



# BANQUET MENUS AND GUIDELINES 2019

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## **GROUP ARRIVAL AND REGISTRSATION**

**MINIMUM 10 GUESTS / 60 MINUTES**

### **MORNING WELCOME**

ASSORTED MINI CROISSANTS AND DANISH PASTRIES (2/PCS EACH), HOMEMADE COOKIES (2/PCS EACH)

MINI VANILLA TARTS, ÉCLAIR AND MACAROONS

**\$22.00 PER PERSON**

### **AFTERNOON WELCOME**

MINI SANDWICH SELECTION: (3P/PERSON)

MIXED VEGETABLE AND GOAT CHEESE,

CHICKEN SALAD

SMOKED SALMON

MINI FRENCH PASTRIES:

VANILLA TART, ECLAIRS, MACAROONS, CHOCOLATE COVERED STRAWBERRIES

FRUIT JUICES SELECTION: ORANGE, GRAPEFRUIT, APPLE AND V8

**\$27.00 PER PERSON**

### **EVENING WELCOME**

SPICY POPCORN, NUTS, CHIPS, ROASTED PEPPER HUMMUS

MINI SANDWICH SELECTION: (3P/PERSON)

MIXED VEGETABLE AND GOAT CHEESE,

CHICKEN SALAD

SMOKED SALMON

FRUIT JUICE SELECTION: ORANGE, GRAPEFRUIT, APPLE AND V8

**\$29.00 PER PERSON**

## **BREAKFAST BUFFETS**

**MINIMUM 10 GUESTS**

### **EASY BREAKFAST**

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)  
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)  
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK  
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE  
SELECTION OF MIGHTY LEAF TEA WITH LEMON AND HONEY

**\$24.00 PER PERSON**

### **PAGET CONTINENTAL BREAKFAST**

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)  
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)  
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD  
WATERMELON, MELON, STRAWBERRY, PINEAPPLE, PEAR AND APPLE

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK  
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE  
SELECTION OF MIGHTY LEAF TEA WITH LEMON AND HONEY

**\$34.00 PER PERSON**

**SOUTHSHORE BREAKFAST**

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)  
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)  
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD  
WATERMELON, MELON, STRAWBERRY, PINEAPPLE, PEAR AND APPLE

HOMEMADE GRANOLA WITH RAISINS AND CRANBERRIES

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

SELECTION OF FRUIT AND PLAIN YOGURT

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK  
(ON REQUEST LACTOSE FREE MILK)

HOT

SCRAMBLED EGGS

BLACK FOREST HAM AND CHEESE MUFFINS  
CONTRY STYLE PORK OR CHICKEN SAUSAGES

CRISPY APPLEWOOD SMOKED BACON  
BREAKFAST POTATO (SWEET AND YUKON)  
SAUTEED MUSHROOMS

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE  
SELECTION OF MIGHTY LEAF TEA WITH LEMON AND HONEY

**\$46.00 PER PERSON**

## **BREAKFAST ENHANCEMENTS**

### **SAVORY CROISSANT**

SCRAMBLED EGG, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATO CHUTNEY, CHEESE CROISSANT  
**\$ 9.00 PER PERSON**

### **BREAKFAST SANDWICH**

ENGLISH MUFFIN, BLACK FOREST HAM, CHEDDAR CHEESE, MUSHROOM  
**\$ 9.00 PER PERSON**

### **BERMUDA FISH CAKE**

TRADITIONAL ISLAND COD FISH CAKE WITH HOMEMADE BANANA CHUTNEY  
**\$8.00 PER PERSON**

### **SCOTTISH SMOKED SALMON**

TOMATO, ONION, CAPERS, CUCUMBER, CHIVES CREAM CHEESE, BOILED ORGANIC EGG  
**\$ 10.00 PER PERSON**

### **SLICED CHEESE**

EMMENTAL, CHEDDAR, MONTEREY  
**\$ 6.00 PER PERSON**

### **SLICED CURED COLD CUTS**

SMOKED TURKEY, PASTRAMI, SALAMI  
**\$9.00 PER PERSON**

### **LIVE OMELETTE STATION**

SELECTION OF TOPPINGS  
**\$8.00 PER PERSON (CHEF FEE NOT INCLUDED)**

### **EGGS BENEDICT**

TOASTED ENGLISH MUFFIN, APPLEWOOD BACON, POACHED EGG, ASPARAGUS, HOLLANDAISE SAUCE  
**\$ 10.00 PER PERSON**

### **BRIOCHE FRENCH TOAST**

WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE  
**\$ 12.00 PER PERSON**

### **PANCAKES**

WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE  
**\$8.00 PER PERSON**

## **BOXED BREAKFAST**

### **BOX #1**

TRIO OF CROISSANT, DANISH AND CHOCOLATE MUFFIN  
WHOLE FRUIT  
FRUIT YOGURT  
BUTTER AND STRAWBERRY JAM  
GRANOLA BAR  
ORANGE JUICE OR WATER  
**\$21.00 PER PERSON**

### **BOX #2**

TRIO OF CROISSANT, DANISH AND CHOCOLATE MUFFIN  
WHOLE FRUIT  
FRUIT YOGURT  
BUTTER AND STRAWBERRY JAM  
GRANOLA BAR

EGGS SALAD BURRITO, POTATO, SCALLION, CHEDDAR CHEESE  
OR

WHOLE GRAIN SANDWICH WITH GRILLED VEGETABLES AND GARLIC BOURSIN CHEESE

ORANGE JUICE OR WATER  
**\$33.00 PER PERSON**

## **COFFEE BREAKS**

**MINIMUM 15 GUESTS**

### **BREAK 1**

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

ASSORTED HOMEMADE COOKIES

RED VELVET MINI CAKES

GRANOLA BARS

**22.00\$ PER PERSON**

### **BREAK 2**

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

BANANA CAKE

MINI CHEESE CROISSANTS

FRUIT SALAD

MIXED NUTS

**\$26.75 PER PERSON**

### **BREAK 3**

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

VEGETABLE CRUDITÉ, ASSORTED DIPS

FRUIT SALAD

TORTILLA CHIPS

SELECTION OF SLIDERS:

BRIOCHE BUN WITH HAM AND CHEESE

CROISSANTS WITH SMOKED SALMON, AVOCADO AND CREAM CHEESE

**\$34 PER PERSON**

### **A WORLD OF CHOCOLATE**

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

CHOCOLATE COVERED STRAWBERRIES

DARK CHOCOLATE PRALINES

CHOCOLATE BROWNIES

WHITE CHOCOLATE RASPBERRY MOUSSE

SALTED CARAMEL MILK CHOCOLATE TART

SALTED CHOCOLATE STICKS

MINI TRIPLE CHOCOLATE COOKIES

**\$35.00 PER PERSON**

### **SUPERPOWER**

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

HOMEMADE GRANOLA WITH GOJI AND PLAIN YOGURT

VEGETABLE CRUDITÉ WITH ASSORTED DIPS

FRUIT SALAD

KIND BARS

FRESH FRUIT BASKET

MANGO-BASIL PARFAITS

ENERGIZER ANTIOXIDANT SMOOTHIE (ORANGE/ SPINACH / MINT / MELON)



**\$35.00 PER PERSON**

**AFTERNOON HIGH TEA**

ASSORTED HOMEMADE CAKES: BANANA, RED VELVET, CHEESECAKE, CHOCOLATE LOLLIPOP

MINIATURE PASTRIES AND MACAROONS

ENGLISH SCONES, VANILLA CREAM AND STRAWBERRY JAM

SELECTION OF FINGER SANDWICHES:

SMOKED SALMON, CAPERS, CREAM CHEESE MINI CROISSANTS

CHICKEN SALAD MINI BUNS

VEGETABLE AND GOAT CHEESE MINI WRAP

TUNA SALAD FINGER SANDWICHES

FULL CREAM, LOW FAT AND SOY MILK

FRESHLY BREWED COFFEE OR SELECTION OF FINE ENGLISH TEA

**\$39.00 PER PERSON**

## **INDIVIDUAL BREAK SELECTION**

### **FOOD ITEMS**

ASSORTED HOMEMADE COOKIES	<b>\$12.00 PER DOZEN</b>
BAGS OF CHIPS (3 FLAVORS)	<b>\$2.50 PER BAG</b>
BAG OF POPCORN	<b>\$4.00 PER BAG</b>
ASSORTED KIND BARS	<b>\$6.50 EACH</b>
GRANOLA BAR	<b>\$4.00 EACH</b>
WHOLE FRUIT	<b>\$3.00 PER PIECE</b>
ASSORTED YOGURTS	<b>\$7.50 PER PERSON</b>
CHILLED FRUIT SALAD	<b>\$12.50 PER PERSON</b>
BANANA BREAD	<b>\$9.00 PER PERSON</b>
DRIED FRUITS AND NUTS	<b>\$15.00 PER PERSON</b>
FRUIT JUICES (YOUR CHOICE OF 3) ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8, CRANBERRY	<b>\$12.00 PER PERSON</b>

### **BEVERAGES**

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE, TEA SELECTIONS	<b>\$7.50 PER PERSON OR \$80.00 PER GALLON</b>
ASSORTED SODAS	<b>\$5.00 EACH</b>
MINERAL WATER (STILL /SPARKLING) HALF BOTTLES	<b>\$5.00 EACH</b>
CHILLED ORANGE AND APPLE JUICES	<b>\$8.00 EACH</b>
HOUSEMADE ICED TEA	<b>\$6.50 EACH</b>
POWER DRINKS, RED BULL & VITAMIN DRINKS	<b>\$8.50 EACH</b>

## **SANDWICHES**

### **FINGER SANDWICHES**

CHOICE OF 6 SANDWICHES @ **\$26.00 PER PERSON**

EGGPLANT, MOZZARELLA, ROASTED PEPPER, TOMATO, PARMESAN

CACCIATORE CHICKEN SALAD

VEGAN ESCABECE VEGGETABLES, AVOCADO CREAM

BLACK FOREST PORK HAM, CHEDDAR CHEESE, HONEY MUSTARD SAUCE

SMOKED TURKEY, GRUYERE CHEESE, PICKLED MUSHROOM, DIJON MUSTARD

EGG SALAD

TUNA SALAD

### **CHEF'S SANDWICHES**

CHOICE OF EITHER

3 SANDWICHES @ **\$27.00 PER PERSON**

OR

4 SANDWICHES @ **\$36.00 PER PERSON**

CROISSANT WITH SMOKED SALMON, CAPERS, ONION  
CHIVE CREAM CHEESE, HORSERADISH MAYO

CIABATTA BREAD, ESCABECE PEPPERS, ZUCCHINI, PICKLED ONION  
GOAT CHEESE, ROASTED PEPPER CREAM

BLACK OLIVE COUNTRY BREAD, SPECK, ARTICHOKE PESTO, PICKLED ARTICHOKE  
BRIE, LETTUCE, AURORA SAUCE

ROSEMARY FOCACCIA WITH BEEF BRESAOLA, MOZZARELLA  
SUNDRIED TOMATO TAPENADE, ARUGULA

ROASTED BEEF CIABATTA WITH CARAMELIZED ONION, STILTON CHEESE  
ARUGULA, AIOLI SAUCE

BRIOCHE BUN WITH CHICKEN, MUSHROOM AND CELERY SALAD  
SUNDRIED TOMATO PESTO, ROASTED TOMATO AND FRISEE SALAD

CHICKEN CESAR SALAD WRAP

## **SUSHI SELECTION**

### **CLASSIC NIGIRI \$42.00 PER DOZEN**

SMALL HAND PRESSED RICE BALL TOPPED WITH RAW, MARINATED OR COOKED FRESH FISH AND SHELLFISH

**CRAB, SHRIMP, TUNA, OCTOPUS, SALMON, EEL, YELLOW TAIL, WAHOO**

### **MAKI**

<b>CALIFORNIA MAKI:</b> CUCUMBER, AVOCADO, CRAB P/Dozen	<b>\$30.00</b>
<b>RAINBOW:</b> CALIFORNIA ROLL, WRAPPED WITH TUNA, SALMON AND YELLOW TAIL P/Dozen	<b>\$30.00</b>
<b>BERMUDA:</b> SPICY TUNA, YELLOW TAIL OR WAHOO WITH SCALLIONS, WRAPPED IN SALMON	<b>\$30.00</b>
<b>PHILI:</b> CREAM CHEESE AND AVOCADO WRAPPED WITH SMOKED SALMON P/Dozen	<b>\$28.00</b>
<b>911:</b> SPICY TUNA WITH SCALLIONS P/Dozen	<b>\$30.00</b>
<b>URAMAKI:</b> TEMPURA SHRIMPS WRAPPED WITH SEAWEED, RICE AND ALMONDS p/Dozen	<b>\$32.00</b>
<b>BREEZE:</b> SPICY TUNA, SALMON AND WAHOO ROLL TEMPURA P/Dozen	<b>\$32.00</b>
<b>JURASSIC:</b> CRAB, CUCUMBER, AVOCADO, WRAPPED IN SMOKED EEL P/Dozen	<b>\$34.00</b>
<b>DYNAMITE:</b> SPICY GRILLED SCALLOPS INSIDE OUT SESAME SEEDS AND SCALLIONS P/Dozen	<b>\$34.00</b>

## **WORKING LUNCH BUFFETS**

### **LUNCH #1 - BOCADILLOS**

#### **SOUPS AND SALADS**

ROASTED TOMATO SOUP WITH GARLIC CROUTONS

CAESAR SALAD

#### **WRAPS AND SANDWICHES**

CIABATTA PARMIGIANA STYLE WITH EGGPLANT, MOZZARELLA, TOMATO, SUNDRIED TOMATO PESTO,  
BASIL, PARMESAN CHEESE

CHICKEN AND MUSHROOM SALAD WRAP

SMOKED SALMON CROISSANT, HORSERADISH MAYO, CAPERS, ONION, CHIVE CREAM CHEESE

#### **CONDIMENTS**

ROOT VEGETABLE CHIPS

KOSHER PICKLES

#### **DESSERT**

FRUIT SALAD

DOUBLE FUDGE CHOCOLATE CAKE

**\$38.00 PER PERSON**

### **LUNCH #2 - HEALTHY FARMER**

#### **SOUPS AND SALADS**

BERMUDIAN FARMER VEGETABLE CHOWDER

SAFFRON QUINOA AND ROASTED BEETROOT SALAD

FRISEE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT

BRESAOLA CARPACCIO, ARUGOLA, PARMESAN SHAVING, LEMON JUICE

#### **HOT**

HOMEMADE BREAD AND SPINACH KNODEL (DUMPLING), TOMATO SAUCE, DRIED RICOTTA

FRESHLY BAKED ASSORTED ROLLS AND COUNTRY MULTIGRAIN BREADS

#### **DESSERT**

FRESH FRUIT SALAD

GRANOLA AND YOGURT CHEESE CAKE

**\$44.00 PER PERSON**

**LUNCH #3 - AROUND THE WORLD**

SOUP AND SALADS

SOUP OF THE DAY

FATTOUSH SALAD

THAI CHICKEN NOODLE SALAD

COLD ROAST BEEF, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD

HOT

MIXED VEGETABLE COUS-COUS

MAHI-MAHI WITH CURRY SAUCE

DESSERT

APPLE STRUDEL

FRESH FRUITS SALAD

**\$50.00 PER PERSON**

**LUNCH #4 - ITALIAN LUNCH**

SOUP AND SALADS

TUSCANY RIBOLLITA WITH BEANS AND KALE

CAPRESE SALAD

VEAL TONNE`

PASTA AND CAPONATA SALAD

HOT

NEOPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

ROASTED POTATO

DESSERT

FRESH FRUIT SALAD

PANNA COTTA

**\$55.00 PER PERSON**

**LUNCH #5 - DELUXE LUNCH**

SOUP AND SALADS

BERMUDIAN FISH CHOWDER

SHRIMP AND MANGO SALAD

ORANGE CAESAR SALAD

CAPRESE SALAD

HOT

LOCAL BLACKENED PAN-FRIED MAHI-MAHI WITH LIME AND BUTTER SAUCE

MIXED ROASTED VEGETABLES

SLOW COOKED ORGANIC CHICKEN WITH RED WINE SAUCE

GRATINATED POTATO

DESSERT

MINI PASTRIES

FRESH FRUIT SALAD

**\$60 PER PERSON**

**LUNCH #6 BUILD YOUR OWN LUNCH BUFFET  
PRICES PER PERSON**

**OPTION 1 \$53.00**

2 APPETIZERS  
2 MAIN COURSES  
1 SIDE  
1 SOUP  
2 DESSERTS

**OPTION 2 \$60.00**

3 APPETIZERS  
2 MAIN COURSES  
2 SIDES  
1 SOUP  
2 DESSERTS

**OPTION3 \$75.00**

3 APPETIZERS  
3 MAIN COURSES  
3 SIDES  
1 SOUP  
3 DESSERTS

**APPETIZER**

GREEK SALAD  
CAPRESE SALAD  
SHRIMPS AND STRING BEAN SALAD, AURORA SAUCE  
VEGETABLE ESCABECHE  
NICOISE RICE SALAD  
FATTOUSH SALAD  
CHICKEN, NOODLES AND PAW-PAW THAI SALAD  
ROAST BEEF CARPACCIO, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD  
MEDITERRANEAN PASTA SALAD, MOZZARELLA, TOMATO, BLACK OLIVES, CAPERS,  
SUNDRIED TOMATO DRESSING  
SICILIAN CAPONATA WITH EGGPLANT, BELL PEPPER, RAISINS, OLIVES, CAPERS, BASIL, VINEGAR  
SAFFRON QUINOA AND ORGANIC CHICKEN SALAD WITH STRAWBERRY, RED ONION, MAYONNAISE  
FRISEE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT  
GRILLED VEGETABLES  
CLASSIC CAESAR SALAD

**SOUP**

TOMATO SOUP  
TUSCANY RIBOLLITA  
BERMUDIAN FISH CHOWDER  
LENTIL SOUP

**SIDES**

ROASTED VEGETABLES  
VEGETABLE COUS-COUS  
GRILLED POLENTA  
HERB ROASTED FINGERLING POTATOES  
PLAIN RICE  
STIR FRIED RICE  
POTATO GRATIN  
CHEESY CAULIFLOWER GRATIN

**MAIN COURSE**

HOMEMADE BREAD AND SPINACH KNODEL, TOMATO SAUCE, DRIED RICOTTA  
EGGPLANT PARMIGIANA  
HAM AND MUSHROOM LASAGNA  
TRUFFLE MAC & CHEESE  
CREPES WITH RICOTTA AND SPINACH  
ROASTED CHICKEN WITH SPICY ROSEMARY CHICKEN JUS  
PAN-FRIED MAHI-MAHI, CILANTRO AND LEMON SAUCE  
ROASTED SCOTTISH SALMON, MANGO, POBLANO SALSA  
CHICKEN MUSHROOM SCALOPPINI  
LAMB KOFTA, RAJITA  
TURKEY BREAST MILANESE STYLE  
NEAPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

**DESSERT**

LIMONCELLO PANNA COTTA  
DOUBLE FUDGE CHOCOLATE CAKE  
PRALINE CHOCOLATE GANACHE CAKE  
GRANOLA CHEESE CAKE  
BREAD AND BUTTER PUDDING  
MOJITO AND LIME PIE  
CREAM CARAMEL  
APPLE STRUDEL  
WHITE CHOCOLATE MOUSSE, RASPBERRY SAUCE  
FRUIT TART  
AMARETTO TIRAMISU  
FRUIT SALAD



## **BOXED LUNCHEONS**

### **BOX #1**

CHICKEN SALAD SANDWICH  
VEGETARIAN SLIDER BRIOCH BUN  
1 BAG CHIPS  
1 APPLE  
1 GRANOLA BAR  
BROWNIES  
**\$35.00 PER PERSON**

### **BOX #2**

CHICKEN CAESAR WRAP  
SMOKED SALMON CROISSANT WITH CHIVE CREAM CHEESE  
MEDITERRANEAN QUINOA SALAD  
1BAG CHIPS  
1 APPLE  
NY CHEESE CAKE  
OVERSIZED CHOCOLATE CHIP COOKIE  
**\$42.00 PER PERSON**

### **VEGETARIAN BOX**

GRILL VEGETABLES AND CREAM CHEESE SANDWICH  
HUMMUS AND PITA CHIPS  
QUINOA MEDITERRANEAN SALAD  
1BAG CHIPS  
1APPLE  
NY CHEESE CAKE  
OVERSIZED CHOCOLATE CHIP COOKIE  
**\$39.00 PER PERSON**

## **CANAPES**

3X PIECES P/PERSON \$ 15.00

5X PIECES P/PERSON \$ 22.00

8X PIECES P/PERSON \$ 33.00

### **COLD**

VEAL TONNATO CROISSANT  
MINI PINZIMONIO (VEGETABLE CRUDITEE) WITH RAIJTA  
TUNA TATAKI, CRUNCY RATATOUILLE, LEMON  
TUSCAN CHICKEN LIVER PATE, PAN BRIOCHE, PUMPKIN JAM  
PAPRIKA HUMMUS AND CUCUMBER TART, TOMATO CONFIT, SESAME SEEDS  
TOMATO GAZPACHO SHOT, MINI MOZZARELLA  
MORTADELLA AND PISTACHIO MOUSSE TART  
CRAB AND RASPBERRY SALAD  
BELL PEPPER, HERBED BOURSIN CHEESE, PISTACHIO PRALINE  
TOURCHED SALMON, LEMON AND CAPER RISOTTO PANCAKE, STRAWBERRY  
"CARBONARA" DEILED EGG, CRISPY BACON  
WALNUT AND GORGONZOLA DACQUOISE CAKE, GREEN APPLE  
OYSTER, PONZU SAUCE, WASABI MAYO, SEAWEED  
ASPARAGUS FRITTATA, TRUFFLE SOUR CREAM  
VEGETABLE CUP CAKE, CREAM CHEESE

### **HOT**

LAMB KOFTA, YOGURT MINT JELLY  
FRIED MEATBALL, TOMATO CHUTNEY  
TRUFFLE MAC & CHEESE BITES  
FILO WRAPPED BRIE, BERRY JAM  
VEGETABLE SPRING ROLL, SWEET AND SOUR SAUCE  
GRATINATED DOUBLE CHEDDAR CHEESE CRUSHED POTATO, HOISIN DUCK  
DRIED APRICOT CREAM  
RACLETTE WITH CARAMELIZED PEAR GOUGERE  
SALMON CAKE, MELON CHUTNEY  
MINI MUSHROOM RISOTTO CAKE  
MINIATURE FRIED CRUSTACEAN BALL, ORANGE MUSTARD SAUCE  
CHICKEN CORDON BLUE  
HOISIN BEEF SATAY, GRILL POLENTA, SESAME SEED, SCALLION  
SPICY KOREAN CHICKEN BALL  
HAM, GREEN PEA, AND CHEESE SAVORY MUFFIN  
LOBSTER THERMIDOR, CRISPY ECLAIRE

## **CULINARY STATIONS**

ONE CHEF REQUIRED FOR EVERY 60 GUESTS

CHEF CHARGE: (\$130.00 FOR A MINIMUM OF 3 HOURS, \$ 30.00 EACH FOR EACH ADDITIONAL HOUR)

### **CHEESES AND CHARCUTERIE**

BRIE, MANCHEGO, STILTON, FRESH GOAT CHEESE, AGED CHEDDAR CHEESE  
SALAMI FINOCCHIONA, SPECK, MORTADELLA, CHORIZO, BRESAOLA  
CRANBERRY MARMALADE, DRIED APRICOT CREAM, MANGO CHUTNEY  
SPICY MIXED NUTS, MARINATED OLIVES, WHOLE GRAIN MUSTARD  
GRILLED BAGUETTE CROUTONS, ROSEMARY FOCACCIA, LAVASH, CRACKERS, GRISSINI  
**\$28 PER PERSON**

### **PASTA – YOUR CHOICE OF THREE**

RIGATONI BOLOGNESE  
CALAMARATA PUTTANESCA STYLE WITH BLACK OLIVES, CAPERS, TOMATO SAUCE, CHILI  
GORGONZOLA AND WALNUT CREAM GNOCCHI  
BROCCOLINI AND PORK SAUSAGE ORECCHIETTE  
TRUFFLE AND ASPARAGUS MAC & CHEESE  
PACCHERI NORMA STYLE, EGGPLANT, RICOTTA, SHEEP DRIED RICOTTA  
MUSHROOM CREAM AND PECORINO CASERECCO  
TALEGGIO AND ZUCCHINI LASAGNA  
**\$23.00 PER PERSON**

### **GRILLED SKEWERS**

LAMB KOFTA  
BEEF STRIPLOIN SOY AND BLACK PEPPER MARINATED  
OCTOPUS ANTICHUCOS  
SWORDFISH WITH SALMORIGLIO SAUCE AND BELL PEPPER  
INDONESIAN CHICKEN SATAY  
VEGETABLE SKEWER WITH MUSHROOM, BELL PEPPER, ZUCCHINI, CHERRY TOMATO  
PURPLE POTATO, FINGERLING POTATO, RED ONION  
**3 P/PERSON \$30.00 PER PERSON**  
**6P/PERSON \$45.00 PER PERSON**

### **GARDEN MARKET**

CESAR SALAD  
CAPRESE SALAD  
QUINOA, GOAT CHEESE, GINGER AND ROASTED VEGETABLES SALAD  
VEGETABLES CRUDITES WITH DOPS  
MESCLUN SALAD, SELECTION OF DRESSINGS  
**\$26.00 PER PERSON**

**CHEESES (CHEF REQUIRED)**

PANSEARED SCAMORZA, TOMINO AND HALLOUMI CHEESE  
CHEESE RACLETTE WITH CRUSHED WARM POTATO AND BRAISED ONIONS  
**\$29.00 PER PERSON**

**JAPANESE**

SELECTION OF MAKI AND NIGIRI (3PCS P/PERSON)  
MISO SOUP  
RAMEN VEGETABLES SALAD  
**\$28.00 PER PERSON**

**VIETNAMESE ROLL**

ROASTED DUCK, SLOW COOKED CHICKEN AND SHRIMP  
MIXED STIR-FRIED VEGETABLES, AVOCADO  
TERIAKI SWEET CHILLI, HOISIN SAUCE  
**\$26.00 PER PERSON**

**TARTARE - (CHEF REQUIRED)**

VEGETARIAN, PRIME BEEF AND LOCAL TUNA TARTARE  
SELECTION OF CONDIMENTS AND BREAD CROUTONS  
**\$28.00 PER PERSON**

**PERUVIAN CEVICHE - (CHEF REQUIRED)**

LIVE STATION WITH SELECTION OF CEVICHE  
TUNA, WAHOO AND SALMON  
SELECTION OF LECHE DE TIGRE AND CONDIMENTS  
**\$28.00 PER PERSON**

**SHRIMPS AND OYSTER STATION**

POACHED SHRIMP AND RAW OYSTERS ON HALF SHELL  
SERVED ON ICE WITH CONDIMENTS  
**OYSTERS \$60.00 PER DOZEN**  
**SHRIMPS \$40.00 PER DOZEN**

**BBQ – YOUR CHOICE OF THREE**

KOREAN SPICY BBQ CHICKEN THIGHS, SESAME SEEDS, SCALLION  
CAFÉ LIDO BBQ PORK RIBS  
CHIMICHURRI ANGUS ENTRANA (FLANK STEAK)  
SALMORIGLIO SWORDFISH SKEWER  
LAMB KOFTA  
**\$33.00 PER PERSON**

**PAELLA**

BOMBA RICE, MIXED SEAFOOD, CHICKEN, RABBIT, SAFFRON, GREEN PEAS, BELL PEPPER  
**\$26.00 PER PERSON**

**S'MORES**

S'MORES OVER A FIREPIT  
GRAHAM CRAKERS, CHOCOLATE  
**FIREPIT REQUIRED FOR A FEE F \$200.00**  
**\$12.00 PER PERSON**

**DESSERT**

MINIATURE PRALINE, ÉCLAIR, PARIS BREAST, RUM CAKE, YOGURT CHEESE CAKE,  
CHOCOLATE MOUSSE, FRUIT TART, MACAROONS, FRUIT SALAD  
**\$30.00 PER PERSON**

**CARVING STATIONS**

**YOUR CHOICE OF TWO ITEMS \$37.00 PER PERSON**  
**ALL ARE SERVED WITH ASSORTED ROLLS AND CONDIMENTS**  
ONE CHEF REQUIRED FOR EVERY 60 GUESTS

CHEF CHARGE: (\$130.00 FOR A MINIMUM OF 3 HOURS, \$ 30.00 EACH FOR EACH ADDITIONAL HOUR)

**PRIME RIB OF BEEF**

HORSERADISH, MUSTARD, SPICY MAYO, BBQ

**CHIMICHURRI PRIME BEEF TENDERLOIN**

HORSERADISH, MUSTARD, SPICY MAYO, BBQ

**EGYPTIAN CARDAMON ROASTED LAMB LEG**

YOGURT MINT SAUCE

**SUCKLING PIG PORCHETTA**

WHOLE ROASTED HERBED SUCKLING PIG, SOUR CABBAGE, MUSTARD

**ROASTED WHOLE TURKEY**

MUSHROOM MAYO, CRANBERRY SAUCE, TOMATO, LETTUCE

**ROASTED ATLANTIC SALMON**

CURRY MAYO, CHIVE CREAM CHEESE, ZUCCHINI ESCABECE

**CHICKEN MEATLOAF**

LETTUCE, TOMATO

## **PLATED DINNER MENU**

**DESIGN YOUR OWN MENU BY CHOOSING  
2 APPETIZERS, 2 MAIN COURSES AND 2 DESSERTS**

**(FOR ANY EXTRA CHOICE, THERE WILL BE A CHARGE OF \$8.50 PER PERSON PER COURSE IN  
ADDITION TO COST OF THE DISH)**

***TASTING MENU AVAILABLE ON REQUEST***

### **APPETIZERS**

#### **COLD APPETIZERS**

TORCHED SMOKED SALMON BATONNET  
MARINATED IN GREEN TEA, SAFFRON QUINOA, GINGER, PEAR AND STRAWBERRY SALAD,  
HORSERADISH MAYO

TUNA TARTARE  
FRESH LOCAL TUNA, OYSTER PONZU SAUCE, SEAWEED SALAD, WASABI MAYONNAISE

WAHOO CARPACCIO  
COMPRESSED MELON, PINK PEPPERCORN, MIX GREEN SALAD, LIME JUICE

SALMON CEVICHE  
DICED FRESH SCOTTISH SALMON, MANGO AND COCONUT LECHE DE TIGRE, BEAN SPROUT

POACHED PINK SHRIMP AND STRING BEAN SALAD  
ORANGE WEDGE, BLACK OLIVES, AURORA SAUCE

JONAH CRAB RUSSIAN SALAD  
POACHED JONAH CRAB, DICED VEGETABLES,  
BURNT PEPPER COCKTAIL SAUCE, TOMATO POWDER, NASTURTIUM LEAF

ORGANIC ANGUS BEEF TARTARE  
HOMEMADE CARROT KETCHUP, BRAISED LETTUCE, SHALLOT AND CARROTS "TOP SOIL"

FOIE GRAS TORCHON  
PUMPKIN JAM, DUCK SPECK, PAN BRIOCHE PANETTONE STYLE

PULLED ORGANIC HEN PIDEMONT SALAD  
PICKLED VEGETABLES, MESCLUN SALAD, CHICKEN LIVER AND APPLE DANISH

TENDERLOIN CARPACCIO  
POUNDED THIN BEEF TENDERLOIN CARPACCIO, DICED PEPPERS, PECORINO CHEESE  
MESCLUN SALAD, LIME DRESSING

RED QUINOA SALAD  
ROASTED HEIRLOOM BEETS, TUCKER'S FARM GOAT CHEESE, RED RADDISH AND BEET POWDER,  
CHERRY TOMATO, HONEY MUSTARD MAYO

AVOCADO AND MOZZARELLA SALAD  
CHERRY MOZZARELLA, FRESH AVOCADO, CHERRY TOMATO, BASIL, RED ONION, PAPADOM

### **HOT APPETIZERS**

CRAB CAKE  
ORANGE MUSTARD SAUCE, SPICY SEAWEED COLESLAW

SALMON CAKE  
SPICY QUINOA SALAD, EDAMAME, MANGO MAYO

TALEGGIO FLAN  
TALEGGIO FONDUE, SAUTEED PORCINI MUSHROOM, POTATO CHIPS, MIXED SALAD

ROASTED OCTOPUS  
LIME AND POTATO CREAM, SPINACH, FRIED CAPERS, ROASTED PEPPER PESTO

DUCK CONFIT CAKE  
MANGO HOISIN SAUCE, WARM SHIITAKE MUSHROOM AND BOK CHOY SALAD

CALAMARO  
CALAMARI FILLED WITH BREAD, OLIVES AND MOZZARELLA CHEESE  
CIOPPINO SAUCE, BLACK SQUID INK PANCAKE RISOTTO

SEA BASS AND BURRATA CROQUETTAS  
ROASTED TOMATO FILETS, GARLIC CHIPS, AGED BALSAMIC VINEGAR, MESCLUN SALAD

WILD BOAR SAUSAGE  
CANNELLINI BEAN STEW AND SPINACH

### **MIDDLE COURSES**

CHICKEN QUINOA SALAD **\$12.00**  
MARINATED ORGANIC CHICKEN, MUSHROOM MAYO, PICKLED MUSHROOM, BABY SPINACH  
SAFFRON QUINOA, PINENUTS, RED RADISH

BABY ROMAINE ORANGE CAESAR SALAD **\$12.00**  
BRIOCHE CROUTONS, CARAMELIZED ORANGE ZEST, PARMESAN SHAVINGS

MESCLUN SALAD **\$12.00**  
MIX GREEN SALAD, TOMATO, BALSAMIC DRESSING

BABY ICEBERG WEDGE **\$12.00**  
PISTACHIO, CURRY STILTON CHEESE DRESSING,  
SPICY CRISPY CHORIZO

ITALIAN LENTIL SOUP **\$9.00**  
POLENTA CROUTONS, ROSEMARY OIL

PARSNIP SOUP **\$9.00**  
STILTON CHEESE FRITTERS, SPINACH

STOUT BEER AND BURNT CAULIFLOWER SOUP **\$10.00**  
DICED SHROPSHIRE CHEESE, PAN BRIOCHE CROUTONS

TUSCANY RIBOLLITA **\$9.00**  
BREAD AND CANNELLINI BEAN SOUP, TUSCAN BLACK KALE, CROUTON, ROSEMARY OIL

TRADITIONAL FISH CHOWDER **\$12.00**  
BERMUDA BLACK RUM AND SHERRY PEPPER

VEGETARIAN CHOWDER **\$10.00**  
VEGETARIAN VERSION OF BERMUDA CHOWDER, FRESH GOAT CHEESE CROUTONS,  
BERMUDA BLACK RUM

## **MAIN COURSES**

### **FISH OPTIONS**

ROASTED HONEY GLAZED SALMON **\$78.00**  
SPICY BEETROOT QUINOA SALAD, VEGETABLE SPAGHETTI, CHIVE CREAM CHEESE

SWEET PAPRIKA ROCKFISH **\$84.00**  
LIME AND BUTTER SAUCE, GREEN PEAS AND SCALLION STIR FRIED RICE,  
MANGO SWEET CHILI COMPOTE

BAKED HALIBUT **\$84.00**  
ROSEMARY LEMON SAUCE, FRIED CAPERS, TOASTED CASHEW, STUFFED BOK CHOY

RAINBOW TROUT **\$75.00**  
ROASTED BUTTERFLIED TROUT, CAULILINI AND MESCLUN SALAD, LEMON AND CAPER SAUCE

LOCAL CATCH **\$84.00**  
ROASTED VEGETABLES, WHITE WINE AND TARRAGON SAUCE



MAHI-MAHI IN CORN CRUST **\$80.00**  
BOK CHOY, PUY LENTIL, ORANGE MUSTARD SAUCE

CHILEAN SEA BASS **\$89.00**  
CANNELLINI BEAN STEW, SPINACH, MUSHROOM

SWORDFISH STEAK **\$80.00**  
MARINATED AND GRILLED SWORDFISH, STRING BEANS, ROASTED POTATO, SALMORIGLIO

### **MEAT OPTIONS**

CABERNET SAUVIGNON BRAISED BEEF **\$75.00**  
BRAISED BEEF IN A FULL BODY CABERNET WINE, CARROT, PAN SEARED POLENTA

PAN SEARED VEAL ENTRECOTE **\$89.00**  
MARSALA SAUCE, SPINACH RICOTTA PASQUALINA CAKE, CARROT SPAGHETTI

ORGANIC NIMAN RANCH TOMAHAWK PORK CHOP **\$75.00**  
HERBED PORK CHOP, POTATO SPECK GRATIN, HONEY MUSTARD SAUCE, GREEN BEANS

PAN SEARED PRIME BEEF TENDERLOIN **\$89.00**  
PINOT NOIR WINE SAUCE, BROCCOLINI, CREAMY SCALLOPED POTATO, MUSHROOM BUTTER

ORGANIC SLOW COOKED CHICKEN SUPREME **\$80.00**  
SOUS VIDE CHICKEN FRENCHED BREAST, GARLIC CHICKEN SAUCE, MASHED POTATO

DUCK LEG CONFIT **\$82.00**  
RISOTTO PANCAKE WITH TALEGGIO, ASPARAGUS, ORANGE SAUCE

HERBS CRUSTED RACK OF LAMB **\$99.00**  
POLENTA CAKE WITH ROASTED PEPPERS, CARROTS, ASPARAGUS, PARMESAN, COLLARD GREENS

BRAISED LAMB SHANK **\$79.00**  
DRIED APRICOT CREAM, RATATOUILLE COUSCOUS WITH MINT, LAMB JUS

PRIME RIB EYE **\$84.00**  
ROASTED POTATO, ASPARAGUS, HOUSE MADE BBQ SAUCE, HIMALAYAN PINK SALT

SURF & TURF **\$99.00**  
LOBSTER TAIL AND FILET MIGNON, ROASTED ROOTS, PEPPERCORN SAUCE

### **VEGETARIAN OPTIONS**

EGGPLANT PARMIGIANA **\$70.00**  
THIN LAYER OF FRIED EGGPLANT, TOMATO SAUCE, MOZZARELLA, BASIL, PARMESAN

ITALIAN COUS-COUS (FREGOLA) "ORTOLANA STYLE" **\$69.00**  
MUSHROOM, RED AND YELLOW PEPPERS, EGGPLANT, ZUCCHINI, ASPARAGUS, TOMATO SAUCE,  
DRIED AGED RICOTTA SHEEP

MUSHROOM AND FONTINA LASAGNA **\$70.00**  
FRESH HOMEMADE THIN PASTA LAYERS, FONTINA CHEESE, SEASONAL MUSHROOM, MORNAY SAUCE

TRUFFLE AND ASPARAGUS MAC AND CHEESE **\$70.00**  
ELBOW MACCHERONI GRATINATED WITH CHEDDAR CHEESE, ASPARAGUS, TRUFFLE BUTTER

## **DESSERTS**

CHEESE CAKE GRANOLA  
VANILLA YOGURT CHEESECAKE, BLUEBERRY SAUCE, GRANOLA CRUST, DRIED FRUIT PUREE

AMARETTO TIRAMISU  
MASCARPONE CREAM, AMARETTO LIQUEUR, SAVOIARDI BISCUITS, AMARETTO CRUMBLE

WHITE CHOCOLATE MOUSSE  
RASPBERRY GANACHE, FRESH RASPBERRY, WHITE CHOCOLATE BISCUIT

REINETTE APPLE STRUDEL  
SALTED CARAMEL, CALVADOS PASTRY CREAM, CARAMEL ICE CREAM

MILK AND STRAWBERRY  
VANILLA PANNA COTTA, MARINATED STRAWBERRY, STRAWBERRY SORBET, DULCE DE LECHE

WARM BERMUDIAN BANANA CAKE  
WARM TRADITIONAL BANANA BREAD MUFFIN, CARAMEL SAUCE, BANANA ICE CREAM

HAZELNUT ICED MOUSSE  
RASPBERRY, LICORICE SAUCE, COFFEE TOP SOIL

BERMUDIAN RUM CAKE  
TYPICAL BERMUDIAN SAVARIN SOAKED IN RUM SYRUP, PASTRY CREAM  
DARK AND STORMY ICE CREAM

COCONUT PAVLOVA TRIFLE  
MERINGUE, VANILLA PASTRY CREAM, COCONUT MOUSSE

MINI MIXED PATISSERIE (FAMILY STYLE)

HOT DARK CHOCOLATE FONDUE  
DIPPING TREATS: ORANGE MACAROONS, BROWNIES, BANANA, DRIED APRICOT

THREE CHOCOLATE TERRINE  
WHITE, MILK AND DARK CHOCOLATE TERRINE, BERRIES

**GLUTEN FREE DESSERTS**

FLOURLESS CHOCOLATE ALMOND CAKE  
CREAMY HEART, SPICED CARAMEL SAUCE, VANILLA ICE CREAM

PANNA COTTA  
WITH FRESH STRAWBERRY AND STRAWBERRY COULIS

CARPACCIO  
ROASTED WATERMELON AND PINEAPPLE, MANGO SORBET, MARACUJA DRESSING, MIXED BERRIES

MARINATED FRUIT SALAD  
WHIPPED CREAM, LEMON SUGAR DRESSING

## **DINNER BUFFETS**

**MINIMUM 25 GUESTS**

### **MEDITERRANEAN**

#### **SOUP & SALADS**

TUSCAN TOMATO SOUP, CIABATTA CROSTINI

NICOISE TUNA SALAD

LEBANESE FATTOUSH SALAD

SICILIAN CAPONATA

COUS-COUS SEAFOOD SALAD

#### **MAIN COURSE**

LOCAL FISH CIOPPINO WITH GREEN OLIVES AND CAPERS, BREAD CROUTONS

BEEF TENDERLOIN

ROASTED ROSEMARY POTATO

GRILLED VEGETABLES

#### **DESSERT**

FRUIT SALAD

CAPRESE CHOCOLATE CAKE

LIMONCELLO PANNA COTTA

RUM CAKE, VANILLA PASTRY CREAM

**\$95.00 PER PERSON**

### **SUNNY ISLAND**

#### **SOUP & SALADS**

VEGETABLE BLACK RUM CHOWDER

POACHED PINK SHRIMP, STRING BEANS, ROASTED PEPPER, AURORA SAUCE

TROPICAL SWORDFISH CEVICHE

CURRY CESAR SALAD

ROASTED BERMUDIAN BEET SALAD, CRUMBLED GOAT CHEESE

MIXED GREEN SALAD, LIME VINAIGRETTE

#### **CARVING**

PINEAPPLE AND BBQ MARINATED PRIME RIB EYE

#### **MAIN COURSE**

JAMBALAYA STYLE JERK CAJUN CHICKEN

FRESH BERMUDIAN FISH IN LEMON BUTTER SAUCE

BLACK BEAN CARIBBEAN RICE

DOUBLE CHEDDAR CHEESE POTATO GRATIN

ROASTED VEGETABLES

#### **DESSERT**

PASSION FRUIT CHEESE CAKE

MANGO PARFAIT

COCONUT AND DARK CHOCOLATE CAKE

PAVLOVA MOJITO TRIFLE

**\$105.00 PER PERSON**

**EAST VS WEST**

AMERICA AND SOUTH AMERICA

PERUVIAN LOCAL FISH TIRADITO CARPACCIO

ROASTED VEGETABLES

ASIA AND MIDDLE EAST

DAL LENTIL SOUP

THAI PAPAYA CHICKEN SALAD

CHINESE BBQ PORK STIR FRIED RICE

EUROPE

GERMAN BRAISED SHORT RIBS WITH POLENTA

SCOTTISH SALMON, POTATO NOUVELLE, FENNEL AND BUTTER SAUCE

BAKED ZITI, TOMATO, ROASTED VEGETABLES, MOZZARELLA

DESSERT

MINI PATISSERIE

NY CHEESE CAKE

DULCE DE LECHE CREM BRULEE

APPLE STRUDEL

**\$105 PER PERSON**

**BBQ BUFFETS**

BBQ Buffets can be a live station or set as a buffet

For live station a Chef fees do apply.

1 Chef for 60 people. \$130 per hour for a minimum of 3 hours and \$30 per chef for each additional hour

**EASY GOING BBQ**

SALADS

CAESAR SALAD

POTATO SALAD

COLESLAW

HOT

FRIED FISH FINGERS, TARTARE SAUCE

MAC & CHEESE

CHICKEN DRUMSTICKS, BBQ SAUCE

FROM THE GRILL

HOMEMADE BEEF BURGER

VEGETARIAN BURGER (ON REQUEST)

HOT DOG

SELECTIONS OF BUNS AND SAUCES

SLICED TOMATO

LETTUCE

SELECTION OF CONDIMENTS AND TOPPINGS

DESSERT

HAGEN-DAZS ICE CREAM BARS

FRUIT SALAD

**\$75.00 PER PERSON**

**THE BREEZE BBQ**

SALADS

WALNUT, RADICCHIO, FRISEE, PEAR, STILTON, VINAIGRETTE

TOMATO AND RED ONION SALAD

CAESAR SALAD

HOT

PAPRIKA ROASTED POTATO

FROM THE GRILL

CHICKEN THIGHS, BOURBON BBQ SAUCE

CROATIAN BEEF MEATBALLS WITH YOGURT AND PICKLED CUCUMBER

SICILIAN SWORDFISH SKEWERS WITH SALMORIGLIO

DESSERT

STRAWBERRY SHORT CAKE

SEASONAL FRUIT SALAD

BROWNIES

HOMEMADE COOKIES

**\$105.00 PER PERSON**

**ELBOW BEACH BBQ**

SALADS

SUMMER VEGETABLE RICE SALAD

MIXED GRILLED VEGETABLE ESCABECE

CAESAR SALAD

HOT

WHOLE BAKED YUKON POTATO, BLUE CHEESE

TRUFFLED MUSHROOM MAC & CHEESE

FROM THE GRILL

CHIMICHURRI BEEF TENDERLOIN, AROMATIC BUTTER AND SAUCES

4 OZ SPINY LOBSTER TAIL, PARSLEY LEMON BUTTER

CATCH OF THE DAY

LAMB KEBAB, TZAZIKI SAUCE

DESSERT

MINIATURE PASTRIES

NY STRAWBERRY CHEESECAKE

SEASONAL FRUIT SALAD

RED VELVET CARROT CAKE

**\$120 PER PERSON**

## **HOSTED BARS**

### **STANDARD BAR**

**1<sup>ST</sup> HOUR AT \$30.00 PER PERSON**

**EACH ADDITIONAL HOUR AT \$25.00 PER PERSON**

### **OR ON CONSUMPTION**

#### **SPIRITS AND LIQUORS \$9.50**

GOSLINGS BLACK SEAL RUM, COCKSPUR RUM  
BACARDI RUM  
DEWARS SCOTCH WISKEY  
OLD GRAND DAD BURBON  
CANADIAN CLUB RYE  
CUERVO GOLD TEQUILA  
STOLICHNAYA VODKA  
BEEFEATER GIN  
BRISTOL CREAM SHERRY, CAMPARI

#### **BEERS \$9.00**

CORONA, BUD LIGHT, HEINEKEN

#### **WINES \$15.00**

**SPARKLING** - PROSECCO ZARDETTO, ITALY  
**WHITE** - CHARDONNAY, R. MONDAVI PRIVATE  
SELECTION  
PINOT GRIGIO, SANTA MARGHERITA, ITALY  
**RED** - MALBEC, CATENA, MENDOZA,  
ARGENTINA  
CABERNET SAUVIGNON, BERINGER, FOUNDERS'  
ESTATE, CALIFORNIA

#### **SOFT DRINKS \$5.00**

**BOTTLED WATER Small \$5.00, large \$9.50**

### **PREMIUM BAR**

**1<sup>ST</sup> HOUR \$36.00 PER PERSON**

**EACH ADDITIONAL HOUR \$31.00 PER PERSON**

### **OR ON CONSUMPTION**

#### **STANDARD SPIRITS AND LIQUORS \$9.50**

#### **PREMIUM SPIRITS AND LIQUORS \$11.50**

MOUNT GAY RUM  
JOHNNIE WALKER RED SCOTCH WISKEY  
MAKER'S MARK BURBON  
CROWN ROYAL RYE  
KETEL ONE VODKA  
TANQUERAY GIN

#### **BEERS \$9.00**

CORONA, BUD LIGHT, HEINEKEN

#### **WINES \$15.00**

**SPARKLING** - PROSECCO ZARDETTO, ITALY  
**WHITE** - CHARDONNAY, R. MONDAVI PRIVATE  
SELECTION  
PINOT GRIGIO, SANTA MARGHERITA, ITALY  
**RED** - MALBEC, CATENA, MENDOZA,  
ARGENTINA  
CABERNET SAUVIGNON, BERINGER, FOUNDERS'  
ESTATE, CALIFORNIA

#### **SOFT DRINKS \$5.00**

**BOTTLED WATER Small \$5.00, large \$9.50**

**DRINKS BY THE GALLON (20 GLASSES)**

FRUIT PUNCH **\$100**  
BERMUDA RUM SWIZZLE **\$200**  
YELLOW BIRD **\$300**  
PLANTERS PUNCH **\$300**

**COGNAC**

HENNESSY VS, COURVOISIEUR VS  
ALL BRANDS 1.25 OZ  
**\$14.00 PER PORTION**

**TROPICAL COCKTAIL BAR**

PLANTERS' PUNCH  
MOJITO  
YELLOW BIRD  
MARGARITA  
**\$ 16.00 EACH**

**MARTINI STATION**

MARTINIS MAY BE MADE WITH ANY OF THE FOLLOWING  
VODKAS OR GINS

**VODKAS**

KETTEL ONE, ABSOLUT, GREY GOOSE

**GINS**

TANQUERAY, BOMBAY SAPHIRE, HENDRICK'S  
MARTINIS ARE AVAILABLE WITH OLIVES, LEMON TWISTS AND ONIONS

**SPECIALTY MARTINIS**

BELLINITINI, LEMONTINI, CHOCOMARTINI, APPLETINI

**\$18.00 EACH**



## **FOOD TASTINGS FOR EVENTS**

Complimentary food tastings for 2 people can be arranged for events with a minimum of 50 guests.

The food tastings will take place once the event is confirmed and the initial nonrefundable deposit of \$1000.00 (one thousand) has been paid.

For events with less than 50 guests or without a paid deposit, regular menu prices will apply.

Food tastings will be arranged at a date and time that is mutually agreeable between Mondays and Saturdays during lunch hours only.

To ensure the availability of the items chosen, the date, time and food choices must be confirmed at least two weeks prior.

### **Plated Dinners**

The client should choose up to 2 items from each course that they would like to try. One plate per choice will be made for tasting purposes.

Should clients request more than 2 choices, regular menu prices will apply for the additional choices.

### **Cake**

Cake tastings can be arranged complimentary for up to 3 different cake flavors which will be presented as a taster.

### **Canapés OR Buffet Dinners**

Food tastings for canapé or buffet items cannot be arranged.

### **Wine**

Any wine, if required will be charged in full.

### **Gratuities**

Service charges are not complimentary, the client is responsible for the 17% on all food and beverage tasted (according to the menu price).

Tastings should be arranged through the Sales Office - [sales@lido.bm](mailto:sales@lido.bm)

## **CATERING POLICIES**

### **Menu Selections**

To assure that your menu selections can be available, please submit them at least 4 weeks in advance. Our Executive Chef and Sales Associate would be delighted to discuss any requests you may have for specialty menus.

### **DUE TO HEALTH AND SAFETY REGULATIONS.**

**NO OUTSOURCED FOOD AND BEVERAGE PRODUCTS ARE PERMITTED WITHIN ELBOW BEACH HOTEL PREMISES**

### **Meal Guarantee**

The final number of attendees is required at least 3 business days prior to your function. If attendance should fall below the guarantee, the host is accountable for the number guaranteed.

### **Bar / wine**

Several bar options are available for indoor or outdoor events.

Bar pricing is based on an hourly rate per person, on consumption or cash basis.

Due to limited wine stock on the island, we guarantee vintages and prices one month before the event.

All bars require one bartender for every 60 guests.

Cash bars require a cashier for every 60 guests at \$35.00 per hour.

### **Decorations, Music, and Entertainment**

Flowers, décor, specialty linens and entertainment can be ordered directly with vendors or with your Sales Associate.

We reserve the right to authorize any music, entertainment or décor on the premises and these items must be approved in advance with the Sales Associate.

Lido Complex is not responsible for any decorating item brought on the premises, before, during and after the event.

All decorating items must be removed after the event, unless authorized by Lido Management.

### **Tents**

Tents needed for outdoor events must be booked by our sales office.

### **Audio Visual Requests**

Please contact your Sales Manager for more details.

### **Signs and Displays**

Pre-approved signage is permitted in the registration area and in private function areas only.

No signs are permitted in the lobby or any other public areas.

### **Pricing**

Food and beverage prices will be guaranteed three months ahead of the function, as market prices fluctuate.

Prices do not include labor and service (see below).

### **Deposits and Payments**

A \$500 nonrefundable booking deposit is required to secure all events for under 50 people.

A \$1000 nonrefundable booking deposit is required to secure all events for over 50 people.

50% payment of the agreed contract is due 3 months in advance of the event.

Full payment of the agreed contract is due 1 month in advance of the event.

Any eventual balance must be covered by a credit card placed on file.

### **Food and Beverage Cancellation**

Up to one month before the event, 50% the amount paid will be refunded over the initial booking deposit  
Less than one month before the event, the amount paid to date will be forfeited  
A cancellation deemed an "Act of God" by management, full refund over the initial booking deposit

### **Weather Call**

Due to the complexity of outdoor set ups, Lido Complex reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides.

This decision will be made by the sales manager 24 hours before the event.

The back up space in case of inclement weather conditions has to be agreed with the sales manager.

### **Damages and Lost Property**

Lido takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event.

The client is accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under client's control.

The client will hold blameless Lido Complex for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to be have been caused by a member of the Lido staff.

### **Music**

All outdoor music will end at 11 p.m.

Indoor entertainment can be offered by special arrangement in the Deep Lounge.

Lido Complex reserves the right to authorize any music or entertainment on the premises.

### **Set Up Charges**

Indoor setup: \$4.50 per person with a minimum of \$112.50

Outdoor setup: \$10.00 per person with a minimum \$250.00

For set up in the restaurants, when removal of the existing furniture is required, a \$6.00 per person set up charge applies.

### **Wedding Ceremony Set Up Charges**

\$10 per person with a minimum of \$400

Guest Chairs, Altar Table, Signing Table, Chair and any Musicians Chairs, Linen.

### **Labor Charges**

Chefs and Carvers are required for some menu items and are charged at \$130.00 per chef per hour

Cash bars require a cashier for every 60 guests at \$35.00 per hour

### **Service Charges**

A 17% service is added to all food and beverage charges for the specified start and end time on the contract.

Any labor required after these times, will be charged at the following hourly rates:

\$25 per porter

\$40 per bartenders/waiters;

\$50 per supervisor

### **Security and Shuttle service**

All events taking place at Deep lounge require security personnel.

This will be hired by Lido complex and paid by the client at \$40 per person per hour according to the number of guests and the start / end time.

One security person is required every 50 guests.

Shuttle services is available on site for any events at \$250 per shuttle.

## LIDO COMPLEX SITE FEES AS OF JANUARY 2019

EXCLUSIVE EVENING USE IS POSSIBLE FOR ONE OR MORE OF THE AREAS IN THE COMPLEX UNTIL 11.00PM  
THE APROVAL OF LIDO COMPLEX MANAGEMENT IS REQUIRED BEFORE  
ANY PROPOSAL IS SENT TO A CLIENT.

A RENTAL FEE OR MINIMUM FOOD AND BEVERAGE GUARANTEE WILL BE APPLIED FOR THESE AREAS,  
 AS PER BELOW.

**THE BELOW FEES ARE SUBJECT TO 17% SERVICE CHARGE.**

**PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT  
 INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED**

**SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING**

	BUYOUTS		
	HIGH SEASON	LOW SEASON	
LIDO ONLY, EVENING FUNCTIONS	MIN F&B \$ 22,000	MIN F&B \$ 20,000	
MICKEYS EVENING FUNCTIONS (from 4pm)	MIN F&B \$ 22,000	X	CLOSED NOV 1 - APRIL
MICKEY'S SIDE DECK - UP TO 40 PPL	MIN F&B \$ 8,000	X	CLOSED NOV 1 - APRIL
ST. GEORGE ROOM AND DECK, EVENING FUNCTIONS	MIN F&B \$ 4,000	MIN F&B \$ 3,000	
ST. GEORGE ROOM <u>FOR MEETINGS</u> <b>(ROOM FEE)</b>	\$750	\$450	<b>AVAILABLE FOR MEETINGS UNTIL LATEST 5.PM</b>
DEEP	\$7,500 (RENTAL FEE)		<b>AVAILABLE ON REQUEST ONLY, CONTACT LIDO GENERAL MANAGER</b>
SEA BREEZE GAZEBO	MIN F&B \$13,000 Sunday to Thursday MIN F&B \$15,000 Friday and Saturday	MIN F&B \$12,000	<b>AVAILABLE ON REQUEST ONLY, CONTACT GENERAL MANAGER</b>
SEA BREEZE DECK	MIN F&B \$6,000		<b>Available Sunday to Wednesday only</b>
SEA BREEZE LOUNGE	MIN F& B \$30,000		<b>Available Sunday to Wednesday only</b>
MARINA TERRACE (RENTAL FEE)	\$2,000	\$1,500	