

# BREAKFAST



## BREAKFAST, MEETINGS & SEMINARS

### **Executive Breakfast Meeting Hot Buffet**

*(Minimum of 16 people)*

Scrambled Eggs with Chives  
OR Eggs Benedict *(Choose One)*  
Breakfast Pastries & Croissants  
Seasonal Fruit Bowl  
Grilled Applewood Bacon  
Breakfast Sausages  
Potato & Mixed Pepper & Onion Medley  
Selection of Fruit Juices  
Fresh Brewed Coffees & Tea Selection

### **The Seminar Breakfast**

Breakfast Pastries & Croissants  
Assorted Fruits & Berries  
Selection of Fruit Juices  
Fresh Brewed Coffees & Tea Selection

### **The Boardroom Breakfast**

Assortment of Danish Pastries & Croissants  
Selection of Fruit Juices, Sodas, Fresh Brewed Coffee, Decaf, Tea Selection

### **Refreshment Break**

Assortment of Sliced Tea Cakes & Cookies  
Selection of Fruit Juices, Sodas, Fresh Brewed Coffees & Tea Selection

### **Just Tea & Coffee**

Brewed Regular & Decaf Coffee / Tea Box Selection

### **Cold Liquids**

Selection of Soft Drinks, Water & Fruit Juices

Last Updated: *January 26, 2016*

# LUNCH MENUS



## CLASSIC LUNCH OPTIONS

### **Sandwich Options**

*(choose four options)*

White Albacore Tuna Salad on Whole Wheat

Roast Beef & Horseradish Mayo on an Onion Roll

Grilled Chicken, Spinach & Grain Mustard Mayo Baguette

Rosemary Ham, Brie & Dijon Mustard Baguette

Turkey Swiss Cheese Tomato & Lettuce on Wheat Bread

Baby Shrimp & Avocado Wrap

Hummus & Vegetable Wrap

Smoked Salmon, Cucumber and Caper Mayo on Whole Wheat

*Served with Individual Bags of Potato Chips*

### **Pasta Lunch**

Grilled Chicken Vegetable Pasta served with Tossed Salad & House Dressing  
Bread Rolls & Butter

### **Add Soup of the Day**

Today's Homemade Soup served with Bread Rolls & Butter

### **Add Cookies & Brownies**

Fresh Baked Cookies & Brownie Squares

### **Add Fresh Fruit**

Fresh Fruit Display

Last Updated: *March 1, 2016*

# BBQ OPTIONS



## BBQ MENUS & OPTIONS

### **Standard BBQ**

*(Minimum 30 people)*

Cheeseburgers

Veggie Burgers

Hot Dogs

Condiments, Lettuce, Tomato, Onion

Potato Chips

### **Box Lunch**

One Sandwich (Request Your Favorite Or Chef Choice)

Piece of Fruit

Cookie or Chocolate Bar

Bag of Chips

### **Premium BBQ Menu**

*(Minimum 40 people)*

Grilled Bermuda Fish *(In Season)*

Grilled Strip Steak

Corn on the Cob

Tossed Salad, Assorted Dressings

Asian Slaw

Twice Baked Cheese Potato

Assorted Rolls & Butter

Apple Pie, Watermelon Fruit Salad, Chocolate Mousse

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# HORS D'OEUVRES SELECTIONS



## COCKTAIL PARTY & SNACKS

### Bar Snack Baskets

Potato Chips  
Salted Peanuts  
Party Snack Mix

### Hot Snack Selection

*(Presented in Chaffing Pans with Dipping Sauces)*

Vegetable Spring Rolls  
Mini Jamaican Beef Patties  
Spicy Chicken Wings  
Breaded Shrimp

*Served with Dipping Sauces*

### Hors D'Oeuvres Selection

*Hand Passed • Please Choose Eight Options*

Oriental Vegetable Spring Rolls	Cherry Tomato & Mozzarella Caprese Skewers
Thai Beef Skewers	Smoked Salmon & Cucumber Wheels
Chicken Satay	Baked Stilton Stuffed Mushrooms
Chicken Shu-Mai	Bermuda Cod Fish Balls & Banana
Shrimp Dumplings	Roast Beef & Spiced Hummus Rounds
Indian Vegetable Bhajis	Tempura Shrimp
Vegetable Gyoza	Spinach Spanakopita
Mini Quiche	Seafood Vol Au Vent
Tomato & Olive Bruschetta	Wild Mushroom & Thyme Toasts
Parma Ham & Melon	Gulf Shrimp with Black Rum Cocktail Sauce
Gazpacho Shots	<i>• Certain hors d'oeuvres come with accompanying sauces</i>

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# RECEPTION OPTIONS



## RECEPTION TABLES

### Steamship of Beef

Served with Bread Rolls, Mustard & Horseradish Sauce. Inclusive of chef carving two hours max.  
*Minimum of 80 people • Accommodates up to 100 people*

### Roasted Turkey Breast

Served with Rolls, Mayonnaise & Cranberry Sauce  
Inclusive of chef carving two hours max.  
*Minimum of 25 people*

### Tenderloin of Beef

Served with Bread Rolls, Mustard & Horseradish Sauce. Inclusive of chef carving two hours max.  
*Minimum of 15 people*

### Striploin of Beef

Served with Bread Rolls, Mayonnaise & Dijon Mustard BBQ Sauce. Inclusive of chef carving two hours max. *Minimum of 25 people.*

**Reception Tables** require two hours.  
Additional time is available at the rate of \$50/hour.

## PLATTER OPTIONS

### Cheese Platter

A Selection of Imported Cheeses, Dried Fruit, Grapes, Condiments, Nuts, Celery & Assorted Biscuits  
*Tray suitable for 20 people*

### Fruit & Berries

A Seasonal Display of Sliced Fresh Fruit  
*Tray suitable for 20 people*

### Vegetable Crudités

Seasonal Crisp Fresh Vegetable Display Served with Hummus Ranch & Chive Dip & Guacamole  
*Tray suitable for 20 people*

### Smoked Salmon & Shrimp Platter

Oak Smoked Scottish Salmon with Lemon, Capers, Red Onion, Whole Grain Bread Rolls & Butter

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# THEMED STATIONS



## INTERNATIONAL BUFFETS

### **Little India Station**

Chopped Salad  
Medium Chicken Madras  
Cumin Basmati Rice Pilaf  
Onion Bajis  
Vegetable Lentil Dahl  
Mango Mousse Cake

### **Little Italy Station**

Caesar Salad  
Garlic Bread  
Chicken Parmesan  
Seafood Pasta  
Caponata Vegetable  
Tiramisu

### **Little Mexico Station**

Tortilla Chips & Salsa  
Mixed Bean Salad  
Taco, Flour Wraps & Fixings  
Chicken fajitas  
Chipotle Fish Strips  
Fresh Fruit Kebabs

More than one International Station may be requested.

**Please note, all menus can be customized.**

Last Updated: *January 26, 2016*

# BUFFET OPTIONS



## CREATE YOUR OWN BUFFET

*(Minimum of 40 people • Includes: 1 Soup, 3 Salads, 3 Entrees, 2 Sides & 3 Desserts)*

### Soups

*(choose one selection)*

Roasted Sweet Corn & Basil  
Irish Style Leek & Russet Potato  
Celery & Apple  
Tomato, Caper Bisque  
Refreshing Spanish Style Gazpacho  
Green Pea & Mint  
Truffle Garden Mushroom  
Thai Pumpkin  
Broccoli & English Cheddar  
Chilled Vichyssoise (Leek & Potato)  
Parsnip & Carrot & Orange  
Creamy Three Onion & Chardonnay  
Cold Melon Duo & Mint

All soups served with  
Assorted Bread Rolls

### Salads

*(choose three selections)*

Mixed Green Salad  
Cherry Tomato & Mozzarella Pearls  
in Balsamic Vinaigrette  
Apple Grape Celery & Pecan Salad  
Beet & Golden Delicious Apple Salad  
Caesar Salad  
Greek Salad  
Spinach Salad  
Pesto Pasta Salad  
Asian Slaw  
Nicoise Salad  
Quinoa Vegetable Salad

All served with Salad Dressings

### Entrees

*(choose three selections)*

Grilled Salmon with a  
Fennel Saffron Sauce  
  
Roast Beef & Yorkshire Pudding  
  
Roasted Sage & Onion Pork Tenderloin  
  
Roasted Rosemary Leg of Lamb  
  
Penne Pasta Primavera  
  
Sauté Seasoned Snapper Topped  
with Baby Shrimp, Capers & Tomato  
  
Deep Fried Seasoned Mahi Mahi,  
Lemon & Tartar Sauce  
  
Madras Chicken Curry  
  
Herb Crusted Salmon  
& Thai Coconut Sauce  
  
Mexican Chicken Fajitas  
  
Beef & Mushroom Bourguignon  
  
Grilled Herb Marinated Chicken Breast  
  
Seasonal Local Fish, Lemon  
& Parsley Butter Sauce  
  
Linguine Tossed In Olive Oil  
& Garlic, Fresh Basil  
  
Thyme Roasted Chicken  
  
Red Thai Panang Beef Curry  
  
Moroccan Chicken  
  
Cheese Ravioli In Creamy Tomato Sauce

### Sides

*(choose two selections)*

Spanish Rice, Peas & Rice, Pilau  
Rice, Indian Rice or Fried Rice  
Grilled Vegetable Selection  
Vegetable Yellow Lentil Dahl  
Rosemary Roasted Potatoes  
Seasonal Vegetable Mix  
Bermuda Style Mac & Cheese  
Ratatouille (French Style Vegetables)  
Twice Baked Potato  
Scallop Potatoes  
Tomato Herb Cous Cous

### Desserts

*(choose three selections)*

Cheese Cake  
Forest Berry Cake  
Pear Tart  
Tiramisu  
Chocolate Mousse  
Chocolate Carmel Cake  
Lemon Meringue  
Carrot Cake  
Vanilla Ice Cream  
Pound Cake Selection  
Apple Rum Cake  
Coconut Cake  
Apple Crumble  
Fresh Fruit Salad

**Tea & Coffee Included**

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# FAMILY-STYLE



## CLASSIC BUFFET DINNER OPTIONS

### Option 1 • Bermuda Family Dinner

**Minimum of 50 People** • *Each Course Served on Family-Style Platters* • *Large Communal Tables*

Bermuda Fish Chowder *served with rum & sherry peppers* (other soups may be substituted)  
Assorted Bread Basket  
Tomato & Feta Cheese Salad  
Grilled Bermuda Wahoo, Pineapple Salsa  
Grilled Flank Steak, Garlic Butter, Crispy onions  
Ratatouille Style Vegetables  
Rosemary Roast Potatoes  
Dark & Stormy Apple Cake, Pecan Ice Cream  
Tea /Coffee

### Option 2 • International Family Dinner

**Minimum of 50 People** • *Each Course Served on Family-Style Platters* • *Large Communal Tables*

Lobster Bisque (other soups may be substituted)  
Assorted Bread Basket  
Cheese Ravioli, Butternut Squash & Sage Sauce & Arugula  
Grilled Moroccan Chicken Kebabs  
Grilled Lamb Kebabs  
Garlic Green Beans  
Orange Saffron Cous Cous  
Profiteroles, Chocolate Sauce, Vanilla Ice Cream  
Tea /Coffee

**Please note, all menus can be customized.**

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# CLASSIC DINNER



## CLASSIC SEATED DINNER OPTIONS

### Classic Dinner 1

Homemade Soup of the Day

**OR**

Tomato & Buffalo Mozzarella Tower, Avocado Fan, Pesto Dressing, Arugula,  
Olive Oil & Aged Balsamic Reduction

Grilled Certified Angus Sirloin Steak, Onion Grain Mustard Chutney,  
Garlic Shitake Mushrooms & Merlot Jus

**OR**

Grilled Herb Crusted Salmon & Saffron, Roasted Fennel, Raisin Sauce

Seasonal Vegetable Selection

Baked Mixed Berry Rum Sabayon, Vanilla Ice Cream

Tea/Coffee

### Classic Dinner 2

Traditional Bermuda Fish Chowder with Black Seal Rum & Sherry Peppers

**OR**

Strawberry, Avocado, Spinach Salad with Danish Blue Cheese, Pecans  
& Raspberry Balsamic Vinaigrette

Grilled Prime Beef Tenderloin Steak, Creamy Peppercorn Sauce Garnished  
with Tempura Tiger Shrimp

**OR**

Pan Fried Local Fish Grenobloise, Citrus Segments, Baby Capers, Tomato & Croutons

Seasonal Vegetable Selection

Chocolate Sampler Plate

Tea/Coffee

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