



LITTLE VENICE CATERING

BUFFET MENU

Please select 2 Appetizers, 2 Main Courses, 1 Side & 2 Desserts
\$ 47.00 per person

Appetizers

- Mixed Mesclun Green Salad with Two Dressings
- Caesar Salad
- Spinach Salad with Walnuts & Goat Cheese
- Tomatoes and Mango Salad
- Caprese Salad (Fresh Mozzarella & Tomatoes), Pesto Dressing
- Cocktail Baby Shrimp Cocktail & Avocado
- Tuna Salad with Beans & Potatoes
- Fresh Asparagus with Chopped Eggs & Vinaigrette
- Grilled Vegetables with Goat Cheese
- Prosciutto Ham & Melon
- Pasta Salad with Grilled Vegetables & Goat Cheese
- Thai Baby Shrimp Salad
- Vegetable Samosas with Mango Chutney
- Chicken or Vegetable Spring Roll with Plum Sauce
- Japanese Seaweed Salad
- Vietnamese Roll with Tofu
- Thai Beef Salad
- Cambodian Shrimp & Noodle Salad
- Soups: Cream of Mushroom Soup, Pumpkin Soup, Leek & Potato Soup, Cream of Asparagus Soup, Red Bean Soup with Chorizo, Minestrone Soup, Bermuda Fish Chowder, Lentil Soup, Chicken Noodle Soup, Wonton Soup, Thai Seafood Soup, Chilled Cucumber Soup, Chilled Gazpacho with Garlic Crouton
- Grilled Chicken Tikka Skewers with Yogurt Dip

Main Courses

- Bermuda Wahoo with Almonds, Banana & Lemon Butter Sauce
- Grilled Salmon with Cherry Tomatoes, Olive, Capers & Oregano
- Grilled Sirloin Steak Topped with Sautéed Onions & Mushrooms
- Pan-fried Mahi-Mahi with Lemon Cajun Sauce
- Bermuda Tuna with Tomato Mango Salsa
- Steamed Fish with Ginger Sauce
- Cod Fish Cakes New England Style
 - Avocado, boiled egg, potatoes & spicy tomato sauce
- Bermuda Fish Cakes with Pan-fried Banana, Spicy Lemon Sauce
- Crab Cakes Louisiana, Cajun Sauce
- Stir Fried Shrimp & Scallops with Vegetables
- Grilled Chicken Breast with Lemon, Thyme, Mushroom Sauce
- Chicken Breast stuffed with Spinach & Cheese
- Stuffed Free Range Chicken Breast with Ham & Cheese
- Grilled Chicken Paillard with Olive Oil, Mozzarella & Tomato
- Roasted Free Range Chicken with Lemon Thyme Sage Stuffing

- Chicken Parmigiano
- Chicken Milanese
- Chicken Cacciatore
- General Tao's Chicken
- Kung Pao Chicken
- Curry Chicken
- Chicken Teriyaki
- Chicken Tikka Masala
- Grilled Sirloin Steak with Onions, Mushroom Gravy
- Veal Scaloppini with Lemon Butter Sauce
- Braised Beef & Vegetables
- Stir Fry Beef Broccoli
- Beef Vindaloo
- Indian Lamb Stew
- Curry Vegetable
- Homemade Cheese Ravioli with Tomato Sauce
- Penne with Sausage, Broccoli & Gravy
- Pasta with Tomato & Basil Sauce
- Baked Pasta with Ham, Eggs & Cheese
- Penne Pesto with Grilled Chicken
- Shrimp with Linguine Pasta, Asparagus & White Wine
- Fusilli Alfredo (Creamy Mushroom sauce) ~ with Ham or No Ham
- Macaroni Cheese
- Tortellini with Cheese Sauce
- Penne Primavera (vegetarian)

SIDES

- Mashed Potatoes
- Mixed Vegetable
- Spiced Rice
- Roasted Potatoes
- Biryani Rice

DESSERTS

- Fresh Fruits
- Mixed Fruit Salad
- Fresh Fruit Tarts
- Peach Tart
- Lemon Tart
- Tiramisu
- Chocolate Cake
- Chocolate Mousse
- Apple Crumble
- Apple Strudel
- Profiteroles
- Crème Caramel
- Assorted Selection of Chef's Choice Miniature Desserts
- Assorted Cookies & Brownies

Please call us if you would like additional options; prices may change with availability

We can also provide staffing, if required; Standard Catering Rates apply

Inclusive estimates can be prepared upon request.

A 2% Planning & Consultancy Fee applies to all orders

Delivery Charge may apply: \$30 in Hamilton, \$60 outside