATTER

(minimum 20 people)

Condiments: Capers, Onions & Cream Cheese

\$12.50 per person

SEAFOOD PLATTER

Shrimp, Smoked Salmon, Crab Claws, & Mussels

Condiments: Cocktail Sauce, Capers, Onions & Cream Cheese

\$19.50 per person

Price per piece

add Scallops | market price

add Raw Oysters | \$6.00

add Lobster | market price

add Jumbo Scampi | market price



PLATTERS cont'd

GOURMET CHEESE PLATTER

Selection of Gourmet Cheeses with Grapes, Crackers & Walnuts

Artisan Cheeses available upon request

\$18.50 per person

FRENCH

(3 pieces per person)

Miniature French Pastries

\$9.00 pp

DESSERTS

Price per dozen (minimum 1 dozen of each item)

Apple Tarts	\$42.00
Assorted Cookies	\$18.00
Assorted Mini Pastries	\$36.00
Banana Eclairs	\$36.00
Brownies	\$36.00
Cup Cakes	\$45.00
Fruit Tarts	\$36.00
Minced Pie	\$24.00
Petit Fours	\$24.00
Profiteroles with Chocolate Sauce	\$36.00
Scones with Clotted Cream & Jam	\$36.00
Strawberries dipped in Chocolate	\$18.00