

BUFFET FUNCTIONS
Available for 20 people and above

DINNER BUFFET 1
\$60

Calamari with Garlic, Herbs, Olive Oil and Lemon Zest
Marinated Grilled Vegetables with Parmesan Shavings and Mint
Classic Caesar Salad with Crispy Bread Croutons
Avocado, Red Onion and Tomato Salad, Basil-Garlic Dressing

Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan
Pan Roasted Catch with Lemon, Capers and Black Olives
Roasted Chicken Supreme with Thyme Jus
Sautéed New Potatoes with Mushrooms and Herbs
Roasted Vegetable Ratatouille with Basil and Garlic

Mango and Coconut Cheesecake
Pannacotta
Lemon Meringue Pie
Coffee and Tea

DINNER BUFFET 2
\$65

Mahi Mahi Ceviche with Lemon Mayo, Potato and Capers
Veal Tonnato with Capers and Gherkins
Traditional Greek Salad
Spinach and Radicchio Leaf Salad with Stilton and Grain Mustard Dressing
Meatballs with Garlic, Chili and Tomato

Classic Onion Soup with Brandy and Croutons
Baked Rigatoni Pasta with Four Cheese Sauce and Herbs
Marinated Tuna and Salmon Skewers with Lemon and Mint Dressing
Chicken Casserole with Olives, Rosemary, Cherry Tomatoes and Lime
Oven Baked Sweet Potatoes with Honey and Lime Dressing
Sautéed Carrots and Broccoli with Ginger and Thyme

Seasonal Fruit Salad with Brown Sugar and Mint
Vanilla Crème Brûlée
Flourless Almond and Chocolate Cake
Coffee and Tea

DINNER BUFFET 3

\$75

Gulf Shrimp Cocktail with Tangy Louisiana Sauce
Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing
Goat Cheese, Arugula and Crispy Pear Salad with Balsamic Dressing
Calamari "Alla Luciana" in Spicy Tomato Sauce
Mini Polenta Cakes with Mushroom Ragout

Fusilli with Pancetta, Mushrooms, Asparagus and Creamy Sauce
Atlantic Salmon in Spicy Green Curry with Coconut Milk, Lemon Grass and Lime Leaves
Beef Sirloin Minute Steaks with Peppercorn Sauce
Sautéed Green Beans with Shallots and Cherry Tomatoes
Buttered Long Grain Rice with Peas, Bacon and Herbs

Spiced Apple Pie with Vanilla Crème Anglaise
Chocolate Decadent Cake
Vanilla, Rum and Banana Mille Feuille

ISLAND BUFFET

\$75

Gulf Shrimp Cocktail with Tangy Louisiana Sauce
Yellow Fin Tuna Carpaccio, Tomatillo Salsa and Soy-Lime Dressing
Potato Salad with Bacon, Mustard and Herbs
Golden Fried Fish Cakes with Mango Chutney
Buffalo Chicken Wings with Hot Tennessee Barbecue Sauce

Traditional Fish Chowder laced with Bermuda Black Rum and Sherry Peppers
Blackened Mahi Mahi Marinated in Jerk Spices
Pan Fried Local Catch with Lemon Butter Sauce
Barbecued Baby Pork Spare Ribs with Honey-Lime and Chili
Roasted White Creamer Potatoes, Grated Coconut and Sautéed Pearl Onions
Sautéed Pok Choi and Napa Cabbage in Garlic and Soy Sauce

Vanilla, Rum and Banana Mille Feuille
Seasonal Fruit Salad with Brown Sugar and Mint
Classic Key Lime Pie
Banana Bread

ITALIAN BUFFET
\$80 per person

Marinated Grilled Vegetables with Parmesan Shavings and Mint
Classic Italian Seafood Salad
Yellow Fin Tuna Carpaccio with Capers, Olives, Oregano and Lemon Zest
Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing
Cold Cuts Board (Parma Ham, Salami, Bresaola, Coppa) with Homemade Pickles
Veal Tonnato with Capers and Gherkins

Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan
Seafood Skewers (Prawns, Scallops and Salmon) with Olive Oil, Herbs and Lemon Dressing
Italian Seafood Casserole
Angus Beef Medallions with Gremolada Sauce
Slowly Roasted Leg of Lamb with Rosemary, Garlic and Mint
Roasted Vegetables with Basil and Garlic
Sautéed White Creamer Potatoes with Rosemary and Parmesan

Fruit Salad with Strawberries and Mint
Tiramisu (Classic Italian Coffee Mousse Cake), Coffee Sauce
Pannacotta
Chiacchiere (Traditional Italian Crispy Fritters with Icing Sugar)
Cannoli Filled With Sweet Ricotta Mousse, Candied Fruits and Pistachios
Italian Chocolate Mousse
Coffee and Tea

ASIAN BUFFET
\$80 per person

Gado Gado, Indonesian Vegetable Salad with Peanut Sauce
Som Tam, Thai Young Papaya Salad with Chili and Lime Dressing
Yam Talay, Spicy Thai Seafood Salad with Shallots, Green Beans, Cilantro, Basil and Mint
Vietnamese Crab Rice Paper Rolls
Balinese Chicken Salad with Shredded Coconut
Singapore Glass Noodle Salad with Marinated Beef, Tofu, Sprouts and Bamboo Shoots

Tom Yum Goong, Spicy and Sour Thai Soup with Prawns and Mushrooms
Sweet and Sour Prawns
Seared Local Catch with Thai Red Curry Sauce
Tse Chuan Stir Fried Beef
Stir Fried Chicken with Chili, Garlic and Basil
Stir Fried Rice
Stir Fried Asian Greens with Ginger and Garlic

Assorted Sweet Nigiri with Exotic Fruit
Mango Pannacotta
Asian Chocolate Mousse, Flavoured with Lemongrass, Ginger and Lime Zest
Coconut and Lime Pie
Sweet Spring Rolls, filled with Banana, Pineapple and Sesame Seeds
Coffee and Tea

AMERICAN BARBECUE MENU

\$40 per person

Caesar Salad with Parmesan Shavings and Croutons
Cajun Chicken Salad with Pineapple and Honey Lime Dressing
Potato Salad with Bacon, Mustard and Herbs

Angus Beef Burgers with Buns and Condiments
Beef Frankfurters with Buns and Condiments
Spicy Pork Ribs in Barbecue Sauce
Corn on the Cob

Seasonal Fresh Fruit Salad
Brownies

Coffee and Tea

AMERICAN BUFFET

\$80 per person

Classic Caesar Salad with Romaine Hearts, Croutons and Parmesan Shavings
Waldorf Salad with Apples, Celery and Walnuts
Shrimp Cocktail with Aurora Sauce
Avocado, Crab, Red Onion and Tomato Salad with Cilantro and Garlic Dressing
Cajun Chicken Salad with Potatoes, Black Beans and Eggs
Toasted Corn Salad with Tangy Red Peppers and Bacon

Seafood Chowder
Grilled Local Catch with Roasted Tomatillo Salsa
Blackened Salmon Fillets with Tangy Louisiana Sauce
Baby Pork Ribs in a Barbecue Sauce
Slowly Braised Beef Brisket with Hot Tennessee Sauce
Baked Sweet Potatoes with Chilli, Honey and Lime Dressing
Roasted Cajun Spiced Vegetables

Key Lime Pie
Vanilla and Blue Berry Cheesecake
Chocolate Fudge Brownies
Flourless Chocolate Cake
Pumpkin Pecan Pie

Coffee and Tea