



CUSTOM DINNER MENU

HOT APPETIZERS

- **Bermuda Fish Chowder**
- **Cream of Pumpkin Soup**
- **Potato & Leek Soup**
- **Lobster Bisque**
- **Cream of Spinach Soup**
with Poached Salmon
- **Penne Primavera**
tubes of Pasta with Julienne
Vegetables in a Tomato-Wine Sauce
- **Oriechette Puttanesca**
ears of Pasta with Tomato, Olives,
Garlic, Capers & Hot Peppers
- **Seafood Crêpe**
laced with Champagne Sauce
- **Fusilli Palm Reef**
Pasta with Cherry Tomatoes,
Mushrooms, Olive Oil,
Garlic & Strips of Chicken

COLD APPETIZERS

- **Caesar Salad**
- **Combination Salad**
- **Fresh Garden Greens**
- **Caprese Salad**
Mozzarella Cheese & Sliced Tomato
with Fresh Basil & Olive Oil Dressing
- **Fresh Asparagus**
topped with Vinaigrette
- **Smoked Salmon & Mango**
on top of a bed of Greens
with Citrus Dressing
- **Half Avocado & Crab Meat Salad**
- **Seafood Antipasto**
grilled mixed Seafood over Salad with
Balsamic Vinaigrette

ENTRÉES | SERVED HOT

- **Fresh Imported Fish**
Mediterranean Style
- **Fresh Bermuda Fish**
in a Lemon Butter Sauce
- **Chicken Breast**
topped with Basil Sauce
- **Chicken Breast**
topped with Mango Salsa
- **Chicken Rollatino**
filled with Spinach & Pine Nuts
- **Veal Scallopini**
with Pasta & Tomato Sauce
- **Rolled Veal Sirloin**
filled with Spinach; Laced
with Gorgonzola Sauce
- **Sirloin Cut of Veal**
stuffed with Apricots; laced
with Cognac Cream Sauce
- **Veal Chop**
topped with Marinated Mozzarella
Cheese & Diced Tomatoes
- **Sirloin Steak**
topped with sautéed Onions, Cherry
Tomatoes & a Rich Burgandy Sauce

ENTRÉES | SERVED COLD

- **Curried Chicken Salad**
served with Pineapple
- **Antipasto Plate**
with Cold Cuts, Cheese & Seafood
- **Garden Crisp**
with Cajun Chicken Breast
& Raspberry Vinaigrette

DESSERTS

- **Chocolate Mousse**
served with Fruit Coulis
- **English Trifle**
- **Profiteroles**
with Warm Chocolate Sauce
- **Cheesecake**
- **Tiramisu**
(Italian Coffee Mousse Cake)
- **Almond Basket**
filled with Fresh Tropical Fruit
- **Fresh Strawberries**
with Sabayon Sauce (seasonal)
- **White & Dark Chocolate Mousse**
served with Fresh Fruit Garnish