

BANQUET RECEPTIONS & ACTION STATIONS



COLD PASSED CANAPÉS

Prices are per Dozen, Minimum Order of 1dz per Selection

SEAFOOD

Smoked Salmon & Asparagus, Caper Remoulade \$54
Tuna Tartar, Avocado Spread, Spicy Aioli, Corn Chips \$52
Chilled Poached Jumbo Shrimp, Cocktail Sauce \$64
Coriander Mango Crab Salad, Hot House Cucumber \$54
Shucked Oysters, Prosecco Vinaigrette \$72

MEAT

Curried Chicken & Pineapple on Pita Chip \$46
Beef Tenderloin Crostini, Horseradish Cream \$56
Beef Tartare, Garlic Aioli, Capers, Gherkins, Crispy Chips \$56
Hoisin Chicken Rice Paper Roll, Peanut Sauce \$46
Prosciutto & Melon Skewers \$50

VEGETARIAN

Asian Vegetable Roll, Soy Sauce \$46
Minted Gazpacho Shooters \$40
Olive Tapenade Bruschetta Crostini \$42
Baby Mozzarella & Grape Tomato Skewers \$48
Caesar with Watermelon Croutons \$42

HOT PASSED HORS D'OEUVRES

Prices are per Dozen, Minimum Order of 1dz per Selection

SEAFOOD

Bermuda Fish Chowder Shooters \$44
Golden Fried Shrimp, Mango Chutney, Wasabi Aioli \$62
Codfish Cake, Bermuda Tomato Sauce \$50
Grilled Shrimp & Chorizo Skewers, Honey BBQ Sauce \$58
Panko Crusted & Seared Crab Cakes, Mango Aioli \$62

MEAT

Jerk Chicken Skewers, Pineapple Salsa \$46
Sweet Pepper & Beef Brochettes, Chimichurri Sauce \$62
Pulled Pork Sliders, Pickled Red Onion \$56

VEGETARIAN

Vegetable Spring Rolls, Sweet Chili Sauce \$42
Cauliflower Bites, Korean BBQ Sauce \$44
Southern Cornbread, Honey Chili Butter \$42
Wild Mushroom Arancini, Basil Mayo \$44

A 17% Service Charge will be Applied to all Food & Beverage Prices. Chef Attendant Required Where Indicated for \$160 per Chef. One Chef Attendant Required for Every 50 guests, Unless Otherwise Specified

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DINNER BUFFET ENHANCEMENTS

Minimum 40 Guests
Chef Attendant Required for Every 50 Guests at \$160 per Chef
Where Indicated.

Sushi Bar | \$28

Based on 4 Pieces per Person
Assorted Sushi, Nigiri & Sashimi Rolls
Soy Sauce, Wasabi & Pickled Ginger
Chef Required

Caesar Salad Bar | \$22

Crisp Hearts of Baby Romaine Lettuce
Classic Caesar Dressing
Garlic Focaccia Croutons, Shaved Parmesan Cheese
Grilled Chicken Breasts, Crispy Bacon
Poached Chilled Shrimp
Chef Required

Raw Bar on Ice | \$34

Oysters Shucked to Order
Chilled Jumbo Shrimp & Stone Crab Claws
Clams on the Half Shell, Steamed Mussels
Cocktail Sauce, Remoulade, Marie Rose Sauce, Tabasco, Fresh Lemon
Chef Required

Cheesemonger's Table | \$20

Selection of International Cheeses
Crackers, Grapes & Condiments

Ceviche | \$22

Bermuda Daily Catch
Jalapeno, Grapefruit Dressing, Coconut Dressing
Red Onion, Coriander, Lime Wedges & Guacamole
Corn Tortilla Chips

Chef Required

Poke Station | \$22

Tuna & Salmon
Steamed Sticky White Rice, Seaweed Salad, Kale, Edamame
Red Onion, Pickled Cucumber, Shredded Carrots, Jalapeno & Radishes
Soy Ginger Dressing

Taco Stand | \$25

Grilled Mahi Mahi
Chicken Al Pastor
Corn & Flour Tortillas, Guacamole, Pickled Cabbage, Cilantro, Pico de Gallo, Black Bean Salsa, Limes
Enhance With
Grilled Flank Steak | \$8
Suadero of Pork Butt | \$7



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CARVING STATION ENHANCEMENTS

Minimum 40 Guests
Chef Attendant Required for Every 50 Guests at
\$160 per Chef where Indicated

Classic Beef Wellington | \$34
Horseradish Cream, Red Wine Jus

Whole Roasted USDA Ribeye | \$33
Horseradish Cream, Mustards, Deli Rolls

Cumin Scented & Roasted Leg of Lamb | \$28
Pita Pockets, Minted Yogurt & Chili Sauce

Salmon en-Croute | \$28
Hollandaise Sauce

Baked Bermudian Catch of the Day | \$28
A Selection of Salsas, Chutneys & Lemons

Whole Roasted Porchetta | \$28
Chimichurri Sauce

Roasted Whole Jerk Chicken | \$22
Charred Pineapple Salsa

Impossible Wellington (V) | \$26

DESSERT ENHANCEMENTS

Minimum 25 Guests
Chef Attendant Required for Every 50 Guests
at \$160 per Chef

Crepes | \$18
Strawberry, Lemon Curd, Vanilla Chantilly,
Toasted Almonds, Grand Marnier Flambé

Ginger Rum Cake | \$20
Flambé Ginger Rum Cake, Vanilla Chantilly,
Toasted Coconut, Salted Caramel, Spiced
Chocolate Sauce

Bespoke Sundae | \$22
Assorted House Made Ice Creams
Chocolate Sauce, Caramel Sauce, Fruit
Compote, Banana Compote, Whipped Cream
Sprinkles, Toasted Almonds, Oreo Crumbs

LATE NIGHT RECEPTION STATIONS

Minimum 25 Guests
Chef Attendant Required for Every 50 Guests
at \$160 per Chef

Popcorn Stand | \$20
Freshly Popped "a la Minute" in a Popcorn Machine
Cheddar Cheese, Parmesan Cheese, Brown Butter,
Sweet Butter, Salted Caramel, Cajun, Salt,
Cinnamon, Chocolate Peanut Butter, Maple Bacon

Roman Style Pizza | \$26
MARGHERITA
Tomato, Mozzarella, Basil

PEPPERONI
Tomato, Mozzarella, Oregano

ROASTED CHICKEN
Tomato, Red Onion, Bell Peppers, Mozzarella, Oregano

WILD MUSHROOM
Spinach, Garlic Cream, Feta Cheese

Nachos | \$24
BBQ Pulled Chicken, Chili Con Carne &
Cajun Grilled Shrimp
Pica De Gallo, Guacamole, Black Bean Salsa, Cheese
Sauce, Sour Cream, Pickled Cabbage, Corn Chips

Slider Bar | \$30
Angus Beef, Swiss Cheese, Caramelized Onions,
Sesame Seed Bun
Fried Chicken, Spicy Mayo, Dill Pickles, Brioche Bun
Bermuda Grilled Fish, Tartar Sauce, Raisin Bun

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