



**ELBOW BEACH
BERMUDA**

Plated Lunch and Dinner

Please select one item from each of the desired courses below.

Starters

\$ 15

Classic Caesar Salad with Parmesan and Garlic Croutons
Grilled Mediterranean Vegetable Stack with Fresh Basil and Aged Balsamic
Bermuda Fish Cakes on Tomato Confit with Bermuda Rosemary Oil

\$ 17

House Cedar Smoked Flaked Salmon with Kenya Beans and Honey Mustard Dressing
Salad of Duck Confit, Frisee, Romaine and Wadson Farm Dandelion Leaves with Roasted
Pumpkin
Crab Cake Mizzuna with Mango Chutney and Cilantro Dressing

\$ 19

Warm Salad of Grilled Portobello Mushrooms and Gorgonzola with Baby Spinach and
Lentils
Seared Tuna Sashimi, Daikon, Micro Greens and Wasabi Dressing
Pan-Fried Scallops, Wilted Spinach, Crisp Pancetta and Vermouth Sauce

Soups

\$ 10

Tomato and Basil with Goat's Cheese
Award Winning Bermuda Fish Chowder
Hot or Cold, Leek, Onion and Potato
Chilled Gazpacho

\$ 11

Lobster Bisque
Beef Consommé with Pearls of Vegetables
New England Clam Chowder

\$ 14

Tuscan Bean with Roasted Quail and Truffle

Sorbets

\$ 7

Lemon with Candied Orange and Lime Zest

Bermuda Ginger Beer with Black Rum

Summer Berries

Champagne with Fresh Raspberries

Please select one item from each of the desired courses below

Main Courses

\$ 29

Pan Fried Salmon, Fennel Puree, Seasonal Vegetables and Saffron Broth
Tomato, Olive and Basil Risotto with Tempura-Fried Goat Cheese
Roast Breast of Free Range Wadson Farm Chicken, Savory Bread Pudding,
Seasonal Sautéed Greens and Tarragon Jus

\$ 32

Pan Roasted Striped Bass, Wild Mushroom Fricassee, Braised Salsify, Fondant Potato and
Truffle Foam
Crisp Roast Pork Loin, Parsnip Puree, Cocotte Potatoes, Baby Tomatoes and Sage Jus
Braised Beef Short Ribs, Roasted Root Vegetables, Mouselline Potatoes, Crispy Onions Red
Wine Sauce

\$ 35

Char Grilled Local Swordfish, Potato Cake, Bacon wrapped Asparagus and Corn Broth
Roast Rack of Lamb, Creamed Carrot and Rutabaga, Sautéed Kenya Beans with Shallots and
Gratin Potato, Rosemary Sauce
Fillet of Beef Tenderloin, Buttered Savoy Cabbage and Bacon, Fondant Potato and Lentil
Jus

Desserts

Please select one dessert course from one category from the options below

\$ 12

Apple Tart with Vanilla Ice Cream
Chilled Mango and Mascarpone Cheesecake Dome
Cognac Chocolate Mousse with Mixed Berries

\$ 14

Iced Bermudian Rum Nougat Parfait
Baked Cheesecake with Spiced Honey Pear
Caramelized Lemon Tart with Raspberry Sorbet

\$ 15

Baked Chocolate Cake with Vanilla Ice Cream
Iced Milk Chocolate Espresso Mousse served with Sambucca Tropical fruit Compote
Valrhona Chocolate Fudge Cake with Coconut Malibu Mousse

Selection of Petits Fours at \$4 Per Person

Elbow Buffet

Minimum of 40 Guests

Appetizers and Salads

Choice of 5

Mixed Garden Lettuce Leaves
Bermuda Tomato, Basil and Mozzarella Salad
Tuna Nicoise
Hawaiian Slaw
Shredded Tandoori Chicken with Cucumber, Cilantro and Romaine
Marinated Oyster Mushrooms with Asparagus, White Beans, Radicchio and Balsamic
Grilled Mediterranean Vegetables
Potato Salad with Sour Cream and Chives
Cedar Barbequed Salmon with Green Beans and Mustard Grain Salad
Oriental Vegetable Salad with Ginger
Tabouleh

Garnish

Croutons, Bacon Bits and Parmesan Cheese

Dressings

Caesar, Thousand Island, Balsamic, Ranch and Italian

Soup

Choice of 1

Award Winning Bermuda Fish Chowder
Tomato with Basil
Lobster Bisque
Creamy Potato and Leek
Sweet Corn and Crab

Elbow Buffet Continued

Main Courses

Choice of 3

Chicken Tikka Masala with Pilaf Rice
Lamb Tagine with Cous Cous and Saffron Vegetables
Confit of Chicken with Button Onions, Mushrooms, Bacon and Cocotte Potatoes
Beef Short Ribs with Roasted Root Vegetables in a Red Wine Sauce
Stir-Fried Beef in Black Bean Sauce with Chow Mein Noodles
Pan Roasted Blue Cod with a Ragout of White Beans and Chorizo
Hot-Smoked Salmon with Fire Roasted Corn and Fava Beans
Singapore Noodles with Char Siu Pork and Shrimp, Bean Sprouts and Peppers
Roasted Loin of Pork, Creamed Spinach and Fondant Potatoes
Thai Green Vegetable Curry with Steamed Jasmine Rice

Chef's Selection of Potato, Rice or Pasta and Seasonal Vegetables

Desserts

Choice of 5

Tiramisu
Fruit Tarts
Warm Bourbon Bread Pudding
Assorted French Pastries
Fresh Fruits in Light Rum
Bermuda Rum Trifle
Chocolate and Macadamia Cake
New York Style Cheesecake
Crème Caramel
White and Dark Chocolate Mousse

\$ 62 PER PERSON

New England Clam Bake Buffet

New England Lobster
Half Lobster Served with Drawn Butter

BBQ Wadson Farm Chicken

Smoked Dark `n` Stormy BBQ Pork Ribs
Our special Barbeque Sauce

New England Clam Chowder
Sour Dough Bread

Corn on the Cob
Served with Butter

Chipotle Caesar Salad
Crisp Romaine Hearts tossed with Chipotle Caesar Dressing and Parmesan Cheese

Coleslaw

Steamed Potatoes with Parsley

Desserts

Mango Cheesecake
Watermelon
Chocolate Brownies

\$85 Per Person

Surf and Turf Option: Add Grilled Rib Eye Steak \$20 Per Person

Island Buffet

Minimum of 40 Guests

Salad and Appetizers

Choice of 5

Mixed Garden Salad
Bermuda Tomatoes and Herb Marinated Olives
Cedar Barbequed Salmon with Green Beans and Mustard Grain Salad
Tabouleh and Hummus with Pita Bread
Potato Salad with Sour Cream and Chives
Hawaiian Slaw
Grilled Mediterranean Vegetable Salad
Thai Beef and Mango Salad
Mozzarella Stuffed Grilled Eggplant
Platter of Mixed Deli-Style Meats
Platter of Continental Cheeses

Garnish

Croutons, Bacon Bits and Parmesan Cheese

Dressings

Caesar, Thousand Island, Balsamic, Ranch and Italian

Soup

Choice of 2

Award Winning Bermuda Fish Chowder
Tomato with Basil
Lobster Bisque
Creamy Potato Soup with Maple Bacon
Crab and Sweet Corn

Island Buffet Continued

Main Courses

Choice of 4

Tenderloin of Beef with Spinach and Fondant Potato in a Wild Mushroom Sauce
Corn-Fed Breast of Chicken with Provencal Sauce
Thai Red Duck Curry with Steamed Fragrant Rice
Lamb Tagine with Cous Cous and Saffron Vegetables
Paella a La Valencia
Pan Roasted Cod with a Ragout of White Beans and Chorizo
Stir-Fried Vegetables in a Sweet and Sour Sauce
Char Grilled Swordfish, Baby Potatoes, Scallions, Asparagus in an Orange Butter Sauce
Beef Short Ribs with Roasted Root Vegetables in a Red Wine Jus
Braised Shin of Veal with Ratatouille Vegetables, Garlic and Shallot Confit
Crisp Roast Loin of Pork with Baby Fennel and Tomato Concassè in a Sage Scented Jus

Chef's Selection of Potato, Rice or Pasta and Seasonal Vegetables

Desserts

Selection of 8

Pecan Pie
White and Dark Chocolate Mousse
French Pastries
Carrot Walnut Cake
Coconut Cream Pie
Orange Crème Caramel
Fresh Fruits in Season
Exotic Fruit Tart
Key Lime Pie
Bermuda Rum Trifle
Opera Cake
Coconut Rum Pie
Strawberry Cheesecake

\$ 70 Per Person

Barbeque Buffet

Minimum of 30 Guests

Salads and Appetizers

Grilled Mediterranean Vegetables
Bermuda Tomato and Mozzarella
Cedar Barbequed Salmon, Green Beans and Mustard Grain Salad
Mixed Garden Salad
Hawaiian Slaw
Potato Salad with Sour Cream and Chives

Barbeque Station with Chef*

Choice of 3

Char-Grilled Oregano Marinated Local Wahoo
Chicken Satay, Peanut Sauce
Smoked Beef Brisket
Lamb Shish Kebabs
Beef Burger with all the trimmings
Beef Striploin "Churrasco" with Salsa Verdi
St. Louis Baby Back Pork Ribs
Grilled Vegetable Kebabs
Add New England Lobster @ \$55 per whole lobster

Accompaniment

Choice of 3

Black Eye Peas and Rice; Mixed Grilled Vegetables;
Baked Potato; Idaho Whipped Potatoes; Creamed Spinach
Corn On The Cob; BBQ Baked Beans, Sautéed French Beans and Onion

Desserts

Pecan Pie
Key Lime Pie
Tropical Fruit Salad
Coconut Rum Pie

\$ 60 Per Person

*A chef's fee of \$ 90 applies for the first hour and \$ 40 for each additional hour thereafter.

Mediterranean Buffet

Minimum of 40 Guests

Bread Basket

Fresh Assortment of Breads from our own Bakery

Salads and Appetizers

Choice of 6

Tomato, Mozzarella and Basil Salad

Herb Marinated Olives

Grilled Vegetables with Baby Spinach

Marinated Artichokes

Mixed Green Salad

Tabouleh and Hummus with Pita Bread

Marinated Oyster Mushrooms with Asparagus, White Beans, Radicchio and Balsamic

Dressing

Marinated White Anchovies

Selection of Deli Style Meats

International Cheese Platter

Soup

Choice of 1

Moroccan Lentil

Minestrone Prima Vera

Chilled Gazpacho

Mediterranean Buffet Continued

Main Courses

Choice of 3

Paella a La Valencia

Grilled Cornish Hens with Corn and Barley in a Pomegranate Dressing

Braised Shin of Veal in a Red Wine Sauce with Horseradish Gremolata

Braised Blue Cod with Olives and Tomato

Char Grilled Swordfish, Spiced Israeli Cous Cous

Dry Rubbed Sliced Beef Steak with Roasted Vegetables and Herbs

All Dishes Are Served with

Pan Fried Baby Potatoes in Bermuda Rosemary and Grilled Marinated Vegetables

Desserts

Choice of 5

Maple and Mascarpone Cheesecake

Chocolate Hazelnut Cake

Tiramisu

Baklava

Lemon Panna Cotta

Poached Pears in Red Wine

Fruit Platter

\$ 65 Per Person

Dessert Stations

Pineapple Tree Presentation

Fresh Fruit Brochettes On Pineapple Tree,
White and Dark Chocolate Fondue,
Fruit Coulis and Whipped Cream

\$ 14 Per Person

***Flaming Bermuda Banana Station**

Bananas Flamed in Black Rum Sauce
with Honey Ice Cream and Whipped Cream

\$ 12 Per Person

***Crêpe Dessert Station**

Freshly made Crepes are prepared
by a Chef to include:
Suzette, Pear Compote and Fresh Fruit
with Vanilla Sauce and Fruit Coulis

\$ 12 Per Person

Chocolate Covered Strawberries

\$ 14 Per Person

*A chef's fee of \$ 90 applies for the first hour
and \$ 40 for each additional hour thereafter

Children's Menu

Cream of Tomato Soup

\$ 6 Per Child

Macaroni and Cheese

\$ 9 Per Child

Hamburger with French Fries
\$ 12 Per Child

Hot Dog with French Fries
\$ 9 Per Child

Breaded Chicken Tenders with French Fries
\$ 9 Per Child

Fish 'N' Chips
\$ 12 Per Child

Pasta with Butter and Cheese or Meat Sauce
\$ 10 Per Child

Grilled Cheese Sandwich with French Fries
\$ 8 Per Child

Peanut Butter and Jelly Sandwich
\$ 8 Per Child

French Fries
\$ 6 Per Child

Onion Rings
\$7 Per Child

Shepherd's Pie
\$ 9 Per Child

Baked Beans on Toast with Melted Cheese
\$ 8 Per Child

Stir Fried Vegetables
\$ 10 Per Person

Assorted Ice Creams and Ice Cream Bars
\$ 7 Per Child

Room Amenities

Birthday Cake
\$ 32

Assorted Canapes
\$ 24

Bermuda Fruit Basket
\$ 40

Deluxe Fruit Basket
\$ 22

Carved Fruit Platter and Picolo of Sparkling Rose
\$ 17

Truffles in Paradise with Banana Rum
\$ 17

Goats Cheese and Red Onion Tarts with Pinot Noir
\$ 17

Assorted Mini Pastries with Southern Comfort
\$ 17

Assorted Petits Fours with Melon Liquor
\$ 17

Stilton and Roasted Pear, Walnut Bread with Mini Cabernet Sauvignon
\$ 17

Vegetable Samosas with Cilantro Dip
\$ 17

Chocolate Macadamia Nuts with Baileys
\$ 17

Mama Smith's Rum Cake with Loquat Compote
\$ 17

Tuxedo Strawberries with Picolo of Sparkling Wine
\$ 17

COOKING CLASSES AT ELBOW BEACH

Those who love to cook or who just want to learn some of the tricks of the trade from Bermuda's top chefs will be delighted with Elbow Beach's new **cooking classes** led by our Executive Chef. Classes are available at various locations on the Elbow Beach property, including Seahorse Grill, Ocean Terrace and Blue Point. Each participant will be presented with an Elbow Beach apron and recipe package to take home with them. Classes will take place over a 2-hour period and includes the demonstration, three wines and lunch.

Seahorse Grill

Maximum – 9 guests seated

Blue Point Poolside Restaurant

Maximum – 9 guests seated

Ocean Terrace

Maximum – 20 guests

Best of Bermuda

Our team of chefs shows how to use seasonal ingredients from around the island such as organic leaves, chicken, corn, watermelon, potatoes and tomatoes as well as Bermuda fish to show you how to create a perfect "Bermuda" gourmet meal.

\$ 160 Per Person

Secrets of the Seahorse

From the kitchens of our award-winning Seahorse Grill our team of chefs demonstrates some of his restaurant favorites including Roast Yukon Gold Potato Soup, Seared Scallops & Lemon Cream with Fresh Raspberries.

\$ 160 Per Person

Taste of the Orient

Learn to cook Singapore Noodles, Satay, Indonesian Nasi Goreng and Thai Curries with our team of chefs.

\$ 160 Per Person

Indian Spice

Our team of chefs will uncover the mysteries of the magical, spicy cuisine of India with dishes such as Jeera Pilaf Rice, Chicken Alfrazi, Dhal, Aloo Simlamirch.

\$ 160 Per Person

Customize Your Cooking Class

Tell us what you want to learn to cook and our talented team of chefs will customize a cooking class to suit your needs.

\$ 220 Per Person