



## BUFFET MENUS

### MENU I

#### **Traditional Caesar Salad**

#### **Penne Primavera**

Tubes of Pasta Simmered in Tomato Sauce with Julienne Vegetables

#### **Fettuccini Alfredo**

Wide Noodles tossed in a Cream Sauce with Sautéed Mushrooms & Ham

(Or choose two Pastas from our Pasta Menu)

#### **Profiteroles**

with Chocolate Sauce

**\$32.00 pp**

### MENU II

#### **Mixed Green Salad**

with Cucumber, Tomato, Onion, Radish & Italian Dressing

#### **Pasta Salad**

with Vegetables & Red Pepper Pesto

#### **Shrimp & Avocado Salad**

#### **Meat Lasagna OR**

#### **Vegetable Lasagna**

#### **Turkey Breast OR Pork Loin Carving**

with traditional condiments

#### **Tiramisu**

**\$39.00 pp**

### MENU III

#### **Curried Chicken Salad with Mango Spinach Salad**

#### **Cucumber Salad**

with Sour Cream Dressing

#### **German Potato Salad**

with Non-Mayonnaise Dressing

#### **Platter of Shrimp & Smoked Salmon**

#### **Roast Sirloin Carving**

with Gravy, Horseradish & Mustard

#### **Fresh Fruit Platter**

#### **Assorted Mini Pastries**

**\$52.00 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.
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## BUFFET MENUS

### MENU IV

(Minimum of 20 people)

#### **Platter of Seasonal Melon & Parma Ham**

#### **Salad of Romaine Lettuce**

with Croutons & Caesar Dressing

#### **Poached Dorne of Salmon**

Served Cold

#### **Pasta Salad**

with Pesto, Olives, & Fresh Mozzarella

#### **Roasted Leg of Lamb Carving**

with Mint Sauce

#### **Chicken Cacciatore**

Tender slices of Chicken Breast sautéed in a White Wine Sauce with Bell Peppers, Olives & Mushrooms

#### **Seasoned Rice**

#### **Profiteroles**

**\$57.00 pp**

### MENU V

(Minimum of 25 people)

#### **Mixed Italian Antipasto**

Fresh Mozzarella, Marinated Tomato, Grilled Vegetables, Marinated Mushrooms & Grilled Asparagus with Shaved Parmesan

#### **Crispy Garden Greens**

with Bermuda Onions, Cucumbers & Creamy Balsamic Dressing

#### **Quinoa**

with Baby Spinach, Apricot, Almond, Onion, Feta Cheese & Honey Mustard Dressing

#### **Beef Stroganoff**

Strips of tender Beef Sautéed in a Burgundy Sauce flavoured with Gherkins

#### **White Rice**

#### **Mediterranean Fisherman's Delight**

Catch of the day Pan Fried & topped with Sautéed Cherry Tomatoes, Olives, Onions & Herbs

Assorted Breadbasket Mixed Rolls & Focaccia

Tropical Fruit Salad

Chocolate Mousse

**\$62.00 pp**

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### 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 Cocktail**

with Cocktail Sauce & Lemon

#### **Waldorf Salad**

#### **Spaghetti Puttanesca**

Sautéed Pasta with Olive Oil, Garlic, Cherry Tomatoes, Capers & Anchovies

#### **Creamy Chicken & Mushroom Stew**

#### **Carrot 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**

**\$69.00 pp**

### MENU VII

(minimum of 50 people)

#### **Sliced Tomato & Mozzarella Cheese**

with Balsamic & Basil Vinaigrette

#### **Spinach Salad**

with Dry Apricots Almonds, Cherry Tomatoes, Cranberries, toasted Croutons & Honey Citronette

#### **Cucumber Salad**

with Sour Cream & Dill Dressing

#### **Marinated & Grilled Vegetables**

with Parmesan Shavings

#### **Roast Tenderloin of Beef**

accompanied with Béarnaise Sauce (sliced to order)

#### **Sautéed Shrimp**

in a Spicy Tomato Sauce

#### **Roasted Whole Rosemary Chicken**

with Gravy

#### **Seasoned Rice**

#### **Fruit Tart**

#### **Chocolate Mousse Cake**

#### **Bermuda Rum Cake**

**\$81.00 pp**

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