

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

Hot 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



Cold 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

\$ 68.00

OR

\$ 80.00

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

\$ 48.00

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



\$ 68.00

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

\$ 52.95

(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



\$ 39.95

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

\$ 49.95



