



MENU I

(Palm Garden)

Arugula Salad

cherry tomatoes, carrot, walnut, apricot & broccoli drizzled with balsamic glaze

or

FWs Fish Chowder

with sherry pepper and Gosling's black rum

Porcini Dusted Roasted Free Range Chicken Breast

with creamy mushroom sauce

or

Catch of the Day

with leek and green peppercorn sauce

Both served with market vegetables and potato of the day

Chocolate Souffle

hazelnut praline frangelico sauce

or

St Germain Creme Brulee Tart

with caramelized pear compote

Coffee & Tea

\$83.00 per person

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



MENU II

(Cedar)

Cajun Spiced Seared Tuna

set over new potato & asparagus salad tossed in mustard vinaigrette
topped with pickled cucumber & micro green

Artisan Salad

artisan green, toasted pecan, shaved fennel, mango, grape tomatoes &
butternut squash tossed in poppy seed dressing

or

Bisque

shrimp & roasted carrot bisque topped with spiced crouton

NY Strip Steak

chargrilled NY strip steak with marsala wine sauce

or

Wild Caught

pan roasted local fish with cherry tomatoes, basil and capers ragout

or

FWs Veal Classic

lemon butter sauce

all served with market vegetables and starch of the day

Vanilla Souffle

with pistachio cream

or

Cream Cheese Mousse Cake

topped with passion fruit glaze, berries & chocolate sauce

Coffee & Tea

\$113.00 per person

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



MENU III

(Peg Leg 1727)

Beets and Goat Cheese Croquette

baby arugula, radicchio, pine-nut, haricot vert, pickled red onion & pears
tossed in apricot apple cider vinaigrette

Scottish Smoked Salmon Terrine

smoked salmon, cream cheese spinach & horseradish mousse,
topped with trout roe, cucumber dill yogurt, micro green and herb ciabatta wafer
or

Silky Cauliflower Artichoke Soup

topped with parmesan and brie bruschetta

Spring Lamb

sun-dried tomato & olive crusted NZ rack of lamb with basil pesto
or

Symphony of Atlantic Ocean

broiled lobster tail & jerk spiced rockfish with mango sweet pepper butter sauce
or

Tournedos

Chargrilled Fillet of Beef
topped with French foie gras set over port wine sauce

all served with market vegetables and potato of the day

Dark & Stormy Souffle

with Bermuda rum sauce
or

Chocolate Fondant

pecan salted caramel ice cream

Coffee & Tea

\$139.00 per person

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



Cold Canapes

Smoked salmon and blinis roulade

♥ Carrot Falafel with Tomato Chutney (gf)

Tuna Tartare with Avocado in Cucumber Cup (gf)

Parma Ham, Green Olive & Mozzarella Skewer (gf)

Foie Gras Mousse on Toasted Brioche

Steak Tartare on Toast

♥ Chilled Pineapple Gazpacho Shot (gf)

Lobster Salad In Pastry Cup

Hot Canapes

♥ Brie & Mango Chutney Bruschetta

Lobster Cake with Chili Mayo

Wagyu Meatball Stuffed With Truffle Gouda (gf)

Rockfish Chorizo with Jalapeno Cucumber Relish (gf)

Mini Beef Wellington

Island Codfish Cake with Banana Chutney (gf)

♥ Roasted Butternut Squash Shot with Chopped Chives (gf)

Minted Marinated Lamb Kebabs With tahini & Honey Dip (gf)

Choose 4, 6 or 8 pieces per person

SUSHI

A full elaborate selection of Sushi is available on request and can be ordered by the roll.

Sushi Selections:

California Roll | Philly Roll | Spicy Tuna Roll | Shrimp Tempura Roll

♥ Vegetarian Roll, (one choice per roll)

Roll (8 pcs) \$17.00

Sashimi: tuna | salmon | wahoo | yellowtail | unagi,

\$13.50 3pcs per order

Nigiri: tuna | salmon | wahoo | octopus | crab stick | shrimp

\$12.50 2pcs per order

♥ indicates vegetarian choices

(gf) = gluten free



CANAPE PRICE LIST

4 pieces per person
(2 hot, 2 cold)
\$19.00

6 pieces per person
(3 hot, 3 cold)
\$28.50

8 pieces per person
(4 hot, 4 cold)
\$38.00