

HOSTED BARS

COCKTAIL BAR BY THE HOUR

SPIRITS AND LIQUORS

GOSLINGS BLACK SEAL RUM, COCKSPUR RUM, BACARDI LIGHT RUM,
DEWARS, JACK DANIELS, BERMUDA RUM SWIZZLE
ABSOLUT OR SMIRNOFF OR STOLI VODKA, BOMBAY OR TANQUERAY OR
BEEFEATER GIN, BRISTOL CREAM SHERRY, CAMPARI

SOFT DRINKS

COCA COLA, DIET COKE, SPRITE, GINGER ALE, GINGER BEER,
SODA WATER, TONIC WATER

BEERS

HEINEKEN, AMSTEL LIGHT, CORONA

WINES

WHITE – SAUVIGNON BLANC, KENDALL JACKSON VINTNERS RESERVE, USA
AND PINOT GRIGIO, RIFF BY ALOIS LAGEDER, ITALY
RED – MERLOT, DONNA PAULA ESTATE **AND**
PINOT NOIR, ESTATE ERRAZURIZ, CHILE

OR YOUR CHOICE FROM THE OTHER AVAILABLE HOUSE WINES

1ST HOUR AT \$29 PER PERSON
EACH ADDITIONAL HOUR AT \$22 PER PERSON

DELUXE BAR BY THE HOUR

SPIRITS & LIQUORS

ADDING CHIVAS REGAL, SEAGRAMS V.O.,
REMY MARTIN VSOP
BAILEY'S, AMARETTO, GRAND MARNIER
OTHER SPIRITS AND LIQUEURS AVAILABLE WITH ADVANCE NOTICE

1ST HOUR \$31 PER PERSON
EACH ADDITIONAL HOUR \$24 PER PERSON

ALTERNATIVE SPECIAL BRANDS CAN BE INCLUDED
IN YOUR BAR SET UP AT AN ADDITIONAL COST

PRICES ARE SUBJECT TO 17% SERVICE CHARGE

CONSUMPTION BAR

DRINKS BY THE GALLON (20 GLASSES)

FRUIT PUNCH \$115
BERMUDA RUM SWIZZLE \$145
YELLOW BIRD \$155
PLANTERS PUNCH \$155

HOUSE WINE BY THE GLASS

\$12.50

BEER

IMPORTED BEER (BOTTLE)
\$7.50

SOFT DRINKS

REGULAR OR DIET SOFT DRINKS
\$4.50
MINERAL WATER
\$5

SPIRITS & LIQUORS

PLEASE SELECT FROM THE FOLLOWING

RUM

BLACK SEAL, BACARDI, COCKSPUR

WHISKEY

DEWAR'S, JOHNNY WALKER BLACK LABEL,
CHIVAS REGAL, JACK DANIELS, SEAGRAMS V.O.

VODKA AND GIN

ABSOLUT, SMIRNOFF
TANQUERAY, BOMBAY

BRANDY, VERMOUTH AND LIQUORS

REMY MARTIN VSOP, COURVOISIEUR
CAMPARI, MARTINI DRY, MARTINI SWEET
DRAMBUIE, BAILEY'S, AMARETTO, GRAND MARNIER

ALL BRANDS 1.25 OZ
\$11.50 PER PORTION

PRICES ARE SUBJECT TO 17% SERVICE CHARGE

**ALTERNATIVE SPECIAL BRANDS CAN BE INCLUDED
IN YOUR BAR SET UP AT AN ADDITIONAL COST**

TROPICAL BAR

BERMUDA RUM SWIZZLE
DARK & STORMY
YELLOW BIRD
MARGARITA

\$ 11.50 PER TROPICAL DRINK

CLASSIC MARTINI STATION

MARTINIS MAY BE MADE WITH ANY OF THE FOLLOWING
VODKAS OR GINS

VODKAS

SMIRNOFF, ABSOLUT, GREY GOOSE

GINS

GORDON'S, TANQUERAY, BOMBAY SAPPHIRE

MARTINIS ARE AVAILABLE WITH OLIVES, LEMON TWISTS AND ONIONS

ADDITIONAL BARTENDER REQUIRED IF MORE THAN 30 GUESTS IN YOUR
PARTY

\$14 PER MARTINI

PRICES ARE SUBJECT TO 17% SERVICE CHARGE

NIBBLES

OLIVES, NUTS AND CHIPS

\$7.50 PER PERSON

BAR SERVICE

ALL BARS REQUIRE ONE BARTENDER FOR EVERY 60 GUESTS
A BARTENDERS FEE OF \$130 WILL BE CHARGED ON ALL BARS
A CASHIER'S FEE OF \$130 PER CASHIER WILL BE APPLIED
ON ALL CASH BARS
A \$60 SET UP IS LEVIED ON ALL OUTDOOR CASH BAR SET UPS

HORS D'OEUVRES LIST

Minimum order of each item is 3 dozen

	PER
DOZEN	
<u>COLD</u>	
Mini Sandwiches – Cut in Fingers	
Egg Salad	\$16.00
Tuna Salad, Scallions, Lettuce	\$18.00
Bacon, Lettuce, Tomato	\$18.00
Prawn Cocktail	\$20.00
Crab, Avocado	\$24.00
Roast Beef, Mustard, Lettuce	\$24.00
Ham, Cheese, Tomato	\$20.00
Chicken Salad, Lettuce	\$20.00
Steamed Prawns with Louisiana Tangy Sauce	\$26.00
Aged Cheddar Cheese and Fruit Skewers	\$26.00
Mozzarella and Roasted Grape Tomato Skewers with Basil and Oregano	\$26.00
Crispy Pita Bread with Smoked Salmon, Cream Cheese and Chives	\$26.00
Lettuce Rolls with Baby Shrimp Salad, Pink Sauce	\$26.00
Milano Salami with Avocado on Crouton	\$26.00
Aged Ricotta Cheese Mousse, Sun-dried Tomato Tartlets	\$26.00
Tuna Tataki with Mango and Lime Ceviche (Spoon)	\$26.00
Endive Barquettes with Smoked Duck Breast and Roasted Bell Peppers	\$26.00
Asian Shrimps and Pineapple Skewers	\$26.00
Parma Ham wrapped "Grissini" Stick, Roasted Pepper Dipping	\$26.00
Parma Ham and Canteloupe Melon skewers	\$26.00
<u>HOT</u>	
Mozzarella Bocconcini (bites) "Milanese" Style with Black Olive Dip	\$18.00
Curried Coconut Chicken Satay with Peanut Sauce	\$18.00
Homemade Mini Spring-roll with Sweet Dip	\$18.00
Mini Franks in Puff Pastry	\$18.00
Meat Balls with Red Onion Glaze	\$18.00
Buffalo Chicken Wings with Tennessee Barbecue Sauce	\$18.00
Mini Pizza with Assorted Toppings	\$18.00
Assorted Mini Quiches	\$18.00
Breaded fish Goujonettes (strips) with Tartar Sauce	\$18.00
Classic Chicken Curry Puffs	\$18.00
Devils on Horseback (Bacon and Chicken Liver Mini Wraps)	\$18.00
Chicken Tikka Skewers with Yogurt and Mint Raita	\$18.00
Choux Pastry Beignets with Garlic and Herb Escargots	\$26.00
Mini Bermuda Cod Fish Cake Topped with Banana and Tartar Sauce	\$26.00
Golden Fried Saffron Rice Arancini (rice balls) filled with Mozzarella, Ajoli Dip	\$26.00
Shrimp Brochette (skewer) marinated in Lemon and Mint	\$26.00
Breaded Shrimps with Mango Chutney	\$26.00
Fried Polenta Cakes with a Mushroom and Blue Cheese Fondue	\$26.00
Scallops wrapped in Bacon	\$28.00

SPECIALTY ITEMS

COLD

Angus Beef Carpaccio Rolls with Truffle Oil, Parmesan Cheese and Arugula Leaves	\$32.00
Smoked Salmon and Lemon-Dill Cream Cheese Mousse, encased in a Cucumber Cup	\$32.00
Marinated Scallops with Guacamole and Candied Lemon Zest	\$32.00
Filo Tartlets with Crabmeat Salad, Citronette Dressing	\$33.00
Quail Eggs and Foie Gras Mousse on a Pumpnickel Crouton	\$35.00
Lobster Brochettes with Orange Segments and Fresh Oregano	\$35.00
Caviar on Fingerling Potatoes with Sour Cream and Scallions	\$45.00

HOT

Grilled Sea Scallops, Caramelized Shallots, Balsamic Reduction	\$32.00
Maryland Crab Cake with Remoulade Sauce	\$33.00
King Prawns breaded in Coconut with a Spicy Curry Dipping	\$38.00
Wagyu Beef Mini Kebabs with Truffle Cream Dipping	\$38.00
Scallop and Prawn Skewer with Pineapple and Mint	\$33.00
Lamb Bites and Spinach sautéed with Soy Sauce, served in a Crispy Cup	\$32.00
Angels on Horseback (Baked Oysters wrapped in Bacon)	\$55.00

SUSHI SELECTION

Minimum order 3 dozen of each item

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	\$16.00
Rainbow California roll, wrapped with Tuna, Salmon and Yellow Tail	\$26.00
Bermuda: Spicy Tuna, Yellow Tail or Wahoo with Scallions, Wrapped in Salmon	\$24.00
Phili: Cream Cheese and Avocado Wrapped with Smoked Salmon	\$19.00
911: Spicy Tuna with Scallions	\$19.00
Uramaki: Tempura Shrimps Wrapped with Seaweed, Rice and Toasted Almond Seeds	\$22.00
Challenger: Crunchy Salmon Skin, Avocado, Shrimp	\$19.00
Inside-out Beef Teriyaki: with Scallions, Asparagus and toasted Sesame Seeds	\$19.00
Breeze: Spicy Tuna, Salmon and Wahoo Roll Tempura	\$23.00
Jurassic: Crab, Cucumber, Avocado, Wrapped in Smoked Eel	\$26.00
Dynamite; spicy grilled Scallops inside out Sesame Seeds and Scallions	\$24.00