



COCKTAIL RECEPTION BEVERAGE SERVICES

Regular Bar Set Up

1 Hour \$21.00

Each additional hour \$18.00

Spirits and Liquors

SMIRNOFF VODKA, BEEFEATER GIN, DEWARS SCOTCH, BERMUDA BLACK SEAL RUM, COCKSPUR RUM, BACARDI SILVER RUM, JACK DANIELS

Wines

White – Sauvignon Blanc, Reserva Santa Caroline, Chile
Red – Chianti Colli Senesi, Geografico, Italy

Beer

HEINEKEN, AMSTEL LIGHT

Soft Drinks

ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, MINERAL WATER, MIXED SODAS

ALTERNATIVE SPECIAL BRANDS YOU CAN BE INCLUDED IN YOUR BAR SET UP. SOME ITEMS WILL CARRY A PREMIUM SURCHARGE OF \$2 PER DRINK CONSUMED

CONSUMPTION OR CASH BAR (per drink)

	Priced including Service
Beer (Assorted)	\$7.50
½ Bottled Water	\$4.35
Deluxe Brands	\$9.25
Sodas (cans)	\$4.00
Premium Brands	\$12.65
Juices	\$4.00
Liqueurs	\$9.25
Wine (glass)	\$10.35
Champagne (Glass) Charles De La Roche	\$17.20
Cocktails	\$12.65

BEVERAGE BY THE GALLON (20 glasses)

Fruit Punch	\$53.00	Planters Punch	\$98.00
Rum Swizzle	\$98.00	Yellow Bird	\$98.00

NIBBLES Olives, Nuts and Chips \$7.50 per person

BAR PRICING

All bars require one bartender for every 50 people
A cashier's fee of \$120.00 per cashier will be applied on all cash bars
Standard service and set up costs apply

Please note:

We will not take responsibility for dietary problems (allergies and intolerances) if we are not advised in adequate time prior to the event. This advice should be made in writing

HORS D'OEUVRES LIST
Minimum order of each item is 4 dozen

PER DOZEN

COLD

Devilled Egg	\$26.00
Avocado and Goat Cheese Mousse on a crouton	\$26.00
Corn Cup filled with Smoked Duck Breast	\$26.00
Tuna and Bean salad in a crispy cup	\$26.00
Cherry Mozzarella and Tomato Skewers with Basil and Oregano	\$26.00
Duck Pate Mousse with Cucumber and Capers	\$26.00
Smoked Salmon with Cream Cheese	\$26.00
Profiteroles filled with Baby Shrimp Salad, Pink Sauce	\$26.00
Genoa Salami with Avocado Salsa	\$26.00
Aged Ricotta Cheese mousse, Sun-dried Tomato Pesto Tartlets	\$26.00
Corn cup filled with Tuna, Mango and Lime Ceviche	\$26.00
Smoked Duck breast Roll, Roasted Pepper, Herb sauce, Endive Barquette	\$26.00
Steamed Shrimps with Port-marinated Melon Balls	\$26.00
Parma Ham wrapped "Crossini" stick, Roasted Pepper dipping	\$26.00

HOT

Mushrooms and Tofu mini-burger, Capers and Honey sauce, Whole Wheat crouton	\$26.00
Deep Fried Mozzarella Sticks with a black olive dip	\$26.00
Garlic and Herb Snails in a filo pocket	\$26.00
Mini Bermuda Cod Fish Cake topped with Banana	\$26.00
Curried Coconut Chicken Sticks	\$26.00
Focaccia filled with Ham and Cheese	\$26.00
Golden Tempura Rice Arancini filled with Vegetables, Sweet & Sour dipping	\$26.00
Shrimp Brochette marinated in Lemon and Saffron	\$26.00
Home made Mini Spring-roll, Honey Chili dip	\$26.00
Snails with Garlic and Herbs, Polenta crouton and Vegetable Gremoulade	\$26.00
Sausage Rolls	\$26.00
Fish Patties with Tartar sauce	\$26.00
Chicken Patties with Curry sauce	\$26.00
Meat Balls with Pizzaiola sauce	\$26.00
Coconut Shrimps, sweet and sour and curry dipping	\$26.00
Polenta Crouton with Mushrooms, Asparagus, Gorgonzola Fondue	\$26.00
Buffalo Chicken Wings with Tennessee barbecue sauce	\$26.00

MINI SANDWICHES (cut in fingers)

PER DOZEN

Chopped Egg Salad	\$16.00
Tuna Salad with lettuce and tomato	\$18.00
Cooked Ham, Gruyere Cheese and dill pickles	\$20.00
Roasted Turkey Breast, bacon, lettuce and grainy mustard	\$20.00
Roast Beef sandwich, lettuce and tomato with grainy mustard	\$24.00

HORS D'OEUVRES LIST
Minimum order of each item is 4 dozen

SPECIALTY ITEMS

COLD

Angus Beef Tartare presented on a crouton	\$32.00
Smoked Salmon and lemon-dill cream cheese mousse encased in a cucumber cup	\$32.00
Marinated Scallops with Guacamole served on a fennel baguette, Strawberry Compote	\$32.00
Filo Tartlets with Crabmeat Salad, Citronette dressing	\$33.00
Quail Eggs, Foie Gras mousse, Pumpernickel crouton, Passion Fruit gelée	\$35.00
Lobster Medallions with Remoulade sauce, Asparagus Tips and Caviar	\$55.00

HOT

Squash filled with Curry Couscous and Smoked Chicken	\$32.00
Grilled Sea Scallops, caramelized pineapple, Balsamic Reduction	\$32.00
Grilled mound of Angus beef with a caper-parsley sauce served on Melba toast	\$32.00
Maryland Crab Cake with remoulade sauce	\$33.00
New Zealand Lamb Loin Kebabs marinated in a mint-lime and honey	\$38.00
Seafood Skewer, Potato Chips, Crispy Pancetta	\$33.00
Lamb Bites and Spinach sautéed with Soy sauce served in a crispy cup	\$32.00
Baked Oysters wrapped in bacon	\$55.00

FOOD STATIONS

You may want to supplement your event with the more wholesome choice of a Food Station

Our selection of food stations is available on request and will offer items such as
Rib Eye Beef Carvery, Seafood, Pasta, Turkey, Ham etc.

Please let us know if this information will be helpful in your planning

SUSHI SELECTION

Minimum order 3 dozen of each item

SASHIMI

Slices of Raw Fish and Shellfish

\$29 per dozen

Wahoo
Shrimps
Tuna
Octopus
Salmon
Yellow Tail

NIGIRI:

A small hand pressed rice ball topped with raw marinated or cooked fresh fish and shellfish

\$36 per dozen

Crab
Shrimps
Tuna
Octopus
Salmon
Eel
Yellow Tail
Wahoo

NORIMAKI:

Priced per dozen

Seaweed sheet rolled with vinegar rice and chosen filling

California Maki: Crab, Avocado, Cucumber	\$22.00
Bermuda: Spicy Tuna, Yellow Tail or Wahoo with Scallions, wrapped in Salmon	\$24.00
Phili: Cream Cheese and Avocado wrapped with Smoked Salmon	\$18.00
911: Spicy Tuna with Scallions	\$18.00
Uramaki: Tempura Shrimps wrapped with Seaweed, Rice and Toasted Almond seeds	\$22.00
Challenger: Crunchy Salmon Skin, Avocado, Shrimp	\$22.00
Marinated Beef Teriyaki:	\$18.00
Breeze: Spicy Tuna, Salmon and Wahoo Roll Tempura	\$22.00
Mexican: Fresh Crab and Mango wrapped with Shrimps	\$22.00
Teriyaki Chicken Roll: with Miso sauce	\$18.00
Inside Out Avocado Rolls: with Chives and Cashews	\$18.00
Big Futomaki: Seaweed and Rice Roll filled with Shrimp, Japanese Omelette, Spinach, Shitake Mushrooms, Japanese Pickles and Carrots	\$22.00
Jurassic: Crab, Cucumber, Avocado, wrapped in Smoked Eel	\$24.00

SUSHI STATION

Sushi made at your event, can be arranged as a sushi station
Sushi chef can be made available with three (3) days notice
Fee is \$80.00 for the first hour, then \$40.00 for each additional hour