

BUFFETS

Available for 20 people and above
All Buffets Are Served with Bread Rolls and Butter

APPETIZERS

Cold

Pasta Salad with Roasted Bell Peppers, Scallions, Oregano and Pecorino Cheese \$5

Gulf Shrimps Cocktail with Tangy Louisiana Sauce \$5

Mahi Mahi Ceviche with Lemon Mayo, Potato and Capers \$5

Calamari with Garlic, Herbs, Olive Oil and Lemon Zest \$5

Marinated Grilled Vegetables with Parmesan Shavings and Mint \$5

Marinated Anchovies in Garlic and Herbs with Grilled Farm Bread Croutons \$5

Yellow Fin Tuna Carpaccio, Tomatillo Salsa and Soy-Lime Dressing \$7

Salt Baked Beef Tenderloin Carpaccio with Sherry Vinegar Dressing and Watercress \$7

Veal Tonnato with Capers and Gherkins \$7

Cured Bresaola Beef with Parmesan Shavings, Celery and Extra Virgin Olive Oil \$7

Citrus Cured Atlantic Salmon with Paprika Crème Fraîche \$7

Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing \$7

Hot

Buffalo Chicken Wings with Hot Tennessee Sauce \$5

Calamari "Alla Luciana" in Spicy Tomato Sauce \$5

Meatballs with Garlic, Chili and Tomato \$5

Oven Baked "Country" Style Stuffed Vegetables \$5

Mini Polenta Cakes with Mushroom Ragout \$5

Golden Fried Fish Cakes with Mango Chutney \$7

Mussels "Mariniere" with White Wine, Shallots, Cream and Parsley \$7

Sautéed Prawns in Jerk Marinade with Scallions and Bell Peppers \$7

Roasted Italian Sausage with Herbs and White Wine \$7

Broccoli and Cauliflower Cakes with Pancetta \$7

SOUPS

Classic Onion Soup with Brandy and Croutons \$4

Traditional Fish Chowder Laced With Bermuda Black Rum and Sherry Peppers \$4

Potato and Leek Cream with Roasted Garlic Olive Oil \$4

Cream of Wild Mushrooms with Croutons \$4

SALADS

- Mixed Greens Salad Station with Selection of Condiments and Dressings \$5
 - Classic Caesar Salad with Crispy Bread Croutons \$5
 - Avocado, Red Onion and Tomato Salad, Basil-Garlic Dressing \$5
 - Traditional Greek Salad \$5
- Spicy Thai Beef Salad with Green Beans, Cilantro, Mint and Shallots \$5
 - Cajun Chicken Salad with Pineapple and Honey Lime Dressing \$5
 - Niçoise Salad with Seared Fresh Tuna \$7
 - Potato Salad with Bacon, Mustard and Herbs \$5
- Goat Cheese, Arugula and Crispy Pear Salad with Balsamic Dressing \$5
- Spinach and Radicchio Leaf Salad with Stilton and Grain Mustard Dressing \$5
- Mediterranean Seafood Salad with Grape Tomatoes and Fennel \$7
- Asian Vegetable and Noodle Salad with Spicy Lime and Chili Dressing \$5

PASTA

- Orecchiette with Broccoli, Italian Sausage, Garlic and Chili \$7
 - Fusilli with Traditional Bolognese Sauce \$4
 - Fusilli with Pancetta, Mushrooms, Asparagus and Creamy Sauce \$7
- Orecchiette with Local Catch Ragout, Zucchini, Scallions, Oregano and Fresh Tomato \$4
 - Penne Pasta with Roasted Grape Tomatoes, Calamari, White Wine and Parsley \$4
 - Farfalle with Prawns, Chili, Basil and Tomato Sauce \$7
- Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan \$4
- Lasagna with Vegetables, Tomato Sauce and Rosemary Béchamel \$7
- Baked Rigatoni Pasta with Four Cheese Sauce and Herbs \$4

MAIN COURSES

Fish

- Atlantic Salmon with Spicy Green Curry, Coconut Milk, Lemon Grass and Lime Leaves \$8
 - Pan Roasted Catch with Lemon, Capers and Black Olives \$8
 - Pan Fried Local Catch with Lemon Butter Sauce \$8
 - Blackened Mahi Mahi Marinated in Jerk Spices \$8
- Marinated Tuna and Salmon Skewers with Lemon and Mint Dressing \$8
- Grouper in Chinese Sweet and Sour Sauce with Pineapple and Bell Peppers \$11
 - Oven Roasted Red Snapper in Herbs Crust with Salsa Verde \$11
 - Mixed Seafood Thermidor with Tarragon and Sherry Wine Glaze \$11
 - Sautéed Prawns with Brandy, White Wine and Tomato Sauce \$11
 - Sauteed Prawns with Sauce "Provencale" \$11
- Mediterranean Seafood Casserole with Tomato, Chili, Garlic and Basil \$11
- Rainbow Trout in Creamy Chives and White Wine Sauce \$8

Meat

- Roasted Chicken Supreme with Thyme Jus \$8
- Jerk Marinated Chicken Legs with Pineapple Salsa \$8
- Chicken Casserole with Olives, Rosemary, Cherry Tomatoes and Lime \$8
- Braised Lamb Shanks in Stout Beer and Onions \$11
- Slowly Roasted Leg of Lamb with Rosemary, Garlic and Mint \$8
- Barbecued Baby Pork Spare Ribs with Honey-Lime and Chili \$8
- Pork Tenderloin Medallions with Prunes and Almonds \$8
- Beef Short Ribs braised in Red Wine and Vegetables \$8
- Angus Beef Brisket slowly roasted in Barbecue Sauce \$8
- Beef Bourguignon with Baby Onions and Bacon \$11
- Beef Sirloin Minute Steaks with Peppercorn Sauce \$11
- Angus Beef Tenderloin Medallions with "Chimichurri" Spicy Dressing \$11

GARNISHES

- Sautéed Carrots and Broccoli with Ginger and Thyme \$4
- Roasted Vegetable Ratatouille with Basil and Garlic \$4
- Sautéed Green Beans with Shallots and Cherry Tomatoes \$4
- Sautéed Pok Choi and Napa Cabbage in Garlic and Soy Sauce \$4
- Thai Green Vegetable Curry with Lemongrass and Lime Leaves \$4
- Braised Lentils with Scallions and Sun Dried Tomatoes \$4
- Sautéed New Potatoes with Mushrooms and Herbs \$4
- Potatoes au Gratin with Herbs \$4
- Roasted White Creamer Potatoes, Shredded Coconut and Sautéed Pearl Onions \$4
- Oven Baked Sweet Potatoes with Honey and Lime Dressing \$4
- Roasted Cajun Spiced Potato Wedges \$4
- Fried Potato Croquettes \$4
- Basmati Rice with Cinnamon, Cloves and Coriander Seeds \$4
- Buttered Long Grain Rice with Peas, Bacon and Herbs \$4

CHEESE BOARD

- Assorted Italian and French Cheeses with Grapes, Walnuts, Honey and Crackers \$12

DESSERTS

- Mango and Coconut Cheesecake \$4
- Pannacotta \$4
- Lemon Meringue Pie \$4
- Classic Key Lime Pie \$4
- Vanilla Crème Brûlée \$4
- Spiced Apple Pie with Vanilla Crème Anglaise \$4
- Flourless Almond and Chocolate Cake \$4
- Chocolate Decadent Cake \$4
- Vanilla, Rum and Banana Mille Feuille \$7
- Tiramisu (Classic Italian Coffee Mousse Cake), Coffee Sauce \$7
- White and Dark Chocolate Mousse with Strawberry Compote \$7
- Selection of Mini French Pastries \$7
- Seasonal Fruit Salad with Brown Sugar and Mint \$4
- Exotic Sliced Fruit Platter with Berries and Chantilly Cream \$10

SPECIALTY BUFFET ENHANCEMENTS

Oysters opened at the buffet with condiments (\$4.50 per piece)

Prawns Fountain with Aurora Sauce, Louisiana sauce, Lemon Wedges (\$28 per dozen)

Live Cooking Flambé' Prawns with Brandy, Garlic and Chili \$9 (3 pieces)

Live Cooking Flambé' Lobster Medallions with Brandy, Garlic and Chili (Market Price)

Live Cooking Flambé' Scallops with Pernod and Herbs \$8 (3 pieces)

Carving of Angus rib eye steak on the bone (Cowboy rack) with selection of mustards, \$350 per
piece
(good for approx. 40 people)

Carving of "Chrurrasco" Giant skewer of Marinated Angus Beef Rump \$150 per piece
(good for about 20 people)