

CAFÉ LIDO  
CHRISTMAS 2021  
PLATED LUNCH MENU

\$58 PER PERSON PLUS SERVICE CHARGE

MINIMUM OF 20 PEOPLE

Design your own menu by choosing  
2 Appetizers, 2 Main courses and 2 Desserts  
For any additional selections there will be an extra charge of \$8 per person per course  
in addition to the cost of the menu.

*Appetizer*

BERMUDA FISH CHOWDER

*Black Rum & sherry pepper*

PUMPKIN SOUP (N)

*pumpkin velouté, sour cream & spinach, Amaretto almond cookie crumble*

PARMA HAM & FRESH FIGS

*Balsamic reduction*

QUINOA & CARAMELIZED CARROT SALAD (N)

*roasted & caramelized carrots, quinoa, goat cheese, scallion, sesame dressing, almonds*

TRADITIONAL CEASAR

*Romaine, aioli dressing, shaved Parmesan, garlic croutons*

SHRIMP COCKTAIL

*poached shrimps, Louisiana and aurora sauce*

FISH CAKE

*Tartare sauce, mesclun greens*

TUNA TARTARE

*ginger, capers, red onion, bell peppers,  
chives, sesame oil dressing, crostini*

## Main course

### CARAMELIZED ORGANIC CANADIAN SALMON (GF)

*Quinoa, roasted beets & carrot salad, honey mustard dressing, chive cream cheese*

### FRESH LOCAL FISH

*Sauteed with white wine, cherry tomato, capers, olives, garlic, parsley dressing, broccolini, roasted potatoes*

### OVEN ROASTED ORGANIC CHICKEN

*creamy mashed potatoes, wilted spinach*

### CHRISTMAS PLATE

*roasted turkey breast and leg, honey mustard roasted ham  
cassava pie, cranberry jam & jelly, red wine turkey sauce, roast potatoes, brussels sprouts*

### TOURNEDO OF BEEF

*4oz tenderloin sautéed in a Artichoke and white wine sauce, roasted potatoes*

### PUMPKIN RAVIOLI (V)

*Brown butter, sage, parmesan*

### ZUCCHINE PARMIGIANA (V)

*thin layers of fried eggplant, tomato sauce, mozzarella, basil, Parmesan*

### VEGETABLE SAMPLER PLATE WITH GRILLED TOFU (VG)

*Chef's selection of roasted vegetables, grilled marinated spicy tofu*

V= Vegetarian GF= Gluten Free

VG=Vegan N=Contains Nuts

## *Dessert*

### WARM CHRISTMAS PUDDING

*toffee rum English cream, white chocolate anise ice cream*

### TRADITIONAL CHRISTMAS CHOCOLATE LOG

*brandy cream Anglaise*

### APPLE PIE

*Vanilla custard, rum raisin ice cream*

### TIRAMISU

### PANNA COTTA

*Strawberry coulis*

### CHEESE CAKE

*vanilla cheesecake, blueberry sauce*

### ALMOND CHOCOLATE CAKE

*Flourless chocolate almond cake, vanilla ice cream*

### VEGAN BROWNIES

*Mango sorbet*

### ARTISINAL CHEESE (surcharge of \$5)

*Selection of 3 cheeses, dried fruit, walnuts and crackers*

### COFFEE OR TEA

*Prices are subject to gratuities*