



Bermuda Classic Menu

Bacon wrapped Scallops
With Saffron sauce and Bermuda grown sprouts

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Traditional Bermuda Fish Chowder
Laced with Sherry Peppers and Gosling's Black Seal Rum
Or
Mixed Salad
Selections of Mixed Lettuces tossed in our own House dressing

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Pan-Fried Bermuda Fish Almandine
Topped with almond and banana, Lemon butter sauce
Or
Grilled Cajun Chicken Breast
Shallot Cabernet wine sauce

A Selection of Fresh Market Vegetables & Potatoes

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Gosling's Black Rum Cake
Served with a warm Dark n Stormy sauce

* * *

Coffee & Petite Fours

The following dinner menus range between \$75 - \$130 per person depending on your menu choices.
Please feel free to mix and match in order to customize your menu.



Dinghy

Cedar Smoked Duck Breast

Marinated in raspberry vinegar, red cabbage slaw and salsa verde

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Roasted Pumpkin Soup

With toasted pumpkin seeds and crème fraiche

Or

A Salad of Young Spinach Leaves

With bacon in a walnut oil dressing

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Pan-Seared Tuna Steak

Rosemary scented with Balsamic concentrate

Or

Char Grilled Fillet of Beef

Served with Porcini mushroom sauce

Selection of Fresh Market Vegetables & Potatoes

* * *

Fruit Pavlova

Fresh fruits marinated in Grand Marnier, fluffy meringue and strawberry sauce

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Cedrene

Wild Mushroom Ravioli

Truffle cream sauce garnished with fried celeriac

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Caesar Salad

Fourways traditional Salad of Romaine Lettuce tossed in our own Parmesan dressing

Or

Traditional Bermuda Fish Chowder

Laced with Sherry Peppers and Gosling's Black Seal Rum

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Drunken Scampi

Flamed with cognac, spicy tomato chutney

Or

Artichoke & Crab Crusted Bermuda Fish

Fennel cream sauce

Or

Charbroiled Striploin Steak

Garlic herb butter

A selection of Fresh Market Vegetables & Potatoes

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French Apple Tart

Served hot with homemade Vanilla ice cream

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Galleon

Trio of Roasted Beet, Marinated Salmon and Crab Cake
Lemon dressing, honey mustard and curry dressing

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Asparagus in Triangle Puff
Pernod cream sauce

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Lobster Bisque
Truffle cream

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Lemon Sorbet
Frosted mint

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Grilled Bermuda Fish
Catch of the day topped with roasted cherry tomato and lemon butter sauce

Or

Fillet of Beef Tenderloin
Topped with seared foie gras and port wine sauce

Or

Fourways Inn Veal Classic
Thin slices of veal laced with a delicious lemon-lime sauce

A selection of Fresh Market Vegetables & Potatoes

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Chocolate Fondant
Served hot with homemade Raspberry sorbet

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Contest

Fillo wrapped Scampi
Fennel salad and Gazpacho vinaigrette

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Consommé
Clear beef broth with truffle quenelles

* * *

Wild Mushroom Ravioli
Thyme infused beurre blanc

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Pink Champagne Sorbet

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Grilled Rockfish
With warmed Mediterranean salsa

Or

Rack of Lamb Provencal

Baked in a herb crust served with rosemary-garlic scented jus

Or

Broiled Half Lobster
With spinach stuffing

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Parmiggiano Reggiano and Fresh Figs
With Aged Balsamic condiment

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Strawberry Soufflé
With dark chocolate sauce

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Cold Canapés

Smoked Salmon on Blinis
Lobster Tartlets
Seared Tuna with Mango & Balsamic Glaze
Sea Scallops with Ginger Cream on Potato Chip
Hoisin Duck & Vegetable Roll
Parma Ham & Rockets wrapped in Grissini
Steak Tartare on toast
Beef Teriyaki & Asparagus
Fresh Mozzarella & Cherry Tomato on Toast with Basil Pesto
Provencal Vegetable Tartlets
Chilled Pineapple Gazpacho Shot

Hot Canapés

Chicken Satay with Peanut Sauce
Homemade Empanadas (spicy beef filling in pastry)
Seafood Ragout in Mini Vol au Vent
Escargot stuffed in Profiteroles with a Pernod Cream Sauce
Mini Quiches of Spinach & Feta Cheese
Bermuda Codfish Cake with Banana Chutney
Vegetarian Spring Roll with Thai Chili Dip

Choose 4, 6 or 8 pieces per person

* A full elaborate selection of Sushi is available on request
And can be ordered by the roll @ \$14.00/roll (8pcs)

Sushi Selections: California Roll, Philly Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Vegetarian Roll,
(One choice per roll)

indicates vegetarian choices



COCKTAIL & CANAPÉ LIST.

4 pieces per person (2 hot, 2 cold) \$15.00

6 pieces per person (3 hot, 3 cold) \$22.50

8 pieces per person (4 hot, 4 cold) \$30.00