



BUFFET MENUS

MENU I

Traditional Caesar Salad

Penne Primavera

Tubes of Pasta Simmered in Tomato Sauce with Julienne Vegetables

Fettuccini Alfredo

Wide Noodles tossed in a Cream Sauce with Sautéed Mushrooms & Ham

(Or choose two Pastas from our Pasta Menu)

Profiteroles

with Chocolate Sauce

\$33.00 pp

MENU II

Mixed Green Salad

with Cucumber, Tomato, Onion, Radish & Italian Dressing

Pasta Salad

with Vegetables & Red Pepper Pesto

Shrimp & Avocado Salad

Meat Lasagna OR

Vegetable Lasagna

Turkey Breast OR Pork Loin Carving

with traditional condiments

Tiramisu

\$40.00 pp

MENU III

Curried Chicken Salad with Mango Spinach Salad

Cucumber Salad

with Sour Cream Dressing

German Potato Salad

with Non-Mayonnaise Dressing

Platter of Shrimp & Smoked Salmon

Roast Sirloin Carving

with Gravy, Horseradish & Mustard

Fresh Fruit Platter

Assorted Mini Pastries

\$53.00 pp

PLEASE NOTE:

- All menus are served with a selection of bread & butter.
- Staffing if required, will be priced according to our regular service.
- Equipment (china, cutlery, linens, & glassware) will be charged at a rate of up to \$7.50 per person.
- Some menus may change due to availability of produce (mainly meat, fish & vegetables). Notice of change will be given where possible.
- Menu items can be inter-changed to provide a more suitable, customized menu & will be re-priced accordingly.
- If you have any questions with the menu selections, please contact Fourways Catering at 236-6517.
- These menus are for buffet set-up; however, if you require a more formal setting, we will be happy to provide additional menus.



BUFFET MENUS

MENU IV

(Minimum of 20 people)

Platter of Seasonal Melon & Parma Ham

Salad of Romaine Lettuce

with Croutons & Caesar Dressing

Poached Dorne of Salmon

Served Cold

Pasta Salad

with Pesto, Olives, & Fresh Mozzarella

Roasted Leg of Lamb Carving

with Mint Sauce

Chicken Cacciatore

Tender slices of Chicken Breast sautéed in a White

Wine Sauce with Bell Peppers, Olives &

Mushrooms

Seasoned Rice

Profiteroles

\$58.00 pp

MENU V

(Minimum of 25 people)

Mixed Italian Antipasto

Fresh Mozzarella, Marinated Tomato, Grilled Vegetables,

Marinated Mushrooms & Grilled Asparagus with

Shaved Parmesan

Crispy Garden Greens

with Bermuda Onions, Cucumbers & Creamy Balsamic

Dressing

Quinoa

with Baby Spinach, Apricot, Almond, Onion, Feta Cheese &

Honey Mustard Dressing

Beef Stroganoff

Strips of tender Beef Sautéed in a Burgundy Sauce flavoured

with Gherkins

White Rice

Mediterranean Fisherman's Delight

Catch of the day Pan Fried & topped with Sautéed Cherry

Tomatoes, Olives, Onions & Herbs

Assorted Breadbasket Mixed Rolls & Focaccia

Tropical Fruit Salad

Chocolate Mousse

\$63.00 pp

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MENU VI

(minimum of 50 people)

Smoked Salmon Platter

with Traditional Garnishes

Mixed Salad

Romaine Lettuce, Red Chicory, Spinach, Endives with a Peppercorn Vinaigrette

Shrimp Cocktail

with Cocktail Sauce & Lemon

Waldorf Salad

Spaghetti Puttanesca

Sautéed Pasta with Olive Oil, Garlic, Cherry Tomatoes, Capers & Anchovies

Creamy Chicken & Mushroom Stew

Carrot Rice

Prime Rib Carving

with a Rich Gravy & Mustard Fresh

Bermuda Fish

in a Lemon Butter Sauce Rice

Almond Chocolate Cake

Gingerbread with Grand Marnier Custard

Fresh Fruit Salad

\$70.00 pp

MENU VII

(minimum of 50 people)

Sliced Tomato & Mozzarella Cheese

with Balsamic & Basil Vinaigrette

Spinach Salad

with Dry Apricots Almonds, Cherry Tomatoes, Cranberries, toasted Croutons & Honey Citronette

Cucumber Salad

with Sour Cream & Dill Dressing

Marinated & Grilled Vegetables

with Parmesan Shavings

Roast Tenderloin of Beef

accompanied with Béarnaise Sauce (sliced to order)

Sautéed Shrimp

in a Spicy Tomato Sauce

Roasted Whole Rosemary Chicken

with Gravy

Seasoned Rice

Fruit Tart

Chocolate Mousse Cake

Bermuda Rum Cake

\$82.00 pp

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