



## Bermuda Classic Menu

Traditional Bermuda Fish Chowder

Sherry Peppers & Gosling's Black Seal Rum

Or

Mixed Green Salad

House Balsamic Dressing

\* \* \*

Cajun spiced Bermuda Fish

Tomato Pepper Salsa

Or

Grilled Organic French Cut Chicken Breast

Creamy Mushroom Sauce

Fresh Market Vegetables & Potatoes

\* \* \*

Sticky Toffee

Warm Butterscotch Sauce & Berries

Or

Chocolate & Lemon Curd Tart

Dark Cherry Compote & Vanilla Ice Cream

\* \* \*

Coffee & Petite Fours

**\$78.00**

(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)



## Dinghy

Shrimp & Leeks Ravioli  
Pernod Scented Lobster Sauce & Fried Parsnip

\* \* \*

Roasted Cream of Pumpkin Soup  
Chive Crème Fraiche

Or

Arugula & Blue Cheese  
Cherry Tomato, Fresh Pears, Shallot Balsamic vinaigrette

\* \* \*

Pepper Crusted Fresh Tuna  
Shitake Mushroom & Wasabi Aioli

Or

Charbroiled Chairman's Reserve Striploin Steak  
Peppercorn Sauce

Fresh Market Vegetables & Potatoes

\* \* \*

Lemongrass Infused Panna Cotta  
Passionfruit Puree & Fresh Berries

Or

Baked Three Nut & Granny Smith Apple Strudel  
Almond, Pistachio, Hazelnut Filling & Maple Pecan Ice Cream

\* \* \*

Coffee & Petite Fours

**\$88.00**

(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)



## Cedrene

Smoked Wahoo Pastrami  
Avocado puree, Mango Fennel salad, & Pickled Red Onion

\* \* \*

Caesar Salad  
Fourways Traditional Salad of Romaine & Parmesan Dressing

Or

Traditional Bermuda Fish Chowder  
Sherry Peppers & Gosling's Black Seal Rum

\* \* \*

Chili Glazed Grilled Tiger Shrimps  
Mango Salsa

Or

Pan-Seared Bermuda Fish  
Cherry tomato, Capers, Olive, Garlic And Shallot Sautéed in Olive Oil

Or

Grilled Chairman's Reserve Rib Eye Steak  
Bearnaise sauce

**Fresh Market Vegetables & Potatoes**

\* \* \*

Chocolate & Salted Caramel Gateaux  
Butter Cream Macaroon

Or

Vanilla Souffle  
Strawberry Sauce

\* \* \*

Coffee & Petite Fours

**\$99.00**

(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)



## Galleon

Sesame and Herb Crusted Tuna  
Avocado Tomato Tower, Mango Jelly, Baby Greens

or

Shiitake Mushroom Bruschetta  
Goat Cheese Spread & Grilled Brioche

\* \* \*

Sweet Potato Shrimp Bisque  
Cognac Chives Cream

Or

Baby Spinach & Candied Beetroots  
Sliced Onions, Cranberries & Hazelnut Dressing

\* \* \*

Grilled Bermuda Fish  
Lemon Grass Saffron Sauce

Or

Chairman's Reserve Fillet Mignon  
Seared Foie Gras & Port Wine Sauce

Or

Fourways Inn Veal Classic  
Lemon-Lime Sauce

**Fresh Market Vegetables & Potatoes**

\* \* \*

Molten Chocolate Lava  
Madagascar Vanilla Ice Cream

Or

Vanilla Cream Brulee  
Pistachio Tuille & Fresh Berries

\* \* \*

Coffee & Petite Fours

**\$110.00**

(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)



## Contest

**Scottish Smoked Salmon Roulade**  
**Shiso Cress-Herb Salad, Pumpernickel Wafer & Honey Dijon Dressing**

Or

**Roast Pumpkin Torteloni**  
**Pumpkin Seed & Sage Beurre Noisette**  
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**Wild Mushroom Cappuccino**  
**Local Oyster Mushroom Dust**

Or

**Baby Kale Salad & Strawberries**  
**Toasted Almonds, Avocado and Candied Mango with Raspberry vinaigrette**  
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**Passion Fruit Mojito Sorbet**  
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**Broiled Rockfish**  
**Garlic Butter, chardonnay sauce**

Or

**Herb Crusted Rack of Lamb**  
**Rosemary-Lamb Jus**

Or

**Chairman's Reserve Fillet Mignon**  
**Foie Gras Sauce & Truffle Oil**

**Fresh Market Vegetables & Potatoes**  
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**Grand Marnier Souffle**  
**Grand Marnier Sauce**

Or

**Bermuda Rum- Coconut Pudding**  
**Lime Sabayon & Fresh Berries**  
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**Coffee & Petite Fours**

**\$130.00**

(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)



## Function Menu Price List

Bermuda Classic	\$ 78.00
Dinghy	\$ 88.00
Cedrine	\$ 99.00
Galleon	\$110.00
Contest	\$130.00

Above prices plus 20% Gratuities

**NOTE:** Any main course or dessert can be exchanged with either Fourways Classic Veal or our traditional Soufflé. Additional charge may be applied.

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



## Cold Canapés

Smoked salmon and blinis roulade  
Tuna Tartare in Sesame Cone  
GF\* ♥ Parma ham, Fig & Mozzarella Skewer  
Duck Mousse Roll w/ Hazelnut & Blueberry Jelly  
Steak Tartare on toast  
GF\* ♥ Chilled Pineapple Gazpacho Shot  
Scallop crudo with artichoke mousse on crostini

## Hot Canapés

GF\* ♥ Mushroom & Truffle Polenta Cake w/ Goat Cheese  
Lobster Cake w/ Chili Mayo  
Foie Gras Ganache w/ Orange Marmalade & Pistachio Biscotti  
GF\* Shrimp Andouille w/ Cajun Sauce  
Mini Beef Wellington  
GF\* Island Codfish Cake w Banana Chutney  
GF\* ♥ Roasted Butternut Squash Shot w/ chopped chives

Choose 4, 6 or 8 pieces per person

## Sushi

A full elaborate selection of Sushi is available on request and can be ordered by the roll.

Sushi Selections: California Roll, Philly Roll, Spicy Tuna Roll, Shrimp Tempura Roll,  
♥Vegetarian Roll, (One choice per roll)  
**\$14.00/roll (8pcs)**

Sashimi: tuna, salmon, wahoo, yellowtail, unagi,  
**\$ 9.95 3pcs per order**

Nigiri: tuna, salmon, wahoo, octopus, crab stick, shrimp  
**\$9.50 2pcs per order**

♥ indicates vegetarian choices

GF\*- Gluten Free



## COCKTAIL & CANAPÉ LIST

Hour Cocktails Only  
Charge on consumption only

One Hour Standard open Bar  
\$32.75 per person

Two Hours of Standard open Bar  
\$44.25 per person

Three Hours of Standard open Bar  
\$51.75

For Premium open Bar add  
\$8.50 per hour

4 pieces per person (2 hot, 2 cold) \$17.50

6 pieces per person (3 hot, 3 cold) \$25.75

8 pieces per person (4 hot, 4 cold) \$34.75