



ELBOW BEACH BERMUDA

Canapés

Choice of 2 Cold and 2 Hot
\$ 14 Per Person

Choice of 4 Cold and 4 Hot
\$ 28 Per Person

Choice of 6 Cold and 6 Hot
\$ 42 Per Person

Cold

Cherry Tomato and Baby Mozzarella on Basil Rosemary Skewers
Bermuda Wahoo Ceviche in Won Ton Shells
Gorgonzola and Grape on Crisp Belgian Endive
Baby Potato Stuffed with Balsamic Shitake Mushrooms With in Prosciutto
Fresh Jonah Crab filled Cherry Tomatoes
Goat's Cheese with Caramelized Red Onion
Curried Shrimp with Mango Croustades
Beef Tartare on Toasted French Bread
Smoked Salmon and Shrimp Fingers

Hot

Quiche Lorraine
Spinach and Feta Filo Parcels
Lamb Kebab with Cilantro Dressing
Vegetable Spring Rolls
Croque Monsieur
Crab Cake with Mango Salsa
Tempura Shrimp with Sweet Chili Sauce
Chicken Satay Skewers with Peanut Sauce
Peking Duck Money Bags

Reception and Buffet Enhancements

Poached Gulf Shrimp

Cocktail and Marie Rose sauces

\$ 18 Per Person

Selection of Handmade Sushi

Norimaki, Sashimi and Nigiri

Served with Wasabi, Dark Soy Sauce and Pickled Ginger

\$ 25 Per Person

Jonah Crab Claws

Cocktail Sauce and Lemon

\$ 25 Per Person

Half Shell Oysters On Ice

Cocktail Sauce and Lemon

\$ 25 Per Person

Vegetable “Martini” Crudites

Blue Cheese and Ranch Dip

\$ 12 Per Person

Selection of Cold Cuts

Roast Beef Sirloin, Honey-Glazed Ham, Turkey Breast, Milano Salami, Mortadella,
Prosciutto

Cornichons, Cocktail Onions and Mustards

\$ 12 Per Person

Antipasto Platter

Cured, Grilled and Marinated Seasonal Vegetables

Cured Deli Meats and Fish

\$ 14 Per Person

Imported International Cheeses

Fresh Fruit and Crackers

\$ 14 Per Person

Elbow Beach Style Raw Bar

Cockenoe Oysters on the Half Shell, Poached Gulf Shrimp,

Jonah Crab Claws, Marinated PEI Mussels

Cocktail Sauces, Lemons

\$37 Per Person

Reception and Buffet Enhancements Continued

Minimum of 25 Guests

Pasta Stations

Choice of 2

Rigatoni Arrabiata - Spicy Tomato Sauce
Penne with Peas and Crisp Pancetta
Cheese Stuffed Tortellini with Fresh Sage and Pine Nuts
Linguine with Roasted Garlic and Fresh Chili
Gargenelli, Roasted Red Peppers and Asparagus Tips
Fettuccini Seared Rosemary Chicken with Chardonnay Cream

\$ 18 Per Person

Carving

Whole Roast Turkey

Cranberry Sauce and Whipped Idaho Potatoes

\$ 17 Per Person

Honey Glazed Ham

Madeira Jus and Mustard Sauces

\$ 17 Per Person

Whole Roast Beef Tenderloin

Horseradish, Mustard and Red Wine Sauce

\$ 22 Per Person

Whole Fish Wrapped in Banana Leaf

With Tropical Fruit Salsa

\$ 24 Per Person

Slow Smoked Beef Brisket

Idaho Whipped Potatoes

\$ 18 Per Person

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

BREAD WILL BE PROVIDED IN THE EVENT CARVING STATIONS ARE USED FOR RECEPTIONS.