



# Christmas Menu

## GROUP BUFFET DINNER MENU

### *Appetizers*

SELECT 3 APPETIZERS FROM BELOW:

#### WINTER CAESAR

*Romaine lettuce, shaved brussels sprouts, parmesan homemade dressing, fried croutons*

or

#### PUMPKIN SALAD (gf)

*roasted pumpkin, charred broccolini, shaved carrots, pomegranate, pecan nuts,  
maple-Dijon dressing*

or

#### ARTISAN SALAD (gf)

*mix leaves, caramelized red onion, orange segment, dry cranberry, feta cheese,  
mulled wine dressing*

or

#### EARTH BOWL 24 (vg/gf)

*quinoa, spinach, red cabbage, cauliflower, garbanzo seeds, tahini dressing*

or

#### SMOKED SALMON (gf/df)

*sour cream, red onion, capers, lemon wedge, cucumber stick*

or

#### SHRIMPS COCKTAIL (gf/df)

*Romaine lettuce, lemon wedge, English and American Mix sauce*

or

#### CHICKEN SALAD (df/gf)

*poached chicken breast, celery, cranberry, lemon, spring onion, mayo*

or

#### ROAST BEEF (df/gf)

*oven roasted striploin slices, sautéed truffle mushroom, arugula leaves*

or

#### CREAM OF PUMPKIN (gf/df)

*coconut cream, pepita, bacon bits*

or

#### BERMUDA FISH CHOWDER (df/gf)

*local catch, rum and sherry pepper*

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#### TURKEY & HAM STATION

ROASTED TURKEY | ROASTED HAM WITH DARK RUM & SPICES

*roasted root vegetables, parsley mash potato, cranberry sauce, chestnut stuffing,  
cassava pie, gravy*



## *Main Course*

SELECT 2 PROTEINS AND 2 GARNISHES FROM BELOW:

### PROTEIN:

#### GRILLED WAHOO

*champagne sauce, capers*

*or*

#### PAN SEARED SNAPPER

*pan seared, cherry tomato and olive sauce*

*or*

#### BLACKENED SALMON

*herbs beurre blanc*

*or*

#### SHRIMPS SKEWERS

*garlic and herbs marinated, breadcrumbs*

*or*

#### JERK CHICKEN

*homemade jerk seasoning*

*or*

#### ANGUS BEEF SHORT RIBS

*slowly braised, red wine sauce*

*or*

#### BABY PORK RIBS

*dark rum BBQ sauce*

### GARNISHES:

#### RATATOUILLE

*or*

#### PEAS & RICE

*or*

#### WINTER SUCCOTASH

*parsnip, carrots, pumpkin, corn*

*or*

#### WINTER GREENS

*Kale, bok choy, cabbage*

*or*

#### BRUSSEL SPROUTS

*Applewood smoked bacon, parmesan cheese*



## *Desserts*

SELECT 5 DESSERTS FROM BELOW:

CRANBERRIES BREAD PUDDING

*black rum crème anglaise*

*or*

PUMPKIN CHEESECAKE (gf)

*salted caramel pecan*

*or*

BERRIES COBBLER (df/gf)

*cream cheese sauce*

*or*

APPLE TARTLET (df)

*cinnamon Italian meringue*

*or*

DARK CHOCOLATE LOG

*mascarpone mousse*

*or*

RED VELVET LOG

*citrus cream cheese frosting, pomegranate*

*or*

PUMPKIN PANNA COTTA

*amaretti cookies*

*or*

RUM & RAISIN FLAN (gf)

*or*

CUPCAKE

*decorated with butter cream*

*or*

PAVLOVA

*meringue, almond cheesecake, pomegranate*

*or*

MULLED FRUIT SALAD

*winter and dry fruit marinated in homemade spiced wine*

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\$110 per person  
minimum of 25 guests



## *Buffet Enhancements*

**SUSHI STATION - \$25 per person**

*Live Station \$30 per chef / per hour*

*Sashimi (shrimps, tuna, salmon) / Nigiri (avocado, salmon, unagi)*

*Traditional and innovative Maki rolls*

*(four kinds to include 1 cooked, 1 vegetarian and 2 raw fish)*

*Served with wasabi, white pickled ginger, selection of soy sauce and Chef's special sauce*

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**SOUP STATION - \$10**

**SELECT 1 SOUP FROM THE BELOW:**

*All soups are served with garlic and herbs croutons*

**CREAMY LOBSTER BISQUE**

*Maine lobster soup, brandy, roasted garlic, double cream, grilled sourdough*

*or*

**SEAFOOD CHOWDER**

*creamy soup of mussels, shrimps, calamari, local fish*

*or*

**CORN SOUP (GF)**

*creamy corn, crumbled cotija cheese, cilantro, chili*

*or*

**MINISTRONE (GF)**

*traditional Italian vegetables soup*

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**PASTA STATION - \$15 per person**

**SELECT 1 PASTA DISH FROM THE BELOW:**

*Live Station \$30 per chef / per hour*

**RICOTTA & SPINACH RAVIOLI**

*white veal Bolognese sauce, parmesan*

*or*

**SALMON FUSILLI**

*fusilli pasta, organic salmon, green peas, sun dried tomato, cream*

*or*

**SHRIMPS ORECCHIETTE (df)**

*orecchiette pasta, spicy tomato sauce, bell pepper*

*or*

**RIGATONI (vg)**

*creamy mushroom and truffle, spinach, parmesan cheese*

*or*

**FOUR CHEESES CASARECCE (v)**

*casarecce pasta, blue cheese, Swiss cheese, yellow cheddar cheese, parmesan cheese*

*or*

**PLANT BASED RAVIOLI (vg/gf)**

*butternut squash cream, pepitas*

*Café Lido*



## *Carving Station*

*Live Station \$30 per chef | per hour*

ANGUS BEEF TENDERLOIN \$30

*or*

ANGUS BEEF RIB EYE \$25

*or*

ANGUS BEEF STRIPLOIN \$20

*or*

NEW ZEALAND LEG OF LAMB \$20

*or*

ORGANIC WHOLE CHICKEN \$15

*or*

NEW ZEALAND LAMB RACK \$30

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Prices are subject to 20% service charge

GF - gluten free or can be served gluten free on request

N - contains nuts | V - vegetarian | VG - vegan