

Breakfast Group Menu

CONTINENTAL BREAKFAST

Croissants | Muffins | Danishes

Homemade Marmalade | Butter

Fresh Fruit

Coffee | Decaf Coffee | Selection of Tea | Selection of Juices

\$32.00 per person

FULL BREAKFAST

Croissants | Muffins | Danishes

Homemade Marmalade | Honey | Butter

Fresh Fruit (pineapple | grapefruit | melon | oranges | grapes | strawberries)

Pancakes with Maple Syrup

Scrambled Eggs | Eggs Benedict | Turkey Sausages | Crisp Bacon

Homemade Sautéed Potatoes with Onions & Bell Peppers

(select 2 out of the options)

Coffee | Decaf Coffee | Selection of Tea | Selection of Juices

\$55.00 per person

BREAKFAST

Mini Pastries

Coffee | Decaf Coffee | Selection of Tea

\$19.00 per person

MORNING & AFTERNOON BREAKS

Homemade Cookies

Coffee | Decaf Coffee | Selection of Tea | Water | Selection of Juices

\$15.00 per person

OPTIONAL

(\$6 per person each time)

Yogurt | Granola Bars | Quiche | Bagels (with assorted spreads)

Selection of Sodas

\$6.50 each

STAFFING, DELIVERY AND EQUIPMENT CHARGES

Staff charges on your final bill are based on industry agreed rates.
From the time they start setting up until the function is finished and cleared.

Restaurant Manager | \$75 for the event time | 3 hours minimum

Executive Chef | \$75 for the event time | 3 hours minimum

Chef | \$45 per hour | 3 hours minimum

Waiter | \$45 per hour | 3 hours minimum

Bartender | \$45 per hour | 3 hours minimum

Porter | Event Set Up | \$25 per hour
(prior event set up)

or

17% Service charge
(whichever is higher)

EQUIPMENT

China | Cutlery | Glassware | Linens | \$4.50 to 8.50 per person

Chairs | \$9 each

Printed Menu | \$3 each

Harbourfront Group Menu

(Please select up to 2 Appetizers, 3 Main Courses and 2 Desserts)

\$110.00 for 3 courses or \$125.00 with soup/salad additional course

20% service charge will be added to your final bill

Appetizers

TUNA TARTARE

with Avocado and a Soy and Ginger Dressing with Kaffir Lime

JUMBO SHRIMP

served with a Spicy Cocktail Sauce

LOBSTER SALAD

Maine Lobster with Avocado, Onions
Mango and Citronette Dressing served with Arugula Salad

BURRATA

with seared Cherry Tomatoes, Avocado
Basil, Thyme, Oregano and Extra Virgin Olive Oil

SMOKED SALMON

Premium Smoked Salmon served with Pumpernickel Bread
Horseradish Dressing, Onions and Capers

TOGARASHI

Makimono Roll with Spicy Tuna, Togarashi Spices

Optional Soup and Salad Course

BERMUDA FISH CHOWDER

Drizzled with sherry pepper and local black rum

or

CREAM OF WILD MUSHROOM

or

CREAM OF PUMPKIN SOUP

or

CAESAR SALAD

with Aioli Dressing, Garlic & Rosemary Croutons and Shaved Parmesan

or

ARUGULA SALAD

Served with Pecans, Goat Cheese and Apples with Creamy Balsamic Dressing

Main Courses

DUCK

Pan Fried Duck Breast, thinly sliced and served with Mashed Potatoes and Red Cabbage on an Orange Anise Sauce

RISOTTO PORCINI

Carnaroli Rice from Emilia Romagna
served with Porcini Mushrooms and aged Parmesan

RACK OF LAMB

Oven Roasted and Herb Crusted Rack of Lamb
served with Mint Gravy

SURF AND SURF

Branzino Pan Seared topped with Baked Zucchini
and Jumbo Shrimps with Lemon Butter Sauce

VEGAN CURRY

A selection of Market Vegetables in Malaysian Coconut Curry Sauce
with Basmati Rice

CATCH OF THE DAY

Pan Fried Fillet of Local Fish with Lemon Butter Sauce
topped with Roasted Almonds

CHICKEN ROLLATINO

Baked Chicken Breast filled with Goats' Cheese and Spinach

BEEF TENDERLOIN

10 oz Fillet Steak
served with sauce of your choice
(Béarnaise, Mushroom Cream, Peppercorn)

All the above are served with market vegetables and potatoes



Desserts

CHOCOLATE CAKE

Homemade Dark Chocolate Cake
served on Strawberry Coulis

TIRAMISU

Italian Coffee Mousse Cake with Biscotti

CHEESECAKE

Vanilla Bean flecked and layered with Cream Cheese

CRÈME BRÛLÉE

Burnt Ginger and Orange Sugar

CHOCOLATE TRUFFLE

Homemade Chocolate Molten Cake

SELECTION OF CHEESES

Apples, Walnuts, Berries & Riesling Marmalade