

# Group Menu I

ROASTED BABY BEETS SALAD  
Winter Greens, Goat Cheese, Cherry Tomatoes, Candied Walnuts, Balsamic Dressing

or

ROAST BERMUDA TOMATO SOUP  
Basil Oil

or

HOUSE MADE SHRIMP RAVIOLI  
Shrimp Bisque Sauce, Basil Oil



SEARED FAROE ISLAND SALMON  
Lemon Butter Sauce, Almond Flakes

or

HERB ROASTED CHICKEN BREAST  
Wild Mushroom Sauce

or

SLOW BRAISED LAMB SHANK  
Lamb Jus

or

\*\*\* ½ LOCAL BROILED SPINY LOBSTER  
Creamy Crab & Spinach Stuffing, Sherry Butter (seasonal)

All Main Courses served with Mashed Potatoes & Seasonal Vegetables



VANILLA CHEESECAKE  
Biscoff Base, Chambord, Wild Berries Consommé, Coral Tuille

or

STICKY WARM DATES PUDDING (n)  
Black Rum Caramel Sauce, Almond Crumble, Berries, Vanilla Ice Cream

\$107.75 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

## BERMUDA LOCAL TUNA TARTARE

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

or

## HOUSE MADE SHRIMP RAVIOLI

Shrimp Bisque Sauce, Basil Oil

or

## GRILLED TANDOORI OCTOPUS

Hummus, Onion Arugula Salad, Dill Sour Cream



## BERMUDA ONION SOUP

Gruyere Croutons, Veal Broth, Caramelized Onions

or

## CREAMY BURRATA CAPRESE

Marinated Slice Tomatoes, Sliced Beets, Arugula, Balsamic Reduction, Basil Oil



## GRILLED NEW YORK PRIME STRIPLOIN

Green Peppercorn Sauce

or

## BLACKENED BERMUDA ROCK FISH

Red Thai Curry Sauce

or

## HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce

or

## SLOW BRAISED LAMB SHANK

Lamb Jus

or

## \*\*\* 1/2 LOCAL BROILED SPINY LOBSTER

Creamy Crab & Spinach Stuffing, Sherry Butter (seasonal)

All Main Courses served with Mashed Potatoes & Seasonal Vegetables



## MOLTEN CHOCOLATE CAKE

Dark Chocolate Sauce, Vanilla Gelato

or

## VANILLA CHEESECAKE

Biscoff Base, Chambord, Wild Berries Consommé, Coral Tuille

\$125.75 per person

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

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# Group Menu III

HOUSE MADE SHRIMP RAVIOLI

Shrimp Bisque Sauce, Basil Oil

or

GEORGE BANK SCALLOPS

Saffron Cream Sauce, Oyster Mushrooms, Basil Oil

or

CHEF SPECIAL RAINBOW ROLL

Salmon, Tuna, Yellowtail, Mango, Avocado, Cucumber, Special Sauce, Unagi Sauce



CREAM OF MUSHROOM SOUP

Truffle Cream

or

MELON & PROSCIUTTO SALAD

Arugula, Creamy Burrata & Balsamic Beet Chutney



CAB FILLET MIGNON

Red Wine jus

or

AUSTRALIAN RACK OF LAMB

Lamb Jus

or

PAN SEARED BERMUDA ROCK FISH

Champagne Citrus Beurre Blanc

or

HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce

or

\*\*\* 1/2 LOCAL BROILED SPINY LOBSTER

Creamy Crab & Spinach Stuffing, Sherry Butter. (Seasonal).

All Main Courses served with Mashed Potatoes & Seasonal Vegetables



TANZANIA CHOCOLATE MOUSSE CAKE

Chocolate Soil, Berries, Vanilla Ice Cream

or

RASPBERRY WHITE CHOCOLATE SABLE

Raspberry Sauce, Berries, Raspberry Sorbet

\$140.75 per person

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

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