

CANAPÉ MENU

5 pieces per person \$12.50

8 pieces per person \$20.00

Cold Canapés

Seared Tuna with a Cucumber Salsa and Wasabi Mayo
Curried Chicken Salad in ceramic spoon
Smoked Salmon on Pumpernickel Bread with Horseradish Cream
Smoked Salmon Tartare with Cream Cheese Topping
Coconut Pancake rolled with shredded Duck
Shrimps & Melon Balls with Spicy Cocktail Dipping Sauce
Parma Ham with a Duo of Melon and Blue Cheese
Egg Mousse filled Profiteroles topped with Salmon Roe
Duck with Hoisin and Chili Sauce
Balsamic Scallop and Tomato
Blue Cheese Waldorf Salad served on Endives
Cherry Tomato and Mozzarella Skewer with Fresh Basil (v)
Grilled Zucchini and Brie Cheese roulade with Cherry Tomatoes (v)
Profiteroles filled with Sun-dried Tomatoes and Goat Cheese (v)
Caprese on a Round of Toast (v)
Spinach Wraps with Grilled Vegetables (v)

Sushi

available upon request

\$20.00 per dozen | Maki (8 pcs) | Nigiri (2 pcs) | Sashimi (2 pcs)

Sashimi and Nigiri: Tuna, Salmon, Wahoo, Yellowtail

Maki: California, Bermuda, Tuna, Salmon, Shrimp Tempura, Togarashi

Cucumber and Avocado and Grilled Vegetable Rolls

Signature Rolls will be charged A la Carte

The above menus are for catering in the BUEI only

Please contact Florian at florian@harbourfront.bm

CANAPÉ MENU

Hot Canapés

Vegetable Spring Roll with Sweet Chili Dipping Sauce (v)

Meatballs with Tomato sauce

Mini Chicken Skewers with Peanut Dip

Beef Skewers with Sesame Dip

Shrimp Dim Sum with Hoisin Chili sauce

Scallops wrapped in Bacon

Deep-fried Shrimps

Mini Fishcakes topped with fried Banana and Mango chutney

Breaded Fish Strips

Cocktail Size Pizza

(can be vegetarian)

Chicken Wings

Thai Coconut Chicken

Sticky Asian Beef with Scallions

Roasted Garlic and Red Bell Pepper Puffs (v)

Asparagus and Blue Cheese Puff Pastry Bites (v)

Puff Pastry baked Chorizo Sausage

Dessert

Exotic Fruit Skewers with Yoghurt Dipping Sauce

Miniature Chocolate Cake

Chocolate dipped Strawberries

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BAR OPTIONS

Open Bar

1 Hour Open Bar: \$25.00

Additional Hour: \$15.00 per hour

Options consist of:

House White Wine | House Red Wine | Beer | Light Beer | Sodas

Basic Spirits: Gin | Vodka | Rum | Whiskey

Consumption Bar

(excluding Premium Liqueur)

Highball \$12.00 | Wine \$12.00 | Beer \$12.00 | Soda \$4.50

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 hrs. minimum

Executive Chef | \$75 for the event time-3 hrs. minimum

Chef | \$45 per hour-3 hours minimum

Waiter | \$45 per hour -3hrs. minimum

Bartender | \$45 per hour-3hrs. 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