



CARVING STATIONS

Roast Beef Carving

Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce
Whole Striploin \$22.50 per person (minimum 30 people)
Whole Prime Rib \$28.50 per person (minimum 40 people)
Whole Beef Tenderloin \$42.50 per person (minimum 15 people)
Average of 5oz – 6oz of meat per person

Steamship of Beef

(Accommodates 150 People) \$1,500.00
Condiments: Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce
\$10.00 per person

Roast Turkey Carving (16-18lb avg whole Turkey)

(Minimum of 20 People)
Condiments: Cranberry Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce
\$12.50 per person

Ham Carving (avg 12-18lb whole Ham)

(Minimum of 30 People)
Condiments: Apple Sauce, Horseradish, Mustard, Mayo, Butter & Mini Brioche Buns,
Platter of Sliced Tomatoes, Onions & Lettuce
\$14.75 per person

BEEF WELLINGTON

(Minimum of 12 People)
Baked Tenderloin of Beef wrapped in a Light Puff Pastry stuffed with Mushrooms & Prosciutto
served with Mustard, Horseradish & Red Wine Jus
\$58.50 pp

ROAST SUCKLING PIG

(each suckling pig serves approx. 25-30 people)
As it slowly roasts the meat becomes pale & tender with crispy flavorful skin
Served with Brioche Buns & traditional condiments
\$28.50 pp



CARVING STATIONS cont'd

CHURRASCO LATINO GRILL

(based on 30 people)

Choice of Beef, Lamb, Pork, Chicken or Fish (Wahoo)

Please choose three choices of meat or seafood grilled over open flames on large swords.

Carved by the Chef in front of guests served with Bean Salsa, Spanish Rice & a variety of sauces

\$32.50 pp

GYROS

(Minimum of 25 people)

A Turkish Lamb specialty from a vertical rotisserie

Carved by the Chef on site & served with Pita Bread with Onions, Cucumber, Tomatoes & Specialty Dip

Other meat options are available

\$17.50 pp

Please Note: The prices shown are an estimate based on 100 people and a minimum of 3 food stations.
The price will vary with the size of your group and the amount of food stations chosen.



FOOD STATIONS

BERMUDIAN 2 fish cake per person (minimum 10 pax)

Cod Fish Cakes with Mini Brioche platter of Lettuce & Tomatoes
Ketchup, Mayonnaise, Tartar Sauce & Lemon Wedges
Grilled on site by a Chef
\$12.50 pp

ENGLISH FISH & CHIPS

Fresh Bermuda Fish with our Chef's secret Batter & French Fries
Mayonnaise, Tartar Sauce, Ketchup, Malt Vinegar & Lemon Wedges
Fried on site by the Chef served in Traditional Newspaper Basket
\$16.50 pp

SKEWERS (by the dozen)

Below items can be prepared on site in guest area for a special display effect
Your Choice of:

Wahoo Marinated with Herbs | \$56.00
Beef Sirloin with Vegetables | 75.00
Beef Tenderloin with Vegetables | \$89.00
Chicken Satay with Peanut Dip | \$54.00
Chicken Tikka Skewer | \$56
Shrimp & Chorizo | \$58.00
Vegetable | \$44.00
Shrimp | \$58.00

Grilled on site by the Chef with accompanying sauces

MEXICAN

Soft flour Tortillas with Chili Con Carne, Shredded Beef, Julienne Chicken, Mexican Pulled Pork, Shrimp or Fish
Salsas, Lettuce, Tomato, Guacamole, Sour Cream, chopped Cilantro & Grated Cheese
Choose minimum of 2 choices (add \$2.00 more for each choice of protein)
\$27.50 (price base on 3 tacos per person)

PAELLA STATION

Spanish dish of Rice, Saffron, Chicken, Seafood, Spanish Chorizo & Vegetables
Cooked and served in a large traditional shallow pan
\$16.50 pp



FOOD STATIONS cont'd

PAD THAI STATION

Stir Fried Flat Rice Noodles in a large Wok with Tamarind, Fish Sauce, Tofu, Bean Sprouts, Eggs, Peanuts, Chili, Cilantro
Your choice of:
Shrimp (\$15.50) | Chicken (\$13.50) | Vegetables (\$11.50)
Lime Wedges served on the side
(gluten free & vegan option available upon request)

PASTA STATION

Pasta blended from scratch using Fusilli & Penne
With guest's choice of Organic Tomato or Cream Sauce, Olive Oil, Mushrooms, Onions, Sun-dried Tomatoes, Olives
Ham, Shrimp, Grilled Chicken, Italian Sausage, Bacon & Parmesan Cheese
The chef can make any combination you wish
(gluten free available upon request)
\$14.50 pp

TEPPANYAKI

Our Japanese addition features a choice of:
Seared Beef | Chicken | Fish | Shrimp
Choose two
Served over Rice with Asian Vegetables, Ginger & Sesame Sauce
(Please inquire about the pricing for our other choices)
\$19.50 pp for Chicken & Salmon

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DESSERT STATIONS

DARK & STORMY FLAMBÉ

Banana, Strawberry, or Pineapple flambéed in Gosling's Black Seal Rum & Ginger Beer
Caramel Sauce served on Waffles and topped with Vanilla Ice Cream
(market price)

ICE CREAM & SORBET STATION

(Choose 3 from choices below)

Vanilla, Chocolate or Strawberry Ice Cream

Raspberry, Lemon or Passion Fruit Sorbet

Served in cone or cup with variety of toppings & sauces:

Chopped Almonds | Chocolate Chips | Chocolate Sprinkles | Mixed Berry Compote | Chocolate Sauce

Strawberry Sauce | Oreo Crumble | Dried Fruits

\$ 8.50 per person

CHURROS STATION

Mexican Churros

Served with Chocolate, Caramel, Vanilla Sauce, Cinnamon Sugar, Chopped Nuts & Sprinkles

Our pastry chef will fry the churros on site

\$8.50 per person

CREPES FLAMBÉ STATION

Homemade Crepes flambéed in Orange Caramel Sauce

Our pastry chef will flambé the Crepes in front of guests with their choice of fillings & toppings

Nutella | Banana | Orange | Strawberries | Mixed Berries | Peanut Butter | Compote | assorted Nuts

Chocolate Sprinkles | Whipped Cream | Caramel Sauce | Chocolate Sauce

\$11.50 per person

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