



**BONEFISH  
CATERING**

*Livio Ferigo*

## Catering and Private Events Menu Selection

BONE FISH BAR & GRILL + CAFÉ AMICI RISTORANTE + BELLA VISTA GRILL

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[www.BonefishBermuda.com/Catering](http://www.BonefishBermuda.com/Catering)

# Canapés

## Cold \$5 each

### Maine Lobster Sliders

### Scottish Smoked Salmon Blinis

*with a wild dill mousse*

### Asian Tuna Tartar

*with mango, avocado and wonton crisp*

### Local Fish Peruvian Style Ceviche

### Sesame Seared Ahi Tuna

*with a wonton mango salsa and honey ginger special sauce*

### Marinated Sword Fish Carpaccio

*mediterranean style*

### Salmon Tartar Cones

*with avocado crema*

### Seared Pepper Crusted Local Wahoo

*with wasabi aioli, soy ginger reduction*

### Seared Scallop Carpaccio

*with lemon oil, fried capers and microgreens*

### Fresh Shackled Blue Point Oyster

*mignonette sauce*

## Hot \$5 each

**Seared Diver Scallops** *with warm celeriac custard and a maple glazed crispy pork belly*

### Maryland Style Crab Cake

*with lemon and fine herbs aioli*

### Pistachio Crusted

### New Zealand Lamb Lollipop

### Seared Duck Breast Involtini

*with a celeriac puree and cherry compote*

### Beef Tenderloin Tartar Crostini

*with fried capers and a bearnaise sauce*

## Cold \$4 each

### Shrimp Cocktail on Cucumber

*with loquat Maryrose sauce*

### Homemade Chicken Liver Pate`

*with Bermuda onion chutney*

### Serrano Ham and Manchego Cheese Tarallo

### Pepper Crusted Seared Striploin Rolls

*with crispy arugula and parmesan shavings*

## Hot \$4 each

### Charred Spanish Octopus Yukon Gold Croquette and Spicy Chorizo Skewers

*with Piri Piri sauce*

### Mini Steak and Brie Cheese Sliders

### Feta and Spinach Stuffed Lamb Meatballs

*with fresh cucumber dip*

### 10 Hour Smoked Beef Brisket Croquettes

*with Horseradish aioli*

### Conch Fritters

*with Cajun lime dip*

### Cod Fish Fritters

*with house tartar sauce*

### Shrimp Fritters

*with avocado chipotle dip*

### Miniature Cod Fish Cakes

*with banana chutney*

### Homemade Pulled Chicken

*with corn and cheddar cheese empanadas*

### Homemade Argentinean Style Beef Empanadas

*with chimichurri*

### Miniature Beef Wellington Bites



# Canapés

## Cold \$3 each

### Bruschetta Tricolor

*with tomato, mozzarella and avocado*

### Feta Cheese, Mint and Watermelon Skewers

*molasses*

### Chilled Chunky Gazpacho Shooters

### Avocado Crush with Tortillas

*with Pico de Gallo*

### Parma Ham Wrapped Jumbo Asparagus

### BBQ Pulled Pork Nacho

*guacamole, cilantro lime sour cream*

## Hot \$3 each

### Baby Bella Mushrooms

*and brie crostini*

### Cheese Stuffed Fried Rice Balls

### Pancetta Wrapped Cheese Stuffed Jalapenos

### Coconut Thai Chicken Satay

*with charred pineapple and peanut dip*

### Chicken Tikka Skewers

*with cucumber mint dip*

### Homemade BBQ Meatballs

### Cheeseburger Sliders

### Caramelized Bermuda Onion, Chorizo and Goat Cheese Tart

### Vegetables Ragout, Pesto and Parmesan Shavings Bruschetta

### Miniature Chicken/Vegetable

*Samosas with mango chutney*

## Something Sweet \$3 each

### Miniature Tiramisu`

### Vanilla Bean Panna Cotta

*with Raspberry Coulis*

### Mini Custard and Fresh Fruit Tart

### Fruit Skewers

### Triple Chocolate and

### Nuts Brownie Bites

### Red Velvet Chocolate Trifle

### Loaded Homemade Rum Cake Muffins

### Dark and White Chocolate Mousse

### Chocolate Coated Jumbo Strawberries

### Miniature Cheese Cake

*with Fresh Forest Berries*

### Limoncello and White Chocolate Profiteroles

### Dark Chocolate Hazelnut Profiteroles

### Assorted French Macaroons

### Assorted Sugar Cookies

### Dark and White Chocolate

### Covered Jumbo Strawberries

# Platters

(small serves 6 -10 people)

(medium serves 10 -15)

(large serves 20 - 25)

## Fresh Cut Vegetable Crudité's

with ranch dip, kale hummus, roasted peppers  
and cream cheese dip

small \$28, medium \$56, large \$112

## Fresh Shrimp Platter

with cocktail sauce + Dijonnaise  
(6 pcs per person)

small \$54, medium \$108, large \$225

## Smoked Salmon Platter

with lemon, capers, chopped red onion,  
rye bread thins and butter

small \$55, medium \$110, large \$220

## Marinated Roasted Vegetable Platter

small \$42, medium \$84, large \$170

## Antipasto Platter

with Italian cold cuts, cheeses, olives,  
pickled vegetables, hummus, grapes,  
rustic olive focaccia and ciabatta bread

small \$60, medium \$120, large \$250

## Assorted Finger Sandwiches

(all condiments on side to maintain freshness)

small \$48, medium \$96, large \$200

## Assorted Grilled Wrap Platter

(all condiments on side to maintain freshness)

small \$60, medium \$120, large \$250

## Cheese Platter

selection of gourmet cheeses,  
served with fresh fruit, crackers,  
baguette, Bermuda Pepper Jam

small \$48, medium \$96, large \$200

## Cold Cuts Platter

with rolls/sliced fresh bread - roast beef,  
turkey, sliced ham, salami and sliced cheese  
(condiments on the side)

small \$48, medium \$96, large \$200

## Fresh Fruit Platter

fresh fruit (includes tropical fruit if possible -  
strawberries, raspberries, watermelon, mango,  
pineapple, cantaloupe, kiwi, honey dew melon,  
grapes, blueberries)

small \$40, medium \$80, large \$165

## Tortilla Chips and Guacamole

with salsa, garlic herbed sour cream

small \$32, medium \$64, large \$120

## Caprese Salad Platter

with kalamata olives, fresh basil, balsamic glaze  
on the side, crusty ciabatta bread

small \$36, medium \$72, large \$150

## Watermelon Platter

small \$20, medium \$40, large \$80

# Lunch Box & Picnic Options

## Kids Lunch Box / Picnic Option \$20

### Sandwiches

(select one)

Turkey and Cheese  
Egg Salad Sandwich  
Ham and Cheese  
Tuna Salad  
Cheese Sandwich  
Peanut Butter and Jelly

### Snacks

(select one)

Cut Carrots/Celery *with dip*  
Cheese Bites

### Dessert

(select one)

Choice of Fruit  
Fruit Salad  
Chocolate Chip Cookies  
Granola Bar

## Adult Lunch Box / Picnic Options \$35

### Appetizers

(select one)

Shrimp Cocktail *on crispy iceberg julienne*  
Avocado Crush *with cheddar crisps*  
*and sour cream*  
Parma Ham and Melon

### Salad

(select one)

Caprese Salad  
Garden Salad  
Caesar Salad  
Cous Cous Salad  
Greek Salad  
Rainbow Quinoa Salad

### Sandwiches

(select one)

Tomato And Fresh Mozzarella  
*pesto and avocado*  
Roast Beef  
*whole grain mustard, arugula and tomato*  
Tuna Salad  
Smoked Turkey  
*cheddar cheese, lettuce and tomato*

### Dessert

(select one)

Assorted Cookies  
Triple Chocolate Brownie Bites  
Fruit Salad  
Loaded Rum Cake



# Breakfast Options

## Continental Breakfast \$20

Assorted Muffins  
Mini Danishes  
Croissants and Scones  
Fruit Platter  
Bread Toast *butter and jam*  
Cereal, Corn Flakes,  
Juices, Tea, Coffee

## English Breakfast \$27

Grilled Ham, Breakfast Sausages,  
Pork or Turkey Bacon, Baked Beans,  
Grilled Tomatoes  
Eggs any style  
Breakfast Potatoes  
Bread Toast *butter and jam*  
Orange Juice (*freshly squeezed add \$4.00*)  
Tea, Coffee

## Bermudaful Breakfast \$37

Cod Fish and Potatoes *with the works*  
Mini Cod Fish Cakes *Banana, Avocado*  
Johnny Bread  
Boiled Eggs  
Pull Apart Homemade Brioche Rolls  
Fruit Platter  
Breakfast Potatoes *with peppers and onion*  
Pork /Turkey Bacon, Pancakes / Waffles  
Eggs any style  
(Add \$4.00 for live Omelette station)  
Banana Bread Loaf  
Bread Toast *butter and jam*  
Orange Juice (*freshly squeezed add \$4.00*)  
Tea, Coffee

## Caribbean Style Breakfast \$30

Gallo Pinto (*black bean and rice*), sour cream  
Fried Plantain  
Grilled Sausages, Bacon  
Tropical Fruit Platter  
Eggs any style  
Banana Fritters,  
Queso Blanco  
Avocado  
Pico De Gallo  
Freshly Baked Bread *butter and jam*  
Orange Juice (*freshly squeezed add \$4.00*)  
Tea, Coffee

## Around The World Breakfast \$32

Assorted Danish  
Croissants  
Scones  
Fruit Platter  
Grilled Sausage, Bacon  
Eggs Benedict  
Live Omelet Station  
Black Beans and Rice  
Pancakes or Waffles  
Cold Cuts and Slice Cheese  
Freshly Baked Bread and Rolls  
*butter and jam*  
Orange Juice (*freshly squeezed add \$4.00*)  
Tea, Coffee

# Brunch Options

Choose your favourite breakfast package and combine it with one of the following options, price will combine.

## Easy Brunch

\$40 (25 pax minimum)

**Cream of Roasted Pumpkin Soup**

**Crunchy Caesar Salad**

*with garlic croutons, house dressing*

**Bermy Style Coleslaw**

*white and red cabbage, carrots, mayo based coleslaw dressing*

**Penne Pasta** *with mixed vegetables in olive oil and garlic / pink or tomato sauce*

**Chicken Scaloppine Al Vino Bianco**  
*and sage*

**Mahi Mahi Fillet** *in fine herbs and a lemon butter sauce*

**Steamed Mix Vegetables**  
*tossed in garlic butter*

**Rosemary Garlic Roasted Potatoes**

**White and Dark Chocolate Mousse**

**Fresh Fruit Salad** *(if not present on breakfast package)*

## Premium Brunch

\$50 (50 pax minimum)

**Barley and Vegetable Soup**

**Bermuda Fish Chowder**

**Garden House Salad**

*with variety of dressing*

**Apple Mango Coleslaw** *with cabbage, honey white balsamic clear dressing*

**Mediterranean Pasta Salad** *with kalamata olives, grape tomatoes, fresh mozzarella, capers, sweet corn, cucumbers, homemade basil pesto*

**Caprese Salad** *with ripe tomato, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano*

**Juicy Chicken Thighs** *pan fried in a creamy wild mushroom sauce*

**Wahoo Steaks** *in Creamy Gosling's Black Seal Rum reduction, toasted almond and crispy banana*

**Roast Beef Striploin Carving**  
*with condiments and own gravy*

**Steamed Mix Vegetables**  
*tossed in garlic butter*

**Potatoes Lyonnaise**

**Homemade Livio's Special Tiramisu**

**White and Dark Chocolate Mousse**

**Bread and Butter Pudding**  
*with vanilla sauce*

**Homemade Limoncello Cream Cake**

**Fresh Fruit Salad**

*(if not present on breakfast package)*



# Brunch Options

## Bella Signiture Brunch

\$65 (100 pax minimum)

**Cream of Wild Mushroom Soup**

**Bermuda Fish Chowder**

**Crunchy Caesar Salad**

*with garlic croutons, house dressing*

**Garden House Salad**

*with variety of dressing*

**Bermy Style Coleslaw** *white and red cabbage, carrots, mayo based coleslaw dressing*

**Bermy Style Potato Salad**

*Red Onions, Walnuts, Parsley, Mayo, Honey Dijon mustard*

**Greek Pasta Salad** *feta cheese, cucumbers, red onions, kalamata olives, grape tomatoes, asparagus, oregano, tossed in a tangy citronette*

**Caprese Salad** *Ripe Tomato, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano*

**Grilled Chicken Waldorf Salad**

*with apple, grapes, walnuts, celery, lemon juice, mayo, bed of lettuce*

**Italian Antipasto Platter** *italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread*

**Scottish Smoked Salmon Platter**

*with lemon, capers, chopped red onion, horseradish, rye bread thins and butter*

**Shrimp Cocktail Platter** *with Bermuda Loquat Marie Rose Cocktail Sauce*

**Eggplant Alla Parmigiana** *fried layered with marinara sauce, fresh mozzarella, parmesan cheese and fresh basil then baked*

**Chicken Breast Alla Cacciatora**

*with peppers, onions, mushrooms, olives, white wine and tomato sauce*

**Grilled Snapper Mediterranean Style**

*with grape tomatoes, olives and capers*

**Coconut Thai Fresh Maine Mussels**

*with lemon grass and kaffir lime leaves*

**House Smoked St. Louis Pork Ribs**

**Prime Roast Beef Bone in Carving Station**

**Herb and Whole Grain Mustard**

**Crusted Leg of Lamb Carving Station**  
**Steamed Mixed Vegetables**

*tossed in garlic butter*

**Mac and Cheese**

**Fusilli Alfredo** *with mushrooms and broccoli*

**Potatoes with Caramelized Onion**  
*and Chorizo*

**Spanish Rice**

**Homemade Livio's Special Tiramisu**

**White and Dark Chocolate Mousse**

**Assorted Profiteroles Selection**

**Chocolate Toffee Sticky Pudding**

**Bread and Butter Pudding**

*with Vanilla Sauce*

**Triple Chocolate and Nuts Brownie**

**Bella Vista Cheesecake**

**Fresh Fruit Salad**

*(if not present on breakfast package)*



# Live BBQ Options

## Easy BBQ \$40

Homemade Hamburgers

Jumbo Hot Dogs

Grilled Rosemary Garlic  
Chicken Breast

condiments on the side, *cheese, lettuce, tomato, sauces and*

## Bermyfull BBQ \$55

Homemade Hamburgers

Grilled Italian Sausage

Grilled Rosemary Garlic  
Chicken Breast

Cajun Marinated Grilled Shrimps

Marinated Striploin Steaks

Tequila Lime Marinated Mahi Mahi

*served with soft taco shells  
condiments on the side *cheese, lettuce, tomato, sauces and**

## Bella Vista Signature BBQ \$65

Homemade Hamburgers

Grilled Italian Sausage

Grilled Rosemary Garlic  
Chicken Breast

Cajun Marinated Grilled Shrimps

Tequila Lime Marinated Mahi Mahi

*served with soft taco shells and condiments*

Marinated Striploin Steaks

Lamb Kebabs

condiments on the side *cheese, lettuce, tomato, sauces and*

### Sides Included

(sides will remain the same for all 3 menu options and are included)

Freshly Baked Buns *and focaccia bread*

Jalapeño Cheddar Corn Bread

Caesar Salad

Bermy Style Potato Salad

Guacamole *with tortilla chips*

Freshly Cut Watermelon

Triple Chocolate Brownie Bites

### Add Ons

Herb Marinated Lamb Chops \$10

Bacon Wrapped Jumbo Scallops \$10

Rosemary Garlic Striploin Steaks \$7

Lemon Pepper Marinated Tuna Steaks \$7

Thick Cut Bacon

Mix Grilled Vegetables \$5

Corn on the Cob \$3



# Lunch Buffet Options

## Lunch Buffet #1 \$40

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Cream of Broccoli Soup

### Garden House Salad

*with variety of dressing*

### Raw Crunchy Broccoli and Bacon Salad

*cheddar cubes, red onions, toasted almonds, coleslaw dressing*

### Freshly Crushed Guacamole

*with tortilla chips, sour cream and pico de gallo*

**Penne Pasta** *with mixed vegetables in olive oil and garlic / pink or tomato sauce*

### Chicken Scallopini Al Vino Bianco

*and sage*

### Beef Stroganoff

*in a creamy mushroom sauce served with egg noodles*

### Steamed Mix Vegetables

*tossed in garlic butter*

### Seasoned Pilaf Rice

### White and Dark Chocolate Mousse

## Lunch Buffet #2 \$50

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Cream of Roasted Pumpkin Soup

### Crunchy Caesar Salad

*with garlic croutons, house dressing*

**Apple Mango Coleslaw** *with cabbage, honey and a white balsamic clear dressing*

### Mediterranean Pasta Salad

*with kalamata olives, grape tomatoes, fresh mozzarella, capers, sweet corn, cucumbers, homemade basil pesto*

### Assorted Gratin Vegetables

*such as eggplants, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture*

### Juicy Chicken Thighs

*pan fried in a creamy wild mushroom sauce*

**Beef Sheppard Pie** *ground beef and vegetable topped with cheesy mashed potatoes then baked*

### Mahi Mahi Fillet

*in fine herbs lemon butter sauce*

### Steamed Mix Vegetables

*tossed in garlic butter*

### Lyonnais Potatoes

### Spanish Rice

### Homemade Livio's Special Tiramisu

### Fresh Fruit Platter/Salad

# Lunch Buffet Options

## Lunch Buffet #3 \$60

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Cream of Bermuda Carrot Soup

### Bermuda Fish Chowder

### Crunchy Caesar Salad

*with garlic croutons, house dressing*

### Garden House Salad

*with a variety of dressings*

### Bermy Style Coleslaw

*white and red cabbage, carrots, mayo based coleslaw dressing*

**Bermy Style Potato Salad** *red onions, walnuts, parsley, mayo, honey djon mustard*

**Greek Pasta Salad** *feta cheese, cucumbers, red onions, kalamata olives, grape tomatoes, asparagus, oregano, tossed in a tangy citronette*

**Caprese Salad** *with ripe tomato, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano*

**Shrimp Cocktail Platter** *with Bermuda loquat Marie Rose cocktail sauce*

**Assorted Dip** *with tortillas and chips (tuna cream cheese dip, spinach artichokes dip, shrimp and jalapeno dip)*

### Homemade Potato Dumplings

*fresh tomato sauce, basil, melting mozzarella*

### Chicken Scallopini

*in roasted red pepper coulis and asparagus*

### Grilled Flank Steak Tagliata

*with chimichurri sauce*

### Grilled Snapper Mediterranean Style

*with grape tomatoes, olives and capers*

### House Smoked St. Louis Pork Ribs

### Honey Glazed Roasted Vegetables

### Scalloped Potatoes

### Peas and Rice

### Homemade Livio's Special Tiramisu

### White and Dark Chocolate Mousse

### Assorted Profiteroles Selection



# Dinner Buffet Options

## Dinner Buffet #1 \$59

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Cream of Roasted Pumpkin Soup

### Garden House Salad

*with a variety of dressings*

### Assorted Gratin Vegetables

*such as eggplants, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture*

**Penne Pasta** *with mixed vegetables in olive oil and garlic / pink or tomato sauce*

**Chicken Parmigiana** *breaded topped with napolitana sauce, basil and fresh mozzarella*

**Traditional Beef Stew** *with potatoes, peas and carrots*

**Crispy Fried Fish** *with house tartar sauce*

### Steamed Mix Vegetables

*tossed in garlic butter*

### Potatoes Lyonnaise

### Spanish Rice

### Homemade Livio's Special Tiramisu

### Homemade Limoncello Cream Cake

## Dinner Buffet #2 \$69

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Tuscan Minestrone Soup

### Bermuda Fish Chowder

**Trio of Hummus** *chick peas, roasted red peppers and kale served with toasted pita bread*

### Crunchy Caesar Salad

*with garlic croutons, house dressing*

### Baby Spinach Salad

*grape tomatoes, carrots, boiled eggs, mushrooms, bacon bits, creamy Italian dressing*

**Caprese Salad** *with ripe tomato, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano*

### Baby Shrimp Salad

*with a light lemon mayonnaise dressing*

**Fusilli Alfredo** *with mushrooms and broccoli*

**Chicken Scallopini** *in roasted red pepper coulis and asparagus*

**Slow Braised Barolo Wine Lamb Chump**

### Mahi Mahi Fillet

*in fine herbs lemon butter sauce*

**House Smoked Slow Cooked Cowboy Rubbed Beef Brisket Carving Station**

### Steamed Mixed Vegetables

*tossed in garlic butter*

### Rosemary Garlic Roasted Potatoes

### Spanish Rice

### White and Dark Chocolate Mousse

### Triple Chocolate and Nuts Brownie

# Dinner Buffet Options

## Dinner Buffet #3 \$79

- House Rustic Focaccia Bread**  
*with butter and olive tapenade*
- Cream of Wild Mushroom Soup**
- Bermuda Fish Chowder**
- Crunchy Caesar Salad**  
*with garlic croutons, house dressing*
- Arugula Salad** *with grape tomatoes, avocado  
parmesan shavings, honey balsamic dressing*
- Array of Grilled Vegetables** *served with  
grumbled goat cheese, balsamic dressing*
- Shrimp Cocktail Platter** *with Bermuda  
loquat Marie Rose cocktail sauce*
- Parma Ham and Melon Platter** *fresh  
mozzarella, grilled artichokes, baby watercress*
- Vegetarian Lasagna** *layered with bechamel,  
tomato sauce, garlic spinach, mushrooms*
- Chicken Breast Piccata**  
*pan fried in a egg parmesan cheese batter served  
with lemon butter and capers sauce*
- Leg of Lamb Roast** *served with gravy*
- Grilled Pork Tenderloin**  
*with apple and leek sauce*
- Roast Beef Striploin Carving Station**
- Honey Glazed Roasted Vegetables**
- Potatoes Lyonnaise**
- Red Beans and Rice**
- Homemade Livio's Special Tiramisu**
- White and Dark Chocolate Mousse**
- Assorted Profiteroles Selection**
- Fresh Fruit Platter/Salad**

## Dinner buffet #4 \$89

- House Rustic Focaccia Bread**  
*with butter and olive tapenade*
- Barley and Vegetable Soup**
- New England Clam Chowder**
- Vegan Fruit and Quinoa Salad**  
*with baby spinach, an array of fruit and berries,  
sunflower seeds, candied pecans, avocado, grape  
tomatoes, dried cranberries,  
honey balsamic dressing*
- Grilled Chicken Waldorf Salad**  
*with apple, grapes, walnuts, celery, lemon juice  
mayo on a bed of lettuce*
- Italian Antipasto Platter**  
*Italian cold cuts, cheeses, olives, pickled  
vegetables, hummus, grapes, rustic olive  
focaccia and ciabatta bread*
- Seafood Salad Platter**  
*with calamari, mussels, Spanish octopus,  
cuttlefish, clams, scallops, fennel salad,  
avocado, grape tomatoes and kalamata olives,  
lemon dressing*
- Chicken Parmigiana**  
*breaded topped with Neapolitan sauce, basil and  
fresh mozzarella*
- Dijon and Fine Herbs Crusted Baked  
Salmon Fillet** *with lemon capers sauce*
- Prime Roast Beef Bone In**
- Herb and Whole Grain Mustard Crusted  
Leg of Lamb**
- Homemade Spinach and Ricotta Stuffed**  
*Ravioli in a creamy mushrooms sauce*
- Scalloped Potatoes**
- Vegetable Paella**
- Miniature Dessert Chef Selection**
- Homemade Limoncello Cream Cake**
- Fresh Fruit Platter/Salad**



# Make Your Own Buffet

## Soups

(all soup served with  
homemade focaccia bread)

- Cream of Roasted Pumpkin Soup**
- Cream of Broccoli Soup**
- Cream of Bermuda Carrot Soup**
- Cream of Wild Mushroom Soup**
- Cream of Roasted Bermuda Tomatoes**
- Cream of Leek and Potato Soup**
- Cream of Cauliflower Soup**
- Tuscan Minestrone Soup**
- Barley and Vegetable Soup**
- Corn Chowder**
- Pasta E Fagioli**  
(homemade pasta and beans soup  
with or without pork)
- French Onion Soup**
- Bermuda Fish Chowder**
- New England Clam Chowder**
- Lobster Bisque**
- Kale, Beans and Chorizo**
- Portuguese Soup**
- Lentil Soup**
- Curried Chicken and Corn Chowder**
- Chicken Noodles Soup**
- Beef, Barley and Vegetable Soup**

## Salads

- Crunchy Caesar Salad**  
with garlic croutons, house dressing
- Garden House Salad** with a variety of dressings
- Bermy Style Coleslaw**  
white and red cabbage, carrots,  
mayo based coleslaw dressing
- Bermy Style Potato Salad**  
red onions, walnuts, parsley, mayo,  
honey dijon mustard
- Apple Mango Coleslaw**  
with cabbage, honey balsamic dressing
- Arugula Salad**  
grape tomatoes, avocado,  
parmesan shavings, honey balsamic dressing
- Baby Spinach Salad**  
grape tomatoes, carrots, boiled eggs,  
mushrooms, bacon bits, creamy Italian dressing
- Chef Salad** with crispy romaine, tomatoes, ham  
strips, salami, bacon, swiss cheese, roasted local beets,  
hard boiled eggs, grape tomatoes and cucumbers
- Vegan Fruit and Quinoa Salad**  
with baby spinach, an array of fruit and berries,  
sunflower seeds, candied pecans, avocado, grape  
tomatoes, dried cranberries, honey balsamic dressing
- Frisee' Salad** with pears, honey roasted beets,  
goat cheese croquettes, carrots, radishes,  
bacon bits, toasted almonds, smoked bacon vinaigrette
- Mediterranean Pasta Salad**  
with kalamata olives, grape tomatoes, fresh mozzarella,  
capers, sweet corn, cucumbers, homemade basil pesto
- Greek Pasta Salad**  
with feta cheese, cucumbers, red onions, kalamata  
olives, grape tomatoes, asparagus, oregano,  
tossed in a tangy citronette
- Sweet Corn and Black Bean Salad**  
roasted red peppers, jalapeno peppers,  
honey dijon dressing

# Make Your Own Buffet

## Caprese Salad

with ripe tomatoes, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano

## Grilled Chicken Waldorf Salad

with apple, grapes, walnuts, celery, lemon juice mayo on a bed of lettuce

## Array of Grilled Vegetables

served with grumbled goat cheese, balsamic dressing

## Raw Crunchy Broccoli and

**Bacon Salad** cheddar cubes, red onions, toasted almonds, coleslaw dressing

### Adds on

Grilled Shrimps

Grilled Chicken Breast

Smoked BBQ Brisket

Crispy Bacon

Grilled Snapper

## Platters

### Cheese Platter

selection of gourmet cheeses, served with fresh fruit, crackers, baguette, Bermuda pepper jam

### Italian Antipasto Platter

Italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread

### Scottish Smoked Salmon Platter

with lemon, capers, chopped red onion, horseradish, rye bread thins and butter

## Shrimp Cocktail Platter

with Bermuda loquat Marie Rose cocktail sauce

**Seafood Salad Platter** with calamari, mussels, Spanish octopus, cuttlefish, clams, scallops, fennel salad, avocado, grape tomatoes and kalamata olives, lemon dressing

## Grand Seafood Extravaganza Platter

with king crab legs, jumbo shrimp cocktail, marinated mussels, blue point oysters, littleneck clams, red crab claws, Scottish smoked salmon

## Baby Shrimp Salad

with a light lemon mayonnaise dressing

## Assorted Gratin Vegetables

such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture

## Parma Ham and Melon Platter

fresh mozzarella, grilled artichokes, baby watercress

## Freshly Crushed Guacamole with Tortilla Chips

with sour cream and pico de gallo

## House Dip Trilogy

red pepper hummus, Babaganoush, olive tapenade, pita bread

## Assorted Dip with Tortillas and Chips

tuna cream cheese dip, spinach artichokes dip, shrimp and jalapeno dip

# Main Courses

## Vegetarian

**Eggplant Alla Parmigiana** *fried layered with marinara sauce, fresh mozzarella, parmesan cheese and fresh basil then baked*

### Vegetarian Lasagna

*layered with bechamel, tomato sauce, garlic spinach, mushrooms, green peas, zucchini, carrots, onions, ricotta cheese, mozzarella and parmesan cheese*

### Lentil, Chick Pea and Mixed Veggie Loaf

### Homemade Potato Dumpling

*fresh tomatoes sauce, basil, melting mozzarella*

**Homemade Spinach and Ricotta Stuffed Ravioli** *in a creamy mushrooms sauce*

**Curried Sweet Potatoes** *and lentil stew*

**Quinoa, Zucchini and Goat Cheese Stuffed Bell Peppers**

**Barlotto** *(barley) with an array of vegetables amalgamated with brie cheese and touch of pesto*

**Vegetarian Paella**

## Poultry

**Juicy Chicken Thighs** *pan fried in a creamy wild mushroom sauce*

**Chicken Breast Alla Cacciatora** *with peppers, onions, mushrooms, olives, white wine and tomato sauce*

**Chicken Scallopini** *in a Roasted Red Pepper Coulis and Asparagus*

**Chicken Scallopini Al Vino Bianco** *and sage*

**Chicken Breast Piccata** *pan fried in a egg parmesan cheese batter served with lemon butter and caper sauce*

### Chicken Parmigiana

*breaded topped with napoletana sauce, basil and fresh mozzarella*

### Rosemary Garlic Baked Chicken Legs

### Duck Leg Confit

*barolo wine reduction*

### Seared Duck Breast A L'orange

**Turkey Roulade Roast** *stuffed with papaya and vegetables, in its own gravy*

### Chicken Tikka Masala

### Coconut Thai Chicken Curry

### Sweet and Sour Chicken

### Stir Fry Chicken

## Beef

**Traditional Beef Stew** *with potatoes, peas and carrots*

**Beef Stroganoff** *creamy mushroom sauce served with egg noodles*

**Beef Sheppard Pie** *ground beef and vegetables topped with cheesy mashed potatoes then baked*

### Beef Striploin Steaks Au Poivre

**Grilled Beef Tenderloin Medallions** *with barolo reduction*

**Grilled Flank Steak Tagliata** *with chimichurri sauce*

### Beef Stir Fry

### Mongolian Beef

### Madras Beef Curry



# Main Courses

## Lamb

**Slow Braised Barolo Wine  
Lamb Chump**

**Lamb Sheppard Pie** *ground lamb and veggy topped with cheesy mash potatoes then baked*

**Lamb Chop Scottadito** *marinated with garlic and aromatic herbs*

**Leg of Lamb Roast**  
*served with its own gravy*

**Lamb Saagwala**

**Nuts Crusted Lamb Chops**  
*served with wild berry gravy*

## Seafood

**Mahi Mahi Fillet**  
*in fine herbs lemon butter sauce*

**Wahoo Steaks** *in creamy Gosling's Black Seal reduction toasted almond and crispy banana*

**Grilled Snapper Mediterranean Style**  
*with grape tomatoes, olives and capers*

**Almond Crusted Rock Fish Fillet**  
*with pinot grigio and saffron velloutee*

**Dijon and Fine Herbs Crusted Baked Salmon Fillet** *with lemon capers sauce*

**Coconut Thai Fresh Maine Mussels**  
*with lemon grass and kaffir lime leaves*

**Littleneck Clams** *in white wine garlic sauce*

**Calamari Fra Diavola** *in spicy tomato sauce olives served with spaghetti aglio e olio*

**Prawns Al Ajillo**  
*sautéed with garlic butter and white wine*

**Seafood Cioppino** *an array of shellfish and seafood casserole served with toasted garlic bread*

**Portuguese Style Spanish Octopus Stew**

**Curried Fish Stew**

**Seafood Paella**

## Pork

**House Smoked St. Louis Pork Ribs**

**Grilled Pork Tenderloin** *apple and leek sauce*

**Pork Scaloppine Saltimbocca**  
*with parma ham, sage, white wine and a butter sauce*

**Pork Scaloppine Alla Pizzaiola**  
*with marinara sauce, anchovies, capers, olives and oregano*

**Roast Pork** *with its own gravy*

**Roast Pork** *Hawaiian style with pineapple*

**Crispy Pork Belly**

# Main Courses

## Carving Station

All meat carved will be served with appropriate condiments and gravy

Prime Roast Beef Bone In

Roast Beef Striploin

Roast Beef Tenderloin

Beef Tenderloin Wellington

House Smoked Slow Cooked Cowboy Rubbed Beef Brisket

Grilled Flank Steak

Black Oak Ham

Roast Pork Shoulder On Croute

Whole Crispy Skin Suckling Pig

Herb and Whole Grain Mustard Crusted Leg of Lamb

Roasted Crown of Turkey

## Sides

### Vegetables

Steamed Mixed Vegetables  
*tossed in garlic butter*

Honey Glazed Roasted Vegetables  
Ratatouille

Sautéed Broccoli Sprout  
with or without bacon

Roasted Pumpkin

### Pastas

Mac and Cheese

Meat Lasagna

Chicken Lasagna

Penne Pasta with Mixed Vegetables  
*in olive oil and garlic / pink or tomato sauce*

Penne Pasta All Arrabbiata

*in spicy fresh tomato sauce with lots of garlic, olives and basil*

Orecchiette Alla Pugliese

*with broccoli rabe, sausage and fresh tomato*

Fusilli Alfredo

*with mushrooms and broccoli*

### Starches

Rosemary Garlic Roasted Potatoes

Mashed Potatoes

Sweet Potato Mash

Scalloped Potatoes

Potatoes Lyonnaise

*Potatoes with Caramelized Onion and Chorizo*

Spanish Rice

Red Beans and Rice

Peas and Rice

Seasoned Pilaf Rice

Lemon Grass Infused Basmati Rice

Fried Rice

# Main Courses

## Dessert

Homemade Livio`s Special Tiramisu  
White and Dark Chocolate Mousse  
Assorted Profiteroles Selection  
Chocolate Toffee Sticky Pudding  
Flourless Limoncello Almond Cake  
Layered Homemade Carrot Cake  
Bread and Butter Pudding  
with vanilla sauce  
Apple Caramel Pudding  
Moist Apple Cake with  
Chantilly Cream  
Apple Strudel with Vanilla Sauce  
Homemade Black Seal Loaded  
Rum Cake  
Triple Chocolate and Nuts Brownie  
Bella Vista Cheesecake  
Assorted French Macaroons  
Fresh Fruit Platter/Salad  
Mille-Feuille  
Chocolate Ganache Layered  
Marble Cake  
Homemade Limoncello Cream Cake  
Miniature Custard Fruit Tartlets  
Miniature Banana Rum Cake Parfait  
Miniature Vanilla Bean and  
Berries Panna Cotta  
Brownie Layered Mini

Chocolate Mousse  
Dark and White Chocolate Coated  
Strawberries  
Mini Key Lime Meringue Tart  
Limoncello Mousse and Raspberry  
Mini Parfait



# Family Style Menus (Lunch)

Served on platters in the middle of the table, a great way to share an abundant meal for a great value without having to stand up to get to the buffet!

## Lunch Family Style #1 \$45

### House Rustic Focaccia Bread

*with butter*

**House Dip Trilogy** *red pepper hummus, Babaganoush, olive tapenade, pita bread*

### Crunchy Caesar Salad

*with garlic croutons, house dressing*

### Assorted Freshly Baked Pizza Bites

### Panko Crusted Wahoo Bites

*Cajun lime dip*

### Mediterranean Pasta Salad

*with kalamata olives, grape tomatoes, fresh mozzarella, capers, sweet corn, cucumbers, homemade basil pesto*

### Chicken Scaloppine Al Vino Bianco

*and sage*

### House Smoked St. Louis Pork Ribs

### Rosemary Garlic Roasted Potatoes

### Steamed Mixed Vegetables

*tossed in Garlic Butter*

### Fresh Fruit Platter/Salad

## Lunch Family style #2 \$55

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Corn Chowder

### Garden House Salad

*with variety of dressings*

**Apple Mango Coleslaw** *with cabbage, honey white balsamic clear dressing*

**Greek Pasta Salad** *with feta cheese, cucumbers, red onions, kalamata olives, grape tomatoes, asparagus, oregano, tossed in a tangy citronette*

### Raw Crunchy Broccoli and

**Bacon Salad** *with cheddar cubes, red onions, toasted almonds, coleslaw dressing*

**Baby Shrimp Salad** *with a light lemon mayonnaise dressing*

**Chicken Breast Piccata** *pan fried in a egg parmesan cheese batter served with lemon butter and capers sauce*

### Beef Stroganoff

*creamy mushroom sauce served with egg noodles*

### Mahi Mahi Fillet

*in fine herbs lemon butter sauce*

### Vegetables Ratatouille

### Rosemary Garlic Roasted Potatoes

### Spanish Rice

### Triple Chocolate and Nuts Brownie

### Miniature Custard Fruit Tartelettes

### Moist Apple Cake with Chantilly Cream

# Family Style Menus (Dinner)

## Dinner Family Style #1 \$59

**House Rustic Focaccia Bread**  
*with butter and olive tapenade*

**Cream of Roasted Pumpkin Soup**

**Crunchy Caesar Salad**  
*garlic croutons, house dressing*

**Panko Crusted Wahoo Bites**  
*Cajun lime dip*

**Assorted Gratin Vegetables**  
*such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture*

**Vegetarian Paella**

**BBQ Baked Chicken Legs**

**Traditional Beef Stew** *with potatoes, peas and carrots*

**Crispy Fried Fish** *house tartar sauce*

**Steamed Mix Vegetables**  
*tossed in garlic butter*

**Mac and Cheese**

**Rosemary Garlic Roasted Potatoes**

**Homemade Livio`s Special Tiramisu**

**Triple Chocolate and Nuts Brownie**

## Dinner Family Style #2 \$69

**House Rustic Focaccia Bread**  
*with butter and olive tapenade*

**Cream of Bermuda Carrot Soup**

**Crunchy Caesar Salad**  
*garlic croutons, house dressing*

**Crispy Fried Calamari Rings**  
*Cajun lime dip*

**Parma Ham and Melon Platter**  
*fresh mozzarella, grilled artichokes, baby watercress*

**Barlotto** *(barley) with array of vegetables amalgamated with brie cheese and touch of pesto*

**Fusilli Alfredo** *with mushrooms and broccoli*

**Chicken Scallopini** *in roasted red pepper coulis and asparagus*

**Slow Braised Barolo Wine Lamb Chump**

**Dijon and Fine Herbs Crusted Baked Salmon Fillet** *with lemon capers sauce*

**Pork Scaloppine Saltimbocca** *with parma ham, sage, white wine & butter sauce*

**Steamed Mixed Vegetables**  
*tossed in garlic butter*

**Potato Lyonnaise**

**Assorted Profiteroles Selection**

**Layered Homemade Carrot Cake**

**Homemade Livio`s Special Tiramisu**

**Miniature Custard Fruit Tartelettes**



# Family Style Menus (Dinner)

## Dinner Family Style #3 \$79

### House Rustic Focaccia Bread

*with butter and olive tapenade*

### Bermuda Fish Chowder

**Frisee' Salad** *with pears, honey roasted beets, goat cheese croquettes, carrots, radish, bacon bits, toasted almonds, smoked bacon vinaigrette*

**Italian Antipasto Platter** *Italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread*

**Shrimp Cocktail Platter** *with Bermuda loquat Marie Rose cocktail sauce*

**Homemade Potato Dumplings** *fresh tomatoes sauce, basil, melting mozzarella*

**Chicken Parmigiana** *breaded topped with napolitana sauce, basil and fresh mozzarella*

### Beef Striploin Steaks Au Poivre

**Leg of Lamb Roast** *served with its own Gravy*

**Grilled Snapper Mediterranean Style** *with grape tomatoes, olives and capers*

### Honey Glazed Roasted Vegetables

**Potatoes** *with caramelized onion and chorizo*

### Red Beans and Rice

**Moist Apple Cake with Chantilly Cream**

### Miniature Custard Fruit Tartelettes

**Miniature Vanilla Bean and Berries Panna Cotta**

**Brownie Layered Mini Chocolate Mousse**

## Dinner Family Style #4 \$89

### House Rustic Focaccia Bread *with butter*

**House Dip Trilogy** *red pepper hummus, babaganoush, olive tapenade*

### New England Clam Chowder

**Vegan Fruit and Quinoa Salad** *with baby spinach, array of fruit and berries, sunflower seeds, candied pecans, avocado, grape tomatoes, dried cranberries, honey balsamic dressing*

**Scottish Smoked Salmon** *with lemon, capers, chopped red onion, horseradish, rye bread thins and butter*

**Seafood Salad** *with calamari, mussels, spanish octopus, cuttlefish, clams, scallops, fennel salad, avocado, grape tomatoes and kalamata olives, lemon dressing*

**Assorted Gratin Vegetables** *such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture*

**Wild Mushrooms Risotto** *topped with crispy arugula and parmesan shavings*

**Homemade Spinach and Ricotta Stuffed Ravioli** *in a creamy mushrooms sauce*

### Seared Duck Breast A L'Orange

**Lamb Chop Scottadito** *marinated with garlic and aromatic herbs*

**Almond Crusted Rock Fish Fillet** *with pinot grigio and saffron veloute*

### Vegetables Ratatouille

### Scalloped Potatoes

### Homemade Livio's Special Tiramisu

### Assorted Profiteroles Selection

### Assorted French Macaroons

### Miniature Vanilla Bean and Berries Panna Cotta

### Brownie Layered

### Mini Chocolate Mousse

### Limoncello Mousse and

### Raspberry Mini Parfait

# Seated Lunch Menus

## Easy Lunch Menu #1 \$30

### Choose A Starter

#### Panko Crusted Wahoo Bites

*served with Cajun lime dip*

or

#### Avocado Crush

*crispy focaccia bread, poach egg, watercress*

or

#### Soup of the day

### Choose A Main

#### Our own Gourmet Burger

*smoked brisket, taleggio, bacon pepper jam, bull eye egg, served with fries and coleslaw*

or

#### Steak and Mushrooms Quesadilla

*served with fries and coleslaw*

or

#### Vegan Fruit And Quinoa Salad

*bed of baby spinach, toasted pecans, sunflower seeds, honey balsamic dressing*

## Lunch Menu #2

(2 courses \$35, 3 courses \$45)

### Choose A Starter

#### Traditional Caesar Salad

*house dressing, garlic croutons, aged parmesan shavings*

or

#### Creamy Spinach, Artickokes and Bacon Stuffed Portobello Mushroom

*roasted garlic and tomatoes confit, crispy arugula*

or

#### Bermuda Fish Chowder

*served with house toasted focaccia*

### Choose A Main

#### Fettuccine Alfredo

*with your choice of Vegetables or Grilled Chicken or Shrimp*

or

#### Fish `n Chips

*house beer batter, served with house coleslaw*

or

#### Chicken Breast Involtni

*rolled with ham , roasted peppers and provolone cheese, pinot grigio and sage delicate sauce roasted potatoes and garlic butter tossed vegetables*

### Choose A Dessert

#### Livio`s Special Homemade Tiramisu

or

#### Vanilla Bean Panna Cotta

*served with fresh berries*

or

Ice Cream and Sherbet *selection*



# Seated Lunch Menus

## Lunch Menu #3 \$55

### Choose A Starter

#### Baby Spinach Salad

*anjou pears, goat cheese with  
honey balsamic dressing*

or

#### Antipasto All Italiana Board

*with array of cold cuts,  
cheeses and pickled vegetables*

or

#### Crispy Fried Calamari

*cajun lime dip*

or

#### Cream of Roasted Local Tomato Soup

*with garlic croutons*

### Choose A Main

#### Chicken Tikka Masala

*served with basmati rice  
and Indian bread*

or

#### Dijon Mustard and Fine Herbs Crusted Wild Salmon Fillet

*lemon capers sauce served with  
garlic butter tossed vegetables  
and roasted potatoes*

or

#### 10 Oz Black Angus Striploin Au Poivre

*cooked to your like Monterey Jack mashed  
potatoes, sautéed mushrooms, crispy onions*

or

#### Vegetarian Lasagna

### Choose A Dessert

#### Assorted Ice Cream

or

#### Livio`s Special Homemade Tiramisu

or

#### Vanilla Bean Panna Cotta

*with forest berries and raspberry coulis*



# Seated Dinner Menus

## Dinner Menu #1 \$59

### Choose A Starter

#### Garden House Mix Salad

*served with Italian dressing*

or

#### Crispy Fried Calamari *cajun lime dip*

or

#### Bermuda Fish Chowder *served with toasted focaccia bread*

### Choose A Main

mains served with your choice of starch, vegetables or salad (excluding pasta dish)

#### Homemade Pappardelle

*Alfredo with mushrooms and green peas and your choice of grilled chicken, shrimps or ham*

or

#### Piri Piri Marinated Organic Roasted Chicken Leg *roasted bell pepper and grape tomato confit*

or

#### Black Angus Brazilian Picanha

*marinated and grilled to perfection, served with chimichurri*

or

#### Pan Fried Mahi Mahi

*fine herbs lemon butter sauce*

### Choose A Dessert

#### Our Signature Bermuda Rum Cake

*served with rum raisin ice cream*

or

#### Triple Chocolate Mousse

or

#### Assorted Ice Cream and Sorbet

## Dinner Menu #2 \$69

### Choose A Starter

#### Caesar Salad

*with house dressing and garlic croutons*

#### Argentinian Beef Empanada

*with chimichurri*

#### Cream Of Roasted Pumpkin Soup

*yogurt drops, toasted almonds, served with toasted focaccia bread*

### Choose A Main

mains served with your choice of starch, vegetables or salad (excluding pasta dish)

#### Baked Crepes

*filled with wild mushrooms, spinach and taleggio cheese, creamy bechamel*

or

#### Grilled Organic Chicken Breast

*rosemary garlic marinated topped with fresh tomatoes concasse` sautéed peppers and onions*

or

#### 10 oz Black Angus Striploin Au Poivre

*grilled to perfection, green peppercorn sauce*

or

#### Local Fresh Catch *cooked to your liking*

*served with Sauvignon blanc and lemon grass creamy velloute*

### Choose A Dessert

#### Granny Apple Tart

*calvados flavored custard, vanilla ice cream*

or

#### Graham Cracker Crust Home Made Cheesecake *strawberry coulis*

or

#### Ice Cream and Sorbet Selection

# Seated Dinner Menus

## Dinner Menu # 3 \$79

### Choose A Starter

#### Baby Spinach Salad

*honey roasted local beets, cranberries,  
toasted walnuts, shredded carrots,  
grape tomatoes,  
honey balsamic dressing*

or

#### Soy Ginger Glazed Crispy Pork Belly

*apple puree, crispy watercress*

or

#### Tiger Shrimp & Crab Lump Cocktail

*wild fennel salad, avocado,  
Loquat flavored Marie Rose sauce*

### Choose A Main

*mains served with your choice of starch,  
vegetables or salad (excluding pasta dish)*

#### Homemade Spinach and Ricotta Stuffed Ravioli

*creamy mushrooms sauce, baby spinach  
and brie cheese*

or

#### Barolo Wine Slow Braised Lamb Chump

*saffron infused risotto, grilled asparagus,  
sautéed spinach*

or

#### Prosciutto and Sage Wrapped 8 oz Black Angus Beef Tenderloin

*cooked to perfection brioche toast,  
wild mushroom sauce*

or

#### Almond and Herbs Crusted Bermuda Rock Fish

*black seal creamy reduction,  
toasted almonds, crispy banana*

### Choose A Dessert

#### Our Signature Chocolate Molten Cake

*fresh strawberries, vanilla ice cream*

or

#### Lemon Curd Fresh Berries Tart

or

#### Black Seal Drunken Baba`

*served with Chantilly cream*

or

#### Ice Cream and Sorbet Selection

# Seated Dinner Menus

## Dinner menu #4 \$89

### Choose A Starter

#### Parma Ham and Cantaloupe

roasted artichokes, mozzarella burrata, focaccia crisps

or

#### Seared Duck Breast

parsnip puree, blueberry port reduction

or

#### Maryland Style Crab Cakes

grilled asparagus, horseradish remoulade

or

#### Frisse Salad with Apple

forest berries, candied pecans, goat cheese croquettes, bacon vinaigrette

### Choose A Pasta

mains served with your choice of starch, vegetables or salad (excluding pasta dish)

#### Wild Mushrooms Risotto

melting taleggio, crispy rocket, parmesan basket

or

#### Homemade Tortelloni

stuffed with red snapper and roasted beetroots, saffron infused seafood ragout

### Choose A Main

#### Homemade Yukon Gold Dumplings

creamy gorgonzola sauce, toasted walnuts

or

#### Herbs and Pistachio Crusted

#### New Zealand Rack of Lamb

port and pomegranate reduction

or

#### Tenderloin Wellington

chicken liver pate, mushroom duxelle, prosciutto, wrapped in puff pastry, rich gravy

or

#### Coconut Thai Jumbo Shrimps and Scallops

served with lemon grass jasmine rice, grilled asparagus

or

#### Local Fresh Catch

cooked to your liking served with fine herbs lemon butter sauce

### Choose A Dessert

#### Gourmet Cheese Platter

nuts, grapes, Bermuda hot pepper jam

or

#### White Chocolate and Macadamia Nuts Cream Brulee

or

**Torta Caprese** limoncello and almond flourless cake served with vanilla ice cream

or

#### Ice Cream and Sorbet Selection

# Open Bar

## Open Bar

1 hour

\$35 per person plus gratuities

2nd hour

\$30 per person plus gratuities

3rd hour

\$25 per person plus gratuities

## Happy Hour Special Drink Ticket Prices

Beer Draft or Bottle

\$10.00 including grats

Wine by the Glass White and Red

\$12.00 including grats

High Ball

\$10.00 including grats

Premium Drinks

\$14.00 including grats

Signature Drink by the gallon

Alcohol \$60 including gratuities

Non Alcohol \$xx including gratuities

Non Alcoholic Drink Fruit Punch  
and Lemon Water

Unlimited 4.50 per person  
including gratuities

# Production Costs

## Staff (catering only)

Catering Manager /  
Executive Chef

\$65 per hr

Chefs/Waiters

\$35 per hr

Bartender

\$40 per hr

Helper

\$30 per hr

## Deliveries (and pick up charges)

\$50 each trip

## Rental Equipment (catering only)

Table (round or rectangular)

\$35 per item

Tablecloth Linen

\$35 per item

Napkin Linen

\$3 per person

China Plates and Cutlery

\$3 per person

Glassware

\$30 per rack

Foldable Chairs

\$5 per chair

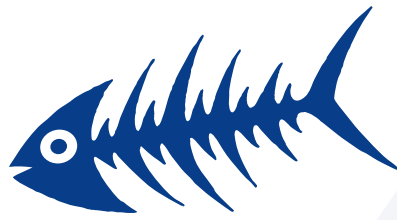
BBQ \$100

Chaffing Dishes \$10 each

## Private Events

Service charges will be applied for  
private events held at our locations.





**BONEFISH  
CATERING**

*Livio Ferigo*

BONE FISH BAR & GRILL + CAFÉ AMICI RISTORANTE + BELLA VISTA GRILL

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