



Group Menu #1

Gratinated Scallops

Cognac Cream Sauce & Bacon- Pepper Herbed Crumbs

* * *

Traditional Bermuda Fish Chowder

Sherry Peppers & Gosling's Black Seal Rum

Or

Mixed Green Salad

House Balsamic Dressing

* * *

Blackened Bermuda Fish

Garlic Butter Sauce

Or

Grilled Organic French Cut Chicken Breast

Butternut Squash Beurre Noisette

Fresh Market Vegetables & Potatoes

* * *

Sticky Toffee

Warm Butterscotch Sauce & Berries

Or

Tropical Fruit Tart

Fruit Coulis & Raspberry Sorbet

* * *

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices. Please feel free to mix and match in order to customize your menu.



Group Menu #2

Smoked Duck Breast
Caramelized Baby Pears, Candied Walnuts, Endives & Raspberry Coulis

* * *

Roasted Cream of Pumpkin Soup
Goat Cheese Crème Fraiche

Or

Arugula & Hearts of Palm
Creamy Balsamic Dressing

* * *

Pan-Seared Tuna Steak
Pineapple & Mango Salsa

Or

Charbroiled Striploin Steak
Green Peppercorn Sauce

Fresh Market Vegetables & Potatoes

* * *

Rosemary Scented Panna Cotta
Lemon Cream & Berries

Or

Baked Three Nut & Apricot Strudel
Almond, Pistachio, Hazelnut Filling & Vanilla Ice Cream

* * *

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices. Please feel free to mix and match in order to customize your menu.



Group Menu #3

Seafood Ravioli

Pernod Scented Dill Beurre Blanc & Fried Leeks

* * *

Caesar Salad

Fourways Traditional Salad of Romaine & Parmesan Dressing

Or

Traditional Bermuda Fish Chowder

Sherry Peppers & Gosling's Black Seal Rum

* * *

Chili Glazed Grilled Tiger Shrimps

Mango Salsa

Or

Pistachio & Cranberry Crusted Bermuda Fish

Roasted Red Pepper Coulis

Or

Herb Crusted Fillet Mignon

Champignon Demi-Glace

Fresh Market Vegetables & Potatoes

* * *

Chocolate & Raspberry Gateaux

Butter Cream Macaroon

Or

Chocolate & Passionfruit Cream Brulee

Pistachio Tuille

* * *

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices. Please feel free to mix and match in order to customize your menu.



Group Menu #4

Sesame Crusted Tuna
Fruit Salsa, Frisee & Balsamic Glaze

Or

Bermuda Grown Shiitake Mushroom Bruschetta
Goat Cheese Spread & Grilled Brioche

* * *

Roasted Butternut Squash Bisque
Truffle Cream & Chives

Or

Baby Spinach & Candied Beetroots
Hazelnut Dressing

* * *

Grilled Bermuda Fish
Capers, Lemon & Basil Sauce

Or

Herb Crusted Fillet Mignon
Seared Foie Gras & Burgundy Wine Sauce

Or

Fourways Inn Veal Classic
Lemon-Lime Sauce

Fresh Market Vegetables & Potatoes

* * *

Molten Chocolate Lava
Madagascar Vanilla Ice Cream

Or

Vanilla Crème Brulee
Berries & Pistachio Biscotti

* * *

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices.
Please feel free to mix and match in order to customize your menu.



Group Menu #5

Ducktrap Smoked Salmon
Shiso Cress-Herb Salad, Pumpernickel Wafer & Honey Dijon Dressing

Or

Roast Pumpkin & Sweet Potato Agnolotti
Pumpkin, Mustard Seed & Sage Beurre Noisette

Parsnip Cappuccino
Dehydrated Black Olive Crumbs

Or

Grilled Asparagus & Roasted Beets
Feta Cheese-Honey Vinaigrette; Quinoa & Cranberry Timbale

Elderflower Prosecco Sorbet

Grilled Rockfish
Grape Tomatoes & Kalamata Olive Stew

Or

Herb Crusted Rack of Lamb
Rosemary-Lamb Jus

Or

Chairman's Reserve Beef Fillet
Truffle & Foie Gras Sauce

Fresh Market Vegetables & Potatoes

Espresso Chocolate Tart
Crème de Cacao- Rosemary Ice Cream

Or

Rum- Coconut Pudding
Lime Sabayon & Fresh Berries

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices. Please feel free to mix and match in order to customize your menu.



Cold Canapés

Salmon Roe Blinis
Tuna Tartare in Sesame Cone
Fourways Chicken Liver Pate
Duck Mousse Roll w/ Pistachio & Blueberry Jelly
Steak Tartare on toast
GF* ♥ Beet Sphere & Goat Cheese
GF* ♥ Chilled Pineapple Gazpacho Shot

Hot Canapés

GF* ♥ Truffle Polenta Mushroom Cup w/ Pecorino Cheese
Lobster Cake w/ Chili Mayo
GF* Shrimp Andouille w/ Beurre Noisette Powder
GF* Foie Gras Flan w/ Maple Port Wine Glaze
Mini Beef Wellington
GF* Island Codfish Cake w Banana Chutney
GF* ♥ Roasted Butternut Squash Shot w/ Black Olive Crumbs

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 @ \$22.75 / 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

GF*- Gluten Free

4 pieces per person (2 hot, 2 cold) \$15.00

6 pieces per person (3 hot, 3 cold) \$22.50

8 pieces per person (4 hot, 4 cold) \$30.00