

# Group Menu I

## ROASTED BABY BEETS

Goat Cheese, Candied Walnuts, Balsamic

or

## ROAST BERMUDA TOMATO SOUP

Balsamic, Basil

or

## TUNA TARTARE

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash



## SEARED FAROE ISLAND SALMON

Lemon Butter Sauce, Flaked Almonds

or

## HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce

or

## SLOW BRAISED LAMB SHANK

Guinness Gravy

or

## \*\*\* ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



## VANILLA CHEESECAKE

Biscoff Base, Chambord, Wild Berries Consommé, Coral Tuille

or

## FRESH FRUIT TARTLET (N)

Dark Cherries, Crème Pâtissière, Frangipane, Raspberry Sorbet

\$105.75 per person

\*\*\* \$40 Sur Charge on Lobsters, According to availability.

All Reservations must be made at least 72 hours prior to the event. Prices are per guest and are subject to change.

Menu items may contain nuts and nut by products. Please advise your Catering Manager of any allergies.

Any other Special Dietary Meals Available on request.

A 20% service charge is applicable on all food & beverage



# Group Menu II

## CREAMY BURRATA

Heirloom Tomatoes, Avocado, Pickled Red Onions, Raspberry Balsamic Reduction

or

## GEORGE BANK SCALLOPS

Carrot & Vanilla puree, Orange & Fennel Medley

or

## GRILLED OCTOPUS

Pumpkin Hummus, Fennel & Arugula Salad



## BERMUDA ONION SOUP

Gruyere Croutons, Veal Broth, Caramelized Onions

or

## CLASSIC CAESAR SALAD

Shredded Romaine, Shaved Parmesan, Garlic Croutons, House Made Aioli



## GRILLED STRIPLOIN

Green Peppercorn Sauce

or

## BLACKENED BERMUDA FISH

Grilled Pineapple Salsa

or

## HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce

or

## \*\*\* ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



## MOLTEN CHOCOLATE CAKE

Dark Chocolate Sauce, Vanilla Gelato

or

## FROZEN ORANGE PARFAIT

Whisky Caramel Sauce, Sesame Tuille

\$125.75 per person

\*\*\* \$40 Sur Charge on Lobsters, According to availability.

All Reservations must be made at least 72 hours prior to the event. Prices are per guest and are subject to change.

Menu items may contain nuts and nut by products. Please advise your Catering Manager of any allergies.

Any other Special Dietary Meals Available on request. A 20% service charge is applicable on all food & beverage

# Group Menu III

## COCONUT CEVICHE

Thinly Sliced Local Fish, Pecan, and Apple Salad

or

## ANGUS BEEF TARTARE

Cured Egg Yolk, Avocado Sesame Lavash

or

## NORWEGIAN SALMON TATATKI

Ponzu Sauce Avocado Mousse, Citrus Salad



## ROAST CELERIAC AND TRUFFLE SOUP

Focaccia Croutons

or

## POACHED PEAR & STILTON SALAD

Port Wine Dressing



## CAB FILLET MIGNON

Garlic Crust, Red Wine jus

or

## AUSTRALIAN RACK OF LAMB

Pomegranate Jus

or

## PISTACHIO CRUSTED BRANZINO

Champagne Citrus Beurre Blanc

or

## \*\*\* ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



## TANZANIA CHOCOLATE MOUSSE CAKE

Chocolate Soil, Raspberry Sorbet

or

## LEMON LIME MERINGUE TART

Blueberry Sauce, Matcha Gelato

\$140.75 per person

\*\*\* \$40 Sur Charge on Lobsters, According to availability.

All Reservations must be made at least 72 hours prior to the event. Prices are per guest and are subject to change.

Menu items may contain nuts and nut by products. Please advise your Catering Manager of any allergies.

Any other Special Dietary Meals Available on request. A 20% service charge is applicable on all food & beverage