



COMMISSIONER'S HOUSE DINNER MENUS

SIR GEORGE SOMERS

Seafood Medley

Grilled Seafood sprinkled with Tomato-Balsamic Vinaigrette and served with Crispy Garden Greens & Focaccia Bread

Chicken Bermudez

Rolled Chicken Breast filled with Mushrooms & Bermuda Onions and served with Roasted Potatoes & a selection of Fine Vegetables

Dark & Stormy Banana Flambé

Bananas sautéed in Caramel with Ginger Beer & Flamed with Bermuda Black Seal Rum, served with your choice of Ice Cream

\$45.00

ROALD AMUNDSEN

Fresh Tuna Carpaccio

With a bouquet of Arugula & Endives, sprinkled with Parmesan Shavings, Lemon Vinaigrette & Virgin Olive Oil

Passion Fruit Sorbet

With a Campari Splash

Duck à l'Orange

Pan-roasted Duck Breast in a Classic Orange Wine Sauce

Mocca Mousse Triangle

Set in a Cappuccino Coulis complemented by Fresh Berries

\$57.50

MARCO POLO

Marinated Salmon

Served with Lemon Grass Flavoured Fennel Salad with sprinkles of Balsamic Reduction & Pumpernickel Bread

Beef Wellington

Beef Tenderloin baked in Puff Pastry with Ham & Mushroom Duxelles served with Vegetable Pearls topped with Rosemary Jus

Chocolate Crème Brûlée

\$52.00

JAMES COOK

Shrimp Ravioli

Home Made Pasta parcels filled with Shrimps set in a pool of Lobster Sauce drizzled with a hint of Truffle Oil

Mesclun Salad

Dressed with Poached Pears, Raisins, Gorgonzola sprinkles & Honey-Mustard Dressing

Rack of Lamb

Crusted with Fresh Herbs accompanied with a Vegetable Basket, surrounded by Roasted Potato Pearls & Mint Jus

Almond Basket

Filled with Berries & napped with Grand Marnier Sabayon

\$68.00

All prices are subject to change according to availability & market price.

For large functions, fundraiser or charity groups, please contact our catering department for special pricing.


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