



SEMI-BUFFET MENU

Available for 25 people and above

Your appetizer and dessert will be served at the table and all buffets are served with bread rolls and butter

BARBECUE BUFFET

Chef Required

From Family Items

\$50 per person

From Gourmet Items

\$66 per person

APPETIZERS

Corn on the cob

Grilled Vegetables, Basil dressing

Uncle John Potato Salad

Cold Pasta Salad Giardiniera style (tuna, peas, ham, cheese, olives and capers)

Smoky Sweet baked beans

FAMILY ITEMS

Choice of four allowed

Additional choice \$4 pp surcharge

Homemade Burgers with variety of toppings

Baby Pork ribs, honey-jalapeno marinade

Chicken Breast marinated in citrus and tarragon

Pork chops with Memphis dry rub and Sassy barbecue sauce

Ham Steak and grilled pineapple

Wild Boar and Pork sausages

Cornish Hens soaked in lime and garlic

Mustard and Rosemary marinated Beef Flank

Tuna Cutlets "Salmoriglio" (olive oil, herb, anchovy and garlic based dressing)

Local Catch with avocado and pine-nut salsa

Shrimp Brochette with a smooth mango-lime dressing

GOURMET ITEMS

Choice of four allowed

Additional choice \$4 pp surcharge

Angus beef rib eye with black pepper crust

Angus Beef Sirloin, black pepper rub

Fresh mint and thyme marinated lamb chops

Fresh local catch, mint and lemon olive oil and "salmoriglio" dressing

Swordfish with avocado salsa

Three shrimp brochette wrapped in bacon

Lime marinated shrimp, monkfish and scallop skewers

ADDITIONAL SPECIAL ITEMS AVAILABLE AND PRICED UPON REQUEST

Maine lobster

Angus Beef T-Bone steak

Veal chops

ACCOMPANIED BY

Barbecue sauce, horseradish, selection of mustards, red wine and rosemary sauce, green peppercorn sauce, steak sauce, virgin olive oil and mint sauce as required for each item chosen

DESSERT

Grilled pineapple, vanilla ice cream, caramel sauce and toasted almond brittle

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AMERICAN BUFFET

\$68 per person

Chef Required

APPETIZER

Alaskan King Crab Leg
celery-mango and grapefruit salad, sea weed, Louisiana and lemon sauce

FROM THE BUFFET

Fettuccine Alfredo with Ham and Mushrooms
Roasted Angus Beef Sirloin with black pepper crust, red wine sauce
Montana Wild Boar Sausages with onions and roasted peppers
Seared Cape Cod Swordfish with olives and sun dried tomato, white wine-lemon sauce
Classic Caesar salad
Three bean salad with mustard dressing
Baked Potatoes with sour cream and chives
Fire-roasted Portobello Mushroom and Zucchini

DESSERT

Strawberry cheesecake with mint and chocolate chip sauce

TROPICAL BUFFET

\$70 per person

Chef Required

APPETIZER

Shellfish and Coconut salad
pink grapefruit, avocado, grape tomatoes and Lime dressing

FROM THE BUFFET

Grilled Cajun rubbed Seafood Skewer (Monkfish, Shrimps, Scallops) with mint and lemon dressing
Pan-fried Wahoo with black bean salsa and lemon-butter sauce
Grilled Angus Beef Tenderloin with sun-dried tomato pesto
Jamaican Jerk Grilled Chicken breast with tropical fruit salsa
Sautéed Gingered baby carrots
Potato Salad with cucumber, capers and aioli sauce
Spinach Salad with walnuts, endive and parmesan cheese, honey-mustard-lime dressing

DESSERT

Exotic fruit Mousse Cake, fresh fruit bouquet, vanilla-rum sauce

SEMI-BUFFET MENUS

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EUROPEAN BUFFET

\$75 per person

Chef Required

APPETIZER

Antipasto Plate

Scottish Smoked Salmon Roll with traditional garnish; Fresh Marinated Spanish Anchovies;

Bresaola with Roasted Peppers and Goat Cheese mousse, Parma Ham and Melon,

French Foie Gras Terrine with berry chutney

FROM THE BUFFET

Salt crusted slow baked Striped Bass, lemon sauce and fresh diced tomato "Vierge"

Roasted Angus Beef, Yorkshire Pudding, and red wine sauce

Seafood Paella

Fire-broiled Mini Pizza "Four seasons"

Scalloped Potatoes sautéed with onions

Seasoned Green Vegetables

Arugula, Radicchio and Spinach with Stilton bites and balsamic vinegar dressing

DESSERT

Tiramisu (Classic Italian Coffee Mousse Cake), coffee sauce

DINNER BUFFETS

Available for 25 people and above
All buffets are served with bread rolls and butter

MENU I

\$52 per person

APPETIZERS

Classic Caesar salad with crispy bread croutons
Parma Ham, Mozzarella and Tomatoes, basil dressing
Gulf Shrimps Cocktail with Tangy Louisiana sauce
Casarecci Pasta with Roasted Vegetables and cheese-creamy sauce
George's Bank Cod Fish Cake, tartar sauce

MAIN COURSES

Choice of four allowed Additional choice \$4 pp surcharge

Seared Salmon with green curry sauce
Pan fried Local Catch with lemon-butter sauce
Sautéed Shrimps with Brandy and green peppercorn sauce
Broiled Chicken Breast with avocado and pine nuts salsa
Roasted Chicken with olives, rosemary and lime
Barbecued Baby Pork Spare Ribs with Honey-lime and chili
Roasted Pork Rack glazed with orange and mustard

ACCOMPANIMENTS

Sautéed Carrots and Zucchini with ginger and thyme
Roast Potatoes, coconut shavings and sautéed onions

DESSERT

Mango and Ricotta Cheesecake
Coffee Mousse with pistacchio sauce
Double Chocolate Frangelico Mousse
Lemon Grass Crème Brulée
Spiced Apple Pie, crème anglaise

DINNER BUFFETS

Available for 25 people and above
All buffets are served with bread rolls and butter

MENU II

\$58 per person

APPETIZER

Avocado, Onion and Bermuda Tomato salad, Basil-Garlic dressing
Spinach, radicchio and endive with stilton and honey-lemon dressing
Yellow Fin Tuna Carpaccio, tomatillo salsa and soy-lime dressing
Gratinated, Stuffed Artichokes with goat cheese, thyme and slow baked tomatoes
Spanish surf and turf paella

MAIN COURSES

Choice of four allowed Additional choice \$5 pp surcharge

Chef Required

Baked Leg of Beef (recommended for 70 person or above)
Roasted Whole seasoned Turkey
Roasted Pork Rack glazed with orange and mustard
Roasted Chicken with Olives, rosemary and lime
Pork Sausage with sautéed onions and spicy tomato chutney
Pork Baby Ribs marinated with Tennessee barbecue sauce
Roasted Angus beef Strip loin, peppercorn sauce
Grilled Chicken Breast marinated in citrus and tarragon
Pan seared Catch of the Day, roasted lemon and caper sauce
Seared Salmon Cutlets with green curry sauce
Sautéed Shrimps with brandy and green peppercorn sauce

ACCOMPANIMENTS

Sautéed Carrots and Zucchini with ginger and thyme
Roast Potatoes, coconut shavings and sautéed onions

DESSERTS

Fresh Fruit salad
Decadent Chocolate cake
Walnut Cake with a honey rum sauce
Strawberry Mousse
Tiramisu (Classic Italian Coffee Mousse Cake), coffee sauce

DINNER BUFFETS

Available for 25 people and above

All buffets are served with bread rolls and butter

MENU III

\$62 per person

APPETIZERS

Arugula, Radicchio and Endive salad with stilton cheese, grainy mustard dressing

Grilled Asparagus mimosa, citronette dressing
Parma Ham, Buffalo Mozzarella, roasted peppers and cantaloupe melon
Salmon with spiced orange marinade, paprika crème fraîche
Classic Mediterranean Seafood salad
Smoked Chicken, Grapefruit and Pistacchio salad

MAIN COURSES

Choice of four allowed Additional choice \$6 pp surcharge

Chef Required

Roasted Angus Beef Rib Eye served with red wine sauce, selection of mustards, horseradish sauce
Beef Sirloin Minute Steak with a pizzaiola sauce
Roasted Angus Beef Strip Loin, peppercorn sauce
Pan Roasted Lamb Sirloin with fresh mint and thyme
Roasted Pork Rack with a orange mustard glaze
Roasted Chicken with olives, rosemary and lime
Pork Sausage with sautéed onions and spicy tomato chutney
Pork Baby Ribs marinated with Tennessee barbecue sauce
Grilled Chicken breast marinated in citrus and tarragon
Seafood skewers (prawns, scallops and monkfish) “Salmoriglio” (olive oil, herb, anchovy and garlic based dressing)
Catch of the day “a la Provençale”
Jerk Shrimp flambéed with tequila, lime and garlic
Seared Salmon Cutlets with green curry sauce

ACCOMPANIMENTS

Sautéed Broccoli and Cauliflower with Almonds
Gratinated Scalloped Potatoes

DESSERTS

White and Dark chocolate mousse, strawberry sauce
Lemon Meringue pie
Fruit cake with vanilla sauce
Chocolate Almond cake
Carrot Cake with a honey-rum sauce

DINNER BUFFETS

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MENU IV

\$68 per person

APPETIZERS

Arugula, Radicchio and Endive salad with stilton cheese, grainy mustard dressing
Grilled Asparagus Mimosa, citronette dressing
Parma Ham and Cantaloupe Melon
Bresaola with roasted peppers and goat cheese mousse

Salmon with spiced orange marinade, paprika crème fraîche

Spanish Seafood Paella

MAIN COURSES

Choice of four allowed Additional choice \$6 pp surcharge

Chef Required

Roasted Angus Beef Rib Eye served with red wine sauce, selection of mustards, horseradish sauce

Seared Beef Tenderloin, herbs & mustard crust

Beef Sirloin Minute Steak with a pizzaiola sauce

Pan Roasted Lamb Sirloin with fresh mint and thyme

Roasted Pork Rack with a orange mustard glaze

Roasted Chicken with olives, rosemary and lime

Grilled Chicken Breast with soy and mustard marinade

Seafood skewers (prawns, scallops and monkfish) “Salmoriglio” (olive oil, herb, anchovy and garlic based dressing)

Catch of the day “a la Provençale”

Jerk Shrimp flambéed with tequila, lime and garlic

ACCOMPANIMENTS

Sautéed Broccoli and Cauliflower with almonds

Gratinated Scalloped Potatoes

DESSERTS

White and Dark chocolate mousse, strawberry sauce

Lemon Meringue Pie

Fruit cake with vanilla sauce

Chocolate Almond cake

Carrot Cake with a honey-rum sauce

DINNER BUFFETS

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All buffets are served with bread rolls and butter

MENU V

\$75 per person

APPETIZERS

Spinach, Radicchio and Arugula with shaved parmesan cheese, in a red wine vinegar and extra olive oil dressing
Heart of Palm salad with Shallots, Artichokes, Champignons Mushrooms and grape tomatoes, Lemon-Aioli dressing
Baby Shrimps with avocado and a pink cocktail sauce
Salt baked Beef Tenderloin Carpaccio, roasted pepper and marinated mushrooms, truffle-parmesan cheese dressing
Seafood Salad, lemon-garlic and parsley dressing
Casarecci pasta with curried roasted vegetables and vegetable carbonara sauce

MAIN COURSES

Choice of four allowed Additional choice \$6 pp surcharge

Chef Required

Roasted Angus Beef Rib Eye served with red wine sauce, selection of mustards, horseradish
Seared Beef Tenderloin, Herb and Mustard crust
Pan Roasted Lamb chops with “chimichurri” dressing
Roasted Pork Rack with a orange mustard glaze
Roast Chicken with olives, rosemary and lime
Grilled Chicken Breast with soy and mustard marinade
Seafood Skewers (prawns, scallops and monkfish) with “salmoriglio” dressing
Catch of the day “a la Provençale”
Jerk Shrimp flambéed with tequila, lime and garlic
Seared Salmon with green curry sauce and steam rice

ACCOMPANIMENTS

Crispy Rice Timbale filled with peas and mozzarella cheese
Fire-roasted Vegetable Ratatouille
Baked Potato medallions with a creamy nutmeg sauce

DESSERTS

White chocolate mousse, raspberry coulis
Decadent Chocolate Cake
Passion Fruit Tartlet
Mille Feuille “Diplomatico” (layers of puff pastry, sponge cake and pastry cream)
Walnut Cake with Rum sauce
Tiramisu (Classic Italian coffee mousse cake), coffee sauce

DINNER BUFFETS

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All buffets are served with bread rolls and butter

MENU VI
Chef required

\$80 per person

APPETIZERS

Fresh Grilled Green Asparagus “mimosa” with a citronette dressing

Roasted Quail Salad with curly endive, raisins and pine-nuts, balsamic vinegar dressing

Local Tuna “3 ways”; tartar on crouton; marinated with soy and lime; carpaccio with ceviche salsa

Smoked salmon Roll filled with avocado, cucumber and paprika cream fraîche

Tarragon and lemon scented Dungeness Crab cake

Corn Pancake topped with Mushroom “Trifolati” and Cambozola cheese

MAIN COURSES

Roasted whole Beef tenderloin rubbed with rosemary and black pepper and crusted with Parma Ham

Pan-Roasted Lamb Chops with fresh mint and thyme

Scallops and Shrimps flambéed with brandy, green peppercorn and orange sauce

Seared Catch of the Day with mussels and clams in a Saffron-Pernod sauce

Gratinated Crepes filled with Vegetables and Ricotta cheese

ACCOMPANIMENTS

Crispy Rice Timbale filled with Peas and Mozzarella cheese

Fire-roasted Vegetable Ratatouille

Baked Potato Medallions with a creamy nutmeg sauce

DESSERTS

Fresh Fruit tart

Double Chocolate Frangelico mousse

Lemon grass Crème Brulée

Tahitian Vanilla Panna cotta

Spiced Apple Pie with a light caramel sauce

Citrus Chiffon cake

Fudge Brownie Fudge with Espresso flavoured crème anglaise

Flourless Chocolate Cake with Caramelized Banana