

Menu 1: \$59.00

Penne with Roasted Vegetables & Tomato sauce

Slow roasted prime rib of beef, natural "jus"

Free range chicken in lemon and herb marinade

Bermuda Catch of the Day

Roasted potatoes

Medley of vegetables

Traditional Caesar salad, roasted garlic croutons

Tomato salad with red onion vinaigrette

Exotic fruit salad

Pumpkin cheese cake

Chocolate Cake

Coffee and Tea

Menu 2: \$69.00

Smoked Salmon Platter with traditional condiments

Roasted Sirloin with Au Jus

BBQ Chicken thighs

Grilled shrimps skewers

tomato salad

Tuna Provencale

Ravioli with Lobster in a pink Champagne sauce

New Roasted Potatoes

Grilled vegetables, virgin olive drizzle

Young spinach with double smoked bacon and warm Dijon mustard dressing

Vine ripe tomatoes and fresh mozzarella cheese, basil oil

Miniature pastries

Key Lime Pie

Fruit skewers and large home made cookies

Coffee and Tea

Menu 3: \$90.00

Cold Seafood Platter (Jumbo shrimps, scallops, calamari, mussels, in garlic extra virgin olive oil)

Chateau Briande, (Beef Tenderloin)

Free range chicken

Fresh catch of the day, herb pesto dressing

Jumbo Shrimps

Flambéed shrimps with ginger, lemon and scallions

Warm new potatoes tossed with truffle

Grilled artichoke and feta cheese salad

Medley of mushrooms salad with mint and roasted garlic

Grilled vegetables, virgin olive drizzle

Young spinach with double smoked bacon and warm Dijon mustard dressing

Vine ripe tomatoes and fresh mozzarella cheese, basil oil

Chocolate fondue with exotic fruits

Raspberry crème brulee

Miniature pastries

Lime and mango mousse

Coffee and Tea