

# NOVELTY MENU

## *Canapés*

Nut dusted brie with cranberry emulsion  
Mini beef satay with chimichurri  
Tuna wonton with avocado salsa  
Chicken skewers  
Veggie tart with char grilled veg and herb goat cheese  
Bruschetta  
Tortilla chips with guacamole station  
Caprese skewers  
Watermelon halloumi cheese skewers  
Asparagus de prosciutto

**Choice of 5: \$14.50 per person**

## *Raw Bar*

Shrimp cocktail with cocktail sauce  
Baby shrimp ceviche  
Tuna ceviche  
Calamari salad  
Oysters

*@ market price*



## *Barbecue Grill to Buffet (live cooking)*

Garlic shrimps  
Herb marinated Wahoo  
Barbecue chicken/homemade bbq sauce  
Grilled steak/chimichurri  
Porkloin/apple gravy  
Chorizo  
Barbeque ribs

Served with paella veg or chicken

**Choice of 3: \$38.95** per person

**Choice of 4: \$42.95** per person

**Choice of 5: \$47.95** per person

## *Dessert Station*

Cheeseplate/crackers  
Fruit skewers  
Assorted French macaroons  
Assorted cookies  
Livio's tiramisu  
Cheesecake

**Choice of 2: \$6.00** per person  
or add \$1.50 per person for selection of 3 items



## COCKTAIL ITEMS

### *Cold Canapés*

Crumbed Shrimp with Ponzu Dipping Sauce  
Bell Pepper Muffins with Tapenade & Mascarpone  
Chicken Tenders  
Pork & Noodle Balls with Sweet Chili Sauce  
Stuffed Black Olives  
Roast Beef on Croutes  
Wonton Stacks with Tuna & Ginger  
Salmon Cakes with Herb Mayonnaise  
Thai Chicken Sausage Rolls  
Stuffed Chilies  
Macadamia-Crusted Chicken Strips  
Spicy Corn Puffs  
Sesame Beef Skewers  
Basil Mussels  
Turkish Bread with Herbed Zucchini  
Steamed Shrimp Rice Noodle Rolls  
Rosette of Smoked Salmon and Salsa Verde  
Polenta Wedges with Bocconcini & Tomatoes  
Shrimp & Pesto Pizza  
Satay Chicken Sticks  
Mediterranean Twists  
Mini Steak Sandwiches  
Gyoza (stuffed cabbage)  
Honey Shrimp  
Toasted Figs in Prosciutto  
Zucchini & Cheese Fritters  
Shrimp Toasts  
Deep-Fried Chicken Balls  
Mushroom Ragout Tarlets  
Tomato & Basil Bruschetta  
Scallops with Goat Cheese & Crispy Prosciutto  
Meatballs  
Sigara Boregi (spinach & feta in phyllo pastry)  
Cocktail Leek Pies  
Mini Focaccia with Roasted Vegetables  
Ratatouille Pies  
Mini Crab Cakes with Cilantro Paste  
Petit Croque Monsieur  
Thai Chicken  
Lamb Korma on Mini Pappadums  
Mini Hamburgers  
Olive & Potato Balls with Pesto  
Vegetable Dumplings  
Vegetable Samosas  
Wonton Wrapped Shrimp  
Steamed Pork Buns  
Salt & Pepper Calamari  
Mini Corn Muffins with Cajun Fish  
Arancini (stuffed rice balls)  
Lentil Patties with Cumin  
Skordalia  
Scallops on Potato Chips with Pea Puree  
Honey Mustard Chicken Drumettes  
Spinach & Feta Triangles  
Caramelized Red Onion & Feta Tartlets  
Conch Fritters with Tartar Sauce  
Sweet Potato & Lentil Pastry Moneybags  
Thai Fish Cakes with Dipping Sauce  
Burgundy Beef Pies  
Vegetable Pakoras with Minty Yogurt Sauce  
Mini Spicy Pork Quesadillas  
Shrimp Potstickers  
Thai Fish Cakes with Dipping Sauce  
Grilled Vegetable Skewers  
Salt Cod Fritters  
Shrimp in Chinese Pancakes  
Spring Rolls  
Sesame & Wasabi-Crusted Tuna Cubes  
Pesto Palmiers  
Shrimp Noodle & Nori Packets  
Dressed-Up Baby Potato Moneybags  
Lemongrass Shrimp  
Empanadas  
Moroccan Lamb Pies  
Peking Duck Rolls  
Goat Cheese Fritters with Roasted Pepper Sauce  
Tofu & Vegetable Koftas with Yogurt Dipping Sauce  
Grilled Shrimp with Tequila Mayonnaise  
Mini Spinach Pies  
Feta, Arugula & Mushroom Bruschetta  
Mini Eggs Florentine  
Turkish Pizza



## *Hot Canapés*

Buckwheat Blini with Smoked Salmon  
Cucumber Cups with Thai Beef Salad  
Vegetable Shapes with Creme Fraiche & Fried Leeks  
Shrimp & Sushi Cones  
Cherry Tomato & Bocconcini Tartlets  
Dolmades (Stuffed Grape Leaves)  
Oysters with Lemon Herb Dressing  
Mandarin & Duck Rice Paper Rolls  
Rolled Omelette with Salmon Roe  
Chicken Liver Parfait  
Quail Eggs with Spiced Salts  
Asparagus & Prosciutto  
Smoked Salmon Sandwiches  
Mexican Bites  
Vietnamese Shrimp Rolls  
Thai-Style Crab Tartlets  
Vietnamese Rice Paper Rolls  
Roasted Artichoke with Bruschetta  
Baby Shrimp with Lemon & Basil  
Bloody Mary Oyster Shots  
Smoked Salmon Breadbaskets  
Herbed Griddle Cakes with Pear and Blue Cheese Topping  
Mini Frittatas  
Thai Beef Salad Rice Paper Rolls  
Maki Sushi  
Wild Mushroom Pate on Melba Toasts  
Shrimp Cocktail  
Vegetable Frittata with Hummus & Black Olives

**\$24.00** (8 pieces per person)



## BUFFET OR SIT MENU ITEMS

*(Create your own menu & we'll price it)*

### Appetizers & Salads

PLATTER OF SMOKED SALMON WITH GARNISHES AND DRESSINGS  
ASSORTED QUICHES  
SCALLOPS WRAPPED WITH BACON OR PROSCIUTTO  
LOBSTER AND CRAB TERRINE  
PARMA HAM, MELON AND MOZZARELLA CASCADE  
DUCK AND ASPARAGUS TERRINE  
BABY SHRIMPS AND AVOCADO SALAD  
GRILLED VEGETABLES  
CUCUMBER AND LOBSTER SALAD  
RICE SALAD  
STEAMED SALMON "BELLA VISTA" STYLE  
TOMATO AND MOZZARELLA SALAD  
ASPARAGUS WRAPPED WITH PROSCIUTTO  
POTATO SALAD  
CAESAR SALAD  
MIX SALAD WITH A VARIETY OF DRESSINGS  
COLESLAW  
PASTA SALAD WITH CHICKEN AND PESTO  
PASTA SALAD WITH CHICKEN, STRING BEANS AND CURRY  
TOMATO AND MANGO SALAD  
NICOISE SALAD  
SPINACH SALAD WITH BACON AND MUSHROOMS  
MIX BEANS AND ONION SALAD CILANTRO DRESSING

### Soups

PUMPKIN SOUP  
LOCAL ROCK FISH SOUP  
CREAM OF BROCCOLI  
COLD AVOCADO  
COLD GAZPACHO  
CREAM OF POTATOES WITH SMOKED SALMON  
CHICKEN AND BARLEY  
SPINACH AND SCALLOPS  
COLD ZUCCHINI  
COLD CUCUMBER  
FISH SOUP  
MIX BEAN SOUP  
CREAM OF MUSHROOMS  
OUR SPECIAL SEAFOOD SOUP



## BUFFET OR SIT MENU ITEMS

*(Create your own menu & we'll price it)*

### Paste, Risotti e Paste Ripiene

MEAT LASAGNA  
VEGETABLES LASAGNA  
SEAFOOD LASAGNA  
DUCK AND ASPARAGUS LASAGNA  
CHEESE AND SPINACH RAVIOLI LACED WITH PINK SAUCE  
FUSILLI WITH MUSHROOM, HAM AND A LIGHT CREAM SAUCE  
PENNETTE TOSSED WITH SEASONAL VEGETABLES, GARLIC AND EXTRA VIRGIN OLIVE OIL  
HOMEMADE TORTELLONI STUFFED WITH CHICKEN AND ARUCOLA LACED WITH SHITAKE/TRUFFLE SAUCE  
SEAFOOD AGNOLOTTI LACED WITH LOBSTER EMULSION GARNISHED WITH ZUCCHINI AND ROASTED RED PEPPERS  
RISOTTO FLAVORED WITH BROCCOLI AND SAUSAGE  
RISOTTO FLAVORED WITH TOMATO SAUCE AND ASSORTED SEAFOOD  
SAFFRON AND SHRIMPS RISOTTO  
LOBSTER AND PESTO RISOTTO  
GARGANELLI WITH DUCK SAUCE  
PENNETTE WITH MEAT BALLS AND RED SAUCE  
PENNETTE WITH BOLOGNAISE SAUCE (MEAT SAUCE)  
SMALL EARS OF PASTA TOSSED WITH SMOKED SALMON, VODKA & PINK SAUCE  
CREPES CAROLINE (SEAFOOD)  
CREPES FLORENTINE (RICOTTA AND SPINACH)  
CREPES WITH CHICKEN AND MUSHROOM  
CREPES WITH CRAB AND ZUCCHINI  
HALF MOON SHAPED HOMEMADE PASTA FILLED WITH BEEF AND ZUCCHINI AND LACED WITH PORCINI SAUCE

### Vegetables & Starches

WHITE RICE  
PEAS AND RICE  
CURRIED RICE  
SPANISH RICE  
RISOTTO MILANESE  
BUTTERED FETTUCCINE  
PASTA TOSSED WITH TOMATO SAUCE  
SEASONAL VEGETABLES  
PARISIENNE OF VEGETABLES  
ITALIAN CAPONADE OF VEGETABLES  
STUFFED ZUCCHINI  
STUFFED EGG PLANT  
MASHED POTATOES  
ROASTED POTATOES  
POTATOES WITH ONIONS  
SCALLOP POTATOES  
PARSLEY POTATOES  
FRENCH FRIES  
POTATOES WITH PEPPER AND MUSHROOM  
POTATOES WITH TOMATO SAUCE AND ONION



## BUFFET OR SIT MENU ITEMS

*(Create your own menu & we'll price it)*

### Main Courses

HAM CARVING  
TURKEY CARVING  
ROAST BEEF CARVING  
PRIME RIB CARVING  
STEAM SHIP CARVING (minimum 80 persons)

**\* ALL CARVINGS SERVED WITH ROLLS AND CONDIMENTS \***

LAMB CHOPS GRILLED AND TOPPED WITH HERBRED CUMBS  
SHRIMPS SAUTÉ' WITH GARLIC AND BUTTER  
CHICKEN CACCIATORA  
CHICKEN TOSSED WITH CREAMY MUSHROOM SAUCE  
GRILLED OR BAKED CHICKEN  
CHICKEN BREAST SIMMERED WITH ROASTED RED PEPPERS COULIS AND ASPARAGUS  
CHICKEN STRIPS WITH GRAVY MUSHROOMS, ONIONS AND PEPPERS  
ARRAY OF SEAFOOD SIMMERED WITH LOBSTER SAUCE  
BEEF STROGONOFF  
CHICKEN STROGONOFF  
SWEET AND SOUR CHICKEN OR FISH  
LOCAL FISH PAN-FRIED WITH LEMON BUTTER SAUCE AND ROASTED ALMONDS  
PORK RIBS  
BEEF RIBS  
SPICY CHICKEN LEGS  
CHICKEN WINGS  
FISH NUGGETS  
FISH CAKES  
SALMON GRILLED WITH CHAMPAGNE SAUCE  
VEAL SCALOPPINE WITH MUSHROOM AND MARSALA  
VEAL PARMIGIANA  
CHICKEN MILANESE  
CHICKEN PARMIGIANA  
VEAL MILANESE  
SALMON STUFFED WITH BRIE CHEESE AND SPINACH SERVED WITH TURMERIC SAUCE  
PORK CHOPS  
PORK SCALOPPINE PAN-FRIED WITH PORTOBELLO MUSHROOM AND PEPPERS  
LOCAL FISH FILET PAN SEARED WITH BLACK OLIVES AND FRESH TOMATO CONCASSE'  
LOCAL FISH PAN FRIED WITH ASPARAGUS AND MUSHROOM SAUCE  
FISH CASSEROLE  
STEAMED FISH



## BUFFET OR SIT MENU ITEMS

*(Create your own menu & we'll price it)*

### Desserts

FRUIT SALAD  
WHITE AND DARK CHOCOLATE MOUSSE  
CHEESECAKE  
BREAD AND BUTTER PUDDING  
APPLE CAKE  
APPLE TART  
APPLE TURNOVER  
APPLE CRUMBLE  
FRUIT TART  
FRUIT FLAN  
CREAM BRULE'  
CREAM CARAMEL  
TIRAMISU  
ENGLISH TRUFFLE  
WARM VANILLA PUDDING  
SACHER CAKE  
ASSORTED ICE CREAMS  
ASSORTED SHERBETS  
PROFITEROLES TOPPED WITH CHOCOLATE FUDGE  
LEMON PIE  
LEMON CHEESECAKE  
WALNUT TART  
CHOCOLATE ALMOND CAKE  
BANANA MOUSSE  
PECAN PIE  
BLUEBERRY TART  
MIX BERRIES TART  
ALMOND TART'  
CHOCOLATE TARTLETS  
PANNA COTTA  
AMARETTO FLAVORED PANNA COTTA  
CHOCOLATE PANNA COTTA  
POPPY SEED PANNA COTTA  
FRESH FRUIT WITH HOMEMADE ZABAGLIONE  
FRESH STRABERRY WITH LEMON AND SUGAR  
FRUIT PLATE  
CHEESE PLATE WITH FRUITS AND WATER CRACKERS





## Bermybeautiful Buffet Menu

SHRIMP COCKTAIL AND SMOKED SALMON PLATTER

CAESAR SALAD

POTATO SALAD

MIX SALAD WITH A VARIETY OF DRESSINGS

BERMUDA COLESLAW

BERMUDA ONION QUICHE

BERMUDA PUMPKIN SOUP OR BERMUDA CARROT SOUP

BERMUDA FISH CHOWDER WITH BLACK RUM & SHERRY PEPPER

OUR OWN LASAGNA

PENNETTE PINK SAUCE AND BERMUDA VEGETABLES

ROAST PORK LOIN WITH PAPAYA STUFFING

CHICKEN SAUTÉ BERMUDEZ

FISH PAN-FRIED WITH GOSLING'S RUM SAUCE, ALMONDS AND BANANAS

PEAS AND RICE

BERMUDA SCALLOPED PATOTOES

BERMUDA FRESH VEGY

BERMUDA CARROT CAKE

LEMON MERENGUE PIE

### Drinks

RUM SWIZZLE

DARK 'N STORMY

YELLOW BIRD

FROZEN DARK 'N STORMY

**\$ 80.00**

*with 2 of the above drinks included*



## DOUBLE BBQ BUFFET MENU

CAESAR SALAD  
POTATO SALAD  
MIX SALAD WITH A VARIETY OF DRESSINGS  
COLESLAW

MEAT LASAGNA  
ST. LOUIS GLAZED BBQ RIBS  
GRILLED CAB ANGUS BEEF BURGERS  
JUMBO DOGS  
GRILLED JUMBO SHRIMPS  
GRILLED FRESH FISH FILET  
JERK CHICKEN ON GRILL

PEAS 'N RICE  
SCALLOPED POTATOES  
BERMUDA FRESH VEGY

LEMON MERINGUE PIE  
CHEESECAKE

### DRINKS:

RUM SWIZZLE  
DARK 'N STORMY  
YELLOW BIRD  
FROZEN DARK 'N STORMY

**\$ 58.00**

OR

**\$ 68.00**

*with 2 of the above drinks included*



## EASY BUFFET MENU NO. 1

CAESAR SALAD  
TUNA SALAD  
CAPRESE SALAD  
DAILY SOUP  
PENNETTE PINK SAUCE WITH BERMUDA VEGETABLES  
FISH  
CHICKEN  
PORK CARVING WITH ROLLS AND CONDIMENTS  
VEGY  
SPANISH RICE  
POTATOES  
VARIETY OF DESSERTS  
COFFEE AND TEA

\$ 45.00

## EASY BUFFET MENU NO. 2

CAESAR SALAD  
TUNA SALAD  
TOMATO AND ONION SALAD  
SEAFOOD ANTIPASTO PLATTER  
FISH CHOWDER  
CHEESE RAVIOLI  
PENNETTE ALFREDO  
FISH  
CHICKEN  
OUR SPECIALTY BRISKET CARVING WITH ROLLS AND CONDIMENTS  
VEGY  
RICE  
POTATOES  
VARIETY OF DESSERTS  
COFFEE AND TEA  
FRUIT PUNCH

\$ 58.00



## BERMYBEAUTIFUL MENU NO. 1

### CAPRESE SALAD

Fresh mozzarella, tomatoes and Kalamata olives, pesto infusion

OR

### BERMUDA FISH CHOWDER

Our own recipe, served with Gosling's Black Seal Rum and sherry pepper



### FISH DELICATEZZA

Fresh catch of the day, pan fried with asparagus and cherry tomatoes, a touch of white wine and fresh basil

OR

### POLLO AL LIMONCELLO

Tender chicken breast sautéed with a delicate Italian LIMONCELLO sauce

OR

### PENNETTE AI VEGETALI

Tubes of pasta tossed with fresh seasonal vegetables in a delicate spicy pink sauce

### VEGETABLES AND POTATOES



### HOMEMADE TIRAMISU

Livio's secret recipe

**\$ 49.95**

(1 Bermuda Rum Swizzle)



## BERMYBEAUTIFUL MENU NO. 2

### SHRIMP COCKTAIL

Jumbo shrimps, grilled to perfection, presented on a martini glass and topped with Bermuda avocado, delicious Bermuda loquat liqueur Maria Rose sauce

OR

### BERMUDA VEGETABLES NAPOLEON

A tower of roasted vegetables, alternated with Bermuda tomatoes and complimented with a delicate basil emulsion

OR

### BERMUDA ONION AND CHOURIZO TART

Served with local fresh greens



### TRADITIONAL CAESAR

Homemade dressing, garlic croutons

OR

### BERMUDA FISH CHOWDER

Our own recipe, served with Gosling's Black Seal Rum and sherry pepper



### FISH BERMUDA STYLE

Fresh catch of the day, pan fried with Bermuda's specialty Black Rum sauce, topped with Bermuda bananas, and roasted almonds

OR

### ROASTED PORK LOIN

Stuffed with Bermuda papaya and complimented with own gravy

OR

### VEGETABLES LASAGNA

Bermuda tomato and onion coulis

### PEAS AND RICE OR SCALLOPED POTATOES

### BDA MINIATURE VEGY



### BERMUDA CARROT CAKE

Vanilla poppy seed sauce

OR

### OWN BERMUDA RUM CAKE

Warm Gosling Gold sauce

**\$ 89.95**

(1 Bermuda Rum Swizzle or Dark 'n Stormy)



## BERMYBEAUTIFUL MENU NO. 3

### OUR FAMOUS CRAB CAKE

Fresh greens, turmeric aioli

OR

### ANGUS BEEF SKEWERS

Caponade of vegetables, Roquefort sauce

OR

### NAPOLEON OF VEGETABLES

Watercress salad, Roma tomatoes lemon grass dressing



### BUTTERNUT SQUASH SOUP

Basil dumplings

OR

### BABY SPINACH SALAD

Bacon bites, mushroom and cherry tomatoes, curry emulsion



### RACK OF LAMB

Roasted and crusted with herb breadcrumbs, served with pearl onions and Port Wine juice

OR

### RAVIOLI ALL 'ARAGOSTA

Homemade pocket of pasta, filled with lobster meat, tossed with shitake mushroom in a delicate shrimp - Champagne sauce

OR

### GUAZZETTO DI PESCE

A feast of seafood and shellfish, simmered with a light spicy tomato sauce, asparagus and sweet potatoes

### GOURMET VEGETABLES AND SPANISH RICE



### FRESH BERRIES CREAM BRULEE

Flavored with Amaretto and brown sugar

OR

### CHOCOLATE SURPRISE

Hot miniature chocolate cake, filled with Gianduia sauce and complimented with vanilla ice cream

COFFEE OR TEA

**\$ 98.95**

(1 Bermuda Rum Swizzle or Dark 'n Stormy or Caribbean Margarita)



## LUNCH MENU No. 1

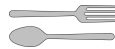
### BERMUDA FISH CHOWDER

Our own recipe, served with Gosling's Black Seal Rum and sherry pepper

OR

### TRADITIONAL CAESAR

Homemade dressing, croutons



### FETTUCCINE ALFREDO

Homemade cream sauce and mushrooms  
Topped with chicken or shrimps

OR

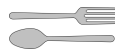
### FISH OF THE DAY

Pan fried, lemon butter sauce  
Bermuda vegetables and potatoes

OR

### CERTIFIED ANGUS BEEF BURGER

Served with lettuce and tomato  
Top with cheese or onions or mushrooms or bacon  
Steak cut fries and coleslaw



### BERMUDA RUM CAKE

Flavored with Black Seal rum, vanilla ice cream, whipped cream

OR

### STUFFED LEMON

With own sherbet

\$ 29.95



## LUNCH MENU No. 2

### CALAMARI

The Best! Golden fried, curry aioli and spicy tomato dip

OR

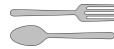
### SOUP OF THE DAY

Ask your server for our daily creation

OR

### ITALIAN CAPRESE SALAD

Fresh mozzarella, tomatoes and olives, basil infusion



### OUR FAMOUS FISH 'N CHIPS

Homemade batter

OR

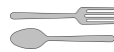
### RAVIOLI AL FORMAGGIO

Homemade ravioli, mushroom pink sauce

OR

### OUR SIGNATURE MESQUITE SMOKED BRISKET SANDWICH

Mesquite smoked, shredded mozzarella, Livio's homemade BBQ sauce  
Steak cut fries and coleslaw



### CHOCOLATE EXPLOSION

Hot miniature chocolate cake filled with hot Giandua sauce with vanilla ice cream

OR

### HOMEMADE TIRAMISU

Livio's secret recipe

\$ 38.95

