

Group Menu I

ROASTED BABY BEETS

Goat Cheese, Candied Walnuts, Balsamic

or

ROAST BERMUDA TOMATO SOUP

Balsamic, Basil

or

BERMUDA TUNA EXPRESS

Marea's Signature Spicy Tuna Roll Mango, Avocado Salad, Unagi Sauce



SEARED FAROE ISLAND SALMON

Lemon Butter Sauce, Flaked Almonds

or

HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce

or

SLOW BRAISED LAMB SHANK

Guinness Gravy

or

*** ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



VANILLA CHEESECAKE

Biscoff Base, Chambord, Wild Berries Consommé, Coral Tuille

or

FRESH FRUIT TARTLET (N)

Dark Cherries, Crème Pâtissière, Frangipane, Raspberry Sorbet

\$95.75 per person

*** \$40 Sur Charge on Lobsters, According to availability.

All Reservations must be made at least 72 hours prior to the event. Prices are per guest and are subject to change.

Menu items may contain nuts and nut by products. Please advise your Catering Manager of any allergies.

Any other Special Dietary Meals Available on request.

A 20% service charge is applicable on all food & beverage



Group Menu II

CREAMY BURRATA

Heirloom Tomatoes, Avocado, Pickled Red Onions, Raspberry Balsamic Reduction
or

CHICKEN LIVER AND COGNAC PARFAIT

Tarragon Truffle Butter, Red Onion Chutney, House Sour Dough
or

GRILLED OCTOPUS

Pumpkin Hummus, Fennel & Arugula Salad



BERMUDA ONION SOUP

Gruyere Croutons, Veal Broth, Caramelized Onions
or

CLASSIC CAESAR SALAD

Shredded Romaine, Shaved Parmesan, Garlic Croutons, House Made Aioli



DRY AGED STRIPLOIN

Green Peppercorn Sauce
or

BLACKENED BERMUDA FISH

Grilled Pineapple Salsa
or

HERB ROASTED CHICKEN BREAST

Wild Mushroom Sauce
or

*** ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



MOLTEN CHOCOLATE CAKE

Dark Chocolate Sauce, Vanilla Gelato
or

FROZEN ORANGE PARFAIT

Whisky Caramel Sauce, Sesame Tuille

\$115.75 per person

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Group Menu III

COCONUT CEVICHE

Thinly Sliced Local Fish, Pecan, and Apple Salad

or

ANGUS BEEF TARTARE

Cured Egg Yolk, Avocado Sesame Lavash

or

NORWEGIAN SALMON TATATKI

Ponzu Sauce Avocado Mousse, Citrus Salad



ROAST CELERIAC AND TRUFFLE SOUP

Focaccia Croutons

or

POACHED PEAR & STILTON SALAD

Port Wine Dressing



CAB FILLET MIGNON

Garlic Crust, Red Wine jus

or

AUSTRALIAN RACK OF LAMB

Pomegranate Jus

or

PISTACHIO CRUSTED BRANZINO

Champagne Citrus Beurre Blanc

or

*** ½ LOCAL SPINY LOBSTER

Focaccia and Shrimp Stuffing, Sherry Butter (seasonal)

All Main Courses Served with Olive Oil Whipped Potatoes & Seasonal Vegetables



TANZANIA CHOCOLATE MOUSSE CAKE

Chocolate Soil, Raspberry Sorbet

or

LEMON LIME MERINGUE TART

Blueberry Sauce, Matcha Gelato

\$135.75 per person

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