

Harbourfront

Dinner Buffet

Buffet 1

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
(black beans and pineapple "salsa", lemon butter sauce)

Roasted potatoes
Medley of vegetables
Cole slaw
Traditional Caesar salad, roasted garlic croutons
Tomato salad with red onion vinaigrette

Exotic fruit salad
Pumpkin cheese cake
Chocolate gateau
Coffee and Tea

\$ 44.75

Buffet 2

Smoked Salmon Platter with traditional condiments
Roasted Sirloin with Au Jus
BBQ Chicken thighs
Grilled shrimps skewers, three 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
\$55.75

*Sushi can be added as a choice upon request
(market price per dozen)

Buffet 3

Cold Seafood Platter

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

Chateau Briande, "Café de Paris" butter (Beef Tenderloin)

free range chicken

Fresh catch of the day, herb pesto dressing

Jumbo Shrimps

Flambéed scallops with ginger, lemon and scallions

Warm new potatoes tossed with dill and shallot confit, truffle flavoring

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

Passion fruit crème brulee

Miniature pastries

Lime and mango mousse

Coffee and Tea

\$ 69.75

*Sushi can be added as a choice upon request

(market price per dozen)