



# Buffet Menu

Please select 2 Appetizers, 2 Main Courses, 2 Sides, & 2 Desserts

\$52.00 per person

Hot dishes can be presented in disposable aluminum pans or in chaffing dishes. This includes sternos and serving utensils

## APPETIZER

- Mixed Green Salad with Two Dressings with Bell Peppers, Cherry Tomatoes, Cranberries, Onions (GF)
- Caesar Salad (GF without Croutons)
- Spinach Salad with Walnuts & Goat Cheese (GF)
- Tomatoes & Mango Salad (GF)
- Caprese Salad (GF)
- Cocktail Baby Shrimp Cocktail & Avocado (GF)
- Chickpea Patties (Falafel), Cucumber, Feta, Onion, Bell Pepper & Spinach, Lime Vinaigrette
- Grilled Vegetables with Goat Cheese, Balsamic Reduction (GF)
- Pesto Pasta Salad
- Prosciutto Ham & Melon (GF)
- Pasta Salad with Grilled Vegetables & Goat Cheese (GF Pasta Substitute)
- Thai Baby Shrimp Salad (GF)
- Vegetable Samosas with Mango Chutney
- Chicken **or** Vegetable Spring Rolls with Plum Sauce
- Japanese Seaweed Salad (GF)
- Vietnamese Roll with Tofu (GF)
- Thai Beef Salad (GF)
- Cambodian Shrimp & Noodle Salad (GF)
- Grilled Chicken Tikka Skewers with Yogurt Dip (GF)

## SOUP

- Cream of Mushroom (GF)
- Pumpkin Soup (GF)
- Leek & Potato (GF)
- Cream of Asparagus (GF)
- Red Bean Soup with Chorizo (GF)
- Minestrone Soup (GF)
- Bermuda Fish Chowder (GF)
- Lentil Soup (GF)
- Chicken Noodle Soup
- Wonton Soup
- Thai Seafood Soup
- Chilled Cucumber Soup (GF)
- Chilled Gazpacho with Garlic Crouton

## LASAGNA

Meat Half Tray | \$95

Meat Whole Tray | \$190

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Vegetarian Half Tray | \$75

Vegetarian Whole Tray | \$150



## MAIN COURSE

- Bermuda Wahoo with Almonds, Banana, & Lemon Butter Sauce (GF)
- Grilled Salmon with Cherry Tomatoes, Olive, Capers & Oregano (GF)
- Grilled Sirloin Steak topped with Sautéed Onions & Mushroom Gravy
- Pan-fried Mahi-Mahi with Lemon Cajun Sauce (GF)
- Bermuda Tuna with Tomato Mango Salsa (GF)
- Steamed Fish with Ginger Sauce (GF)
- Cod Fish Bermuda Style - Avocado, Boiled Egg, Potatoes, Spicy Tomato Sauce, & Onion Butter Sauce (GF)
- Bermuda Fishcakes with Pan-fried Banana, Spicy Lemon Sauce (GF)
- Louisiana Crab Cakes, Cajun Sauce (GF)
- Grilled Chicken Breast with Lemon, Thyme, Mushroom Sauce (GF)
- Chicken Breast stuffed with Spinach & Cheese (GF)
- Stuffed Free Range Chicken Breast with Ham & Cheese (GF)
- Grilled Chicken Paillard with Olive Oil, Mozzarella & Tomato (GF)
- Roasted Free Range Chicken with Lemon Thyme Sage Stuffing (GF)
- Chicken Parmigiana
- Chicken Milanese
- Chicken Cacciatore

## MAIN COURSE

- General Tso's Chicken
- Kung Pao Chicken
- Curry Chicken (GF)
- Chicken Teriyaki (GF)
- Chicken Tikka Masala (GF)
- Grilled Sirloin Steak with Onions, Mushroom Gravy (No Gravy = GF)
- Veal Scaloppini with Lemon Butte Sauce
- Braised Beef & Vegetables
- Stir Fry Beef Broccoli (GF)
- Beef Vindaloo (GF)
- Indian Lamb Stew (GF)
- Beef Stroganoff
- Herb Crusted Lamb Chops
- Chicken Thai Curry (GF)
- Curry Vegetables (GF)
- Homemade Cheese Ravioli with Tomato Sauce
- Penne with Sausage, Broccoli & Gravy (GF Penne)
- Fusilli with Tomato & Basil Sauce
- Baked Pasta with Ham, Eggs, & Cheese
- Penne Pesto with Grilled Chicken
- Shrimp with Linguine Pasta, Asparagus & White Wine Sauce
- Fusilli Alfredo (Creamy Mushroom Sauce) with Ham or No Ham
- Tortellini with Cheese Sauce
- Penne Primavera (Vegetarian)
- Lasagna - Meat or Vegetable

(Gluten Free Penne can be Substitute for any Pasta)



## SIDES

- Mashed Potatoes
- Mixed Vegetables
- Spiced Rice
- Steamed White Rice
- Fried Rice
- Bermuda Style Peas & Rice
- Biryani Rice
- Saffron Rice
- Roasted Potatoes
- Penne Pasta with Tomato Sauce
- Macaroni & Cheese
- Buttered Corn on the Cob

## CAKES

### CUPCAKES

by the dozen

Flavors - Vanilla and/or Chocolate with Butter Cream

### LAYER CAKES

8-inch Cake

10-inch Cake

Sheet Cake

### CAKE FLAVOURS

Vanilla, Chocolate, Strawberry Shortcake, Tiramisu

*Estimates can be prepared upon request*

## DESSERT

- Sliced Fresh Fruit (GF)
- Mixed Fresh Fruit Salad (GF)
- Fresh Fruit Tarts
- Peach Tart
- Lemon Tart
- Tiramisu
- Chocolate Cake
- Chocolate Almond Cake (GF)
- Chocolate Mousse (GF)
- Apple Crumble
- Apple Strudel
- Profiteroles with Chocolate Sauce
- Crème Caramel (GF)
- Assorted Selection of Chef's Choice Miniature Desserts
- Assorted Cookies & Brownies
- Apple Cake
- Carrot Cake
- Zucchini Cake
- Banana Bread

**Please call us if you would like additional options;  
prices may change availability**  
**We can also provide staffing, if required; Standard  
Catering Rates apply**  
**Inclusive estimates can be prepared upon request.**  
**A 3% Planning & Consultancy Fee applies to all  
orders**  
**Delivery Charge apply: \$30 in Hamilton,  
\$60 outside of Hamilton**