



Buffet Lunch Menu

APPETIZERS - Select 3

Assorted Cold Cuts Platter | Grilled Vegetables (v) | Caprese Salad (v)
Caesar Salad (v) | Seafood Salad | Cold Roasted Pepper Salad (v)
Melon with Parma Ham | Red Quinoa Salad (v)

Scottish Smoked Salmon with Toast, Creamy Dill Sauce & Traditional Condiments

Sliced Black Peppercorn Tuna with Cucumber Relish

Seared Jonah Crab Cake Topped with Frisée Salad & Sweet Chili Sauce

Fresh Mozzarella, Vine Ripened Tomatoes & Razor Thin Sliced Prosciutto

Tuna Tartare Bowl with Crackers & Croutons

MAIN COURSES - Select 2

Roasted Chicken with Lemon & Rosemary | Veal Romano

Salmon en Croûte | Penne Pasta with Basil & Tomato Sauce (v)

Pan Seared Beef Paillard Roll with Julienne Vegetables & Garlic Herb Oil

Pan Seared Beef Tenderloin Carvery with Grain Mustard & Gravy

Pan Seared Bermuda Fish Topped with Tomato Concasse

Pork Scaloppini with a Wild Mushroom Sauce

Rockfish Bermuda Style ~ Toasted Almonds & Fried Banana

Stewed Pork Sausage & Home Made Meatballs in Tomato Sauce

Roasted Bacon-wrapped Pork Loin | Baked Pasta (v)

SIDES - Select 2

Mashed Potatoes | Mixed Vegetables | Potato Gratin | Green Beans & Carrots

DESSERTS - Select 2

(Hand passed by servers or served on Buffet)

Warm Apple Pie with Icing Sugar and Calvados Sauce | Fresh Fruit Skewers

Tiramisu | Miniature Chocolate Mousse Tarts | Green Tea Cake

New York Cheesecake | Profiteroles with Custard Cream

Assorted Selection of Desserts | Assorted Cheese Plate with Crackers & Fresh Fruit

COFFEE, TEA & COOKIES

(v) = Vegetarian Selection

\$70 per person

***Additional choices may be added to each course;
Please send us your selections for re-pricing of menu***