

HORS D'OEUVRES LIST
Minimum order of each item is 3 dozen

PER DOZEN

COLD

Mini Sandwiches – Cut in Fingers

Egg Salad	\$16.00
Tuna Salad, Scallions, Lettuce	\$18.00
Bacon, Lettuce, Tomato	\$18.00
Prawn Cocktail	\$20.00
Crab, Avocado	\$24.00
Roast Beef, Mustard, Lettuce	\$24.00
Ham, Cheese, Tomato	\$20.00
Chicken Salad, Lettuce	\$20.00

Steamed Prawns with Louisiana Tangy Sauce	\$26.00
Aged Cheddar Cheese and Fruit Skewers	\$26.00
Mozzarella and Roasted Grape Tomato Skewers with Basil and Oregano	\$26.00
Crispy Pita Bread with Smoked Salmon, Cream Cheese and Chives	\$26.00
Lettuce Rolls with Baby Shrimp Salad, Pink Sauce	\$26.00
Milano Salami with Avocado on Crouton	\$26.00
Aged Ricotta Cheese Mousse, Sun-dried Tomato Tartlets	\$26.00
Tuna Tataki with Mango and Lime Ceviche (on a Spoon)	\$26.00
Endive Barquettes with Smoked Duck Breast and Roasted Bell Peppers	\$26.00
Asian Shrimps and Pineapple Skewers	\$26.00
Parma Ham wrapped “Grissini” Stick, Roasted Pepper Dipping	\$26.00
Parma Ham and Cantaloupe Melon skewers	\$26.00

HOT

Mozzarella Bocconcini (bites) “Milanese” Style with Black Olive Dip	\$18.00
Curried Coconut Chicken Satay with Peanut Sauce	\$18.00
Homemade Mini Spring-roll with Sweet Dip	\$18.00
Mini Franks in Puff Pastry	\$18.00
Meat Balls with Red Onion Glaze	\$18.00
Buffalo Chicken Wings with Tennessee Barbecue Sauce	\$18.00
Mini Pizza with Assorted Toppings	\$18.00
Assorted Mini Quiches	\$18.00
Breaded fish Goujonettes (strips) with Tartar Sauce	\$18.00
Classic Chicken Curry Puffs	\$18.00
Devils on Horseback (Bacon and Chicken Liver Mini Wraps)	\$18.00
Chicken Tikka Skewers with Yogurt and Mint Raita	\$18.00
Choux Pastry Beignets with Garlic and Herb Escargots	\$26.00
Mini Bermuda Cod Fish Cake Topped with Banana and Tartar Sauce	\$26.00
Golden Fried Saffron Rice Arancini (rice balls) filled with Mozzarella, Ajoli Dip	\$26.00

Shrimp Brochette (skewer) marinated in Lemon and Mint	\$26.00
Breaded Shrimps with Mango Chutney	\$26.00
Fried Polenta Cakes with a Mushroom and Blue Cheese Fondue	\$26.00
Scallops wrapped in Bacon	\$28.00

SPECIALTY ITEMS

COLD

Angus Beef Carpaccio Rolls with Truffle Oil, Parmesan Cheese and Arugula Leaves	\$32.00
Smoked Salmon and Lemon-Dill Cream Cheese Mousse, encased in a Cucumber Cup	\$32.00
Marinated Scallops with Guacamole and Candied Lemon Zest	\$32.00
Filo Tartlets with Crabmeat Salad, Citronette Dressing	\$33.00
Quail Eggs and Foie Gras Mousse on a Pumpernickel Crouton	\$35.00
Lobster Brochettes with Orange Segments and Fresh Oregano	\$35.00
Caviar on Fingerling Potatoes with Sour Cream and Scallions	\$45.00

HOT

Grilled Sea Scallops, Caramelized Shallots, Balsamic Reduction	\$32.00
Maryland Crab Cake with Remoulade Sauce	\$33.00
King Prawns breaded in Coconut with a Spicy Curry Dipping	\$38.00
Wagyu Beef Mini Kebabs with Truffle Cream Dipping	\$38.00
Scallop and Prawn Skewer with Pineapple and Mint	\$33.00
Lamb Bites and Spinach sautéed with Soy Sauce, served in a Crispy Cup	\$32.00
Angels on Horseback (Baked Oysters wrapped in Bacon)	\$55.00

SUSHI SELECTION

Minimum order 3 dozen of each item

NIGIRI:

A Small Hand Pressed Rice Ball Topped with Raw, Marinated or Cooked Fresh Fish and Shellfish

\$36 per dozen

Crab
Tuna
Salmon
Yellow Tail

Shrimps
Octopus
Eel
Wahoo

NORIMAKI:

Priced per dozen

Seaweed Sheet Rolled with Vinegar Rice and Chosen Filling

California Maki: Crab, Avocado, Cucumber	\$16.00
Rainbow California roll, wrapped with Tuna, Salmon and Yellow Tail	\$26.00
Bermuda: Spicy Tuna, Yellow Tail or Wahoo with Scallions, wrapped in Salmon	\$24.00
Phili: Cream Cheese and Avocado wrapped with Smoked Salmon	\$20.00
911: Spicy Tuna with Scallions	\$20.00
Uramaki: Tempura Shrimps wrapped with Seaweed, Rice and Toasted Almond Seeds	\$24.00
Challenger: Crunchy Salmon Skin, Avocado, Shrimp	\$20.00
Breeze: Spicy Tuna, Salmon and Wahoo Roll Tempura	\$24.00
Jurassic: Crab, Cucumber, Avocado, wrapped in Smoked Eel	\$26.00
Dynamite: Spicy grilled Scallops inside out Sesame Seeds and Scallions	\$24.00

LIVE STATIONS

(Food stations with the chef preparing the food to order)

Available for minimum 20 people

When chef is required to service a station, the charge is \$40 per hour

Food stations are served with an assortment of whole wheat and white rolls

CARVING

(1 chef per 30 people – priced separately)

Based of approximately 4oz portion per person

Charged per person

Whole Baked Salmon in Bread Crust with Dill Creamy Sauce, \$12

Whole Roasted Red Grouper with Cherry Tomatoes, Basil, Onion and Garlic, \$12

Turkey Breast stuffed with Sausage, Chestnuts and Apricots, Gravy and Cranberry Sauce, \$8

Baked Ham Coated with Mustard, Pineapple and Cloves, \$9

Slowly Roasted Whole Leg of Pork, with Honey, Lemon and Mustard coating \$8

Rack of Pork Spareribs glazed with Barbecue Sauce, served with Pineapple Salsa, \$8

Roasted Leg of Lamb on the bone with Mint Sauce and Thyme Jus, \$10

Roasted Rack of New Zealand Lamb in a Herb-Lemon Crust, \$14

Giant Skewer of Chicken Thigh, Sausage and Pork Belly, \$12

Slowly baked Angus Beef Brisket in Tennessee Barbecue Sauce, \$10

Angus Rib Eye Steak on the Bone (Cowboy Rack) with a selection of Mustards, \$17

Angus Roasted Sirloin with a selection of Mustards, \$15

All served with a selection of sauces

GRILL

(1 chef per 30 people – priced separately)

Minimum of three choices required

Charged per piece/portion

Local Catch, \$7 (4oz)

Salmon Steaks, \$6 (4oz)

Tuna Steaks, \$7 (4oz)

Red Snapper, \$10 (4oz)

Seafood Skewers (Prawns, Scallops, Salmon), \$9

Tiger Prawns (13-15 Size), \$4

Jumbo Prawns (6-8 size), \$8

Colossal Prawns, \$14

Bermuda Spiny Lobster or American Maine Lobster, \$32 (Half, 14oz)

Jerk Chicken Legs, \$8

Indian Masala Chicken Thighs \$6

Chicken and Vegetable Skewers with Mustard Glaze, \$6

BBQ Pork Spare Ribs, \$5

BBQ Pork Belly Skewers, \$5

Pork Chops \$5

Mint and Garlic Lamb Chops \$6

Angus Rib Eye Steaks (4oz), \$9

Angus Sirloin Minute Steaks (4oz), \$8

Angus Tenderloin Medallions (4oz), \$10

Grill stations are served with traditional garnishes for each item, including pickles, mustards, horseradish sauce, mint sauce, cranberry sauce and mayonnaise, as suits each item

PASTA LIVE STATION

(1 chef per 30 people – priced separately)

Minimum of three choices required

Charged per person

Caserecci "Primavera" with Roasted Seasonal Vegetables \$6.00 per person

Flambé Penne with Vodka, Smoked Salmon, Scallions and Pink sauce \$7.00 per person

Orecchiette with Italian Sausage, Broccoli and Fresh Green Chilies \$7.00 per person

Rigatoni with Meat Balls and Spicy Tomato Sauce \$7.00 per person

Farfalle with Ham, Mushrooms, Cream and Herbs \$7.00 per person

Fusilli with Prawns, Grape Tomatoes, Garlic and Basil \$8.00 per person

Penne with Four Cheeses scented with White Truffle Oil \$10

All Served With Parmesan, Chili and Garlic Oil, Basil Pesto, Capers, Olives

**SUSHI LIVE STATION \$35 per person
(I chef per 20 people – priced separately)**

Assorted Sashimi (**Choice of 3**): Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper

Assorted Nigiri (**Choice of 3**): Yellow Fin Tuna, Salmon, Prawns, Mahi Mahi, Yellow Tail Snapper, Unagi, Mackerel

Assorted Maki (**Choice of 3**): Yellow Fin Tuna, Salmon, California, Vegetarian, Rainbow, Dynamite

All Served With Soy Sauce, Wasabi and Pickled Ginger

FLAMBÉ LIVE STATION

(I chef per 30 people – priced separately)

Tiger Prawns \$58 per dozen, **min 4 dozen** (13-15 size)

Tiger Prawns \$38 per dozen, **min 4 dozen** (21-25 size)

Natural Sea Scallops \$38 per dozen, **min 4 dozen** (10-20 size)

Served with your choice of Sauce:

Vodka, Lemon and Chili,

Brandy, Orange and Garlic

Pernod, Shallots and Herbs

SEAFOOD BAR STATION

Bermuda Spiny Lobster (in season) \$75.00 (per piece)

Maine Lobster \$75.00 (2lbs. per piece)

Tiger Prawns \$42.00 per dozen (13-15 size)

Tiger Prawns \$24.00 per dozen (21-25 size)

Oysters, Seasonal selection \$45.00 or Market price

Alaskan Crab Claws \$45.00 per dozen

Alaskan King Crab Legs \$60.00 per lb.

Little Neck Clams \$32.00 per lb.

Rope Mussels \$22.00 per lb.

Natural Sea Scallops \$34 per dozen

Accompanied by:

Mary-Louise, Louisiana, Remoulade Sauce, Salsa Verde, Shallot and Jerez Vinegar Dressing

BUFFET FUNCTIONS

Available for 20 people and above

DINNER BUFFET 1

\$66

Calamari with Garlic, Herbs, Olive Oil and Lemon Zest
Marinated Grilled Vegetables with Parmesan Shavings and Mint
Classic Caesar Salad with Crispy Bread Croutons
Avocado, Red Onion and Tomato Salad, Basil-Garlic Dressing

Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan
Pan Roasted Catch with Lemon, Capers and Black Olives
Roasted Chicken Supreme with Thyme Jus
Sautéed New Potatoes with Mushrooms and Herbs
Roasted Vegetable Ratatouille with Basil and Garlic

Mango and Coconut Cheesecake
Pannacotta
Lemon Meringue Pie
Coffee and Tea

DINNER BUFFET 2

\$72

Mahi Mahi Ceviche with Lemon Mayo, Potato and Capers
Veal Tonnato with Capers and Gherkins
Traditional Greek Salad
Spinach and Radicchio Leaf Salad with Stilton and Grain Mustard Dressing
Meatballs with Garlic, Chili and Tomato

Classic Onion Soup with Brandy and Croutons
Baked Rigatoni Pasta with Four Cheese Sauce and Herbs
Marinated Tuna and Salmon Skewers with Lemon and Mint Dressing
Chicken Casserole with Olives, Rosemary, Cherry Tomatoes and Lime
Oven Baked Sweet Potatoes with Honey and Lime Dressing
Sautéed Carrots and Broccoli with Ginger and Thyme

Seasonal Fruit Salad with Brown Sugar and Mint
Vanilla Crème Brûlée
Flourless Almond and Chocolate Cake
Coffee and Tea

DINNER BUFFET 3

\$82

Gulf Shrimp Cocktail with Tangy Louisiana Sauce
Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing
Goat Cheese, Arugula and Crispy Pear Salad with Balsamic Dressing
Calamari "Alla Luciana" in Spicy Tomato Sauce
Mini Polenta Cakes with Mushroom Ragout

Fusilli with Pancetta, Mushrooms, Asparagus and Creamy Sauce
Atlantic Salmon in Spicy Green Curry with Coconut Milk, Lemon Grass and Lime Leaves
Beef Sirloin Minute Steaks with Peppercorn Sauce
Sautéed Green Beans with Shallots and Cherry Tomatoes
Buttered Long Grain Rice with Peas, Bacon and Herbs

Spiced Apple Pie with Vanilla Crème Anglaise
Chocolate Decadent Cake
Vanilla, Rum and Banana Mille Feuille

ISLAND BUFFET

\$82

Gulf Shrimp Cocktail with Tangy Louisiana Sauce
Yellow Fin Tuna Carpaccio, Tomatillo Salsa and Soy-Lime Dressing
Potato Salad with Bacon, Mustard and Herbs
Golden Fried Fish Cakes with Mango Chutney
Buffalo Chicken Wings with Hot Tennessee Barbecue Sauce

Traditional Fish Chowder laced with Bermuda Black Rum and Sherry Peppers
Blackened Mahi Mahi Marinated in Jerk Spices
Pan Fried Local Catch with Lemon Butter Sauce
Barbecued Baby Pork Spare Ribs with Honey-Lime and Chili
Roasted White Creamer Potatoes, Grated Coconut and Sautéed Pearl Onions
Sautéed Pok Choi and Napa Cabbage in Garlic and Soy Sauce

Vanilla, Rum and Banana Mille Feuille
Seasonal Fruit Salad with Brown Sugar and Mint
Classic Key Lime Pie
Banana Bread

ITALIAN BUFFET

\$87 per person

Marinated Grilled Vegetables with Parmesan Shavings and Mint

Classic Italian Seafood Salad

Yellow Fin Tuna Carpaccio with Capers, Olives, Oregano and Lemon Zest

Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing

Cold Cuts Board (Parma Ham, Salami, Bresaola, Coppa) with Homemade Pickles

Veal Tonnato with Capers and Gherkins

Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan
Seafood Skewers (Prawns, Scallops and Salmon) with Olive Oil, Herbs and Lemon Dressing

Italian Seafood Casserole

Angus Beef Medallions with Gremolada Sauce

Slowly Roasted Leg of Lamb with Rosemary, Garlic and Mint

Roasted Vegetables with Basil and Garlic

Sautéed White Creamer Potatoes with Rosemary and Parmesan

Fruit Salad with Strawberries and Mint

Tiramisu (Classic Italian Coffee Mousse Cake), Coffee Sauce

Pannacotta

Chiacchere (Traditional Italian Crispy Fritters with Icing Sugar)

Cannoli Filled With Sweet Ricotta Mousse, Candied Fruits and Pistachios

Italian Chocolate Mousse

Coffee and Tea

ASIAN BUFFET

\$87 per person

Gado Gado, Indonesian Vegetable Salad with Peanut Sauce

Som Tam, Thai Young Papaya Salad with Chili and Lime Dressing

Yam Talay, Spicy Thai Seafood Salad with Shallots, Green Beans, Cilantro, Basil and Mint

Vietnamese Crab Rice Paper Rolls

Balinese Chicken Salad with Shredded Coconut

Singapore Glass Noodle Salad with Marinated Beef, Tofu, Sprouts and Bamboo Shoots

Tom Yum Goong, Spicy and Sour Thai Soup with Prawns and Mushrooms

Sweet and Sour Prawns

Seared Local Catch with Thai Red Curry Sauce

Tse Chuan Stir Fried Beef

Stir Fried Chicken with Chili, Garlic and Basil

Stir Fried Rice

Stir Fried Asian Greens with Ginger and Garlic

Assorted Sweet Nigiri with Exotic Fruit
Mango Pannacotta
Asian Chocolate Mousse, Flavoured with Lemongrass, Ginger and Lime Zest
Coconut and Lime Pie
Sweet Spring Rolls, filled with Banana, Pineapple and Sesame Seeds

Coffee and Tea

AMERICAN BARBECUE MENU

\$50 per person

Caesar Salad with Parmesan Shavings and Croutons
Cajun Chicken Salad with Pineapple and Honey Lime Dressing
Potato Salad with Bacon, Mustard and Herbs

Angus Beef Burgers with Buns and Condiments
Beef Frankfurters with Buns and Condiments
Spicy Pork Ribs in Barbecue Sauce
Corn on the Cob

Seasonal Fresh Fruit Salad
Brownies

Coffee and Tea

AMERICAN BUFFET

\$88 per person

Classic Caesar Salad with Romaine Hearts, Croutons and Parmesan Shavings
Waldorf Salad with Apples, Celery and Walnuts
Shrimp Cocktail with Aurora Sauce
Avocado, Crab, Red Onion and Tomato Salad with Cilantro and Garlic Dressing
Cajun Chicken Salad with Potatoes, Black Beans and Eggs
Toasted Corn Salad with Tangy Red Peppers and Bacon

Seafood Chowder
Grilled Local Catch with Roasted Tomatillo Salsa
Blackened Salmon Fillets with Tangy Louisiana Sauce
Baby Pork Ribs in a Barbecue Sauce
Slowly Braised Beef Brisket with Hot Tennessee Sauce
Baked Sweet Potatoes with Chilli, Honey and Lime Dressing
Roasted Cajun Spiced Vegetables

Key Lime Pie

Vanilla and Blueberry Cheesecake
Chocolate Fudge Brownies
Flourless Chocolate Cake
Pumpkin Pecan Pie

Coffee and Tea

CUSTOM BUFFETS

Minimum Purchase \$ 60.00 per person

Available for 20 people and above

All Buffets are served with Bread Rolls and Butter

APPETIZERS

Cold

- Pasta Salad with Roasted Bell Peppers, Scallions, Oregano and Pecorino Cheese \$6
- Gulf Shrimps Cocktail with Tangy Louisiana Sauce \$6
- Mahi Mahi Ceviche with Lemon Mayo, Potato and Capers \$6
- Calamari with Garlic, Herbs, Olive Oil and Lemon Zest \$6
- Marinated Grilled Vegetables with Parmesan Shavings and Mint \$6
- Marinated Anchovies in Garlic and Herbs with Grilled Farm Bread Croutons \$6

- Yellow Fin Tuna Carpaccio, Tomatillo Salsa and Soy-Lime Dressing \$8
- Salt Baked Beef Tenderloin Carpaccio with Sherry Vinegar Dressing and Watercress \$8
- Veal Tonnato with Capers and Gherkins \$8
- Cured Bresaola Beef with Parmesan Shavings, Celery and Extra Virgin Olive Oil \$8
- Citrus Cured Atlantic Salmon with Paprika Crème Fraîche \$8
- Parma Ham, Mozzarella and Tomatoes, Basil Pesto Dressing \$8

Hot

- Buffalo Chicken Wings with Hot Tennessee Sauce \$6
- Calamari "Alla Luciana" in Spicy Tomato Sauce \$6
- Meatballs with Garlic, Chili and Tomato \$6
- Oven Baked "Country" Style Stuffed Vegetables \$6
- Mini Polenta Cakes with Mushroom Ragout \$6

- Golden Fried Fish Cakes with Mango Chutney \$8
- Mussels "Mariniere" with White Wine, Shallots, Cream and Parsley \$8
- Sautéed Prawns in Jerk Marinade with Scallions and Bell Peppers \$8
- Roasted Italian Sausage with Herbs and White Wine \$8
- Broccoli and Cauliflower Cakes with Pancetta \$8

SOUPS

- Classic Onion Soup with Brandy and Croutons \$5
- Traditional Fish Chowder Laced With Bermuda Black Rum and Sherry Peppers \$5
- Potato and Leek Cream with Roasted Garlic Olive Oil \$5
- Cream of Wild Mushrooms with Croutons \$5

SALADS

- Mixed Greens Salad Station with Selection of Condiments and Dressings \$6
- Classic Caesar Salad with Crispy Bread Croutons \$6
- Avocado, Red Onion and Tomato Salad, Basil-Garlic Dressing \$6
- Traditional Greek Salad \$6
- Spicy Thai Beef Salad with Green Beans, Cilantro, Mint and Shallots \$6
- Cajun Chicken Salad with Pineapple and Honey Lime Dressing \$6
- Niçoise Salad with Seared Fresh Tuna \$8
- Potato Salad with Bacon, Mustard and Herbs \$6
- Goat Cheese, Arugula and Crispy Pear Salad with Balsamic Dressing \$6
- Spinach and Radicchio Leaf Salad with Stilton and Grain Mustard Dressing \$6
- Mediterranean Seafood Salad with Grape Tomatoes and Fennel \$8
- Asian Vegetable and Noodle Salad with Spicy Lime and Chili Dressing \$6

PASTA

- Orecchiette with Broccoli, Italian Sausage, Garlic and Chili \$8
- Fusilli with Traditional Bolognese Sauce \$6
- Fusilli with Pancetta, Mushrooms, Asparagus and Creamy Sauce \$8
- Orecchiette with Local Catch Ragout, Zucchini, Scallions, Oregano and Fresh Tomato \$6
- Penne Pasta with Roasted Grape Tomatoes, Calamari, White Wine and Parsley \$6
- Farfalle with Prawns, Chili, Basil and Tomato Sauce \$8
- Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan \$6
- Lasagna with Vegetables, Tomato Sauce and Rosemary Béchamel \$8
- Baked Rigatoni Pasta with Four Cheese Sauce and Herbs \$6

MAIN COURSES

Fish

- Atlantic Salmon with Spicy Green Curry, Coconut Milk, Lemon Grass and Lime Leaves \$9
- Pan Roasted Catch with Lemon, Capers and Black Olives \$9
- Pan Fried Local Catch with Lemon Butter Sauce \$9
- Blackened Mahi Mahi Marinated in Jerk Spices \$9
- Marinated Tuna and Salmon Skewers with Lemon and Mint Dressing \$9
- Groupers in Chinese Sweet and Sour Sauce with Pineapple and Bell Peppers \$12
- Oven Roasted Red Snapper in Herb Crust with Salsa Verde \$12

Mixed Seafood Thermidor with Tarragon and Sherry Wine Glaze \$12
Sautéed Prawns with Brandy, White Wine and Tomato Sauce \$12
Sautéed Prawns with Sauce "Provençale" \$12
Mediterranean Seafood Casserole with Tomato, Chili, Garlic and Basil \$12

Meat

Roasted Chicken Supreme with Thyme Jus \$9
Jerk Marinated Chicken Legs with Pineapple Salsa \$9
Chicken Casserole with Olives, Rosemary, Cherry Tomatoes and Lime \$9
Braised Lamb Shanks in Stout Beer and Onions \$12
Slowly Roasted Leg of Lamb with Rosemary, Garlic and Mint \$9
Barbecued Baby Pork Spare Ribs with Honey-Lime and Chili \$9
Pork Tenderloin Medallions with Prunes and Almonds \$9
Beef Short Ribs braised in Red Wine and Vegetables \$9
Angus Beef Brisket slowly roasted in Barbecue Sauce \$9
Beef Bourguignon with Baby Onions and Bacon \$12
Beef Sirloin Minute Steaks with Peppercorn Sauce \$12
Angus Beef Tenderloin Medallions with "Chimichurri" Spicy Dressing \$12

GARNISHES

Sautéed Carrots and Broccoli with Ginger and Thyme \$5
Roasted Vegetable Ratatouille with Basil and Garlic \$5
Sautéed Green Beans with Shallots and Cherry Tomatoes \$5
Sautéed Pok Choi and Napa Cabbage in Garlic and Soy Sauce \$5
Thai Green Vegetable Curry with Lemongrass and Lime Leaves \$5
Braised Lentils with Scallions and Sun Dried Tomatoes \$5
Sautéed New Potatoes with Mushrooms and Herbs \$5
Potatoes au Gratin with Herbs \$5
Roasted White Creamer Potatoes, Shredded Coconut and Sautéed Pearl Onions \$5
Oven Baked Sweet Potatoes with Honey and Lime Dressing \$5
Roasted Cajun Spiced Potato Wedges \$5
Fried Potato Croquettes \$5
Basmati Rice with Cinnamon, Cloves and Coriander Seeds \$5
Buttered Long Grain Rice with Peas, Bacon and Herbs \$5

CHEESE BOARD

Assorted Italian and French Cheeses with Grapes, Walnuts, Honey and Crackers \$15

DESSERTS

- Mango and Coconut Cheesecake \$5
- Pannacotta \$5
- Lemon Meringue Pie \$5
- Classic Key Lime Pie \$5
- Vanilla Crème Brulée \$5
- Spiced Apple Pie with Vanilla Crème Anglaise \$5
- Flourless Almond and Chocolate Cake \$5
- Chocolate Decadent Cake \$5
- Vanilla, Rum and Banana Mille Feuille \$5
- Tiramisu (Classic Italian Coffee Mousse Cake), Coffee Sauce \$6
- White and Dark Chocolate Mousse with Strawberry Compote \$8
- Selection of Mini French Pastries \$13
- Seasonal Fruit Salad with Brown Sugar and Mint \$5
- Exotic Sliced Fruit Platter with Berries and Chantilly Cream \$11