



CARVING STATIONS

Roast Beef Carving

(Minimum of 30 People)

Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

Whole Striploin \$19.75 per person

Whole prime rib \$23.50 per person

Steamship of Beef

(Accommodates 150 People) \$1,200.00

Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$9.00 per person

Roast Whole Turkey Carving (18-22lb AVG)

(Minimum of 25 People)

Condiments: Cranberry Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$9.00 per person

Ham Carving

(Minimum of 30 People)

Condiments: Apple Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce

\$10.75 per person

BEEF WELLINGTON

(Minimum of 20 People)

Baked Tenderloin of Beef in a Light Puff Pastry stuffed with Mushrooms

Serve with Mustard, Horseradish & Red Wine Jus

\$29.50 pp

ROAST SUCKLING PIG

(each suckling pig serves approx. 25-30 people)

As it slowly roasts the meat becomes pale & tender with crispy flavorful skin

Served with Brioche Buns & traditional condiments

\$26.95 pp



CARVING STATIONS cont'd

CHURRASCO LATINO GRILL

(based on 40 people)

Choice of Beef, Lamb, Pork, Chicken or Fish (Wahoo)

Please choose three choices of meat or seafood grilled over open flames on large swords.

Carved by the Chef in front of guests served with Bean Salsa, Spanish Rice & a variety of sauces

\$19.50 pp

GYROS

(Minimum of 25 people)

A Turkish Lamb specialty from a vertical rotisserie

Carved by the Chef on site & served with Pita Bread with Onions, Cucumber, Tomatoes & Specialty Dip

Other meat options are available

\$12.50 pp

Please Note: The prices shown are an estimate based on 100 people and a minimum of 3 food stations.
The price will vary with the size of your group and the amount of food stations chosen.



FOOD STATIONS

BERMUDIAN

Cod Fish Cakes with Mini Brioche & Traditional Garnishes

Tartar Sauce & Lemon Wedges

Grilled on site by a Chef

\$5.50 pp

ENGLISH FISH & CHIPS

Fresh Bermuda Fish with our Chef's secret Batter & French Fries

Tartar Sauce, Ketchup, Malt Vinegar & Lemon Wedges

Fried on site by the Chef served in Traditional Newspaper Basket

\$11.50 pp

ASIAN SKEWERS (by the dozen)

These can be prepared (cooked on site) in the guest area for a special display effect

Your Choice of:

Wahoo Marinated with Herbs | \$53.00

Beef Sirloin with Vegetables | \$60.00

Beef Tenderloin with Vegetables | \$63.00

Chicken Satay with Peanut Dip | \$53.00

Vegetable | \$44.00

Shrimp | \$56.00

Grilled on site by the Chef with accompanying sauces

MEXICAN

Soft Tacos with Chili Con Carne, Shredded Beef, Julienne Chicken or Shrimp

Salsa, Lettuce, Tomato, Avocado, Sour Cream & Grated Cheese

\$7.50 for 1 item

Add \$2.00 for choice of two

Add \$3.00 for a choice of three

PAELLA STATION

Spanish dish of Rice, Saffron, Chicken, Seafood, Spanish Chorizo & Vegetables

Cooked and served in a large traditional shallow pan

\$14.50 pp



FOOD STATIONS cont'd

PAD THAI STATION

Stir Fried Flat Rice Noodles in a large Wok with Tamarind, Fish Sauce, Tofu, Bean Sprouts, Eggs, Peanuts, Chili, Cilantro
Your choice of:

Shrimp (\$12.50) | Chicken (\$11.50) | Vegetables (\$10.50)

Lime Wedges served on the side

(gluten free available upon request)

PASTA STATION

Pasta blended from scratch using Fusilli & Spaghetti

With guest's choice of Organic Tomato or Cream Sauce, Olive Oil, Mushrooms, Onions, Sun-dried Tomatoes, Olives
Ham, Shrimp, Grilled Chicken, Italian Sausage, Bacon & Parmesan Cheese

The chef can make any combination you wish

(gluten free available upon request)

\$13.50 pp

TEPPANYAKI

Our Japanese addition features a choice of:

Seared Beef | Chicken | Fish | Shrimp

Choose two

Served over Rice with Asian Vegetables, Ginger & Sesame Sauce

(Please inquire about the pricing for our other choices)

\$14.50 pp for Chicken & Salmon

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DESSERT STATIONS

DARK & STORMY FLAMBÉ

Banana, Strawberry or Pineapple flambéed in Gosling's Black Seal Rum & Ginger Beer
Caramel Sauce served on Waffles and topped with Vanilla Ice Cream
\$9.50 pp

ICE CREAM & SORBET STATION

Vanilla, Chocolate or Strawberry Ice Cream
Raspberry, Lemon or Passion Fruit Sorbet
Served in cone or cup with variety of toppings & sauces:
Chopped Almonds | Chocolate Chips | Chocolate Sprinkles | Mixed Berry Compote | Chocolate Sauce
Strawberry Sauce | Oreo Crumble | Dried Fruits
\$ 6.50 per person

CHURROS STATION

Mexican Churros
Served with Chocolate, Caramel, Vanilla Sauce, Cinnamon Sugar, Chopped Nuts & Sprinkles
Our pastry chef will fry the churros on site
\$6.50 per person

CREPES FLAMBÉ STATION

Homemade Crepes flambéed in Orange Caramel Sauce
Our pastry chef will flambé the Crepes in front of guests with their choice of fillings & toppings
Nutella | Banana | Orange | Strawberries | Mixed Berries | Peanut Butter | Compote | assorted Nuts
Chocolate Sprinkles | Whipped Cream | Caramel Sauce | Chocolate Sauce
\$7.50 per person

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