

Menu 1

Baby Spinach Salad

Caramelized Pecan, Cranberries, Crispy Bacon, Avocado & Walnut Vinaigrette

or

Roasted Pumpkin Soup

Pumpkin Seed Pesto

Roast Turkey and Chestnut Stuffing

Served au Jus with Maple Glazed Ham & Cassava Pie

or

Pan Seared Bermuda Fish

Lemon Butter Sauce, Slow Roasted Cherry Tomato & Fresh Herbs

Served with Seasonal Vegetables and Potatoes

Eggnog Soufflé

Strawberry & Chocolate Sauce

Coffee or Tea

\$65.50 per person
(plus 20% gratuity)

Dessert addition or substitution available upon request

Menu 2

Shrimp Cocktail

Succulent Shrimp with Homemade Spicy Cocktail Sauce

Mesclun Salad

Almonds, Apricot, Avocado, Grape Tomato, Fresh Herbs, Raspberry Vinaigrette

or

Roasted Butternut Squash Soup

Toasted Pistachio & Cream

Roast Turkey and Chestnut Stuffing

Served au Jus with Maple Glazed Ham & Cassava Pie

or

Grilled Salmon Filet

Honey-Chili Glaze

or

10oz Angus Ribeye Steak

Mushroom Sauce

Served with Seasonal Vegetables and Potatoes

French Apple Tart Tatin

Vanilla Ice Cream & Fresh Berries

or

Gingerbread Soufflé

Vanilla Sauce

Coffee or Tea

\$75.50 per person
(plus 20% gratuity)

Dessert addition or substitution available upon request

Menu 3

Grilled Scampi

Mango Vanilla Aioli, Avocado-Tomato Tower & Micro Green

Caprese Salad

Fresh Buffalo Mozzarella, Roasted Cherry Tomato, Kalamata Olive
Baby Arugula, Aged Balsamic & Extra Virgin Olive Oil

or

Cream of Mushroom

Smoked Bacon Bits

Roast Turkey and Chestnut Stuffing

Served au Jus with Maple Glazed Ham & Cassava Pie

or

Grilled Rockfish

Capers & Herb Butter Sauce

or

Grilled Filet Mignon

Topped with Wild Mushroom Duxelles & Port Wine Sauce

Served with Seasonal Vegetables and Potatoes

Dark & Stormy Soufflé

Gosling's Black Rum Sauce

or

Molten Chocolate Cake

Fresh Berries & Vanilla Ice Cream

Coffee or Tea

\$85.50 per person
(plus 20% gratuity)

Dessert addition or substitution available upon request

Christmas Buffet Menu

Minimum 25 People

COLD

Smoked Salmon Platter
Mixed Salad with Condiments and Two Choices of Dressing (House & Thousand Island)
Baby Shrimps and Avocado with Mary Rose
Grilled Marinated Vegetables
Bermuda Potato Salad
Roasted Pumpkin Soup

HOT

Traditional Roast Turkey with Gravy
Homemade Cassava Pie and Chestnut Stuffing
Honey Mustard Glazed Virginia Ham
Roast Prime Rib of Beef Carving with Yorkshire Pudding
Pan-Fried Salmon with Dill-Champagne Sauce
Macaroni and Cheese
Mixed Vegetables
Roasted New Potato

DESSERT

Fresh Fruit Salad
FW Bread and Butter Pudding with Vanilla Custard
Yule Log Cake
Gingerbread
Chocolate Mousse

\$66.50 per person
(plus 20% gratuity)

Dessert addition or substitution available upon request

Sushi Platter available upon request
\$24.50 per dozen