

MENU



FRESH
CREATIVE
DELICIOUS

BREAKFAST

Our ready to serve breakfasts are ideal for office functions or private gatherings!

Room temperature breakfast items are presented on reusable platters that require delivery and collection or on disposable platters for a small charge. For Breakfast Packages hot items are presented in chaffing dishes for a rental fee including sterno fuel and serving utensils and require delivery and collection.

MINIMUM 10 PEOPLE PER MENU SELECTION

PRICED PER GUEST

BREAKFAST PACKAGES

THE CONTINENTAL BREAKFAST | 18.70

Freshly Baked Croissants, Mini Muffins, Mini Danishes, Jam & Butter, Fruit Salad, Yogurt, Homemade Granola

THE BDA BREAKFAST | 26.12

Codfish & Potatoes, Stewed Tomato Sauce, Onions in Butter, Banana, Avocado, Boiled Eggs, Johnny Bread

THE FULL WORKS BREAKFAST | 22.00

Fresh Fruit Salad, Freshly Baked Croissants with Butter & Jam, Scrambled Eggs, Bacon, Grilled Tomatoes, Breakfast Potatoes, French Toast with Syrup

THE KETO BREAKFAST | 26.12

Egg & Veggie Scramble, Sliced Avocado, Sautéed Mushrooms, Bacon, Sausages, Greens, Cherry Tomatoes, Avocado Oil Vinaigrette

ADD OUR FRESHLY BREWED COFFEE

28.87 | approx 8 servings

Organic, Rainforest Alliance, Fair Trade & Locally Roasted by our Own Award Winning Baristas- Includes: Creamer, Sugar, Sweetener

ADD OUR COLD BREWED COFFEE

53.35 per gallon | approx 16 servings

Steeped for 24 Hours, Low Acidity, Rich Flavour, Locally Brewed Served in Glass Jugs with Simple Syrup & Milk on the side

ADD OUR HOT TEA SERVICE

20.90 | approx 16 servings

Hot Water, Assorted Teas, Creamer, Sugar, Sweetener

ADD INDIVIDUAL FRUIT JUICES OR MINERAL WATER

\$3.55 per bottle

PLATTERS

MINI BREAKFAST PASTRIES | 8.00

3 pcs per person

Assortment of Freshly Baked Pastries such as Muffins, Croissants, Danishes, Scones served with Butter & Jam

GLUTEN FREE MUFFINS | 46.20 per dozen

Chocolate Chip, Blueberry, Cranberry & Almond, Apple, Cinnamon & Walnut

MINI BREAKFAST SANDWICHES | 14.05

3 pcs per person

- Croissants with Ham & Swiss Cheese
- Bagels with Smoked Salmon & Dill Cream Cheese
- English Muffins with Egg Salad 

BREAKFAST BURRITOS | 13.20

Scrambled Eggs, Crispy Bacon, Peppers, Onions, Salsa, or Vegetarian Option with Black Beans & Corn 

— Make it Gluten Free for an additional \$2.25 per person —

EGG FRITTATA CUPS | 8.80

3 pcs per person

- Sun-Dried Tomatoes, Pesto & Parmesan
- Spinach, Bacon & Cheddar
- Smoked Salmon, Goats Cheese & Dill

INDIVIDUAL YOGURT PARFAITS | 7.00

Homemade Granola, Fresh Berries, Honey

FRESH FRUIT SALAD CUPS

Small 8oz | 5.22 Large 16oz | 8.25

Fresh Tropical Fruit, Fresh Berries

SYMBOLGY

 Dairy Free

 Vegetarian

 Gluten Free



PARTY PLATTERS

Our ready to serve party platters are the perfect addition to your corporate and cocktail parties, receptions and meetings. These items presented on either reusable platters requiring delivery and collection, or on disposable platters for a small charge.

SMALL (APPROX 10 GUESTS) MEDIUM (APPROX 20 GUESTS) LARGE (APPROX 30 GUESTS)

FRESH FRUIT PLATTER 🌿🍷🍴

S|52.00 M|98.17 L|147.95
Tropical Fruits, Strawberries

COCKTAIL SHRIMP PLATTER 🌿🍷🍴

S|85.52 M|161.70 L|242.50
Cocktail Shrimps, Cocktail Sauce, Lemons

ANTIPASTO PLATTER 🌿

S|98.17 M|184.80 L|277.50
Italian Salami, Prosciutto, Variety of Cheeses,
Grilled Vegetables, Tomatoes, Olives, Artichoke Hearts

MEDITERRANEAN MEZZE PLATTER

S|80.85 M|153.72 L|229.90
Classic Hummus, Tzatziki, Falafel Bites, Tabbouleh, Feta Cheese,
Olives, Artichoke Hearts, Cucumber, Cherry Tomatoes,
Grilled Chicken Slices, Pita Bread

GOURMET CHEESE PLATTER 🍷🍴

S|98.17 M|184.80 L|277.50
Fine International Cheeses, Fresh Fruit Garnish, Crackers

SMOKED SALMON PLATTER 🌿🍷🍴

S|82.40 M|175.72 L|263.45
Scottish Smoked Salmon, Fresh Lemon, Capers, Red Onions

RAW VEGETABLE PLATTER 🌿🍷🍴

S|52.00 M|98.17 L|147.95
Our Finest Fresh Vegetables with Two Dips:

- Fresh Basil Hummus
- Red Pepper

LAYERED GUACAMOLE PLATTER 🌿🍷🍴

S|34.65 M|63.52 L|92.40
Sour Cream, Salsa, Fresh Corn Chips



SUSHI PLATTERS

All Sushi Platters are served with Special Sauce, Kikkoman Soya Sauce, Pickled Ginger, Wasabi & Chopsticks

CLASSIC SUSHI PLATTER 🍷

24 PIECES | 61.60 48 PIECES | 117.70

A Variety of Raw & Cooked Maki Rolls & Individual Nigiri using Tempura Shrimp, Japanese Hamachi, Atlantic Salmon, Unagi Eel & Saku Tuna

SUPREME SUSHI PLATTER 🍷

24 PIECES | 71.50 48 PIECES | 37.50

Combination of Supreme Fusion Maki Rolls, some Classic Nigiri & Maki Rolls with a Variety of Fillings & Fresh Fish Sashimi



CANAPÉS

Platters or chafing dishes can be set out for your party guests to help themselves, or passed around by hired event staff.

SYMBOLOLOGY

 Dairy Free

 Vegetarian

 Gluten Free

 For Staffed Events Only

RECOMMENDED PORTION SIZES

APPETIZER 4-6 canapes per guest

SNACK 8-10 canapes per guest

MEAL 12 canapes per guest



GARDEN

PRICED PER DOZEN

COLD

Grilled Honeydew Melon topped with Jalapeño Corn Relish | 41.80  

Vietnamese Summer Rolls with Mango, Avocado, Cucumber, Julienne Carrots & Hoisin Dip | 41.80 

Caprese Salad Skewer | 41.80 

Watermelon & Grilled Haloumi Cheese Skewers with Fresh Basil Pesto & Chopped Cashews (Summer Season) | 41.80 

Roasted Local Beets with Cambozola Cheese & Toasted Pistachio Nuts on a Crispy Pita | 55.55 

Homemade Falafel on a Mini Flatbread with Homemade Tzatziki | 41.80 

Bermuda Carrot & Cumin Puree on a Blini with Crispy Fried Lentils | 41.80  

Toasted Focaccia Triangles Topped with Roasted Tomato- Oregano Spread | 41.80  

Bermuda Pumpkin Butter on Crostini topped with Green Onion Mousse | 41.80  

HOT

Veggie Filled Mini Spring Rolls with Sweet Chili Sauce | 41.80 

Crispy Filo Bites with Spinach & Goat's Cheese | 41.80 

Mini Pea & Potato Samosas with Mango Chutney | 41.80 

Roasted Mushrooms & Caramelized Onions on Polenta with Blue Cheese & Rosemary | 41.80 

Mini Quiches with Sundried Tomatoes, Pesto & Parmesan | 41.80 

Vegetable Tempura Rounds topped with Seaweed Salad & Sesame Seeds | 55.55  

Crispy Fried Mac & Cheese Bites | 55.55 



LAND

PRICED PER DOZEN

COLD

Mini Pita with Arabic Spiced Ground Beef & Fresh Cilantro | 41.80  

Pulled Arabic Chicken with Tabbouleh in a Cucumber Roll with Cumin Yoghurt | 41.80 

Pulled Pork on Jalapeno Corn Bread with Chipotle Sour Cream | 41.80 

Goat Cheese Rounds with Floral Pot Pori on a Pita Crisp with Tomato & Bacon Jam | 55.55 

Grilled Peaches & Prosciutto Skewers with a Rum-Balsamic Reduction |  

Mini Cuban Sandwiches on Johnny Bread with Dijon, Sriracha Aioli | 55.55 

Vietnamese Summer Rolls with Crispy Duck & Hoisin Sauce | 41.80 

Roast Beef & Gorgonzola Toasts with Herb & Garlic Cream | 41.80 

Candied Bacon with Green Apple & Whipped Blue Cheese Mousse served on Crostini | 55.55 

Moroccan Chicken on a Crispy Flat Bread with Hummus & Tabbouleh | 41.80  

HOT

Beef Meatballs Stuffed with Whipped Sundried Tomato Goat's Cheese, Sage & Tomato Chutney | 55.55  

Negimaki, Japanese Beef Rolls with Veggies, Scallions & Teriyaki Sauce | 55.55  

Grilled Beef Skewer with Argentinean Chimichurri | 41.80  

Spicy Piri-Piri Chicken Kabobs | 41.80  

Jerk Chicken Samosas with Mango Chutney & Onion Relish | 41.80 


Grilled Chicken Skewers with Dark & Stormy Glaze | 41.80  

Mini Chicken Quesadilla Pinwheels | 41.80

Ground Lamb Meatballs with Cumin Cinnamon Tomato Yoghurt | 55.55  

Grilled Lamb Lollie with Garlic & Rosemary Cream | 69.30 

Sliced Duck Breast, Portobello Mushroom & Sour Cherry on a Steam Bun | 69.30  

Brie & Bacon Jam Melts on Crostini with Fresh Thyme | 41.80 

Wonton Crisps with Teriyaki Chicken, Edamame & Green Onion | 55.55  

SYMBOLOLOGY

 Dairy Free

 Vegetarian

 Gluten Free

 For Staffed Events Only



SEA

PRICED PER DOZEN

COLD

Vietnamese Summer Roll
with Sushi Grade Ahi Tuna & Hoisin Sauce | 41.80 🌿🍴

Baby Cocktail Shrimps in a Shot Glass
with Spicy Tomato Marinade | 41.80 🌿🍴🍴

Local Fish Coconut Ceviche with Pineapple,
Sesame Seeds & Cilantro | 55.55 🌿🍴

Rare Seared Tuna with Sesame Seeds, Seaweed
& Whipped Avocado on a Rice Cracker | 55.55 🌿🍴🍴

Fish Taco Bites with Spicy Chipotle Sauce | 55.55 🌿🍴🍴

Smoked Salmon with Dill Mascarpone
& Caramelized Onion on a Rice Cracker | 41.80 🌿🍴

Ahi Tuna Tartar served on a Crispy Taco Chip | 55.55 🌿🍴🍴



HOT

Mini Codfish Cake Topped with Charred Banana
& Homemade Tartar Sauce | 41.80 🌿🍴

Lemon Battered Fish Bites
with Garlic Herb Mayonnaise | 55.55 🍴

Smoked Salmon & Goat's Cheese Mini Quiches | 41.80

Chorizo & Smoked Octopus Skewers
drizzled with a Pimento Aioli | 69.30 🍴

Seared Scallops with Smokey Bacon
& Ginger Cream | 55.55 🌿

Garlic & Chive Marinated Shrimp
wrapped in Bacon | 55.55 🌿🍴

Coconut Shrimp Tempura
with a Mango & Cilantro Salsa | 55.55 🍴🍴

Cajun Shrimp & Grilled Pineapple Skewer | 55.55 🌿🍴

Saffron Seafood Paella Arancini Balls | 69.30 🍴🍴

African Spiced Wahoo & Lobster Cakes
with Cinnamon Mayo | 69.30 🍴🍴





SLIDER BOXES

73.97

16 homemade mini burgers served in bio-degradable boxes, or disposable platters for a small charge. We recommend 3-4 sliders per person.

— Make it Gluten Free 80.85 —

MINI BLACK BEAN BURGERS

Tomato, Cilantro Salsa

BERMUDA STYLE FISHCAKES

Tartar Sauce, Homemade Coleslaw

SLICED CHICKEN BREAST

Chipotle & Orange Rub, Guacamole

ITALIAN STYLE MINI BURGERS

Fresh Mozzarella, Pesto

CHIPOTLE BBQ PULLED PORK SLIDERS

Homemade Coleslaw

MINI CLASSIC CHEESEBURGER

Barbecue Aioli, Cheddar Cheese, Pickle

MINI ASIAN STEAM BUNS

Hoison, Pork Belly, Cucumber, Cilantro

MINI FALAFEL SLIDERS

Homemade Tzatziki, Tabouleh

JERK CHICKEN SLIDERS

Goslings Black Rum Plantain Glaze, Onion Relish

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SALADS

SMALL (APPROX 10 GUESTS) MEDIUM (APPROX 20 GUESTS) LARGE (APPROX 30 GUESTS)

MARKET GREEN SALAD

S|78.65 M|150.15 L|221.92
Cherry Tomatoes, Mixed Bell Peppers,
Mushrooms, Cucumber, Two Dressings

ASIAN NOODLE SALAD

S|76.45 M|145.75 L|215.05
Carrots, Purple Cabbage, Green Onions, Cucumber,
Rice Noodles, Cilantro, Sesame Dressing

VEGETARIAN ROMAINE CAESAR

S|78.65 M|150.15 L|221.95
Parmesan, Croutons, Creamy Caesar Dressing

GRILLED CORN & BLACK BEAN SALAD

S|74.70 M|134.20 L|197.72
Onions, Bell Peppers, Cilantro, Lime, Chipotle
Dressing

QUINOA SALAD

S|72.87 M|138.6 L|204.6
Almonds, Dill, Cranberries, Honey Dressing

SUMMER WATERMELON SALAD

S|89.10 M|168.85 L|248.32
Feta Cheese, Homemade Pesto (Seasonal)

FRESH CUCUMBER & CHICKPEA SALAD

S|78.65 M|149.60 L|221.85
Red Onion, Feta Cheese, Yogurt & Cumin Dressing

HAWAIIAN PINEAPPLE COLESLAW

S|78.65 M|150.15 L|221.95
Carrot, Cabbage, Honey & Sesame Dressing

DEVIL'S ISLE KALE CAESAR

S|102.85 M|195.25 L|287.65
Kale, Baby Spinach, Aged Parmesan, Garlic
Croutons, Bacon Anchovy Dressing

ARUGULA SALAD

S|78.65 M|150.15 L|221.95
Roasted Cherry Tomatoes, Parmesan, Lemon
Vinaigrette Dressing

PASTA PRIMAVERA SALAD

S|76.45 M|145.75 L|215.05
Market Vegetables, Parmesan, Pesto
— Or Make it Gluten Free —
S|85.80 M|147.00 L|215.25

MEDITERRANEAN ROASTED VEGETABLE SALAD

S|89.10 M|153.50 L|248.32
Baby Spinach, Goats Cheese, Bell Peppers, Zucchini,
Cherry Tomatoes, Mushrooms, Balsamic Vinaigrette
Dressing

LOADED BAKED POTATO SALAD

S|72.87 M|138.60 L|204.60
Bacon, Cheddar, Green Onion, Sour Cream Dressing

SPIRAL VEGGIE SALAD

S|76.45 M|145.75 L|215.05
Carrots, Zucchini, Yellow Squash, Pumpkin Seeds, Raisins,
Tahini Dressing

CURRIED CAULIFLOWER SALAD

S|80.85 M|153.72 L|226.60
Roasted Red Peppers, Crispy Lentils

SYMBOLGY

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 Gluten Free

 Vegetarian



SOUPS

MINIMUM 10 PEOPLE
PRICED PER GUEST

Served with our Freshly Baked Rolls & Butter

— Make it Gluten Free for an additional \$2.25 per person —

CLASSIC BERMUDA FISH
CHOWDER | 11.00 

CREAMY PUMPKIN | 8.80  

ITALIAN MINISTRONE | 8.80 

PORTUGUESE RED BEAN
& CHORIZO | 8.80 

CREAMY BROCCOLI
& CHEDDAR | 8.80 

VEGAN ROASTED RED
PEPPER | 8.80  

CLASSIC CHICKEN
NOODLE | 8.80 

THAI CHICKEN
TOM-YUM | 8.80  

RICH ONION & THYME | 8.80  

BEEF & RED BEAN CHILLI | 10.45  

SUMMER MELON &
TOMATO GAZPACHO | 8.80  

SYMBOLGY

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 Vegetarian

 Gluten Free



SANDWICHES

Our sandwich platters are ideal for corporate lunches, meetings and conferences.

Choose your favourite of our freshly baked breads, then choose up to 3 different filling options, or simply ask for a chef's assortment! Delivered on reusable platters that require delivery and collection or we can drop them off on disposable platters.

MINIMUM 10 PEOPLE

PRICED PER GUEST

BREADS

CLASSIC FINGER SANDWICHES | 11.00

Multigrain, White & Whole-Wheat

Make it Gluten Free for an additional \$2.47 per person

GRILLED BAGUETTE SANDWICHES | 15.40

LOW CARB GRILLED LAVASH WRAPS | 16.22

Arabic Style Thin Flat Bread

CLASSIC WRAPS | 15.40

Make it Gluten Free for an additional 2.47 per person

VEGAN FOCACCIA | 15.40

Made with Rosemary & Olive Oil

GRILLED PANINI, BAGUETTE & WRAP PLATTER | 15.40

ADD ASSORTED KETTLE CHIPS

\$3.57 per bag

FILLINGS

- Sliced Turkey, Lettuce, Tomato, Mustard, Mayonnaise 🥗
- Ham & Cheese, Lettuce, Tomato, Mustard, Mayonnaise
- Egg Salad, Lettuce Tomato 🥗
- Grilled Chicken Caesar
- Chopped Chicken Salad, Tomato, Mustard, Mayonnaise 🥗
- Sliced Roast Beef, Lettuce, Tomato, Mustard, Mayonnaise 🥗
- Tuna Salad, Lettuce, Tomato 🥗
- Crab stick, Avocado, Special Sauce 🥗
- Falafel, Guacamole, Lettuce, Tomato 🥗🥗
- Classic BLT, Mayonnaise 🥗
- Mix it up! - Chef's Assortment

BUILD YOUR OWN SANDWICH PLATTERS

1.5 sandwiches per person

CLASSIC | 19.25

- Sliced Multi Grain, White & Wholewheat Bread
- Deli Turkey
- Ham
- Roast Beef
- Egg Salad
- Sliced Swiss Cheese
- Sliced Cheddar Cheese
- Lettuce
- Tomato
- Mayonnaise & Mustard

DELUXE | 23.10

- Focaccia & Ciabatta Breads
- Sliced Grilled Chicken Breast
- Prosciutto
- Roast Beef
- Falafel
- Guacamole
- Sliced Swiss Cheese
- Sliced Provolone Cheese
- Sliced Cheddar Cheese
- Lettuce
- Sliced Onions
- Tomato
- Mayonnaise
- Dijon Mustard





HEALTHY GRAB & GO BOWLS

Served in individual bio-degradable bowls
Easy to grab & go!

MINIMUM 10 PEOPLE
PER MENU SELECTION

GRILLED CHICKEN QUINOA BOWL | 17.21

Black Beans, Romaine, Spinach, Bell Peppers, Red Onions,
Mushrooms, Sliced Avocado, Feta Cheese, Corn, Salsa,
Honey Lime Dressing

PULLED CHICKEN HARVEST BOWL | 19.50

Grains, Romaine Lettuce, Kale, Spinach, Chickpeas, Shredded Carrots,
Broccoli, Bell Peppers, Roasted Beets, Avocado, Sunflower Seeds,
Apple Cider Vinaigrette Dressing

FALAFEL VEGAN DETOX BOWL | 19.63

Spinach, Kale, Cucumber, Chickpeas, Artichokes, Flaxseeds, Quinoa,
Roasted Bermuda Pumpkin, Baked Pickled Beets, Sunflower Seeds,
Lemon Miso Tahini Dressing

PULLED BEEF BURRITO BOWL | 19.50

Lime & Cilantro Rice, Black Beans, Corn, Red Onion, Bell Peppers,
Romaine Lettuce, Kale, Sour Cream, Guacamole, Cheddar Cheese,
Salsa Verde

CURRIED COCONUT WAHOO BOWL | 20.57

Quinoa, Black Beans, Corn, Lettuce, Bell Peppers,
Coconut Milk Dressing

BEEF & BACON KETO BOWL | 19.63

Hard Boiled Egg, Spinach, Kale, Avocado, Broccoli, Tomatoes, Onions,
Mushrooms, Sunflower Seeds, Avocado Oil Ranch Dressing

WORKING LUNCH COMBOS

MINIMUM 10 PEOPLE, PRICED PER GUEST

1. Any Soup, Assorted Panini, Wrap & Baguette Platter, Selection of Kettle Chips | 24.50
2. Any Salad, Assorted Panini, Wrap & Baguette Platter, Tropical Fruit Salad | 27.25
3. Any Salad, Assorted Panini, Wrap & Baguette Platter, Selection of Kettle Chips | 32.45
Fresh Fruit Salad & Mini Brownies Platter



CUSTOM HOT BUFFET

Our Custom Hot Buffet option gives you the opportunity to build your own spread for your next corporate event or social function. Select your entrees and side dishes, let us know your guest count, and we will deliver right to your home or office!

Hot items can be presented either in disposable aluminium pans for you to keep hot in your oven, or in chaffing dishes for a rental fee. This includes sterno fuel and serving utensils!

MINIMUM 10 PEOPLE

LITE BITE

Ideal for lunch or for a lighter meal
33.55 per guest

CHOOSE:

- 1 Appetizer (Soup or Salad)
- 2 Mains
- 2 Sides

Includes Assorted Mini Desserts Platter
or Classic Cookies

FULL MEAL

Great for a hungry group!
52.00 per guest

CHOOSE:

- 2 Appetizers (Soup or Salad)
- 3 Mains
- 3 Sides

Includes Assorted Mini Desserts Platter
or Classic Cookies

SYMBOLGY

 Dairy Free

 Gluten Free

 Vegetarian



MAIN COURSE

Additional Half Portion of Main Dish Items 9.90 Per Guest/ Full Portion of Main Dish 18.70 Per Guest

LAND

- Large Pasta Shells Baked with Ground Beef, Parmesan in a Tomato-Basil Sauce
- Chicken Breast stuffed with Spinach & Goats Cheese in a Dijon Mustard Sauce
- Grilled Tenderloin of Beef with a Herb Crust & a Red Wine Sauce: Add 12.95
- Marinated Chicken Tandoori with Indian Spices & Yogurt
- Bbq Pork Ribs glazed with Honey & Orange
- Chicken Thighs Roasted in Garlic & Lemon Sauce
- Moroccan Spiced Chicken Thighs
- Thai Style sliced Beef Curry with Coconut & Cilantro
- Sweet & Sour Pork with Pineapple & Mixed Peppers
- Lemongrass Chicken with Mixed Peppers & Onions
- Duck Breast with Sour Cherry Glaze: Add 10.45
- Rack of Lamb with a Raspberry Demi-Glace: Add 10.45
- Pulled Pork with Pineapple Chili Chutney

SEA

- Pan Fried Wahoo Fillet with Yellow Squash in a Caper Lemon Sauce
- Roasted Wahoo Fillet Tossed in an Olive Marinade & Roasted Cherry Tomatoes
- Indian Style Mixed Seafood Curry with Coconut Milk & Ginger: Add 4.67
- Grilled Salmon Fillet with Jerk Seasoning & a Mango Salsa: Add 4.67
- Pan-fried Rockfish with a Tangy Lemon-Butter Sauce: Add 10.45
- Tandoori Mahi-Mahi with Cilantro & Chopped Red Onions
- Baked Grouper in a Tangy Lemon Butter Sauce
- Grilled Wahoo Filet served over Roasted Tomatoes & Fresh Herbs
- Mahi-Mahi with Coconut Sauce Lime Sauce & Fresh Cilantro
- Grilled Wahoo with a Mango Avocado Salsa & Lime Wedges

GARDEN

- Penne Pasta, Grilled Vegetables & Olives with Spicy Tomato Sauce & Feta Cheese
- Eggplant Parmesan served with a Marinara Sauce & Topped with Parmesan
- Red Peppers filled with Grilled Asparagus, Goat's Cheese & Spinach Cream Sauce
- Large Pasta Shells stuffed with Broccoli, Olives & Feta Cheese in a Cream Sauce
- Vegetarian Lasagna with Spinach, Feta Cheese & Roasted Vegetables
- Fettuccini with Roasted Pumpkin & Ricotta Cheese
- Spicy Brown Lentil Dahl with Eggplant & Ginger
- Rigatoni Pasta in a Tomato Cream Sauce with Fresh Dill
- Cauliflower Carrot Pancakes with Hummus, Grilled Haloumi Cheese & Crispy Lentils
- Fried Falafel Balls & Warm Couscous with Roasted Red Peppers, Fresh Tomatoes & Cumin

SIDES

Additional Side Dish Items 5.25 Per Guest

- Baked Butternut Squash with Thyme & Parmesan Cheese
- Roasted Green Beans with Garlic & Olive Oil
- Curried Cauliflower Florets with Toasted Almonds
- Roasted Cherry Tomatoes with Pesto
- Corn on the Cob with Tomato Salsa
- Buttered Carrots with Parsley
- Orzo Pasta with Tomato, Olives, Feta & Olive Oil
- Warm Cous-Cous with Roasted Vegetables & Olives
- Sautéed Chickpeas with Sundried Tomatoes
- Bermuda Style Vegetarian Peas & Rice
- Farro, Sautéed Mushrooms & Caramelized Onions
- Grilled Asparagus with Honey, Lemon Olive Oil Toasted Almonds: Add 4.67
- Steamed Jasmine Rice
- Roasted Root Vegetables in Herb Oil
- Steamed Seasonal Vegetables
- Roasted Potatoes with Olive Oil, Garlic & Rosemary
- Garlic & Cheddar Mashed Potatoes
- Jerk Seasoned Potato Wedges with Red Onions
- Classic Creamy Mac & Cheese
- Penne with Cherry Tomatoes in a Pesto Cream Sauce

BUFFET STATIONS

Our lunch and dinner buffet packages are designed to be a complete meal for you and your guests.

Room temperature items are presented on reusable platters and bowls. Hot items are presented in chafing dishes for a rental fee and includes sterno fuel and serving utensils.

MINIMUM 20 PEOPLE PER STATION

PRICED PER GUEST

COLD BUFFET STATIONS

BUILD YOUR OWN ASIAN LETTUCE WRAPS

30.25

Lettuce Leaves, Cooled Steamed Basmati Rice with Cilantro & Lime

Basil, Cilantro, Green Onions, Hoison Sauce, Spicy Peanut Sauce,
Sriracha & Lime Wedges

Asian Cold Noodle Salad

CHOOSE ONE PROTEIN

Add an Extra Protein for \$3.57 Per Person

- Lemongrass Chicken
- Pulled Pork
- Ginger Marinated Tofu
- Sliced Thai Beef

BUILD YOUR OWN HARVEST BOWL STATION

30.25

Romaine Lettuce, Kale, Spinach, Chickpeas, Shredded Carrots,
Broccoli, Bell Peppers, Roasted Beets, Avocado & Sunflower Seeds

Apple Cider Vinaigrette Dressing *or* Thai Coconut Curry Dressing

Quinoa *or* Mixed Rice

CHOOSE ONE PROTEIN

Add an Extra Protein for \$3.57 Per Person

- Pulled Roasted Chicken Breast
- Pulled Beef Brisket
- Homemade Falafel
- Local Grilled Fish
- Marinated Tofu



MINIMUM 20 PEOPLE PER STATION

PRICED PER GUEST

HOT BUFFET STATIONS

BUILD YOUR OWN TACO STATION

31.35

Soft Flour Tortillas, Shredded Lettuce, Cheddar Cheese, Black Beans, Corn, Sliced Jalepeños, Fresh Cilantro, Green Onions, Guacamole, Pico De Gallo, Salsa Verde, Chipotle Hot Sauce, Sour Cream, Spanish Rice

CHOOSE ONE PROTEIN

Add an Extra Protein for \$3.57 Per Person

- Pulled Roasted Chicken Breast
- Pulled Beef Brisket
- Pulled Pork
- Local Grilled Fish

NOODLE STATION

30.25

Sautéed with Julienne Vegetables, Sesame Oil & Black & White Sesame Seeds with the Following Toppings served on the side: Fresh Cilantro, Chopped Peanuts, Sliced Green Onions & Fresh Chilis

Soba *or* Gluten Free Vermicelli Rice Noodles

Classic Pad Thai *or* Spicy Peanut *or* Creamy Thai Green Curry Sauce

CHOOSE ONE PROTEIN

Add an Extra Protein for \$3.57 Per Person

- Lemongrass Chicken
- Pulled Pork
- Ginger Marinated Tofu
- Sliced Thai Beef

Served with a Mixed Green Salad with Orange & Ginger Vinaigrette

CARVERY STATIONS

Served with Mayonnaise, Lettuce, Tomato & Onion & Freshly Baked White & Whole Wheat Rolls, or Gluten Free Cornbread

PRICED PER GUEST

WHOLE ROASTED SUCKLING PIG

MIN 25 PEOPLE | 22.00

Rubbed in Mustard, Sage & Fresh Apple Sauce with Mustard on the side

WHOLE ROAST LEG OF PORK

MIN 20 PEOPLE | 12.95

Rubbed in Sea Salt, Thyme & Cracked Black Pepper with Mustard on the side

ROAST LEG OF NEW ZEALAND LAMB

MIN 10 PEOPLE | 18.42

Studded with Garlic & Rosemary, with Mint Sauce on the side

STEAMSHIP OF BEEF

ACCOMODATES UP TO 150 PEOPLE | 1420.65

Marinated in Red Wine, Rosemary & Onions, Choose up to 3 sauces

WHOLE STRIPLOIN OF BEEF

MIN 20 PEOPLE | 22.00

Horseradish & Thyme Crust with Horseradish & Mustard on the side

WHOLE PRIME RIB OF BEEF

MIN 25 PEOPLE | 22.00

Horseradish & Thyme Crust, with Horseradish & Mustard on the side

VERMONT ROAST TURKEY

MIN 20 PEOPLE | 11.55

with Cranberry Sauce & Gravy on the side

GLAZED SMOKED PIT HAM

MIN 20 PEOPLE | 11.55

Honey, Clove & Orange Glaze with Mustard on the side

EXTRA SAUCES

Additional \$1.37 per person

- Argentinean Chimmichurri
- Horseradish Creme Fraiche
- Dijon Mustard
- Classic Bernaise
- Caramelized Onions in Red Wine Demi Glaze
- Green Peppercorn Jus



DESSERTS

MINIATURE SWEETS PLATTER | 28.90 per dozen

- Spiced Pumpkin Squares 🌿
- Piña Colada Squares 🍹
- Key Lime Pie Squares 🍋
- Carrot & Zucchini Cake 🌿
- Black Bean Brownies 🌿
- Apple & Raisin Cake 🍏
- Banana Bread 🍌
- Devil's Isle Coffee Cake ☕

CLASSIC COOKIES | 20.90 per dozen

Chocolate Chip, Oatmeal Raisin, Sugar Cookies

KETO COOKIES | 34.65 per dozen

Almond Flour Cookies, Sweetened with Stevia, Dark Chocolate Chips & a Touch of Cinnamon

FRENCH MACARONS | 20.90 per dozen

Chocolate, Lemon, Strawberry, Coffee, Matcha Green Tea, Tahini

MINI MOUSSE CUPS | 6.60 each

Minimum 10
Dark Chocolate or Vanilla Berry

INDIVIDUAL CHEESECAKES | 7.70 each

Minimum 10

- White Chocolate Raspberry Cheesecake
- Dark Chocolate & Espresso Cheesecake
- Sea Salt Caramel Cheesecake
- Matcha Green Tea Cheesecake

CAKES & CUPCAKES

CUPCAKES

41.80 per dozen

LAYER CAKES

8-inch Round Layer Cake 46.20 serves 10-15 guests
10-inch Round Layer Cake 69.30 serves 15-25 guests

12-inch Round Layer Cake
92.40 serves 25-35 guests

FROSTINGS & FILLINGS

Vanilla, Chocolate, Lemon, Cream Cheese

CAKE FLAVOURS

Chocolate, Vanilla, Red Velvet, Carrot, Lemon



BEVERAGES

INDIVIDUAL SOFT DRINK SELECTION | 3.57 each

Assorted Sodas, Juices, Still Water, Sparkling Water, Flavoured
Sparkling Water

FRESH HOMEMADE LEMONADE

40.42 per gallon | approx 16 servings
Strawberry or Classic Lemonade served in Glass Dispensers

FRESH BREWED COFFEE

28.90 | approx 8 servings
Certified Organic, Rainforest Alliance, Fair Trade
& Locally Roasted by our Award Winning Baristas
Includes: Creamer, Sugar & Sweetener

HOT TEA SERVICE

20.90 | approx 16 servings
Hot Water, Assorted Teas, Creamer,
Sugar, Sweetner

COLD BREWED COFFEE

53.35 per gallon | approx 16 servings
Steeped for 24 Hours, Low Acidity, Rich Flavour,
Locally Brewed
Served in Glass Dispensers with Simple Syrup, Milk,

HIBISCUS ICED TEA

40.24 per gallon | approx 16 servings
Served in Glass Dispensers

Add a Bag of Large Beverage Ice for \$20
Includes Ice Bowl, Scoop & Cooler

INFUSED SPARKLING WATERS

34.65 per gallon | approx 16 servings

Served in Glass Dispensers, a Lovely Alternative to Sugary Juices & Sodas

RELAX

(unsweetened)

Raspberry, Cucumber, Chamomile, Ginger

GINZING

(sweetened)

Grapefruit, Ginger, Raspberry, Wild Cranberry Syrup

AMBER

(unsweetened)

Tumeric, Orange, Peach, Fresh Mint

SUMMER MINT

(sweetened)

Elderflower Syrup, Mint, Strawberry, Peach

BATCH COCKTAILS

Served by the Gallon (approx 16 servings) in Glass Dispensers

BERMUDA RUM SWIZZLE | 138.60

CLASSIC MOJITO | 161.70

CLASSIC MARGARITA | 161.70

FLAVORED MOJITO | 173.25

FLAVORED MARGARITA | 173.20

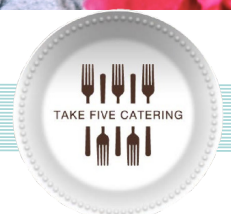
FLAVORS:

Orange, Passionfruit, Sour Cherry,
Blackcurrant, Strawberry, Wild Cranberry



— PLEASE ASK ABOUT OUR WINE LIST —

CATERING@TFL.BM | 495-2009 | TAKEFIVECATERING.BM



MEET OUR TEAM

MADELINE WOOLF

ASSISTANT FOOD & BEVERAGE MANAGER



Madeline is the Assistant Food and Beverage Manager at Take Five Catering and she is the driving force behind many of our successful catering events. Her career has blossomed since her first job working behind the scenes in a kitchen at the age of sixteen. Madeline's foundations were built around understanding the fundamentals of food and the importance of creative menu design.

With her mind naturally centred around health and wellness her passion starts at the seed. Madeline loves spending time at farmer's markets and growing her own produce. Food to her is about more than fuel for the body and is fundamental in bringing people together and finding commonalities between diverse groups of people. She is committed to bringing new and interesting recipes to Bermudian plates. Her ability to understand what her customers need enables her to consistently create and host memorable events.

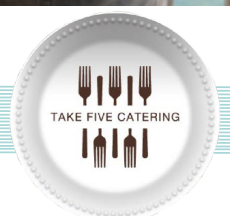
Her role at Take Five Catering utilises her many hospitality skills and breadth of food knowledge. Please do not hesitate to reach out to Madeline for all of your catering needs!

Matt is our Executive Chef at Take Five Catering and is an essential part of Take Five's culinary team. Starting his career in a butcher shop at the age of sixteen Matt ignited a passion for food that has burned brightly for over twenty years.

Spending much of his career in Canada, Matt has built his culinary skills from a variety of environments, from pubs to fine dining, as well as opening his own restaurant with his wife, Melissa. After gaining international experience, Matt returned to Bermuda to elevate his skills and took on the role as Devil's Isle's Head Chef. He also gained invaluable experience serving as Team Oracle USA's Executive Chef during America's Cup. Since then his career has evolved into the Executive Chef at Take Five Ltd where he now oversees Devil's Isle, Village Pantry and Buzz kitchens.

Matt describes his work as truly rewarding and recognises that his role as a chef is part of something bigger than food. For him it is about bringing people together, making memories and celebrating life's milestones.

MATT PRIDHAM EXECUTIVE CHEF



ADDITIONAL INFORMATION

PLACING YOUR ORDER AND BOOKING YOUR EVENT

Our offices are open Monday through Friday, 9am to 5pm. Please email catering@tfl.bm with any catering orders, or call (441) 495-2009. Orders after 5pm will be responded to the following day.

Since our food is made from scratch, all orders must be submitted by 2:00pm, three business days before your order date. For last minute orders, please call for availability.

All prices and products on our menus are subject to change based on what the market dictates. We will do our best to notify you of any changes or replacements.

EQUIPMENT & RENTALS

If needed, Take Five Catering is happy to coordinate rental of items such as tables, chairs, linens and tents. Some stations and food items on our menu may require renting additional equipment and supplies.

- China plates, Cutlery, Linen Napkin | 7.50 per person
- Biodegradable Cutlery, Plate & Napkin | 1.75 per person
- Chaffing Dish & Sterno Fuel | 15.00 per item
- Glassware | 30.00 per rack
- BBQ (includes fuel) | 150.00
- Table with Linen | 60.00 per item
- Linen Tablecloth | 35.00 per item
- Coffee Urn, Airpot | 15.00 per item

FULL SERVICE CATERING

If you are interested in our Full Service Caterings with custom menus, event staffing, rentals, bar set ups and decor, please ask one of our event planners for more information. We provide all of these services and would be happy to discuss your event with you.

Our menus are simply a starting point in planning your event and will be customized to suit your tastes, needs and budget.

DELIVERY & PICK UP

Food can be delivered to your event site seven days a week. Delivery charges start at \$18 and are based on the distance from our kitchen to your location. We also ask for a 30 minute delivery window.

Orders requiring equipment delivery and pickup, such as chafing dishes, platters, coffee equipment, will be charged a delivery fee as well as a collection fee depending upon the location and the amount of equipment.

PAYMENT, PRICING & CANCELLATION

For all Take Five Drop Off Orders, we request payment in full when placing the order. We gladly process all major credit cards over the phone.

For all Take Five Full Service Caterings, we request 50% deposit when placing the orders.

Since our food is made fresh from scratch and created just for you, we require at least 3 business days notice of cancellation. Events cancelled less than 3 business days notice will be charged the full amount. This includes cancelling because of inclement weather.

FOOD ALLERGIES & DIETARY RESTRICTIONS

If you have a food allergy or a special request for vegetarian, vegan or gluten-free options, please speak to one of our event planners. We are happy to accommodate most special dietary requests.

EVENT STAFF

If you would like to add additional servers bartenders or chefs to your event, we are happy to accommodate your needs. Our staff rates are as follows and require a three hour minimum shift:

- Catering Manager or Executive Chef | 75.00
- Supervisor, Head Server, Head Bartender | 55.00
- Chef, Server, Bartender, Barista | 45.00





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