



BUFFET MENUS III

MENU VI

(minimum of 50 people)

Smoked Salmon Platter

with Traditional Garnishes

Mixed Salad

Romaine Lettuce, Red Chicory, Spinach,
Endives with a Peppercorn Vinaigrette

Shrimp Salad

Tomato & Mango Salad

Penne Pasta

with Vegetables Tubes of Pasta Sautéed with Olive Oil,
Garlic, Cherry Tomato, Asparagus, Zucchini &
Mushrooms

Sweet & Sour Chicken

with Vegetables, Pineapple & Fresh Ginger

Steamed White Rice

Prime Rib Carving

with a Rich Gravy & Mustard Fresh

Bermuda Fish

in a Lemon Butter Sauce Rice

Almond Chocolate Cake

Gingerbread with Grand Marnier Custard

Fresh Fruit Salad

\$58.50 pp

MENU VII

(minimum of 50 people)

Sliced Tomato & Mozzarella Cheese

with Balsamic & Basil Vinaigrette

Pine Nuts & Spinach Salad

with toasted Croutons & Vinaigrette Dressing

Cucumber Salad

with Sour Cream & Dill Dressing

Marinated & Grilled Vegetables

with Parmesan Shavings

Roast Tenderloin of Beef

accompanied with Provençale & Béarnaise Sauce
(sliced to order)

Sautéed Shrimp

in a Spicy Tomato Sauce

Roasted Whole Rosemary Chicken

with Gravy

Rice

Fruit Tart

Chocolate Mousse Cake

Caramelized Dark & Stormy Bananas

\$67.00 pp

PLEASE NOTE:

- All menus are served with a selection of bread & butter.
- Staffing if required, will be priced according to our regular service.
- Equipment (china, cutlery, linens, & glassware) will be charged at a rate of up to \$7.50 per person.
- Some menus may change due to availability of produce (mainly meat, fish & vegetables). Notice of change will be given where possible.
- Menu items can be inter-changed to provide a more suitable, customized menu & will be re-priced accordingly.
- If you have any questions with the menu selections, please contact Fourways Catering at 236-6517.
- These menus are for buffet set-up; however, if you require a more formal setting, we will be happy to provide additional menus.