

MARION TO BERMUDA



Gala Dinner

Saturday, June 24, 2023

SALADS

ORGANIC ARTISANAL SALAD LEAVES, CARROTS JULIENNE & CHERRY TOMATOES
PROSECCO HONEY MUSTARD DRESSING

CRISPY ROMAINE & ICEBERG SALAD, PARMESAN SHAVING, HERBS CROUTONS
LIGHT CAESAR DRESSING,

GERMAN POTATO SALAD WITH A CRISPY PANCETTA & SCALLION

CLASSIC COLESLAW

GRAPE TOMATOES, CHERRY MOZZARELLA & ENGLISH CUCUMBERS SALAD
OREGANO OLIVE OIL

RED BEET, ORANGE AND FETA CHEESE, FLAT LEAVES PARSLEY OLIVE OIL

GARBANZO BEANS & ROASTED MEDITERRANEAN VEGETABLES CILANTRO SALAD

SEAFOOD STATION

SMOKED SALMON PLATTER WITH
CAPERS, RED ONIONS, OLIVES, CHOPPED EGGS & LEMON WEDGES

CHILLED SHRIMPS
CLASSIC COCKTAIL SAUCE & MANGO SWEET CHILI SAUCE

SESAME SEED SEAWEEED SALAD

HOT DISHES

PAN-ROASTED PAPRIKA COATED MAHI-MAHI, CAPERS & CHERRY TOMATO, CITRUS BEURRE BLANC

ASIAN B.B.Q. PORK SPARERIBS WITH TOASTED SESAME SEED

ROASTED CHICKEN THYME LEMON DEMI-GLACE

CRAB MAC & CHEESE

BUTTERMILK SWEET CORN ON THE COB

ROSEMARY CAJUN SEASONING ROASTED NEW POTATOES

STEAMED SEASONAL VEGETABLE PARSLEY OLIVE OIL

CARVING STATION

NY STRIPLOIN ROASTED BEEF
HORSERADISH, DIJON MUSTARD & BAROLO DEMI-GLACE

DESSERT

ASSORTED HOMEMADE CAKES
TROPICAL FRUIT SALAD
APPLE CINNAMON CAKE
BERRIES BEIGNET DOUGHNUT
PASTEL DE NATA
COOKIES

\$105 plus gratuities