COMPLETE BREAKFAST

ALL BREAKFASTS SERVED WITH TEA AND COFFEE
(MINIMUM 6 PEOPLE)

#1
THE LIGHT CONTINENTAL BREAKFAST | 15.20
Orange juice, freshly baked French pastries, muffins & scones served with butter & jam, tropical fruit platter

#2
THE FULL CONTINENTAL BREAKFAST | 17.10
Assorted juices, freshly baked French style croissants, mini muffins and mini danishes served with jam and butter, fruit salad with yogurt & homemade granola

#3
NY DELI STYLE BREAKFAST | 24.75
Assorted juices, tropical fruit platter with berries, freshly baked French pastries, muffins & scones, served with butter and preserves, selection of bagels, smoked salmon and cream cheese

#4
THE FULL FIT BREAKFAST | 13.65
Selection of sliced fresh fruits with berries served with yogurt and rolled-oat muesli with raisins & mini bran muffins

#5
THE BDA BREAKFAST | 27.40
Assorted juices, tropical fresh fruit platter with berries, freshly baked French pastries, muffins and scones with preserves and butter, codfish and potatoes served with a stewed tomato sauce, onions in butter, banana, avocado, boiled eggs and bread rolls

#6
THE FULL WORKS | 17.10
Assorted juices, fresh fruit salad with berries, freshly baked croissants with Austrian jam, scrambled eggs, turkey or pork, bacon, beef or pork sausages, grilled tomatoes, breakfast potatoes, waffles or French toast served with maple syrup, coffee & tea selection

#7
THE FULL EXECUTIVE BREAKFAST | 24.15
Croissants, mini danish pastries, mini muffins and blueberry scones served with butter and a selection of premium Austrian jams. Smoked salmon served with cream cheese and bagels. Fresh fruit salad served with yogurt and homemade granola. Selection of fruit juices, water, coffee & tea selection

#8
THE SWEET BREAKFAST | 15.75
Blueberry, plain or banana pancakes served with fresh fruit and pancake syrup. French toast spiced with cinnamon and served with grilled banana and chocolate sauce

#9
THE DELUXE BREAKFAST | 30.45
Smoked salmon and poached egg benedict topped with hollandaise, bacon, beef sausages, hash browns and scrambled eggs. Freshly baked French style croissants and mini danishes served with butter and Austrian jam. Sliced fresh fruit platter served with homemade granola and yogurt. Selection of fruit juices and water

#10
THE BURRITO & QUESADILLA BREAKFAST | 19.40
Scrambled egg, mushroom, avocado and bacon filled burritos & quesadillas with cheese onions, chopped tomatoes served with salsa and sour cream. Fresh fruit salad and yogurt served with a selection of fruit juices and water

We offer European preserves, freshly baked rolls or fine pastries, also some healthy breakfast options. If it’s just pastries and coffee or a full Bermuda style codfish breakfast, we have a menu to suit you.
LUNCH BUFFETS
MINIMUM OF 10 PEOPLE/PRICED PER GUEST

#1 CURRIED PUMPKIN SOUP
ASSORTED PANINI, WRAPS & BAGUETTE PLATTER, SELECTION OF "KETTLE" POTATO CHIPS | 19.40

#2 CAESAR SALAD WITH GARLIC CROUTONS
ASSORTED PANINI, WRAPS & BAGUETTE PLATTER, SLICED TROPICAL FRUITS & BERRIES | 23.10

#3 GREEK SALAD, ASSORTED PANINI, WRAPS & BAGUETTE PLATTER
SELECTION OF "KETTLE" POTATO CHIPS, PREMIUM SUSHI SELECTION (MAKI ROLLS & NIGIRI), FRESH FRUIT SALAD | 26.25

SANDWICH PLATTERS
MINIMUM OF 10 PEOPLE, PRICED PER GUEST

We have sourced some new delicious styles of bread including some multigrain loaves, ciabattas, herb focaccias plus much more. These come with our classic fillings, Chef’s selection including vegetarian options.

FOCACCIA SANDWICH PLATTER | 12.10
ITALIAN FLAT BREAD WITH ROSEMARY AND OLIVE OIL

GRILLED WRAP PLATTER | 12.10

GRILLED BAGUETTE PLATTER | 12.10

GRILLED LAVASH PLATTER | 12.10
ARABIC STYLE THIN FLAT BREAD AVAILABLE ON WHITE OR FLAXSEED BREAD. THE LOW-CARB OPTION

ITALIAN CIABATTA BREAD PLATTER | 12.10
AN ITALIAN STYLE LOAF AVAILABLE IN WHITE OR MULTIGRAIN

CLASSIC SANDWICH PLATTER | 9.00
SERVED ON MULTIGRAIN, WHITE OR WHOLE-WHEAT

ASSORTED GRILLED PANINI, BAGUETTE & WRAP PLATTER | 12.10

ASSORTED GRILLED LAVASH AND CIABATTA PLATTER | 12.10

ASSORTED MINI SLIDER PLATTERS
PER DOZEN $54

A variety of mini brioche buns filled with our new assortment of burgers, ranging from the Classic Italian Burger to our new homemade vegetarian Black Bean Burger topped with salsa. We arrange our platters onsite to guarantee freshness. We recommend these sliders as a more substantial alternative to canapés.

MINI BLACK BEAN BURGERS TOPPED WITH TOMATO AND CILANTRO SALSA

BERMUDA STYLE FISHCAKES TOPPED WITH TARTAR SAUCE

SLICED CHICKEN BREAST MARINATED IN A CHIPOTLE AND ORANGE RUB, TOPPED WITH GUACAMOLE

CHICKEN FAJITA WITH A SPICED YOGURT SAUCE

ITALIAN STYLE MINI BURGERS TOPPED MOZZARELLA AND PESTO

PASTRAMI WITH SLICED PICKLE, SAUERKRAUT AND A HONEY MUSTARD SAUCE
PARTY PLATTERS

For those casual party occasions why not offer your guests a selection of platters with a choice from shrimps, international cheese platter or an Italian antipasto platter. With a simple choice of sizes from small, medium and large so you can mix and match to suit your party’s needs.

#1
FRESH FRUIT PLATTER
S | 34.60, M | 66.70, L | 133.40
AN ASSORTMENT OF TROPICAL FRUITS AND STRAWBERRIES

#2
RAW VEGETABLE PLATTER
S | 29.90, M | 57.80, L | 113.40
SELECTION OF OUR FINEST FRESH VEGETABLES WITH A CHOICE OF TWO DIPS, FRESH BASIL HUMMUS, ROASTED RED PEPPER, SOUR CREAM & ONION, YOGURT & AVOCADO, CUCUMBER & DILL

#3
ASSORTED CHEESE PLATTER
S | 48.30, M | 92.40, L | 173.30
AN ASSORTMENT OF FINE INTERNATIONAL CHEESES WITH FRESH FRUIT & CRACKERS

#4
ANTIPASTO PLATTER
S | 63.00, M | 115.50, L | 200.00
ITALIAN SALAMI, PROSCIUTTO, VARIETY OF CHEESES, GRILLED VEGETABLES, TOMATOES, OLIVES, ARTICHOKE

#6
COCKTAIL SHRIMP PLATTER
S | 59.90, M | 115.50, L | 200.00
GARNISHED & SERVED WITH TWO COCKTAIL SAUCES (5 SHRIMP PER PERSON)

#7
LAYERED GUACAMOLE PLATTER
S | 23.10, M | 45.15, L | 89.25
SERVED WITH SOUR CREAM & SALSA PLATTER WITH TACO CHIPS

#8
SMOKED SALMON PLATTER
S | 69.30, M | 131.30, L | 240.00
SCOTTISH SMOKED SALMON SERVED WITH FRESH LEMON, CAPERS & RED ONIONS

SUSHI PLATTERS

ASSORTED CLASSIC SUSHI PLATTER, MAKI ROLLS & NIGIRI
24 PIECES | 63.50, 48 PIECES | 120.00
ALL PLATTERS ARE FRESHLY MADE BY ONE OF OUR PROFESSIONAL SUSHI CHEF, DELIVERED TO YOU IN A CHILLED COOLER. THE CLASSIC PLATTER COMBINES A VARIETY OF RAW AND COOKED MAKI ROLLS AND INDIVIDUAL NIGIRI, USING TEMPURA SHRIMP, JAPANESE HAMACHI, ATLANTIC SALMON, UNAGI EEL AND SAKU TUNA. ALL SERVED WITH TAKE FIVE CATERING’S SPECIAL SAUCE, KIKOMAN SOYA SAUCE, PICKLED GINGER AND WASABI

ASSORTED SUSHI PLATTER SUPREME MAKI ROLLS, SPECIAL MAKIS, NIGIRI & SASHIMI
24 PIECES | 84.00, 48 PIECES | 157.50
THE SUPREME PLATTER IS A COMBINATION OF FUSION MAKI ROLLS INCLUDING THE TAKE FIVE CATERING FAVORITES LIKE THE “VOLCANO ROLL” AND THE “SALMON LOVER”, ALSO SOME CLASSIC NIGIRI AND MAKI ROLLS WITH A VARIETY OF FILLINGS. THE CREATIVE KNOWLEDGE FROM OUR SUSHI CHEFS SHINES THROUGH WITH THIS PLATTER BUT ALSO THEIR KNIFE SKILLS ARE SHOWN OFF WITH AN ARRANGEMENT OF FRESH FISH SASHIMI
**TAKE FIVE CATERING’S NEW SUSHI WRAPS**

**MINIMUM 10 GUESTS**

The Jap/Mex version of the wrap with a twist, lightly seasoned brown sushi rice wrapped in a nori seaweed sheet and filled with a selection delicious combos. A gluten free and low-carb alternative to the classic style wrap served with a variety of all natural organic dips.

<table>
<thead>
<tr>
<th>WRAP NAME</th>
<th>DISH DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE JAPANESE YAKITORI WRAP</strong></td>
<td>JAPANESE STYLE BBQ CHICKEN IN A SWEET SOYA SAUCE WITH MIRIN &amp; RICE VINEGAR, ASIAN COLESLAW, SCALLIONS, TOASTED SESAME SEEDS &amp; TOMATOES SERVED WITH A MISO-GINGER DIP</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>THE CRUNCHY VEGAN SPROUT WRAP</strong></td>
<td>ORGANIC BERMUDA SPROUTS WITH SHREDDED CARROTS, CUCUMBER, LEMON HUMMUS &amp; TOMATOES SERVED WITH A RED PEPPER DIP</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>THE ORANGE CHIPOTLE CHICKEN WRAP</strong></td>
<td>GRILLED CHICKEN BREAST MARINATED IN AN ORANGE AND CHIPOTLE RUB WITH RED ONIONS, MIXED PEPPERS, CUCUMBERS, SHREDDED LETTUCE AND SWEET CORN SERVED WITH A HONEY-MUSTARD DIP</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>THE SMOKED SALMON AND CREAM CHEESE WRAP</strong></td>
<td>SLICED SMOKED SALMON WITH CUCUMBER, DILL, PICKLES, SHREDDED LETTUCE AND TOMATO SERVED WITH A RANCH DIP</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>THE GRILLED CHICKEN CAESAR WRAP</strong></td>
<td>MARINATED GRILLED CHICKEN TOSSED IN A OUR HOMEMADE CAESAR DRESSING WITH CROUTON, ROMAINE AND PARMESAN</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>THE CAJUN BABY SHRIMP WRAP</strong></td>
<td>BABY SHRIMPS WITH CAJUN SEASONING, CUCUMBER, SHREDDED LETTUCE, SLICED RED PEPPERS, SWEET CORN AND A CHIPOTLE DRESSING</td>
<td><strong>12.10</strong></td>
</tr>
</tbody>
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**VIETNAMESE SUMMER ROLLS**

**PER DOZEN** $66

Rice paper rolls with a variety of fillings from tuna, salmon, smoked eel, tofu all filled with cilantro, cucumber and crispy sprouts. We offer several dips from Hoisin, black bean to Thai peanut. This is a light way to taste a wide spectrum of flavors without feeling overly full.

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<tr>
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</tr>
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<tbody>
<tr>
<td><strong>SUSHI GRADE TUNA SAKU</strong></td>
<td>WITH GINGER-SESAME SAUCE, CUCUMBER, CILANTRO AND SCALLIONS</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>FRIED TOFU</strong></td>
<td>WITH CHILLI SAUCE, CUCUMBER AND AVOCADO</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>SLICED DUCK BREAST</strong></td>
<td>WITH HOISIN SAUCE, CUCUMBER AND CILANTRO</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>BERMUDA GREEN CRUNCHY SPROUTS</strong></td>
<td>WITH AVOCADO, MANGO AND A SWEET CHILI SAUCE</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>RAW SLICED SALMON</strong></td>
<td>WITH SEAWEED SALAD AND A SESAME MISO SAUCE</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>TEMPURA SHRIMP</strong></td>
<td>WITH TAKE FIVE CATERING SPECIAL SAUCE, SEAWEED SALAD AND PICKLED GINGER</td>
<td><strong>12.10</strong></td>
</tr>
<tr>
<td><strong>JAPANESE STYLE BBQ CHICKEN</strong></td>
<td>WITH SESAME SEEDS, SCALLIONS AND</td>
<td><strong>12.10</strong></td>
</tr>
</tbody>
</table>
TAKE FIVE CATERING’S
FOOD STATIONS

BURRITO STATION
MINIMUM 80 GUESTS - $37.50 PER PERSON

We will have chefs on the station pulling meats, helping you to make tacos and bowls. With a base of brown rice flavoured with cilantro and lime or a soft flour tortilla topped with a black bean and fajita vegetable mix, shredded lettuce and kale mix, guacamole, cheese & a selection of salsas

YOUR CHOICE OF 3 PROTEINS

• HOME CHERRY WOOD SMOKED WAHOO MARINATED IN TANDOORI SPICES, TOSS WITH TOMATOES AND RED ONION
• VEGETARIAN CHICKPEA BURGERS TOPPED WITH A CILANTRO VERDE
• WHOLE ROASTED CHICKEN RUBBED WITH TURKISH SUMAC POWDER AND CHILI
• PULLED PORK BUTTS GLAZED WITH MOLASSES AND APPLE CIDER VINEGAR
• SLOW ROASTED STEAMSHIP OF BEEF, COOKED OVERNIGHT WITH JERK SEASONINGS

YOUR CHOICE OF SALSA

• GREEN TOMATILLO AND CILANTRO
• HOT SMOKY TOMATO SALSA
• SWEET PLANTAIN AND MANGO SALSA

HARVEST BOWL STATION
MINIMUM 80 PEOPLE - $35.75 PER PERSON

THE BURRITO BOWL
ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS AND RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROAST PEPPERS, CILANTRO AND MANGO, CORN & GUACAMOLE WITH YOUR CHOICE OF SAUCE OVER YOUR CHOICE OF GRAINS

THE CLASSIC HARVEST BOWL
KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, DILL, FLAX SEEDS, AND NUTS WITH YOUR CHOICE OF SAUCE OVER GRAINS

THE KOREAN BOWL
ARTISANAL ORGANIC GREENS, BEAN SPROUTS, CARROTS, GREEN ONIONS, PICKLED CUCUMBERS, KIMCHI, SHITAKE MUSHROOMS, HOME PICKLED GREEN TEA, DRIED SEAWEED, TOPPED WITH A FRIED EGG AND NUTS, WITH YOUR CHOICE OF SAUCE OVER YOUR CHOICE OF GRAINS

DRESSINGS
THAI ALMOND COCONUT CURRY, BUTTERNUT SQUASH WITH ROASTED GARLIC, TOMATO WITH FRESH HERBS & OLIVES, ZUCCHINI MUSTARD DRESSING, VEGETARIAN CAESAR DRESSING

GRAINS
MIXED GRAINS, FARRO & QUINOA OR MIXED RICE, BROWN, RED & BLACK

YOUR CHOICE OF 3 PROTEINS
ROASTED AMISH CHICKEN, SAUTEED TOFU, WARM FALAFEL, FRESH SCOTTISH SALMON FILET, CRACKLING PORK, GRILLED SPANISH OCTOPUS, YELLOWTAIL CONFIT TUNA, PULLED BEEF MIXED GRAINS, FARRO & QUINOA OR MIXED RICE, BROWN, RED & BLACK
MAKE YOUR OWN BUFFET

MINIMUM 10 PEOPLE
PRICE PER GUEST

with our “Build Your Own Buffet Menu” we offer you the choice of compiling tailor made buffets to suit your taste, including appetizer choices, mains and side dishes, three different price categories plus the option to add additional dishes to suit your pocket & the occasion.

OFFICE LUNCH | 26.10
CHOOSE
• CHOOSE 1 APPETIZER
• BROWNIES
• 2 MAIN COURSE
• 2 SIDE DISHES

LUNCH | 32.50
CHOOSE
• 2 APPETIZERS
• 1 DESSERT
• 2 MAIN COURSE
• 3 SIDE DISHES

DINNER | 45.00
CHOOSE
• 3 APPETIZERS OR DESSERTS
• 3 MAIN COURSE
• 4 SIDE DISHES

ADDITIONAL MENU ITEMS
• APPETIZERS | 3.15
• MAIN COURSE | 7.35
• SIDE DISH | 4.20
• DESSERT | 6.30
### APPETIZERS

#### SOUPS | 7.90

- All soups are served with warm dinner rolls and butter. Add a freshly baked Bavarian style pretzel for $1.50.

**HOT SOUPS**

- Cream of Pumpkin (V/G)
- Cream of Tomato (V/G)
- Cream of Mushroom (V/G)
- Cream of Broccoli (V/G)
- Bermudian Style Fish Chowder with Black Rum and Sherry Peppers (D)
- Spinach and Potato (G)
- Potato and Frankfurter (D/G)
- Minestrone (D)
- Portuguese Red Bean (D/G)
- Traditional Portuguese Kale (D)
- Roasted Red Pepper with Garlic Croutons (D)
- Chicken Noodle with Vegetables (D)
- Lentil Curry with Beef (D/G)
- Carrot and Ginger (G)
- Smoked Salmon and Potato with Fresh Dill (G)
- Beef Chili with Red Beans (G)
- French Onion with Fresh Thyme (G)
- Asian Style Tom-Yam with Chicken (G)

**COLD SUMMER SOUPS**

- Cucumber, Mint and Yogurt (G)
- Spanish Red Pepper Gazpacho (V/G/D)
- Chilled Tomato with Lime Crème Fraîche (G)

### SALADS

**SIDE SALAD PORTION | 6.30, MAIN SIZE PORTION | 12.10**

**PRICE PER PERSON**

- Penne Pasta with Mixed Vegetables and a Vinaigrette Dressing (D/V)
- Pasta Salad with Pesto Sauce and Roasted Vegetables (D/V)
- Beans with Roasted Vegetables, Feta Cheese, Croutons and a Garlic Dressing (D/V)
- Mixed Bean Salad with Chipotle Dressing (D/G/V)
- Grilled Vegetables with Spinach and a Balsamic Dressing (D/G/V)
- Artichoke and Pineapple Salad and a Sweet Roasted Red Pepper Dressing (D/G/V)
- Taco Chicken Salad with Noodles and a Red Pepper Dressing (D)
- Grilled Salmon Salad with Apple, Vegetables and a Ranch-Dill Dressing (D)
- Avocado & Shrimp Salad with Vinaigrette Dressing (D)
- Quinoa Salad with Walnuts, Dill and Apples with Vinaigrette Dressing (D/V)
- Mediterranean Roast Vegetables Marinated with Olive Oil and Garlic (D/G/V)
- Warm Potato Salad with Sun-Dried Tomato, Pesto, and Toasted Almonds (D/G/V)
- Arugula Salad with Roasted Tomatoes and a Balsamic Dressing (D/G/V)
- Garden Salad with Two Dressings (D/G/V)
- Chicken Caesar Salad with Croutons and Parmesan (D/G/V)
- Classic Caesar Salad Croutons and Parmesan (D/G/V)
- Quinoa, Apple and Baby Spinach with Lime-Chipotle Dressing (D/G/V)
- Greek Kalamata Olives and Cherry Tomatoes with Feta Cheese (G)
- Broccoli, Romaine & Brie with Honey-Mustard Dressing (G)
- Grilled Vegetable with Goat Cheese and an Italian Balsamic Dressing (G)
- Tossed Green Salad with Cherry Tomatoes with a Sesame-Ginger Dressing (D/G/V)

### ANTIPASTI

- Mixed Grilled Mediterranean Vegetable Plate
- Prosciutto Ham with Melon; Add $1.60
- Battered Mixed Vegetable with Garlic-Mayonnaise
- Smoked Salmon with Apple-Horseradish and Lemon; Add $2.10
- White Bean Spread with Roasted Red Peppers
- Homemade Black Bean Balls served with a Cilantro and Tomato Salsa
<table>
<thead>
<tr>
<th>MEAT</th>
<th>SEAFOOD</th>
<th>VEGGIE</th>
</tr>
</thead>
<tbody>
<tr>
<td>LARGE PASTA SHELLS BAKED WITH GROUND BEEF, TOPPED WITH PARMESAN IN A TOMATO-BASIL SAUCE</td>
<td>TANDOORI MAHI-MAHI WITH CILANTRO &amp; CHOPPED RED ONIONS</td>
<td>BAKED HALF POTATOES STUFFED WITH OLIVES, OREGANO AND FETA CHEESE</td>
</tr>
<tr>
<td>CHICKEN BREAST STUFFED WITH SPINACH AND GOATS CHEESE IN A DIJON MUSTARD SAUCE</td>
<td>GRILLED WAHOO FILET SERVED OVER ROASTED TOMATOES &amp; FRESH HERBS</td>
<td>STUFFED EGGPLANT WITH LENTILS, RAISINS, TOMATO AND CILANTRO</td>
</tr>
<tr>
<td>STUFFED RED PEPPERS FILLED WITH GROUND TURKEY AND WILD RICE OVER A RATATOUILLE</td>
<td>PAN-FRIED ROCKFISH WITH A TANGY LEMON-BUTTER SAUCE</td>
<td>SPICY BROWN LENTIL DAHL WITH EGGPLANT AND GINGER</td>
</tr>
<tr>
<td>ROASTED DUCK BREAST WITH WHITE BEANS AND ZUCCHINI</td>
<td>PAN-FRIED FISH WITH GREEN BEANS IN A THAI GREEN CURRY SAUCE</td>
<td>VEGETARIAN LASAGNA WITH SPINACH, FETA CHEESE AND ROASTED VEGETABLES</td>
</tr>
<tr>
<td>RICH BEEF GoulASH WITH RED PEPPERS AND ONIONS</td>
<td>BAKED GROUPER IN A TANGY LEMON-BUTTER SAUCE</td>
<td>GREEN THAI CURRY WITH TOFU, ZUCCHINI AND COCONUT MILK</td>
</tr>
<tr>
<td>GRILLED TENDERLOIN OF BEEF WITH A HERB CRUST AND A RED WINE SAUCE; ADD $11.60</td>
<td>BAKED SALMON FILLET SERVED WITH A ZUCCHINI AND BLACK OLIVE SAUCE</td>
<td>FRENCH STYLE ZUCCHINI EGGPLANT RAGOUT WITH TOMATO SAUCE</td>
</tr>
<tr>
<td>MARINATED CHICKEN TANDOORI WITH INDIAN SPICES AND YOGURT</td>
<td>PAN FRIED WAHOO FILLET WITH YELLOW SQUASH IN A CAPER AND LEMON SAUCE</td>
<td>EGGPLANT PARMESAN SERVED WITH A MARINARA SAUCE AND TOPPED WITH PARMESAN</td>
</tr>
<tr>
<td>BBQ PORK RIBS, GLAZED WITH HONEY AND ORANGE</td>
<td>SHRIMP AND BUTTERNUT PUMPKIN RED THAI CURRY WITH LEMONGRASS; ADD $4.20</td>
<td>JAMAICAN STYLE PLANTAIN AND PINEAPPLE CURRY</td>
</tr>
<tr>
<td>CHICKEN THIGHS ROASTED IN GARLIC AND LEMON SAUCE</td>
<td>CRISPY CAJUN STYLE DEEP FRIED CALAMARI SERVED OVER A TOMATO AND BALSAMIC SAUCE</td>
<td>RED PEPPERS FILLED WITH GRILLED ASPARAGUS, GOATS CHEESE AND SPINACH-CREAM SAUCE</td>
</tr>
<tr>
<td>BEEF VINDALOO CURRY WITH GREEN PEPPERS &amp; TOMATOES</td>
<td>GRILLED SALMON FILLET WITH JERK SEASONING &amp; A MANGO SALSA; ADD $4.20</td>
<td>BLACK BEAN BURGERS BAKED WITH BRIE IN A SMOKED CHILI AND TOMATO SAUCE</td>
</tr>
<tr>
<td>CMR GRILLED PORK STEAKS BAKED WITH PARMESAN CHEESE AND PARMA HAM</td>
<td>SWEET AND SOUR STYLE FISH WITH MIXED PEPPERS, RED ONIONS &amp; PINEAPPLE</td>
<td>GRILLED SLICED CAULIFLOWER TOPPED WITH SMOKED CHEDDAR SERVED IN A CREAM SAUCE</td>
</tr>
<tr>
<td>STUFFED RED PEPPERS WITH CHICKPEAS &amp; GROUND BEEF</td>
<td>MIXED SEAFOOD INDIAN STYLE CURRY WITH COCONUT MILK AND GINGER; ADD $4.20</td>
<td>PAN FRIED PARMESAN POLENTA WITH GRILLED VEGETABLES, FRESH MOZZARELLA AND PESTO</td>
</tr>
<tr>
<td>ARABIC STYLE LEG OF LAMB WITH A ONION, TOMATO AND CUMIN SAUCE; ADD $5.25</td>
<td>ROASTED WAHOO FILLETTOSSED IN AN OLIVE MARINADE AND ROASTED CHERRY TOMATOES</td>
<td>LARGE PASTA SHELLS STUFFED WITH BROCCOLI, OLIVES AND FETA CHEESE IN A CREAMED SAUCE</td>
</tr>
<tr>
<td>CARIBBEAN STYLE GOAT CURRY WITH PLANTAIN</td>
<td>JAMAICAN STYLE CONCH CURRY WITH POTATOES AND PEAS</td>
<td>(D/G)</td>
</tr>
<tr>
<td>OXTAIL STEW IN A RED WINE SAUCE WITH CARROTS AND ONIONS</td>
<td>(D/G)</td>
<td></td>
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</tbody>
</table>

MAKE YOUR OWN BUFFET
## Side Dishes
### Vegetables
- Baked Butternut Pumpkin with Parmesan Sauce (G)
- Green Beans in a Spicy Tomato Sauce (D/G/V)
- Creamed Spinach (G)
- Curried Cauliflower with Toasted Almonds (G)
- Stir-fry Veggies in Sweet & Sour Sauce (D/G/V)
- Roasted Tomatoes with Pesto (G)
- Creamed Turnip with Olive Oil and Sage (G)
- Sautéed Cauliflower with Herb Dressing and Toasted Almonds (D/G/V)
- Carrots in Parsley Cream Sauce (G)
- Corn on the Cob with Tomato Salsa and Jalapeños (D/G/V)
- Roasted Root Veggies in Herb Oil (D/G/V)
- Steamed Seasonal Veggies (D/G/V)
- Roast Pumpkin with Thyme and Honey (D/G/V)
- Salted Edamame Beans in the Pod (D/G/V)

### Potatoes
- Roasted Potatoes with Olive Oil, Garlic & Rosemary (D/G/V)
- Mashed Potatoes with Rosemary (G)
- Cajun Potato Wedges with Red Onions (D/G/V)
- Baked Sliced Potatoes in a Parmesan Cream Sauce (G)
- Baby Roasted Potatoes in a Spanish Style Red Pepper Sauce (G)
- Bombay Style Potatoes in Blended Indian Spices (D/G/V)
- Baked Potatoes Roasted in Smoked Paprika (D/G/V)
- Jerk Seasoned Potatoes with Onions (D/G/V)

### Pasta
- All Pasta Dishes can be made with Gluten Free Penne Pasta; Add $1.60
- Penne Pasta Served with Grilled Mixed Vegetables and Tomato Sauce (D/G)
- Spaghetti in a Pesto Cream Sauce (D/G)
- Rigatoni Pasta in a Tomato-Cream Cheese Sauce with Dill (D/G)
- Pettiuccine in a Roasted Pumpkin and Ricotta Sauce (D/G)
- Orecchiette Pasta with Ham and a Classic Carbonara Sauce (D/G)
- Macaroni in a Tangy 4 Cheese Sauce (D/G)
- Whole Wheat Penne Pasta with Spicy Tomato Sauce, Add $1.05 (D)

### Rice, Grains and Pulses
- Warm Couscous with Roasted Vegetables and Olives (D/V)
- Brown Rice with Dried Cranberries (D/G/V)
- Sautéed Chickpeas with Sundried Tomatoes (D/G/V)
- Steamed Jasmine Rice (G)
- Red Kidney Beans in a Chilli and Cumin Tomato Sauce (D/G/V)
- Bermudian Style Pea's N' Rice (G)
- Steamed Basmati Rice with Lime & Cilantro (D/G/V)
- Biryani Style Rice (G)
- Creamy Polenta with Rosemary and Sundried Tomatoes (D/G/V)
- Warm Quinoa Tossed with Spinach and Edamame Beans, Add $1.05 (D/G/V)
- White Beans Tossed with Cherry Tomatoes, Garlic and Olive Oil (D/G/V)


## CANAPÉ SELECTION

We offer a fine selection of elegantly hand passed canapés from the favourite classics to the chef’s new selection of more exotic choices. Let your taste buds do the choosing or we can always make a suggested package to suit your occasion.

<table>
<thead>
<tr>
<th>4 PIECES PER GUEST, $10.00</th>
<th>8 PIECES PER GUEST, $17.30</th>
<th>12 PIECES PER GUEST, $26.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 PIECES PER GUEST, $13.70</td>
<td>10 PIECES PER GUEST, $21.50</td>
<td></td>
</tr>
</tbody>
</table>

### HOT CANAPÉS

**MEAT**

- Stuffed mushrooms with 3 cheese, bacon & rosemary
- Beef tips with Shropshire blue cheese on sour dough crostini
- Pulled pork on jalapeno corn bread with a chipotle sour cream
- Mini pita pocket filled with Arabic spiced chicken
- Mini yorkshire pudding filled with roast beef & a horseradish-cream
- Italian olive meatball served with a spicy tomato sauce
- Spicy Thai style chicken wings
- Beef skewer served with an Argentinian chimichurri dip
- Negimaki, Japanese beef rolls with scallions & teriyaki sauce
- Honey teriyaki chicken pieces
- Mini quiches with assorted fillings
- Mini chicken quesadillas
- Breaded chicken nugget with a BBQ-onion dip

**VEGETARIAN**

- Grilled cheese and tomato soup shots
- Falafel on a mini pita flat bread with tzatziki
- Parmesan polenta squares topped with roasted cherry tomatoes and pesto
- Grilled Mediterranean vegetable skewer with a herb olive oil
- Fried plantain chip served with guacamole
- Veggie filled mini spring rolls with a sweet chili dip
- Crispy filo bite filled with spinach and goats cheese
- Mini pea and potato samosa with mango-tikka dip
- Mini vegetarian quiches

**SEAFOOD**

- Seafood cakes with panko crumbs and saffron aioli
- Seared scallops with smoky bacon and ginger cream
- Shrimp wrapped in bacon marinated in garlic and chives
- Shrimp in a coconut tempura served with a mango-cilantro salsa
- Mini codfish cake topped with banana and tartar sauce
- Fish bites in a lemon batter served with garlic herb mayonnaise
- Fish taco bites with chipotle dip
CANAPÉ SELECTION

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6 PIECES PER GUEST, $13.70
8 PIECES PER GUEST, $17.30
10 PIECES PER GUEST, $21.50
12 PIECES PER GUEST, $26.25

COLD CANAPÉS

<table>
<thead>
<tr>
<th>MEAT</th>
<th>VEGETARIAN</th>
<th>SEAFOOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI PUFF Pastry Tarts Filled with Grilled Chicken, Mango and Cilantro</td>
<td>Edamame-Wakami Salad Served on a Spoon with a Ginger Dressing (D/G/V)</td>
<td>Sesame Cones Filled with Wasabi Cream and a Marinated Shrimp</td>
</tr>
<tr>
<td>Vietnamese Summer Rolls Filled with Crunchy Bermuda Sprouts Served with a Hoisin Dip (D/G)</td>
<td>Mini Savory Baskets Filled with a Red Pepper &amp; Goat’s Cheese Filling</td>
<td>Pan Fried Salmon Bite Served on a Pumpkin Chip (D/G)</td>
</tr>
<tr>
<td>Beef and Gorgonzola Toast with Herb and Garlic Cream</td>
<td>Vietnamese Summer Rolls Filled with Crunchy Bermuda Sprouts Served with a Hoisin Dip (D/G/V)</td>
<td>Smoked Salmon Served on a Sweet Potato Wedge and Sour Cream (G)</td>
</tr>
<tr>
<td>Honeydew Melon with Baby Spinach Wrapped in Parma Ham (D/G)</td>
<td>Roasted Red Beet Skewer Topped with Goat’s Cheese</td>
<td>Cocktail Shrimp Served in a Shot Glass with a Spicy Tomato Dip (D/G)</td>
</tr>
<tr>
<td>Fresh Figs with Cambazola Cheese, Prosciutto, Honey on Flax Seed Thins</td>
<td>Grilled Zucchini Skewer Served with Feta Cheese</td>
<td>Vietnamese Summer Rolls Filled with Sushi Grade Tuna Served with a Hoisin Dip (D/G)</td>
</tr>
<tr>
<td>Pulled Arabic Chicken with Tabbouleh on a Cucumber Slice with a Cumin Yogurt (G)</td>
<td>Toasted Focaccia Triangles Topped with a Roast Tomato-Oregano Spread</td>
<td>Steamed Shrimp Marinated with Ginger and a Coconut Dip (D/G)</td>
</tr>
<tr>
<td>5 Spice Pork with Asian Slaw Served on an Endive</td>
<td>Mini Pita Pocket Filled with Greek Salad</td>
<td>Tuna Tartar Served on a Taco Chip (D/G)</td>
</tr>
<tr>
<td>Antipasto Rosemary Skewer</td>
<td>Sushi Style Maki Roll with Avocado, Cucumber, and Special Sauce (D/G/V)</td>
<td>Smoked Salmon with Mascarpone Dill and Caramelized Onion on Rice Cracker (G)</td>
</tr>
<tr>
<td></td>
<td>Antipasto Skewer with Rosemary</td>
<td>Smoked Mackrel Mousse Over Flax Seed Thins</td>
</tr>
<tr>
<td></td>
<td>Watermelon Gazpacho Shots with Avocado and Egg Yolk Crumble (D/G)</td>
<td>Cajun Shrimp on Jalapeno Corn Bread and Cilantro Mousse</td>
</tr>
<tr>
<td></td>
<td>Caprese Salad Skewer (G)</td>
<td></td>
</tr>
</tbody>
</table>
# Carvings

A firm classic for many occasions is a traditional roast beef carving of either prime rib, steamship of beef or strip loin. This comes with the classic condiments of various mustards, horseradish all served with salad garnish on white and whole-wheat dinner rolls.

<table>
<thead>
<tr>
<th>Whole Strip Loin of Beef</th>
<th>Whole Prime Rib of Beef</th>
<th>Steamship Round of Beef</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>18.90</strong></td>
<td><strong>18.90</strong></td>
<td><strong>1.230.00 per steamship</strong></td>
</tr>
<tr>
<td>with a horseradish &amp; thyme crust</td>
<td>with a dijon &amp; breadcrumb crust</td>
<td>marinated in red wine, rosemary and onions</td>
</tr>
<tr>
<td>minimum of 20 people</td>
<td>minimum of 25 people</td>
<td>accommodates up to 150 people (includes one chef)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vermont Roast Turkey</th>
<th>Glazed Smoked Ham</th>
<th>Whole Roasted Suckling Pig</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>10.00</strong></td>
<td><strong>10.00</strong></td>
<td><strong>18.90</strong></td>
</tr>
<tr>
<td>glazed with cranberry jelly</td>
<td>glazed smoked pit ham with honey, cloves and orange</td>
<td>rubbed in mustard, sage and fresh apple sauce</td>
</tr>
<tr>
<td>minimum of 20 people</td>
<td>minimum of 20 people</td>
<td>minimum of 25 people</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Whole Roast Leg of Pork</th>
<th>Roast Leg of New Zealand Lamb</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>11.00</strong></td>
<td><strong>10.00</strong></td>
</tr>
<tr>
<td>rubbed in sea salt, thyme and cracked black pepper</td>
<td>lamb studded with garlic and rosemary</td>
</tr>
<tr>
<td>minimum of 20 people</td>
<td>minimum of 10 people</td>
</tr>
</tbody>
</table>
ASIAN STIR-FRY NOODLES

A great eat outside of the box idea. The concept is we set-up noodle stir-fry stations and our Asian chefs cook to order a selection of stir-fry noodle with various ingredients from sliced beef, strips of chicken or tofu, all served with crunchy veggies. We then serve them in the typical card noodle box with chopsticks, this is a fun way to eat whilst standing, chatting or drinking.

MINIMUM 30 GUESTS
$16.80 PER GUEST

STIR FRIED BABY SHRIMP
WITH GINGER, GARLIC, MIXED VEGETABLES & CILANTRO IN SOYA SAUCE

SLICED BEEF
WITH ONIONS, GARLIC AND JULIENNE VEGETABLES IN A TERIYAKI SAUCE

PAD THAI STYLE NOODLES
WITH SLICED CHICKEN BREAST, MIXED VEGETABLES AND ROASTED PEANUTS

STRIPS OF CHICKEN BREAST
WITH JULIENNE VEGETABLES AND GINGER IN A SWEET CHILI SAUCE

CAULIFLOWER AND BROCCOLI
WITH CHOPPED CHILLI AND A THAI STYLE PEANUT SAUCE

SLICED PORK LOIN
WITH GREEN CABBAGE, CARROTS AND A SWEET AND SOUR SAUCE

STIR FRY VEGETABLES
WITH GINGER, GARLIC AND CHILI WITH MUSHROOMS

PAD THAI STYLE NOODLES
WITH SLICED CHICKEN BREAST, MIXED VEGETABLES AND ROASTED PEANUTS

FRIED TOFU
WITH THINLY SLICED PUMPKIN, GINGER, LEMONGRASS AND A JAPANESE STYLE BBQ SAUCE
## MINI ASIAN BOWL & CHOPSTICKS

**MINI ASIAN BOWLS FILLED WITH YOUR CHOICE FILLING**

$12.00 PER BOWL

*All dishes are hand passed and served in mini Asian bowls decorated with fresh herbs, sesame seeds and served with chopsticks. This is a great way to try several exotic dishes without feeling too full.*

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### HOT DISHES

- THAI BEEF CURRY WITH BOK-CHOY
- CHICKEN SATAY SERVED WITH JASMINE RICE AND PEANUT SAUCE
- PAD THAI STYLE NOODLES WITH CILANTRO AND A SWEET CHILI SAUCE
- EGG NOODLES WITH A GRILLED SHRIMP AND A LAKSA SAUCE
- SUSHI RICE SERVED WITH CHINESE CABBAGE, NEGIMAKI BEEF ROLL AND A TERIYAKI SAUCE
- STIR FRIED VEGETABLES WITH A HONEY AND SOY ROASTED PORK LOIN
- FRIED TOFU SERVED OVER RICE NOODLES AND A SWEET SOY SAUCE
- SWEET AND SOUR FISH WITH FRESH PINEAPPLE AND PEPPERS
- STIR FRIED RICE WITH EGG TOPPED WITH ASIAN BBQ PORK RIB
- HONG KONG STYLE CHICKEN SERVED OVER SHREDDED CABBAGE
- EGG-CHICKEN NOODLE SOUP WITH SCALLIONS AND JULIENNE CARROTS
- EGG FRIED RICE WITH BABY SHRIMPS
- WARM SUSHI RICE TOPPED WITH UNAGI EEL AND SWEET SOYA SAUCE
- SWEET AND SOUR CHICKEN WITH FRESH PINEAPPLE AND PEPPERS
- TEMPURA SHRIMP ROLLED IN SHREDDED COCONUT SERVED WITH SPECIAL SAUCE

### COLD DISHES

- GLASS NOODLE SALAD SERVED WITH ROASTED PEANUTS AND A GRILLED SHRIMP
- MARINATED SHREDDED GREEN CABBAGE WITH A THAI FISH CAKE AND SWEET CHILI SAUCE
- EDAMAME BEAN AND WAKAMI SALAD WITH TOASTED SESAME SEEDS AND A GINGER DRESSING
- VIETNAMESE SUMMER ROLL FILLED WITH CRISPY DUCK, CRUNCHY BEANS, HOI SIN SAUCE AND SHREDDED LETTUCE
- SHREDDED CARROT-MANGO SALAD WITH A LIME-SESAME DRESSING
- INDONESIAN GADO-GADO SALAD SERVED WITH GRILLED CHICKEN AND A PEANUT SAUCE
- THAI STYLE MARINATED VEGETABLES WITH A SESAME GINGER DRESSING
- SHREDDED CABBAGE SALAD WITH MANGO AND TOPPED WITH A GINGER MARINATED JUMBO SHRIMP
- RICE NOODLE SALAD TOPPED WITH A PIECE OF SLICED SEARED TUNA
- THREAD NOODLE SALAD WITH SLICED CUCUMBER AND A MISO AND GINGER DRESSING
- CHICKEN AND MANGO SALAD WITH FRESH CILANTRO AND A SWEET CHILI SAUCE
- THAI STYLE VEGETABLE SALAD TOPPED WITH SESAME COATED BEEF
- SUSHI RICE TOPPED WITH TEMPURA SALMON & PICKLED GINGER
AROUND THE WORLD
BUFFET OPTIONS

This is a great option for those larger groups where a diversity of food makes the evening dining experience something worth talking about. We use the expertise from our team of authentic international chefs. This buffet option gives a little of something for everyone’s taste.

FOUR STATIONS, $57.75
100–150 GUESTS

FIVE STATIONS, $68.25
OVER 150 GUESTS

PRICES PER GUEST

A TASTE OF ITALY

TRADITIONAL CAESAR SALAD WITH TOASTED GARLIC CROUTONS AND GRATLED PARMESAN

CAPRESE SALAD – SERVED WITH ROASTED CHERRY TOMATOES AND BABY MOZZARELLA SEASONED WITH PESTO, BLACK PEPPER AND OLIVE OIL

MANICOTTI AL FORNO STUFFED WITH FRESH SPINACH AND RICOTTA

CHICKEN PARMESAN - MARINATED TENDER CHICKEN BREAST, OVEN BAKED WITH A PERFECT BLEND OF CHEESES

HOMEMADE TIRAMISU WITH MASCARPONE

THE FRENCH CONNECTION

HOMEMADE CARAMELIZED RED ONION AND BRIE QUICHE

PROVENCAL VEGETABLE RATATOUILLE – OVEN BAKED MEDITERRANEAN VEGETABLES SERVED IN AN OREGANO TOMATO SAUCE

COQ AU VIN – STEWED CHICKEN WITH RED WINE AND MUSHROOMS AND ONIONS

BAKED POTATOES AU GRATIN WITH GRUYERE CHEESE

CLASSIC FRENCH LEMON TART WITH AN ALMOND Pastry

Mexicoan Fiesta

Fajita Bar: A Selection of Spiced Grilled Beef, Chicken served with tortillas, grilled onions and bell peppers

Re-fried beans with fresh cilantro and chopped red onions

Stuffed red peppers with chipotle chilli rice

Freshly made guacamole served with taco chips, lime juice and fresh chillies

Baked Mexican flan topped with caramel sauce

The Oriental Express

Chicken and egg fried rice with fresh ginger and sesame oil

Thai red curry with shrimps – a traditional Thai favourite, fragrant with a spicy kick

Stir fried beef with teriyaki sauce and toasted sesame seeds

Pad thai style rice noodle salad with stir fried vegetables

Fresh fruit salad topped with toasted coconut and a passion fruit puree

Caribbean Corner

Three bean salad with fried plantain, chilli and cilantro dressing

Curried jicama with pineapple in a coconut sauce

Grilled fish with cumin, cloves, cinnamon and roasted sweet potatoes

Oxtail stew – comes to life with paprika, cumin and all spice and accompanied with dumplings

Mango and coconut milk mousse
AROUND THE WORLD
BUFFET OPTIONS

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<th>PRICES PER GUEST</th>
</tr>
</thead>
</table>

**BERMUDIAN COMFORTS**

- Bermudian Fish Chowder served with Sherry Peppers and Gosling’s Black Rum
- Classic Baked Macaroni and Cheese
- Bermudian Style Fish Cakes served with Tartar Sauce and Fried Banana
- Potato Salad with Egg Onions and Diced Vegetables
- Banana Bread Pudding served with a Rum Sauce

**BRITISH PUB FARE**

- Traditional Beer Battered Fish and Chips - served with Homemade Mushy Peas, Fresh Lemon, Malt Vinegar and Tartar Sauce
- Bangers and Mash – Cumberland Sausages and a Creamy Wholegrain Mustard Mash served with Onion Gravy
- Old Fashioned Bread and Butter Pudding served with a Vanilla Sauce

**ARABIAN NIGHTS**

- Arabic Style Couscous with Lemon, Crispy Vegetables and Flat Leaf Parsley
- Hummus, Tzatziki and Baba Gannoush served with Flaxseed Lavash and Toasted Pita Breads
- Shish Kebabs – Grilled Tender Beef or Chicken Skewers served with Cucumber Raita
- Grilled Vegetable Platter marinated in Olive Oil and Garlic
- Baked Spiced Fruits topped with Toasted Nuts, Honey and Served with Yoghurt

**INDIAN SPICE**

- Home-Made Pea and Potato Samosas served with a Mango-Tikka Dip
- Pilau Rice – Basmati Rice tempered with Aromatic Whole Spices
- Lentil and Chick Pea Curry with Cinnamon and Cloves served with Plain Naan Bread
- Special Tikka Masala - Boneless Pieces of Chicken Marinated in a Blend of Exotic Spices and Yoghurt
- Chilled Sweet Rice Pudding with Raisins & Cashew Nuts
**SUMMER BBQ & GRILL MENUS**

We offer a variety of grill menus from around the globe for your perfect summer party from classic ribs to Asian skewers, a selection of slow roasted and grilled meats with a variety of rubs, salsas and marinades. We can take the stress out of Barbequing by coming to your home or setting up on the beach we can organize everything from tents to tables and chairs

**MINIMUM 20 GUEST**

<table>
<thead>
<tr>
<th>BERMUDIAN MENU</th>
<th>44.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARINATED CHICKEN LEGS IN A BBQ SAUCE</td>
<td></td>
</tr>
<tr>
<td>8OZ BURGERS, OUR OWN BURGER RECIPE SERVED WITH THE CLASSICS ON A KAISER ROLL WITH SALAD</td>
<td></td>
</tr>
<tr>
<td>HOT DOG SAUSAGES SERVED WITH RELISH, FRIED ONIONS AND ROLLS</td>
<td></td>
</tr>
<tr>
<td>STEAMED CORN ON THE COB WITH BUTTER</td>
<td></td>
</tr>
<tr>
<td>BERMUDA STYLE POTATO SALAD WITH PEAS, CARROTS AND CHOPPED EGG</td>
<td></td>
</tr>
<tr>
<td>CLASSIC MAC &amp; CHEESE TOPPED WITH CHEDDAR CHEESE</td>
<td></td>
</tr>
<tr>
<td>PEAS &amp; RICE WITH ONIONS AND THyme</td>
<td></td>
</tr>
<tr>
<td>HOMEMADE COLESLAW</td>
<td></td>
</tr>
<tr>
<td>BANANA BREAD AND BUTTER PUDDING WITH A RUM SAUCE</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEXICAN MENU</th>
<th>48.30</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLOW COOKED BEEF BRISKET MARINATED OVERNIGHT WITH A MEXICAN CHILI RECADO SEASONING, THINLY SLICED BY ONE OF OUR CHEFS AND SERVED WITH SOUR CREAM, RED ONIONS AND FLOUR TORTILLAS</td>
<td></td>
</tr>
<tr>
<td>SLICED CHICKEN BREAST WITH AN ORANGE AND CHIPOTLE RUB SERVED WITH A CILANTRO AND GREEN PEPPER SALSA</td>
<td></td>
</tr>
<tr>
<td>GRILLED CORN SEASONED WITH CHILI, CILANTRO AND LIME</td>
<td></td>
</tr>
<tr>
<td>MEXICAN STYLE BLACK BEANS COOKED WITH CHORIZO, ONIONS AND SMOKED RED PAPRIKA</td>
<td></td>
</tr>
<tr>
<td>SPICED RICE FLAVORED WITH CUMIN, ALLSPICE AND CORIANDER</td>
<td></td>
</tr>
<tr>
<td>TOSSED SALAD TOPPED WITH TACO CHIPS, AVOCADO, TOMATO SALSA AND A TACO SEASONING DRESSING</td>
<td></td>
</tr>
<tr>
<td>BAKED MEXICAN FLAN TOPPED WITH CARAMEL SAUCE</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ARGENTINEAN MENU</th>
<th>51.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLOW BROILED BEEF RIBS MARINATED IN A CREOLE SALSA, MADE WITH ONIONS, TOMATOES, CHILIES AND GARLIC</td>
<td></td>
</tr>
<tr>
<td>SPICY CHORIZO SAUSAGES FLAVORED WITH PAPRIKA AND SERVED WITH OUR OWN TOMATO AND ONION RELISH</td>
<td></td>
</tr>
<tr>
<td>GRILLED HALF CHICKEN RUBBED WITH FRESH THYME AND LEMON SEASONED WITH A CLASSIC ARGENTINEAN CHIMICHURRI DIP MADE WITH CHOPPED PEPPERS AND OLIVE OIL</td>
<td></td>
</tr>
<tr>
<td>GRILLED POTATOES WEDGES TOSSED IN A SMOKED PAPRIKA MAYONNAISE DRESSING</td>
<td></td>
</tr>
<tr>
<td>POLENTA FROM THE GRILL FLAVORED WITH ROSEMARY AND SHREDDED CHEESE</td>
<td></td>
</tr>
<tr>
<td>MIXED GREEN SALAD WITH TOMATO, CUCUMBERS AND A VINAIGRETTE</td>
<td></td>
</tr>
<tr>
<td>SLICED CHILLED WATERMELON</td>
<td></td>
</tr>
</tbody>
</table>
SUMMER BBQ & GRILL MENUS

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MINIMUM 20 GUEST

CARIBBEAN MENU | $50.50
- SLOW BROILED BRISKET OF BEEF MARINATED FOR 48 HOURS IN BLACK MOLASSES AND DARK RUM, SERVED WITH JOHNY BREAD AND A BAJAN STYLE HOT PEPPER SAUCE
- GRILLED WAHOO FILET RUBBED WITH A WET JAMAICAN STYLE JERK SEASONING AND SERVED WITH A MANGO AND LIME SALSA
- PORK RIBS ISLAND STYLE SEASONED WITH MIXED SPICES, CHILI AND CILANTRO
- CLASSIC CARIBBEAN STYLE RICE WITH PINEAPPLE, ALLSPICE AND COCONUT MILK
- MIXED BEAN SALAD WITH ORANGES, CUCUMBER AND A SWEET CHILI DRESSING
- CONCH FRITTER SALAD SERVED WITH FRIED PLANTAIN, LIME, CILANTRO AND TOASTED COCONUT
- MANGO AND COCONUT MILK MOUSSE

ITALIAN MENU | $51.50
- HALF GRILLED BABY CHICKEN MARINATED IN OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH A ROASTED RED PEPPER AND CHILI DIP
- SWEET ITALIAN SAUSAGE SERVED WITH SICILIAN STYLE EGGPLANT CHUTNEY WITH GARLIC, ONIONS AND TOMATOES
- THINLY SLICED GRILLED BEEF STEAKS TOPPED WITH PARMA HAM, PROVOLONE CHEESE AND SEASONED WITH SAGE
- PENNE PASTA SALAD WITH ROASTED MEDITERRANEAN VEGETABLES, BLACK OLIVES AND A PESTO DRESSING
- ARUGULA SALAD WITH ROASTED CHERRY TOMATOES AND A BALSAMIC VINEGAR DRESSING
- GRILLED EGGPLANT BAKED WITH TOMATOES, BASIL, GARLIC, FRESH BASIL TOPPED WITH MOZZARELLA
- HOMEMADE Tiramisu WITH MASCARPONE

ASIAN MENU | $54.60
- GRILLED DUCK MARINATED CHINESE STYLE WITH ANISE, SOYA SAUCE AND BLACK PEPPER SERVED WITH HOISIN SAUCE
- THAI STYLE BEEF SKEWERS SEASONED WITH LEMONGRASS AND GINGER ACCOMPANIED WITH A PEANUT AND COCONUT DIP
- GRILLED PIECES OF TENDER CHICKEN BREAST IN A TANDOORI MARINADE SERVED WITH NAAN BREAD AND A YOGHURT AND MINT RAITA
- STIR FRY MIXED VEGETABLES WITH CABBAGE, GINGER AND ONIONS IN A BLACK BEAN SAUCE
- STEAMED JASMINE RICE FLAVORED WITH GREEN CURRY PASTE AND TOASTED SESAME SEEDS
- RICE NOODLE SALAD TOSSED WITH BABY SHRIMPS, CRISPY VEGETABLES, FRESH BASIL, CILANTRO AND A TAMARIND DRESSING
- FRESH FRUIT SALAD TOPPED WITH TOASTED COCONUT AND A PASSION FRUIT PUREE
SUMMER BBQ & GRILL MENUS

We offer a variety of grill menus from around the globe for your perfect summer party from classic ribs to Asian skewers, a selection of slow roasted and grilled meats with a variety of rubs, salsas and marinades. We can take the stress out of Barbequing by coming to your home or setting up on the beach we can organize everything from tents to tables and chairs.

**MINIMUM 20 GUEST**

<table>
<thead>
<tr>
<th>CARIBBEAN MENU</th>
<th>50.50</th>
<th>ITALIAN MENU</th>
<th>51.50</th>
<th>ASIAN MENU</th>
<th>54.60</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLOW BROILED BRISKET OF BEEF MARINATED FOR 48 HOURS IN BLACK MOLASSES AND DARK RUM, SERVED WITH JOHNNY BREAD AND A BAJAN STYLE HOT PEPPER SAUCE</td>
<td>HALF GRILLED BABY CHICKEN MARINATED IN OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH A ROASTED RED PEPPER AND CHILI DIP</td>
<td>GRILLED DUCK MARINATED CHINESE STYLE WITH ANISE, SOYA SAUCE AND BLACK PEPPER SERVED WITH HOisin SAUCE</td>
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<tr>
<td>GRILLED WAHOO FILET RUBBED WITH A WET JAMAICAN STYLE JERK SEASONING AND SERVED WITH A MANGO AND LIME SALSA</td>
<td>SWEET ITALIAN SAUSAGE SERVED WITH SICILIAN STYLE EGGPLANT CHUTNEY WITH GARLIC, ONIONS AND TOMATOES</td>
<td>THAI STYLE BEEF SKEWERS SEASONED WITH LEMONGRASS AND GINGER ACCOMPANIED WITH A PEANUT AND COCONUT DIP</td>
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<tr>
<td>PORK RIBS ISLAND STYLE SEASONED WITH MIXED SPICES, CHILI AND CILANTRO</td>
<td>THINLY SLICED GRILLED BEEF STEAKS TOPPED WITH PARMA HAM, PROVOLONE CHEESE AND SEASONED WITH SAGE</td>
<td>GRILLED PIECES OF TENDER CHICKEN BREAST IN A TANDOORI MARINADE SERVED WITH NAAN BREAD AND A YOGHURT AND MINT RAITA</td>
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<tr>
<td>CLASSIC CARIBBEAN STYLE RICE WITH PINEAPPLE, ALLSPICE AND COCONUT MILK</td>
<td>PENNE PASTA SALAD WITH ROASTED MEDITERRANEAN VEGETABLES, BLACK OLIVES AND A PESTO DRESSING</td>
<td>STIR FRY MIXED VEGETABLES WITH CABBAGE, GINGER AND ONIONS IN A BLACK BEAN SAUCE</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MIXED BEAN SALAD WITH ORANGES, CUCUMBER AND A SWEET CHILI DRESSING</td>
<td>ARUGULA SALAD WITH ROASTED CHERRY TOMATOES AND A BALSAMIC VINEGAR DRESSING</td>
<td>STEAMED JASMINE RICE FLAVORED WITH GREEN CURRY PASTE AND TOASTED SESAME SEEDS</td>
<td></td>
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</tr>
<tr>
<td>CONCH FRITTER SALAD SERVED WITH FRIED PLANTAIN, LIME, CILANTRO AND TOASTED COCONUT</td>
<td>GRILLED EGGPLANT BAKED WITH TOMATOES, BASIL, GARLIC, FRESH BASIL TOPPED WITH MOZZARELLA</td>
<td>RICE NOODLE SALAD TOSSED WITH BABY SHRIMPS, CRISPY VEGETABLES, FRESH BASIL, CILANTRO AND A TAMARIND DRESSING</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MANGO AND COCONUT MILK MOUSSE</td>
<td>HOMEMADE TIRAMISU WITH MASCARPONE</td>
<td>FRESH FRUIT SALAD TOPPED WITH TOASTED COCONUT AND A PASSION FRUIT PUREE</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## DESSERTS

### SWEET SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Cookies</td>
<td>$1.40</td>
</tr>
<tr>
<td>Assorted Cookie and Mini Brownie Platter</td>
<td>$3.40</td>
</tr>
<tr>
<td>Homemade Mini Brownies</td>
<td>$2.00</td>
</tr>
<tr>
<td>Homemade Mini Apple Cake</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted Macarons</td>
<td>$1.20</td>
</tr>
<tr>
<td>Coffee, Chocolate, Raspberry</td>
<td></td>
</tr>
</tbody>
</table>

### FRESH FRUIT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Freshly Cut Fruit Salad</td>
<td>$5.25</td>
</tr>
<tr>
<td>Fruit Salad Topped with Yogurt &amp; Homemade Granola</td>
<td>$6.00</td>
</tr>
<tr>
<td>Fresh Fruit and Cheese Skewers</td>
<td>$2.30</td>
</tr>
</tbody>
</table>

### CHOCOLATE DESSERTS

**Minimum 8 guest**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Profiteroles Filled with Diplomat Cream and Dipped in Chocolate</td>
<td>$5.00</td>
</tr>
<tr>
<td>Individual Baked White Chocolate and Raspberry Cheesecake</td>
<td>$5.15</td>
</tr>
<tr>
<td>Assorted Truffle Raspberry, Salty Caramel, Hazelnut</td>
<td>$0.95</td>
</tr>
<tr>
<td>Black Forest Chocolate Cups</td>
<td>$1.40</td>
</tr>
</tbody>
</table>

### FRESH FRUIT DESSERTS

**Minimum 10 guest**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Freshly Baked Apple and Cinnamon Pie</td>
<td>$5.00</td>
</tr>
<tr>
<td>Spiced Pumpkin Pie with Orange and Spices</td>
<td>$5.00</td>
</tr>
<tr>
<td>Key Lime Pie Topped with Meringue</td>
<td>$5.15</td>
</tr>
<tr>
<td>Carrot Cake Topped with Icing</td>
<td>$6.00</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$5.15</td>
</tr>
</tbody>
</table>

### CAKES & PIES

**Minimum 8 guest**

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<tr>
<td>Tiramisu</td>
<td>$5.15</td>
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</table>
STAFFING

- CATERING MANAGER ........................................... 55.00
- SUPERVISOR .................................................... 45.00
- SOMMELIER ..................................................... 45.00
- EXECUTIVE CHEF ............................................. 45.00
- BARISTA .......................................................... 45.00
- HEAD CHEF ..................................................... 45.00
- CHEF/SERVER/BARTENDER ............................... 35.00
- BACK OF HOUSE STAFF ................................. 30.00

Prices per hour (minimum of three hours)
All holidays are charged at double rate

RENTAL EQUIPMENT

- CHINA PLATES/CUTLERY/LINEN NAPKIN ........... 6.50 per person
- BIODERADABLE CUTLERY ............................... 1.75 per person
- CHAFFING DISH & STERNO FUEL .................... 15.00 per item
- GLASSWARE .................................................. 30.00 per rack
- BBQ (INCLUDES GAS BOTTLES) ......................... 150.00
- TABLE WITH LINEN ...................................... 45.00 per item
- CHAIR .......................................................... 5.50 per item
- LINEN TABLECLOTH ....................................... 25.00 per item
- COFFEE URN/AIRPOT ...................................... 15.00 per item

DELIVERY CHARGES

City of Hamilton each van trip $18.00,
Outside of Hamilton each van trip $30.00,
All holidays are charged at double rate

EVENT LOCATIONS

- MASTERWORKS
- WATERVILLE
- VERDMONT
- PEPPERCORN HOUSE
- FORT ST. CATHRINE
- ABERFELDY NURSERY
- BOTANICAL GARDEN
- UBER VIDA & ZARA (BOATS)
- BERMUDA PARKS
- FORT HAMILTON
- GOSLINGS CELLAR
- UNFINISHED CHURCH

(Prices are subject to change)