

# Cocktails and Canapes

## Open bar

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**2 HOURS OPEN BAR** \$ 29.00  
Additional hour \$7.00 per hour  
Consumption bar

HIGHBALL \$ 9.50  
WINE \$ 9.50  
BEER \$ 9.50  
SODA \$ 3.75

### **CANAPES**

5 Pieces \$ 10.00  
8 Pieces \$ 14.00

## Cold Canapes

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**Blackened tuna**  
on cucumber with ginger mayo

**Curried chicken salad**  
in canapé cup

**Cucumber cup**  
with smoked salmon mousse

**Smoked salmon**  
on pumpernickel bread and horseradish cream

**Cherry tomato and mozzarella skewer, basil oil**

**Chilled grilled zucchini and brie cheese roulade**

**Breasola (air dried beef)**  
with parmesan and arugula

**Coconut pancake rolled**  
with shredded duck

**Salmon tartar**  
with curry sauce on cucumber

**Foccacia with cream cheese and smoked salmon**

**Cold scallop skewers**  
with saffron mayonnaise

**Shrimps with melon balls or dipping sauce**

## Vegetarian

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### **Profiteroles**

filled with sundried tomato and goat cheese

### **Exotic fruits skewer**

with yogurt sauce

### **Caprese**

on a round of toast

### **Shitake mushroom** on toast

### **Marinated vegetables**

in pastry cup

### **Spinach wraps**

with grilled vegetables

## Hot Canapes

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Crab and leek quiche

Medley of seafood wrapped in puff pastry

Vegetable spring roll with chili dipping sauce

Meatballs with tomato sauce

Mini quiche

Marinated sliced lamb loin and blue cheese on toast

Chicken curry puffs

Mini chicken skewers with peanut dip

Beef skewers with sesame dip

Wonton and sweet and sour dip

Shrimp dim sum with hoi sin and chili dip

Scallop and bacon

Deep fried shrimps

Escargot in profiteroles

Mini Jamaican beef patties

## Bermuda Favourites

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Mini codfish cakes with banana and mango chutney

Breaded fish strips

Mini franks in a blanket

Cocktail size pizza

Chicken wings

Mini egg rolls

Fried mozzarella sticks

## Sushi

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\$21.75 per dozen

Chef choice  
or a la carte menu available  
(at market price)

Norimaki (seaweed roll with variety of fillings)  
Nigiri (Seafood served over sticky rice)