



BREAKFAST BUFFETS

All breakfast buffets include an assortment of Coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon

Princess Continental 32

Chilled Orange, Grapefruit, Apple & Cranberry Juice
 A selection of Fruited, Low Fat Yogurts
 Dried Fruits & Nuts
 Sliced Fruits, Melons & Berries
 Variety of Breakfast Cereals with Whole & Skimmed Milk
 Continental Princess Bakery Basket
 Plain & Cinnamon Raisin Bagels
 Sweet Butter, Preserves & Honey

The Wellness Buffet 43

Seasonal Fruit Smoothies
 Sliced Fresh Fruit & Berries
 Homemade Granola with Low Fat Yogurt, Dried Fruit & Nuts
 Chilled Low Fat, Fat Free & Soy Milk
 A Selection of Three Fresh Juices: Orange, Grapefruit, Cranberry, Tomato, Carrot or Melon
 Cinnamon Raisin Bagels with Low Fat Cream Cheeses
 Health Heart Muffins, Whole Grain Breads, Banana Bread
 Egg Beater & Garden Vegetable Scramble
 Homemade Low Fat Chicken Sausage

The Hamilton Deluxe Buffet 42

Chilled Fresh Juices
 Assorted Breakfast Cereals with Whole & Skimmed Milk
 Nuts & Dried Fruits
 Fresh Fruit Salad, Cream
 Fresh Scrambled Eggs with Scallion & Cheddar
 Seasoned Sausages, Chorizo & Bermuda Onion Casserole
 Crisp Honey Cured Bacon Rashers
 Traditional Bermuda Codfish Cakes
 Herb Grilled Island Tomato
 Hamilton Bakery Basket
 Sweet Butter, Preserves & Honey

Full Breakfast Buffet 44

Chilled Fresh Juices
 A Selection of Vine & Tree Ripened Fruits, Melons & Berries
 Assorted Cereals with Whole & Skimmed Milk
 Fluffy Scrambled Eggs with Cheddar Cheese & Chives
 Crisp Honey Cured Bacon Strips
 Seasoned Country Sausage
 Crisp Breakfast Potato with Carmelized Onion
 Herb Roasted Tomatoes
 Cheese & Cold Cut Platters
 Sweet Butter, Preserves and Honey
 Fresh Breakfast Pastries

BOX BREAKFAST

Takeaway Box Breakfast

28

1 Yoghurt- Low Fat

1 Fruit Juice (Orange, Cranberry, Pineapple or Apple)

1 Muffin (Chocolate, Vanilla Berries, Lemon Poppy Seed & Carrot Zucchini)

1 Whole Fruits Choice (Orange, Apple, Banana and Pear)

Spanish Ricotta Croissant OR Egg & Ham English Mushroom

PLATED BREAKFAST

All plated breakfasts include Chilled Freshly Squeezed Orange & Grapefruit Juices
Pre Set Plate of Seasonal Sliced Fruits & Berries
Morning Fresh Bakery Basket; Sweet Butter, Preserves & Honey
Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Fairmont Teas

Classic Plated 42

Freshly Scrambled Eggs with Grilled Tomato,
Sauteed Mushrooms, Bacon OR Sausage,
Breakfast Potatoes with Carmelized Onions

Benedict Plated 44

Farm Fresh Poached Eggs, Canadian Bacon,
Hollandaise & Grilled Asparagus, Breakfast
Potatoes with Carmelized Onions

Bermudian Plated 38

Boiled Cod Fish, Potatoes & Hard Boiled Eggs,
Avocado, Banana & Tomato Sauce

Health & Fitness 40

Assorted Crudite with Fat Free Yogurt Dippings,
Egg White Mushroom Frittata with Tomato
Fondue

BUFFET BREAKFAST ENHANCEMENTS AND BREAKFAST STATIONS

The Breakfast Enhancements and Live Stations are designed to compliment our existing Breakfast Buffet options. One chef attendant is required for every 50 guests at a rate of \$160.00 per chef.

Egg Station	15	Bagel Station	9
Made to Order Whole or Egg White Omelets-with your choice of toppers Smoked Salmon, Chives, Onions, Mixed Peppers, Mushrooms, Bacon, Ham & Cheddar		Assorted Bagels, with Toasters Whipped Plain, Chive & Fruited Cream Cheeses	
Salmon with Sliced Bermuda Onions, Capers & Tomatoes	10	The Princess Muesli Bar	10
		A Wide Selection of Oats, Grains, Mixed Berries, Dry & Fresh Fruits with your choice of Low Fat & Fat Free Milk & Yogurt Varieties	
Gluten Free Pastries	10	Waffle Station	9
Gluten Free Muffin Gluten Free Pancakes/Waffles Gluten Free Breads		Whipped Cream, Seasonal Berries, Toasted Nuts, Chocolate Chips, Warm Maple Syrup	
Oatmeal Station	8	Ham Carving Station	14
Slow Cooked Oats Topped with a Choice of Fruits, Nuts & Spices Selections Include: Sliced Almonds, Dried Apricots & Apples Raisins, Maple Syrup, Brown Sugar, Honey & Cinnamon		Carved Honey Mustard Ham Baked Beans, Buttermilk Biscuit & Grilled Pineapple Salsa	
Smoked Salmon Platter	14	Selection of European Cold Cuts, Salamis & Hams	14
Capers, Diced Onion, Chopped Egg Whites & Lemon			
Assorted Imported Cheeses with Breads & Crackers	12	Individual Low Fat Yogurts	6.5
Eggs Benedict with Canadian Bacon	10	Vegetable Egg Frittata	10
Crispy Bacon & Sausages	12	Grilled Roma Tomatoes	3.5
Sauteed Fresh Mushrooms	5	Grilled Root Vegetables	6.5
Bermuda Fish Cakes	9	Salt Cod Fish	11

with Boiled Eggs, Avocado, Banana & Tomato
Sauce

Cinnamon Fresh Toast

7

Buttermilk Pancakes, Syrup

8



COFFEE BREAKS A LA CARTE

<p>Rich Roast Columbian Coffee 14 A selection of Black, Herbal & Green Tea</p>	<p>Princess Freshly Brewed Iced Teas 8.5</p>
<p>Fresh Juice 14 Orange, Cranberry, Grapefruit and Apple Juice Also available: V-8, Tomato, Pineapple and Prune Juice</p>	<p>Soft Drinks 5 An Assortment of regular, diet and caffeine free beverages A Selection of bottled still and sparkling water</p>
<p>Market Basket of Hand Picked Whole Fruits 6 Priced per piece</p>	<p>Seasonal Fruit Platter 14 Ripened Fruits, Melons and Berries</p>
<p>A Selection of Granola, Yogurt and Power Bars 6 Priced per piece</p>	<p>Assorted Freshly Baked Cookies 9</p>
<p>Assorted Homemade Biscotti 9</p>	<p>A Selection of Baked Cheesecake Squares 12</p>
<p>Double Fudge Brownies and Chocolate Chunk Blondies 12</p>	<p>Popcorn with toppings, Pretzels and Potato Chips 8</p>

THEMED MORNING BREAKS

All themed breaks do not include beverages.

Chocolate Break	36	Power Break Booster	38
Savory		Juices & Vegetables	
Whole Fruit Basket		Fresh Carrot Honey Juice	
Selection of Spiced Nuts		Fresh Cucumber Ginger Juice	
Brie & Fig Filo Parcels		Fresh Melon Mint Juice	
Sweet		3 Assorted Crudites with low fat yogurt dippings	
Mini Chocolate Profiterole		Fruit Skewers	
Chocolate Sponge Mini Cake		Sweet	
Mini Chocolate Scone		Raspberry Lime Shooters	
Served with Raspberry Jam		All Bran Muffins	
		Mint Pineapple Salsa	
Berries Break	32	Lemonade Island Break	32
Savory		Savory	
Fresh Seasonal Fruit Platter & Berries		Assortment of Granola Bars	
Make your own Trail Mix: Nuts, Raisens,		Citrus Fruit Minestrone	
Chocolate, Dried Fruit		Assortment Home Made Lemonade	
Assorted Berries Smoothie		Sweet	
Sweet		Citrus Tartlet	
Mini Berry Tartlet		Orange Marshmallow	
Raspberry Marshmallow		Lemon & Grapefruit Diamond Cookies	
Strawberry Cheesecake			
Coffee Stand Break	36		
Savory			
Mini Bagels			
Smoked Salmon Platters with Condiments			
Mini Quiche Lorraine			
Sweet			
Coffee Cake			
Coffee Macaroons			
Coffee Macaroon Chocolate Dipped			

THEMED AFTEROON BREAKS

All themed breaks do not include beverages.

English Tea Time

42

Savory

Assortment of English Sandwiches

Fruit Skewers with Yogurt Dips

Sweet

Lemon Meringue Pie

English Fruits Pound Cake

Earl Grey Tea Panna Cotta

Choice of Scone

served with condiments

Paris Treat Break

36

Savory

Seasonal Sliced Fruit & Berries

Open Faced Smoked Salmon Croissants

Sweet

Cherry Clafoutis

Assorted Macaroon

Assorted Madeleine

Island Tea Break

35

Savory

Bermuda Garden Crudite

Hummus, Ranch Dip, Roasted Pepper Aioli

Sweet

Coconut Crème Caramel

Mango Marshmallow

Pineapple Upside- Down Cake

Selection of Rum Cakes

Princess Yoga Break

36

Juices & Vegetables

Fresh Strawberry Banana Juice

Fresh Celery and Apple Juice

Fresh Beetroot Orange Juice

Basil Charred Organic Island Vegetables on

Toasted Seed Loafs

Fresh Fruit Smoothies

Sweet

Soya Milk Berries Pana Cotta

Lime Melon Salad Grass

Assorted Fruits Minestrone



PLATED LUNCH

SOUPS

Bermuda Best Fish 12

Chowder

Sherry Peppers & Black Rum

Roasted Pumpkin Soup 12

Sage Foam Toasted Pepitas

Tomato & Carrot Soup 12

Onion Soup 12

Parmesan Croton

Leek & Potato Soup 12

Bacon Confetti

Spiced Lentil & Coriander 12

Soup

Herbed Green Zucchini 12

Soup

ENTRÉES

Seared Salmon Filet 45

Olive Tepeade Mash, Capers Butter

Grilled Mahi Mahi 38

SALADS

Bermuda Caesar 18

Watermelon Croutons, Parmesan Cheese

Cultivated Baby Greens 18

Cucumber & Carrot, Aged Balsamic Vinaigrette

Citrus Splashed Melons 18

Shaved Parma Ham, Honey Mustard Paint

Roasted Local Beetroot 18

Frisee, Labrneh

Caprese Salad 18

Arugula, Balsamic Glaze

DESSERT

NY Berries Cheesecake 15

Berries Cheesecake Mousse with Berries
Compote & Raspberry Sorbet

Pico Di Gallo, Herbed Fingerling Potatoes, Steamed Asparagus		Banana Bermudian Rum Cake	15
Pan Fired Snapper Fillet	42	Rum Cake Infused with Rum Syrup, Vanilla Cream with Mixed Berries & Mango Sauce	
Warm Grilled Vegetable Couscous, Coconut Curry Sauce		Fruit Tarts	15
Honey Mustard Glazed Pork Medalilion	36	Britain Dough, Mango Cream & Mixed Fruits with Berries Sauce	
Vegetable Ragout		Coffee Tiramisu	15
Herb Roasted Lamb Cutlet	46	Coffee Mascarpone Mousse, Fresh Light Meringue, Coffee Sponge, Coffee Crispy Nuts & Arabica Jelly	
Herb Jus, Creamy Grits & Asparagus		100% Chocolate	15
Grilled Beef Tenderloin (8 oz.)	48	Sweet Crust, Dark Chocolate Ganache, Dark Chocolate Peanut Butter Ice Cream	
Herb Mash, Merlot Jus, Seasonal Vegetables			
Rotisserie Style "French" Chicken Breast	36		
Forest Mushroom Ragout, Lemon Broccolini, Pumpkin & Onion Mashers			
Chicken Saltimbocca, Bacon & Sage	38		
Crushed Herbed Potatoes, Seasonal Vegetables			
Jerk Turkey Breast	36		
Sweet Potato Mash, Garden Vegetables, Cranberry Jus			
Penne Pasta	28		
Grilled Eggplant, Cherry Tomatoes, Fresh Basil			
Black Bean & Quinoa Burger	28		
Queso Fresco, Chili Chipotle, Hand Cut Chips			
Mixed Vegetable Curry	28		
Mango Chutney, Seasonal Basmati Rice, Popadums & Raita			

THEMED LUNCH BUFFETS

All Lunches include an assortment of Coffee & Decaffeinated coffee, Lot 35 teas with milk, honey & lemon..
Buffet pricing is based off of two hours of service.

The Mediterranean Buffet 58

Tomato Basil Bisque

Greek Salad, Bibb Lettuce, Feta, Olives,
Peppers, Cucumber
Mediterranean Chickpea Salad, Feta
Caprese Panzanella Salad
Three Bean Quinoa Salad

Lemon Herb Chicken, Tzatziki
Pan-Seared Grouper, White Wine, Tomato &
Basil Sauce
Rigatoni, Grilled Linguica Sausages & Wild
Mushrooms
Parmesan, Sun-Dried Tomato & Basil Rice
Oven Roasted Ratatouille

DESSERT

Orange Rolade
Rosemary Flan
Lemon Menta Pie
Tiramisu
Creme Caramel

Bermuda Buffet 52

Fish Chowder, Rum, Sherry Pepper

Mixed Garden Greens with Assorted Cut
Vegetable & Homemade Dressings
Creamy Citrus Cole Slaw
Chilled Potato Salad

Sauteed Catch of the Day with Lemon Butter
Sauce
Baked Jerk Chicken, Charred Pineapple Salsa

Traditional Peas & Rice
Macaroni & Cheese
Market Vegetables

DESSERT

Bermuda Rum Cake
Key Lime Pie
Pineapple Coconut Cake
Mango-Passion Cheesecake
Fruits Pound Cake

Flavor of the East 58

Sweet & Sour Vegetable Soup
Steamed Sesame Buns

Asian Cucumber Chopped Salad, Sesame
Vinaigrette
Cabbage Slaw, Ginger, Coriander & Alfalfa
Glass Noodle Salad with Baby Shrimp & Sweet
Thai Chili

Sweet & Sticky Chinese BBQ Pork
Mongolian Beef, Broccoli
Teriyaki Salmon, Sesame Pak-Choy, Oyster
Glaze

Wok Tossed Vegetables
Chinese Egg Fried Rice

DESSERT

Green Tea Matcha Opera
Chinese Egg Custard Pie
Leche Flan
Lapis Cake
Pistachio Creme Brule

The Deli Buffet 58

Chicken Noodle Soup

Mixed Greens, Strawberries, Toasted Almonds,
Vinaigrette
Smoked Salmon, Tiny Caper & Tomato Salad,
Pasata Salad, Sun Dried Tomato, Feta, Olives,
Arugula

Fresh Sliced Cured Speciality Deli Meats,
Salami, Ham
Platters of Roasted Beef & Rotisserie Turkey
Assorted Cheese Platter, Havarti, Swiss,
Cheddar, Gouda
Crisp Lettuce, Sliced Tomatoes & Red Onions
Mayo, Horseradish & Deli Mustards
Oven Fresh Rolls, Multi Grain Breads & Onion
Rolls

DESSERTS

Bermuda Rum Cake
Hamilton Princess Assorted Cup Cakes

Sandwich Buffet

55

Chef's Soup of the Day

A Melange of Petite Greens, Fresh Strawberries,
Creamy Balsamic Vinaigrette
Pasta with Sun-Dried Tomatoes, Olive & Feta,
Oregano Vinaigrette

Smoked Shaved Ham & Aged Swiss on a
Baguette with Dijon Mustard
New England Shrimp Salad on a Poppy Seed
Roll
Chilled Wok Tossed Vegetable Wrap with
Gingered Drizzle
Roast Beef, Lettuce, Tomato, Pickle & Creamy
Horseradish on a Soft Onion Roll
Warm Fish Sandwich, Raisin Bread & Chipotle
Tartar

Kettle Crisped Potato Chips & Pretzels

DESSERT

Peanut Chocolate Brownie
BLondie Cake
Berries Panna Cotta
Mango-Passion Cheesecake
Pineapple Upsidedown Cake

Espresso Tiramisu
Pineapple Upside-Down Cake
Chocolate Pie

European Buffet

62

Leek & Potato Soup, Crispy Pancetta

Tossed Romaine Salad, Croutons, Parmesan
Green Asparagus & Tomato Confit Salad,
Tapenade Dressing
Layered Roasted Beetroot Slaad, Feta, Arugula

Pan Seared Salmon, Fresh Tomato Salsa
Baked Chicken Peri-Peri
Baked Vegetable Lasagna
Saffron Rice
Seasonal Vegetables

DESSERTS

Espresso Tiramisu
Apple Studel with Vanilla Sauce
Vanilla Saint Honore
Sticky Toffee Pudding
Trifle Berries Cakes with Bailey's Sauce



HEALTHY HORS D'OEUVRES

Choice of 1- priced per dozen
Choice of any 4-\$36 per person
Choice of any 6- \$48 per person

Asian Vegetable Rice Rolls	46	Bermuda Fish Cakes with Mango Salsa	49
Assorted Melon & Vegetable Gazpachos	42	Rolled Eggplant, Zucchini & Chevre with Tomato Chutney	45
Fat Free Chicken Tandori Skewers with Raita	47	Grilled Halloumi & Watermelon	47
Vegetable Crudites with Sun-Dried Tomato Hummus	44		

HOT HORS D'OEUVRES

Choice of 1- priced per dozen
Choice of any 4- \$36 per person
Choice of any 6- \$48 per person

Jerk Chicken Skewers with Pineapple Salsa	46	Sweet Pepper & Beef Brochettes Madagascar Sauce	62
New Zealand Lamb Lollipops, Mint Jus	58	Breaded Jerk Pulled Pork Fruity BBQ Compote	48
Vegetable Spring Rolls with Sweet Chili Dip	42	Crisp Mushroom Risotto Cake Parmesan Confetti	44
Creamed Spinach & Feta Filo Pesto Painted	46	Sundried Tomato Polenta Bites with Goat Cheese	46
Assorted Grilled Root Vegetable Bites with Balsamic Vinaigrette	42	Hamilton Fish Chowder Shooters	49
Banana & Tomato Bisque Shooters with Cheddar Crostini	42	Wonton Shrimp with Ginger Soy Dip	62
Petite Bermuda Fishcake Homemade Tomato Sauce	49	Grilled Shrimp & Chorizo Skewers with Honey BBQ Sauce	58
Panko Crusted Seared Crab Cakes Mango Aioli	62		

COLD HORS D'OEUVRES

Choice of 1- priced per dozen
Choice of any 4- \$36 per person
Choice of any 6- \$48 per person

Smoked Salmon & Asparagus with Caper Remoulade	54	Tuna Tartar, Avocado Spread and Wasabi Mustard on Mini Toast Crisp	51
Chilled Poached Jumbo Shrimp with Cocktail Sauce	63	Minted Mango Crab Salad Hot House Cucumber	54
Salmon Mousse on Melba Toast	49	Shucked Oysters with Vodka Vinaigrette	78
Mini Noodle Salads	49	Asian Vegetable Roll	46
Minted Gazpacho Shooters	40	Olive Tapenade Bruschetta	42
Fresh Strawberry & French Brie on Melba		Baby Mozzarella & Grape Tomato Spears	48
Mini Caesar with Watermelon Coutes	42	Curried Chicken & Pineapple Pita Sails	45
Beef Tenderloin Crostini with Horseradish Cream	56	Goat Cheese & Turkey Puffs with Cranberry Compote	48
Smoked Duck Brioche Crostini with Sour Cherry Compote & Chives	54	Hoisin Chicken Rice Paper Roll	46
Prosciutto & Melon Skewers	49		

CARVERY STATIONS

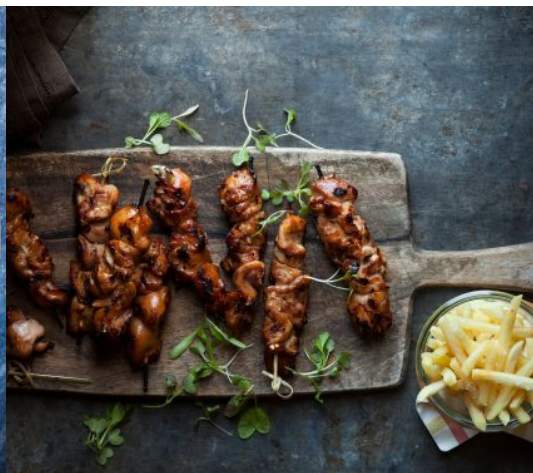
Chef Attended Reception Stations require a minimum of 25 guests. One chef attendant required for every 50 guests at a rate of \$160.00 per chef, minimum of 2 hours.

Classic Beef Wellington Horseradish Cream, Silver Dollar Rolls	28	Brioche Crusted Lam Racks Rosemary Glazed Pan Juices	24
Whole Roasted NY Strip Loin Freshly Grated Horseradish Cream Crusty Hearth Baked Rolls	22	Salmon En Croute Hollandaise Sauce	24
Sea Salt Crusted Rockfish Tomato Chutney	24	Roasted Whole Jerk Chicken Charred Pineapple Salsa	18
Oven Crisped Suckling Pig Beer Gravy	20	Rotisserie Turkey Orange Cranberry Mayonnaise, Homemade Mini Buttermilk Biscuits	20
Braised Short Ribs Merlot Jus Mustards French Baguette Slices	22	Cumin Rubbed Roasted Leg of Lamb Carved into Pita Pockets, Minted Yogurt & Chili Sauce	24
Honey Pineapple Glazed Ham Raisin Buns	20	Slow Roasted Pork Belly Pommery Mustard Sauce	18
Roasted Veal Loin Pearl Onion Sauce	26		

DESSERT HORS D'OEUVRES

Choice of 1- priced per dozen
Choice of any 4- \$36 per person
Choice of any 6- \$48 per person

Raspberry Macaroon Dipper Chocolate	48	Apricot Rosemary Panna Cotta	48
Chocolate Caramel Profiterole	48	Lemon Meringue Tartlet	48
Chocolate Tartlet	48	Green Tea Matcha Opera	48
Chocolate Alfarojes	48	Pistachio Apricot Financier	48
Berries Tartlet	48	Lemon Madeleine's	48



PLATED DINNER

All Dinners include an assortment of Coffee & Decaffeinated coffee, Lot 35 teas with milk, honey & lemon

SOUP

Leek & Potato Soup Crispy Pancetta	13
Lobster Bisque with Chives and Crème Fariche	13
Bermuda's Best Fish Chowder with Black Rum & Sherry Peppers	13
Roasted Pumpkin Soup with Sage Foam & Toasted Pepitas	13
Velvety Asparagus Cream Truffle Oil & Micro Chervil	13
Gingered Carrot & Tomato Soup Cheddar Couton	13
Vegetable Minestrone Vermicelli	13
Three Onion Bisque with Cheddar Crouton	13
Bermuda Tomato &	13

SALADS

Bermudian Caesar Rum Spiked Watermelon, Shaved Asiago	18
Citrus Melon Waves Arugula & Baby Frisee, Parma Ribbons, Virgin Olive Oil & Balsamic	18
Roasted Baby Beets Frisee, Candied Walnuts & Labneh	18
Burrata & Tomato Salad Arugula & Balsamic Glaze	18
Hearts of Romaine Prosciutto & Cherry Tomatoes, Stilton Vinaigrette	18
Baby Artisan Greens in Cucumber Collar White Wine Grape Dressing	18
Crisp Romaine Wedge Marinated Mozzarella & Tomato Crouton, Virgin Olive Oil	18

Banana Bisque	
Beef & Barley Broth	13
Chicken Vegetable Consomme	13
Chilled Roasted Bell Pepper Gazpacho	13
Chilled Canteloupe Soup	13
Chilled Cucumber Mint Soup	13

APPETIZERS

Tea Smoked Duck Breast Mixed Greens, Cranberry Coulis	21
Seared Tuna Carpaccio Crab Salad, Avocado Mousse	21
House Cured Salmon Fresh Lemon, Horseradish Cream	21
Goat Cheese & Beetroot Tartlet Walnuts, Raspberry Vinaigrette	21
Poached Shrimps with Tomato Cocktail	21
Bermuda Fishcake Curried Apple & Mango Salad	21
Spinach & Ricotta Ravioli Sage Butter, Pine Nuts, Chive Oil	21
Seared Sea Scallops Grilled Asparagus, Lobster Bisque	21
Grilled Portobello Mushroom Feta, Arugula	21

ENTRÉE

Herbed Fillet or Rockfish Lobster Risotto, Ginger Butter Sauce	42
Surf & Turf Beef Fillet & Jumbo Shrimp with Truffle Jus, Pumpkin Mashed Potatoes	56
Grilled Lime & Cilantro Jumbo Shrimps Scallion Orzo Pasta, Chili Butter	46
Seared Salmon Fillet Teriyaki Glaze, Ginger Risotto, Bok Choy, Tropical Fruit Salsa	38
Seafood Combo Almond Crusted Rockfish with Poached Shrimps, Roasted Potato Planks, Lobster Bisque	55
Pan-Seared Lemon & Herb Snapper Vegetable Succotash	36
Grilled Tenderloin Carmelized Onion Mashers, Truffle Jus	46
Roasted Garlic Pork Belly Scallion Mash, Dark & Story Jus	32

Pepper Crusted Beef Carpaccio Arugula, Parmesan Confetti	21	Herbed Packed Rack of Lamb Sun-Dried Tomato Polenta Cakes, Minted Jus	44
		Rotisserie Style Roasted Breast of Chicken Garlic Mascarpone Mash, Forest Mushroom Ragout	32
		Grilled Chicken & Mahi Mahi Braised Orzo Risotto, Smokey Tomato Fondue	39
		Baked Deboned Chicken with Sun-Dried Tomato stuffing, Bacon Potato Rosti, Truffle Jus	36
		Mixed Vegetable Curry Mango Chutney, Seasoned Basmati Rice, Popadums & Raita	28
		Fregola, Slow Roasted Cherry Tomatoes Artichokes & Goat Cheese, Italian Style Salsa Verde	28
		Mushroom Risotto Cakes with Tomatoe Fondue, Grilled Asparagus, Parmesan Confit	28
		Roasted Butternut Squash Spinach & Feta Ravioli, Smokey Roma Tomato Bisque, Truffle Jus	28

DINNER ENHANCEMENTS

SIDE STARCH

**Garlice Mascarpone
Mashed Potatoes**

**Carmelized Onion Mashed
Potatoes**

Scallion Mashed Potatoes

Pumpkin Mash

**Mushroom & Parmesan
Risotto**

**Asparagus & Black Truffle
Risotto**

**Creamed Garlic & Herb
Polenta**

**Sun-Dried Tomato Polenta
Cakes**

Steamed Sticky Rice

Beruda Peas & Rice

Basil Vegetable Couscous

**Individual Mac & Cheese
(max. 50 pax.)**

Herbed Potato Planks

Roasted Potato Planks

Garlic Scalloped Potatoes

Cassava Pie

SIDE VEGETABLE

Vegetable Ratatouille

Roasted Bermuda Carrots

Charred Lemon Broccolini

Mixed Vegetable Bouquet

Roasted Root Vegetables

Grilled Asparagus

**Individual Broccoli &
Cauliflower Bake
(max. 50 pax.)**

Butter String Beans

INTERMEZZO

ASSORTED BREADS (CHOICE OF 3)

Grilled Maine Lobster Tails	30	White Rolls
Mango Sorbet & Apple Julienne	9	Onion Rolls
Green Apple & Calvados Liquor	9	Whole Wheat Rolls
Champagne Rose Shorbet	9	Seed Rolls
Coconut & Malibu Liquor	9	Sesame Seed Rolls
Raspberry Sorbet & Orange Granite	9	Poppy Seed Rolls
Lemon Sorbet & Mint Syrup	9	
Apricot Sorbet	9	

DESSERT

Chocolate Banana Rum Cake	16
Rum Cake Infused in Rum Banana Syrup	16
Chocolate Crusted with Mixed Exotic Fruits	16
Lemon Thin Crust	16
Lemon Custard Pie	16
Cacao Nib Chips & Lemon Yogurt Sorbet	16
Exotic Cheesecake	16
Cheesecake Mousse with Mango Compote	16
Pineapple Lime Salsa & Mango Passion Sorbet	16

Vanilla Saint Honore	16
Vanilla Raspberry Profiteroles	16
Vanilla Sauce with Fresh Raspberry	16
Chocolate Pineapple Cake	16
Chocolate Chili Sponge with Pineapple Salsa Served with Chocolate Sauce & Pineapple Sorbet	16

THEMED DINNER BUFFETS

Minimum 25 Guests + Chef - \$160 per 50 pax

European Dinner Buffet 110

Red Bean & Portuguese Chorizo Soup

Baby Spinach Salad, Balsamic & Feta
Vinaigrette, Chick Pea, Cilantro & Grilled Fennel
Salad

Orechiette, Marinated Peppers, Basil Pesto Paint
Potato, Olive, Sun-dried Tomato & Creamy
Saffron Sauce Salad

Hand Carved Roasted Leg of Lamb, Minted Pan
Jus

Pan Seared Sea Bass Fillets, Lemon Caper
Sauce

Grilled Chicken, Crushed Tomato & Olive
Tepenade

Roasted Potatoes with Garlic & Rosemary
Braised Spanish Rice
Grilled Marinated Vegetables with Pesto

DESSERT

Dark Forrest
Raspberry Mille Feuille
Peach Melba
Vanilla Bugne served with Condiments
Berrie Crumble served with Vanilla Sauce
Chocolate Orange Blossom Macaroon

Island Cookout Buffet 120

Fish Chowder

Baby Greens with Buttermilk Ranch Dressing
Grilled Vegetable Orzo Salad, Basil Pesto
Tomato & Cucumber Salad, Herb Vinaigrette
Crisp Pumpkin Cole Slaw

Grilled Flank Steak, Chimichurri Sauce
BBQ Chicken Drumsticks
Grilled "Catch of the Day", Hot Lemon
Squeezers
Smoked BBQ Pork Ribs

Slow Cooked Chorizo & Pineapple Rice
Garlic Buttered Baked Baby Reds
Grilled Seasonal Vegetables

The Harbour Nights Dinner Buffet 105

Bermuda Tomato & Carrot Soup

Garden Greens with Mango Vinaigrette
Tomato, Cucumber & Onion Salad, Herb
Vinaigrette

Bermuda Potato Salad with Peas & Carrots
Creamy Pumpkin Coleslaw
Pasta Salad with Sun-Dried Tomato & Feta

Roasted Strip Loin of Beef, Mushroom Gravy
Jerked Chicken, Grilled Citrus Wedges
Pan Seared Wahoo, Gombey Butter

Baked Chorizo & Potato Casserole
Seasoned Rice
Farmers Market Vegetable

DESSERT

Carrot Cake
Berry Cheesecake
Almond Pear Tart
Dark Chocolate Mousse
Assorted Cupcakes
Banana Rum Cake
Fresh Fruit Salad, Mint

British Influence Buffet 130

Assorted Cottage Loaves & Country Rolls
Dorset County Tomato & Goats Cheese Soup

Channel Islands, Butter Bibb Lettuce, Earl Grey
Dressing
King Edward Potato & Pea Pod Salad
English Cucumber with Garden Mint Yogurt
Savoy Cabbage & Cheddar Slaw

Smoked Salmon, Traditional Garnishes
Grilled Asparagus Spears, Westminster Smoked
Bacon Confetti
Royal Roasted Rib of Beef, Claret Gravy,
Yorkshire Puddings
Lancashire Chicken & Mushroom Hot Pie
Somerset Coast Salmon, Cucumber & Dill Butter
Sauce

DESSERTS

Hamilton Princess Assorted Cup Cakes
Chocolate Peanut Butter Brownie
Berry Shortcake
Crumble Apricot Pie
Mango-Passion Cheesecake
Chocolate Chili Layer Cake
Berry Panna Cotta

Rosemary Roasted Russet Potatoes
Cider Glazed Carrots & Parsnips
Cornish Cauliflower & Cheese

DESSERT

Bread Butter Pudding
Sticky Toffee Cake
Caramel Banoffee
Berry Trifle
Apple Crumble Pie
Fruit Pound Cake Served with Vanilla Sauce
Vanilla Creme Brule

DINNER BUFFET STATION

<p>Sushi Station 32</p> <p>Assorted Sushi, California & Sashimi Rolls Freshly Prepared by Our Sushi Chefs Soy, Wasabi & Pickled Ginger</p>	<p>Healthy Station 18</p> <p>Fresh, Healthy Vegetable Planks Cucumber, Peppers, Carrots, Zucchini, Cauliflower, Cherry Tomato, Hummus, Roasted Babaganoush, Olive Tapenade, Assorted Breads</p>
<p>Caesar Salad Bar 18</p> <p>Crisp Hearts of Baby Romaine Homemade Classic Caesar Dressing Garlic Focaccia Croutons Freshly Shaved Parmesan Cheese Grilled Chicken, Crispy Bacon Bites Baby Shrimp Toppers</p>	<p>Taco Station 24</p> <p>Grilled Fish & BBQ Pulled Pork Vegetable Calabacitas Flour Tortillas, Corn Chips Taco Condiments</p>
<p>Lobster 10</p>	<p>Chicken 6</p>
<p>Raw Bar On Ice Seasonal</p> <p>Jumbo Shrimp Stone Crab Claws Clams on the Half Shell East Coast Mussels, Cocktail Sauce, Remoulade Maria Jose Sauce, Tobasco, Fresh Lemon</p>	<p>Imported Cheese & Artisan Bread Display 20</p> <p>Selection of Fresh Imported Cheese from Note Worthy Cheese Countries or Regions Assorted Crackers & Grapes</p>
<p>Italian Bar</p> <p>Spinach Ricotta Ravioli Bow Tie Pasta Cream Mushroom Risotto Tri Color Penne Slow Cooked Plum Tomato Gravy Homemade Basil Pesto Toppings to Include: Pepper Flakes, Onions, Garlic, Parma Ham, Parmesan, Pancetta, Shrimp, Warm Garlic Bread</p>	<p>Chicken 6</p>
<p>Beef Bolognese 9</p>	<p>Crepes Station 18</p> <p>Crepes with Assorted Condiments</p>
<p>Rum Cake Station 20</p> <p>Assortment of 5 Rum Cakes, 3 Kinds of Flavored Rums, 3 Kinds of Sorbet/Ice Cream</p>	<p>Your Sweet Sandwich 16</p> <p>Create Your Own Ice Cream Cookie Sandwich Different Kinds of Cookies, Ice Cream & Toppings</p>
<p>Bespoke Sundae 16</p> <p>Assorted Ice Creams</p>	

Whipped Sweet Cream
Selection of Sweet Toppings & Nuts



CASH BAR

Drink prices are inclusive of 17% gratuity.

DELUXE BRAND

Deluxe

Grey Goose
Bombay Sapphire
Jack Daniels
Crown Royal
Chivas Regal
Bacardi 8

Juices

5

Mineral Water

5

Soft Drinks

5

Beer

11

Cocktail

13

Wine

13

PREMIUM BRAND

Premium

Finlandia
Beefeater
Jim Beam
Canadian Club
JW Red
Bacardi & Black Seal

Juices

5

Mineral Water

5

Soft Drinks

5

Beer

11

Cocktail

11

Wine

11

HOST BAR

A 17% Service Charge is Applicable on all Food and Beverage. Subject to a Bartender Fee.

DELUXE BRAND

Deluxe

Grey Goose
Bombay Sapphire
Jack Daniels
Crown Royal
Chivas Regal
Bacardi 8

Juices 5

Mineral Water 5

Soft Drinks 5

Beer 10

Cocktail 13

Wine 15

PREMIUM BRAND

Premium

Finlandia
Beefeater
Jim Beam
Canadian Club
JW Red
Bacardi & Black Seal

Juices 5

Mineral Water 5

Soft Drinks 5

Beer 10

Cocktail 11

Wine 12

CHAMPAGNE & SPARKLING WINES

Dom Perignon 385 per bottle
France

Mirabeau 'La Folie' Rosé 75 per bottle
Provence, France

Veuve Clicquot Brut 'Yellow Label' 150 per bottle
France

Veuve Clicquot Rosé 195 per bottle
France

Astoria 'Fashion Victim' Rosé 55 per bottle
Veneto, Italy

WHITE WINES

CHARDONNAY

Pouilly-Fuissé, Joseph 115 per bottle

SAUVIGNON BLANC

Sancerre, Pascal Jolivet 85 per bottle

Drouhin Burgundy, France		Loire Valley, France	
Grand Ardeche, Louis Latour Burgundy, France	75 per bottle	Six Sigma Ranch 'Asbill Valley' Lake County, USA	75 per bottle
Chablis J. Moreau & Fils Burgundy, France	100 per bottle	Duckhorn Decoy Sonoma Country, USA	90 per bottle
Sonoma-Cutrer, Russian River Ranches Sonoma, USA	100 per bottle	Auntsfield Marlborough, New Zealand	80 per bottle
'Riverstone'. J.Lohr Monterrey, USA	75 per bottle	Cloudy Bay Marlborough, New Zealand	135 per bottle
		Kim Crawford Marlborough, New Zealand	90 per bottle
		Ferrari-Carrano Fume Blanc Sonoma Country, USA	70 per bottle

BLEND AND OTHER VARIETIES

Viognier 'Mirabel', M.Chapoutier Rhône, France	75 per bottle
Riesling Kabinett, Schloss Vollrds Rheingau, Germany	85 per bottle
Albarino, Paco & Lola Rías Baixas, Spain	75 per bottle
Pinot Gris, La Crema Monterey, USA	82 per bottle
Pinot Grigio, Santa Margherita Veneto, Italy	65 per bottle

ROSÉ WINES

Château d'Esclans "Whispering Angel" Provence, France	80 per bottle
Fleurs de Prairie Cotes-de-Provence, France	80 per bottle
AIX Coteaux d'Aix En Provence, France	70 per bottle

RED WINES

PINOT NOIR

Butterfield 85 per bottle
Bourgogne, France

**Talbott 'Kali Hart
Vineyard'** 75 per bottle
Monterey, California, USA

Josh Cellars Central Coast 75 per bottle
California, USA

Pinot Noir Bourgogne 80 per bottle
Louis Latour, France

Meiomi 110 per bottle
California, USA

Ritual, Veramonte 85 per bottle
Casablanca Valley, Chile

MERLOT

Bonterra Organic 75 per bottle
California, USA

**Jean Luc Thunevin "Bad
Boy"** 100 per bottle
Bordeaux, France

**Columbia Crest Grand
Estates** 70 per bottle
Columbia Valley, USA

MALBEC

Clos de Los Siete 85 per bottle
Argentina

Alpassion 100 per bottle
Mendoza, Argentina

Kaiken Ultra 75 per bottle
Mendoza, Argentina

CABARNET SAUVIGNON

**Bodega Otazu 'Senorio de
Otazu'** 90 per bottle
Navarra, Spain

**Grand Bateau by Chateau
Beychevelle** 85 per bottle
Bordeaux, France

Joseph Carr 90 per bottle
Napa Valley, USA

Blason d'Issan 155 per bottle
Margaux, France

Six Sigma Diamond Mine 85 per bottle
Lake Country, USA

**Chateau Ste Michelle
Indian Wells** 90 per bottle
Washington State, USA

Submission 70 per bottle
California, USA

INTERNATIONAL VARIETALS

Cote-du-Rhone Chateau Mont-Redon, France	60 per bottle	'Le Volte' by Ornellaia Tuscany, Italy	90 per bottle
Chianti Classico Riserva, Castello di Volpaia Tuscany, Italy	85 per bottle	Langhe Monsoordo, Ceretto Bernardina Piedmont, Italy	120 per bottle
'Koonunga Hill' Penfold's, South Australia	65 per bottle	14 Hands Hot to Trot Columbia Valley, USA	70 per bottle
Flores de Callejo Ribera del Duero, Spain	80 per bottle	Marques de Caceres Gran Reserva Rioja, Spain	115 per bottle
Torres Celeste Ribera del Duero, Spain	85 per bottle		