

PLATED LUNCH SUGGESTIONS

LUNCH MENU 1

\$40

Classic Caesar Salad with Romaine Hearts, Parmesan Shavings and Croutons

Oven Roasted Free Range Chicken Supreme
with Creamy Mashed Potatoes, Roasted Vegetables and Thyme Jus

Seasonal Fresh Fruit Salad with Lemon and Mint

LUNCH MENU 2

\$45

Goat Cheese and Baby Spinach Salad
with Almonds, Crispy Pears and Balsamic Reduction

Pan Roasted Local Catch with Sun Dried Tomatoes and Black Olives
Sautéed Vegetables and Lemon Herbed Mashed Potatoes

Seasonal Fresh Fruit Salad in a Tulip Basket
Marinated With Grand Marnier, Orange Ice-Cream

LUNCH MENU 3

\$50

Scottish Smoked Salmon with Capers, Onions, Lemon and Cream Cheese

Pan Fried Local Catch "Almondine" with White Wine and Chive Sauce
Sautéed Vegetables and Lemon Herbed Mashed Potatoes

Spiced Apple Cake
Cinnamon Ice Cream, Light Caramel Sauce

BOXED LUNCHEONS

MENU1

\$18.75

Baguette with Cajun Chicken, Lettuce and Tomato

Focaccia Sandwich with Tuna and Scallion Salad

Pasta Salad with Grilled Vegetables and Parmesan Cheese

Fresh Fruit Salad

Chocolate Bar

MENU 2

\$26.00

Roasted Beef and Goat Cheese, served on Farm Loaf Bread Crouton
with Grape Tomatoes and Horseradish-Green Peppercorn Dressing

Free Range Chicken Salad and Roasted Bell Peppers,
Caper Berry Dressing, topped with Grilled Fresh Pineapple

Couscous Salad and Grilled Marinated Vegetables, Roasted Pecans,
Sun Dried Tomato-Pesto Dressing

Exotic Fruit Salad,
Oversized Double Chocolate Chip Cookies

BUFFET FUNCTIONS

WORKING LUNCH BUFFET 1

\$23.00

Selection of Sandwiches:

Tuna Salad, Scallions, Lettuce
Bacon, Lettuce, Tomato
Roast Beef, Mustard, Lettuce
Ham, Cheese, Tomato
Chicken Salad, Lettuce

Caesar Salad with Parmesan Shavings and Croutons

Brownies
Coffee or Tea

WORKING LUNCH BUFFET 2

\$28.00

Chef's Soup of the Day
Marinated Grilled Vegetables with Parmesan Shavings and Mint
Cajun Chicken Salad with Pineapple and Honey Lime Dressing
Pasta Salad with Roasted Bell Peppers, Scallions, Oregano and Pecorino Cheese
Mixed Green Leaves with Condiments and Dressings
Selection of Bread Rolls

Seasonal Fresh Fruit Salad
Coffee or Tea

WORKING LUNCH BUFFET 3

\$35.00

Traditional Bermuda Fish Chowder
Asian Vegetable and Noodle Salad with Spicy Lime and Chili Dressing
Salt Baked Beef Tenderloin Carpaccio with Sherry Vinegar Dressing and Watercress
Tomato and Mozzarella Bocconcini (bites) with Basil Pesto
Golden Fried Fish Cakes with Mango Chutney
Roasted White Creamer Potatoes, Shredded Coconut and Sautéed Pearl Onions
Selection of Bread Rolls

Classic Key Lime Pie
Coffee or Tea