



Bermuda Classic Menu

Traditional Bermuda Fish Chowder
Sherry Peppers & Gosling's Black Seal Rum

Or

Mixed Green Salad
House Balsamic Dressing

* * *

Cajun-spiced Bermuda Fish
Tomato Pepper Salsa

Or

Grilled Organic French Cut Chicken Breast
Creamy Mushroom Sauce

Fresh Market Vegetables & Potatoes

* * *

Sticky Toffee
Warm Butterscotch Sauce & Berries

Or

Chocolate & Lemon Curd Tart
Dark Cherry Compote & Vanilla Ice Cream

* * *

Coffee & Petite Fours

The following dinner menus range between \$75 - \$130 per person depending on your menu choices.
Please feel free to mix and match in order to customize your menu.



Dinghy

Shrimp & Leeks Ravioli

Pernod Scented Lobster Sauce & Fried Parsnip

* * *

Roasted Cream of Pumpkin Soup

Chive Crème Fraiche

Or

Arugula & Blue Cheese

Cherry Tomato, Fresh Pears, Shallot Balsamic Vinaigrette

* * *

Pepper Crusted Fresh Tuna

Local Shiitake Mushroom & Wasabi Aioli

Or

Charbroiled Striploin Steak

Peppercorn Sauce

Fresh Market Vegetables & Potatoes

* * *

Lemongrass Infused Panna Cotta

Passionfruit Puree & Fresh Berries

Or

Baked Three Nut & Granny Smith Apple Strudel

Almond, Pistachio, Hazelnut Filling & Maple Pecan Ice Cream

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Coffee & Petite Fours

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Cedrene

Smoked Wahoo Pastrami

Avocado Puree, Mango Fennel Salad, & Pickled Red Onion

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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

Pan-Seared Bermuda Fish

Cherry Tomato, Capers, Olive, Garlic and Shallots sautéed in Olive Oil

Or

Char Grilled Rib Eye Steak

Béarnaise Sauce

Fresh Market Vegetables & Potatoes

* * *

Chocolate & Salted Caramel Gateaux

Butter Cream Macaroon

Or

Vanilla Soufflé

Strawberry Sauce

* * *

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Galleon

Sesame and Herb Crusted Tuna

Avocado Tomato Tower, Mango Jelly, Baby Greens

Or

Bermuda Grown Shiitake Mushroom Bruschetta

Goat Cheese Spread & Grilled Brioche

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Sweet Potato Shrimp Bisque

Cognac Chives Cream

Or

Baby Spinach & Candied Beetroots

Sliced Onions, Cranberries & Hazelnut Dressing

* * *

Grilled Bermuda Fish

Lemon Grass Saffron Sauce

Or

Fillet Mignon

Seared Foie Gras & Port Wine Sauce

Or

Fourways Inn Veal Classic

Lemon-Lime Sauce

Fresh Market Vegetables & Potatoes

* * *

Molten Chocolate Lava

Madagascar Vanilla Ice Cream

Or

Vanilla Crème Brûlée

Pistachio Tuille & Fresh Berries

* * *

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Contest

Scottish Smoked Salmon Roulade

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

Or

Roast Pumpkin Torteloni

Pumpkin Seed & Sage Beurre Noisette

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Wild Mushroom Cappuccino

Local Oyster Mushroom Dust

Or

Baby Kale Salad & Strawberries

Toasted Almonds, Avocado and Candied Mango with Raspberry Vinaigrette

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Passion Fruit Mojito Sorbet

* * *

Broiled Rockfish

Garlic Butter, Chardonnay Sauce

Or

Herb Crusted Rack of Lamb

Rosemary-Lamb Jus

Or

C.A.B Beef Fillet

Foie Gras Sauce & Truffle Oil

Fresh Market Vegetables & Potatoes

* * *

Grand Marnier Soufflé

Grand Marnier Sauce

Or

Bermuda Rum- Coconut Pudding

Lime Sabayon & Fresh Berries

* * *

Coffee & Petite Fours

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Cold Canapés

Smoked Salmon and Blinis Roulade
Tuna Tartare in Sesame Cone
GF* ♥ Parma Ham, Fig & Mozzarella Skewer
Duck Mousse Roll with Hazelnut & Blueberry Jelly
Steak Tartare on Toast
GF* ♥ Chilled Pineapple Gazpacho Shot
Scallop Crudo with Artichoke Mousse on Crostini

Hot Canapés

GF* ♥ Mushroom & Truffle Polenta Cake with Goat Cheese
Lobster Cake with Chili Mayo
Foie Gras Ganache with Orange Marmalade & Pistachio Biscotti
GF* Shrimp Andouille with Beurre Noisette Powder
Mini Beef Wellington
GF* Island Codfish Cake with Banana Chutney
GF* ♥ Roasted Butternut Squash Shot with 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 @ \$28.75 / 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 2 dozen - chef's choice)

♥ Indicates Vegetarian Choices
GF* - Gluten Free



COCKTAIL & CANAPÉ LIST.

Hour Cocktails Only

Charge on consumption only

One Hour Standard Open Bar

\$32.75 per person

Two Hours of Standard open Bar

\$44.25 per person

Three Hours of Standard open Bar

\$51.75 per person

For Premium open Bar add

\$8.50 per hour

4 pieces per person (2 hot, 2 cold) \$15.75

6 pieces per person (3 hot, 3 cold) \$22.75

8 pieces per person (4 hot, 4 cold) \$30.75

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