



Plated Menu

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

APPETIZER

- Yellow Fin Bermuda Tuna Carpaccio with Baby Arugula Salad Extra Virgin Olive Oil & Parmesan Shavings (GF)
- Warm Wild Mushroom Crepe with Tomato Avocado Timbale
- Lobster and Shrimp Cocktail (Local Lobster Seasonal or substitute with Imported Lobster) (GF)
- Warm Jonah Crab Cake, Tomato & Avocado Timbale, Arugula Salad with Lemon Vinaigrette (GF)
- Ginger Pumpkin Soup with Cheese Ravioli, Truffle Oil
- Wahoo & Tuna Tartare with Grilled Shrimp in a Micro Green Wasabi Lemon Vinaigrette (GF)
- Coconut Fresh Fish Ceviche (Catch of the Day)
- Vietnamese Shrimp Rice Paper Roll with Sweet Chili Sauce (GF)
- Roasted Octopus with Cannellini Bean & Broccoli Rabe Salad (GF)
- Beef Carpaccio with Arugula Salad, Black Truffle Slices, Parmesan Shavings (GF)

MAIN COURSE

- Beef Tenderloin topped with Blue Cheese & Crusted 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 & Garden Vegetables (GF)
- Herb-Crusted Rack of Lamb with Rosemary Jus, Vegetable Pearls and Gratin Potatoes
- Combination of Jumbo Shrimp & Scallop in a Tomato Mango Salsa Sauce, Grilled Vegetables & Mashed Potatoes (GF)
- Combination of Rack of Lamb & Beef Fillet Mignon with Pommery Mustard, Hollandaise, Mashed Potato & Grilled Asparagus
- Grilled Bermuda Rock Fish & Jumbo Shrimp in a Tomato Concasse, Lemon Butter Sauce, Vegetable Bundle & Mashed Potato (GF)
- Grilled Chicken Breast topped with Eggplant and Mozzarella Cheese served with a light Tomato Sauce and Roasted Potato (GF)
- Baked Free Range Chicken with Herb Stuffing, Broccoli and Mashed Potatoes served in a Chicken Jus



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- Sous-Vide Lamb Loin with Parmesan Risotto, Shiitake Mushroom and Lamb Jus
- Individual Beef Wellington with Almond Broccoli & New Potatoes in Red Wine Sauce
- Pork Belly 24-hour Sous-Vide, Apple Purée, Sprouting Broccoli (GF)
- Braised Beef, Mashed Potatoes, Grilled Asparagus
- Seared Fresh Salmon, Mashed Potatoes, Garlic Asparagus, Lemon Caper Sauce

DESSERT

- Tiramisu
- Matchamisu
- Cappuccino Cake
- Fresh Fruit Tart
- Fresh Strawberries on Almond Cup with Mascarpone whipped Cream (GF)
- Warm Chocolate Tart with Vanilla Ice Cream
- Chocolate Terrine, Fresh Berries, Vanilla Sauce (GF)
- Warm Dark Chocolate Tart with Mascarpone whipped Cream, Fresh Berries, Vanilla Ice Cream & Fruit Coulis
- Banana Custard Crumble
- Almond Basket filled with Berries, Grand Marnier Sauce & Vanilla Ice Cream (GF)
- Bitter Sweet Dark Chocolate Terrine (GF)
- Chocolate Cheesecake
- Strawberry Shortbread Tower
- Green Tea Panna Cotta (GF)
- Baked Apple with Puff Pastry and Sweet Cream
- Selection of Assorted Homemade Ice Cream (GF)

