



## Bermuda Classic Menu

Crab Cake on Corn Blinis  
With fennel salad and curried tartar sauce

\* \* \*

Traditional Bermuda Fish Chowder  
Laced with Sherry Peppers and Gosling's Black Seal Rum

Or

Caesar Salad

Fourways traditional Salad of Romaine Lettuce tossed  
in our own Parmesan dressing

\* \* \*

Pan-Fried Bermuda Fish Almandine  
Topped with almond and banana, Lemon butter sauce

Or

Grilled Cajun Chicken Breast

Garnished with grilled fresh mushrooms, Shallot- Cabernet wine sauce

A Selection of Fresh Market Vegetables & Potatoes

\* \* \*

Gosling's Black Rum Cake  
Served with a warm Dark n Stormy sauce

\* \* \*

Coffee & Petite Fours

**\$62.75**



## Dinghy

Cedar Smoked Duck Breast  
Marinated in raspberry vinegar, red cabbage slaw and salsa verde

\* \* \*

Cream of White Onion Soup  
With smoked tomato confit  
Or  
A Salad of Young Spinach Leaves  
With bacon in a walnut oil dressing

\* \* \*

Pan-Seared Tuna Steak  
Rosemary scented with Balsamic concentrate  
Or  
Char Grilled Fillet of Beef  
Served with Porcini mushroom sauce  
Selection of Fresh Market Vegetables & Potatoes

\* \* \*

Pear and Hazelnut Cake  
Layers of pear custard and hazelnut sponge cake with dark and white chocolate sauce

\* \* \*

Coffee & Petite Fours  
**\$70.75**



## Cedrine

### Home Cured Salmon

Marinated in 12 spices with dill-mustard and honey dressing; warmed potato cake

\* \* \*

### Wild Arugula & Cherry Tomato Salad

Tossed in a shallot and balsamic dressing

Or

### Roasted Pumpkin Soup

Sprinkled with parmesan cracklings

\* \* \*

### Grilled Bermuda Fish

Catch of the day topped with roasted cherry tomato and lemon butter sauce

Or

### Sautéed Tiger Shrimp

With chive butter set on braised red cabbage

Or

### Rack of Lamb Provencal

Baked in a herb crust served with rosemary-garlic scented jus

A selection of Fresh Market Vegetables & Potatoes

\* \* \*

### Tropical Fruit Pavlova

With cabernet sorbet set in a strawberry coulis

\* \* \*

### Coffee & Petite Fours

**\$88.75**



## Galleon

Bermuda Triangle of Wahoo, Tuna and Salmon Tartar  
With curry dressing and alfalfa sprouts

\* \* \*

Feta Cheese Spring roll  
With tomato, olives and herb relish

\* \* \*

Chilled Pineapple Gazpacho  
Garnished with Jonah's crab leg meat

\* \* \*

Asparagus in Triangle Puff  
Napped with garlic and Pernod cream sauce

\* \* \*

Grilled Drunken Scampi  
Jumbo shrimps marinated in sake wine, spicy tomato chutney  
Or

Duck a l'Orange  
Pan-roasted duck breast in a classic Grand Marnier sauce

Or

Fourways Inn Veal Classic  
Thin slices of veal laced with a delicious lemon-lime sauce

A selection of Fresh Market Vegetables & Potatoes

\* \* \*

French Apple Tart  
Served hot with home made Vanilla ice cream

\* \* \*

Coffee & Petite Fours  
**\$98.75**



## Contest

Tiger Prawn in Filo Pastry

Resting on zucchini and dill salad with roasted tomato coulis

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Cappuccino of Baby Spinach

Served chilled with salmon quenelles

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Wild Mushroom Ravioli

In a fennel cream sauce flamed with Pernod and garnished with fried celeriac

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Pink Champagne Sorbet

With apple liquor

\*\*\*

Broiled Rockfish

With trio of black olive pesto, basil pesto and sun-dried tomato pesto on a bed of shitake mushroom

Or

Fillet of Beef Tenderloin

Wrapped in bacon with foie gras and port wine sauce

Or

Lobster and Scallop Thermidor

With asparagus in a cheese sauce and laced with hollandaise

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Parmiggiano Reggiano and Fresh Figs

With Aged Balsamic condiment

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Vanilla Soufflé

With white chocolate sauce

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Coffee & Petite Fours

**\$120.00**



## Function Menu Price List, 2008/9

Bermuda Classic	\$ 62.75
Dinghy	\$ 70.75
Cedrine	\$ 88.75
Galleon	\$ 98.75
Contest	\$120.00

Above prices plus 15 % Gratuities

**NOTE:** Any main course or dessert from the attached menus can be exchanged with either Fourways Classic Veal or our traditional Soufflé.

All prices are subject to change according to availability and market price



## Cold Canapés

- Smoked Salmon on Blinis
- Lobster Tartlets
- Seared Tuna with Mango & Balsamic Glaze
- Sea Scallops with Ginger Cream on Potato Chip
- Hoisin Duck & Vegetable Roll
- Parma Ham & Rockets wrapped in Grissini
- Steak Tartare on toast
- Beef Teriyaki & Asparagus
- ♥ Fresh Mozzarella & Cherry Tomato on Toast with Basil Pesto
- ♥ Provencal Vegetable Tartlets
- ♥ Chilled Pineapple Gazpacho Shot

## Hot Canapés

- Chicken Satay with Peanut Sauce
- Homemade Empanadas (spicy beef filling in pastry)
- Seafood Ragout in Mini Vol au Vent
- Escargot stuffed in Profiteroles with a Pernod Cream Sauce
- ♥ Mini Quiches of Spinach & Feta Cheese
- Bermuda Codfish Cake with Banana Chutney
- ♥ Vegetarian Spring Roll with Thai Chili Dip

Choose 4, 6 or 8 pieces per person

\* A full elaborate selection of Sushi is available on request  
and can be ordered by the dozen @ \$21.50 / 12pcs.

Sushi Selections: California Roll, Philly Roll, Spicy Tuna Roll, Shrimp Tempura Roll, ♥ Vegetarian Roll, Salmon Nigiri, Tuna Nigiri, Smoked Eel Nigiri, Crab Stick Nigiri. (Any order less than 2dozens- chef's choice)

♥ indicates vegetarian choices



## COCKTAIL & CANAPÉ LIST.

1- Hour Cocktails Only  
\$17.50

Hot & Cold Canapés Only  
6 pieces per person \$11.50 (3 hot, 3 cold)  
8 pieces per person \$14.50 (4 hot, 4 cold)  
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Half Hour Cocktails with Hot & Cold Canapés  
4 pieces per person (2 hot, 2 cold)  
\$19.75

1- Hour Cocktails with Hot & Cold Canapés  
6 pieces per person (3 hot, 3 cold) \$27.75  
8 pieces per person (4 hot, 4 cold) \$31.75