



# LITTLE VENICE CATERING

## PLATED LUNCH OR DINNER MENU

### **Appetizers**

- Yellow Fin Bermuda Tuna Carpaccio with Baby Arugula Salad Extra Virgin Olive Oil and Parmesan Shavings
- Warm Wild Mushroom Crêpe with Tomato Avocado Timbale
- Bermuda Lobster and Shrimp Cocktail (Local Lobster Seasonal or substitute with Imported Lobster)
- Warm Jonah Crab Cake, Tomato & Avocado Timbale, Arugula Salad with Saffron Dressing
- Ginger Pumpkin Soup with Foie Gras Ravioli, Truffle Oil
- Wahoo and Tuna Tartare with Grilled Shrimp in a Micro Green Wasabi Lemon Vinaigrette
- Seafood Salad
- Shrimp and Lobster Cocktail
- Vietnamese Shrimp Rice Paper Roll with Sweet Chili Sauce
- Roasted Octopus with Cannellini Bean & Broccoli Rabe Salad

### **Main Course**

- Beef Tenderloin topped with Mushrooms, Red Wine Sauce, Vegetable Bundle and Roasted Potatoes
- Pan-Fried Bermuda Rock Fish topped with Banana & Almonds in Lemon Butter Sauce with Mashed Potatoes and Garden Vegetables
- Herb-Crusted Rack of Lamb with Rosemary Jus, Vegetable Pearls and Gratin Potatoes
- Combination of Jumbo Shrimp and Scallop in a Tomato Mango Salsa Sauce, Grilled Vegetables and Mashed Potatoes
- Combination of Rack of Lamb and Beef Fillet Mignon with Pommery Mustard, Hollandaise, Mashed Potato and Grilled Asparagus
- Grilled Bermuda Rock Fish and Jumbo Shrimp in a Tomato Concasse, Lemon Butter Sauce, Vegetable Bundle and Mashed Potato
- Grilled Chicken Breast topped with Eggplant and Mozzarella Cheese served with a light Tomato Sauce and Roasted Potatoes
- Baked Free Range Chicken with Herb Stuffing, Broccoli and Mashed Potatoes served in a Chicken Jus
- Sous-Vide Lamb Loin with Parmesan Risotto, Shiitake Mushroom and Lamb Jus
- Individual Beef Wellington, Roasted Asparagus & Red Pepper Salad in Red Wine Sauce
- Pork Belly 24-hour Sous-Vide, Apple Purée, Sprouting Broccoli

### **Dessert**

- Tiramisu
- Fresh Strawberries on Chocolate Cup with Mascarpone whipped Cream
- Warm Chocolate Tart With Vanilla Ice Cream
- Chocolate Terrine, Fresh Berries, Vanilla Sauce
- Warm Dark Chocolate Tart with Mascarpone whipped Cream, Fresh Berries, Vanilla Ice Cream and Fruit Coulis
- Banana Custard Crumble
- Almond Basket filled with Berries, Grand Marnier Sauce and Vanilla Ice Cream
- Bitter Sweet Dark Chocolate Terrine
- Passion Fruit White Chocolate Cheesecake
- Strawberry Shortbread Tower
- Green Tea Panna Cotta

*Please send us your selections for pricing & full estimate  
A 2% Planning & Consultancy Fee applies to all orders*