

MENU



FROM CORPORATE MEETINGS AT THE OFFICE TO PRIVATE GATHERINGS IN YOUR HOME,
OUR READY TO SERVE FOOD IS GUARANTEED TO DELIGHT YOUR GUESTS.

WE DESIGN FRESH, SEASONALLY INSPIRED MENUS WITH GLOBAL INFLUENCES, AND USE
LOCALLY SOURCED PRODUCTS WHENEVER POSSIBLE.

BREAKFAST

OUR READY TO SERVE BREAKFAST FOOD IS IDEAL FOR OFFICE FUNCTIONS OR PRIVATE GATHERINGS!
ROOM TEMPERATURE BREAKFAST ITEMS ARE PRESENTED ON REUSABLE PLATTERS THAT REQUIRE DELIVERY & COLLECTION,
OR DISPOSABLE PLATTERS FOR A SMALL CHARGE.
FOR HOT BREAKFAST PACKAGES, HOT ITEMS ARE PRESENTED IN CHAFING DISHES FOR A RENTAL FEE INCLUDING STERNO
FUEL AND SERVING UTENSILS AND REQUIRE DELIVERY AND COLLECTION.

MINIMUM 10 PEOPLE
PRICED PER GUEST

PLATTERS

MINI BREAKFAST PASTRIES | 6.25

3 PCS PER PERSON

ASSORTMENT OF FRESHLY BAKED PASTRIES SUCH AS
MUFFINS, CROISSANTS, DANISH & SCONES SERVED WITH
BUTTER & JAM

MINI BREAKFAST SANDWICHES | 12.00

3 PCS PER PERSON

- CROISSANTS WITH HAM & SWISS CHEESE
- BAGELS WITH SMOKED SALMON & DILL CREAM CHEESE
- ENGLISH MUFFINS WITH EGG SALAD

BREAKFAST BURRITOS | 10.70

SCRAMBLED EGGS, CRISPY BACON, PEPPERS, ONIONS
& SALSA, OR A VEGETARIAN OPTION WITH BLACK BEANS
& CORN

EGG FRITTATA CUPS | 6.25

3 PCS PER PERSON

- SUN-DRIED TOMATO, PESTO & PARMESAN
- SPINACH, BACON & CHEDDAR
- SMOKED SALMON, GOATS CHEESE & DILL

INDIVIDUAL YOGURT PARFAITS | 5.15

HOMEMADE GRANOLA, FRESH BERRIES & HONEY

FRESH FRUIT SALAD CUPS

SMALL 8OZ | 3.50, LARGE 16OZ | 6.00

FRESH TROPICAL FRUITS & BERRIES

BREAKFAST PACKAGES

THE LIGHT CONTINENTAL | 15.20

ORANGE JUICE, FRESHLY BAKED FRENCH PASTRIES,
MUFFINS & SCONES SERVED WITH BUTTER & JAM, TROPICAL
FRUIT PLATTER

THE FULL CONTINENTAL | 17.10

ASSORTED FRUIT JUICES, FRESHLY BAKED CROISSANTS,
MINI MUFFINS AND MINI DANISHES, JAM & BUTTER, FRUIT
SALAD, YOGURT, HOMEMADE GRANOLA

THE BDA BREAKFAST | 22.50

ASSORTED FRUIT JUICES, CODFISH & POTATOES, STEWED
TOMATO SAUCE, ONIONS IN BUTTER, BANANA, AVOCADO,
BOILED EGGS & JOHNNY BREAD

THE FULL WORKS | 17.10

ASSORTED FRUIT JUICES, FRESH FRUIT SALAD, FRESHLY
BAKED CROISSANTS WITH JAM, SCRAMBLED EGGS,
BACON, GRILLED TOMATOES, BREAKFAST POTATOES,
FRENCH TOAST

THE KETO BREAKFAST | 19.75

EGG & VEGGIE SCRAMBLE, SLICED AVOCADO, SAUTÉED
MUSHROOMS, BACON, SAUSAGES, GREENS, CHERRY
TOMATOES, AVOCADO OIL VINAIGRETTE

**ALL BREAKFAST PACKAGES ARE SERVED
WITH LOCALLY ROASTED DEVIL'S ISLE
COFFEE & ASSORTED TEAS**



PARTY PLATTERS

OUR READY-TO-SERVE PARTY PLATTERS ARE THE PERFECT ADDITION TO YOUR CORPORATE AND SOCIAL COCKTAIL PARTIES, RECEPTIONS AND MEETINGS.

THESE MENU ITEMS ARE DESIGNED TO BE SERVED ROOM TEMPERATURE AND ARE PRESENTED ON EITHER REUSABLE PLATTERS REQUIRING DELIVERY AND COLLECTION, OR DISPOSABLE PLATTERS FOR A CHARGE.



FRESH FRUIT PLATTER

S | 40.00 M | 80.00 L | 120.00

TROPICAL FRUITS, STRAWBERRIES

COCKTAIL SHRIMP PLATTER

S | 66.50 M | 133.00 L | 199.50

COCKTAIL SHRIMPS, COCKTAIL SAUCE, LEMONS

RAW VEGETABLE PLATTER

S | 32.00 M | 64.00 L | 96.00

OUR FINEST FRESH VEGETABLES, CHOICE OF TWO DIPS FROM FRESH BASIL HUMMUS, ROASTED RED PEPPER, YOGURT & AVOCADO, CUCUMBER & DILL

MEDITERRANEAN MEZZE PLATTER

S | 65.00, M | 130.00 L | 195.00

CLASSIC HUMMUS, TZATZIKI, FALAFEL BITES, TABBOULEH, FETA CHEESE, OLIVES, ARTICHOKE HEARTS, CUCUMBER, CHERRY TOMATOES, GRILLED CHICKEN, PITA BREAD

CHEESE PLATTER

S | 57.50 M | 115.00 L | 172.50

FINE INTERNATIONAL CHEESES, FRESH FRUIT & CRACKERS

SMOKED SALMON PLATTER

S | 70.00 M | 140.00 L | 210.00

SCOTTISH SMOKED SALMON, FRESH LEMON, CAPERS, RED ONIONS

ANTIPASTO PLATTER

S | 63.00 M | 126.00 L | 189.00

ITALIAN SALAMI, PROSCIUTTO, VARIETY OF CHEESES, GRILLED VEGETABLES, TOMATOES, OLIVES & ARTICHOKE HEARTS

LAYERED GUACAMOLE PLATTER

S | 25.00 M | 50.00 L | 75.00

SOUR CREAM, SALSA, FRESH TACO CHIPS



CANAPÉ PLATTERS

OUR READY TO SERVE CANAPES
ARRIVE FULLY ASSEMBLED,
GARNISHED AND PRESENTED
ON REUSABLE OR DISPOSABLE
PLATTERS.

PLATTERS CAN BE SET OUT FOR
YOUR PARTY GUESTS TO HELP
THEMSELVES, OR PASSED AROUND
BY HIRED EVENT STAFF.



APPETIZER

4 PIECES PER GUEST | 12.00
6 PIECES PER GUEST | 18.00

SNACK

8 PIECES PER GUEST | 24.00
10 PIECES PER GUEST | 30.00

MEAL

12 PIECES PER GUEST | 36.00

LAND

- MINI PITA POCKET FILLED WITH ARABIC SPICED CHICKEN
- PULLED PORK ON JALAPENO CORN BREAD WITH A CHIPOTLE SOUR CREAM
- ITALIAN OLIVE MEATBALL SERVED WITH A SPICY TOMATO SAUCE
- BEEF SKEWER SERVED WITH AN ARGENTINEAN CHIMICHURRI DIP
- HONEY TERIYAKI CHICKEN SKEWERS
- MINI QUICHES WITH ASSORTED FILLINGS
- MINI CHICKEN QUESADILLA PINWHEELS

GARDEN

- VEGGIE FILLED MINI SPRING ROLLS WITH SWEET CHILI SAUCE
- CRISPY FILO BITE WITH SPINACH & GOATS CHEESE
- MINI PEA & POTATO SAMOSAS WITH MANGO CHUTNEY
- ROASTED MUSHROOMS & CARAMELIZED ONIONS ON POLENTA WITH BLUE CHEESE & ROSEMARY
- CAPRESE SALAD SKEWER
- MINI VEGETARIAN QUICHES

SEA

- SEARED SCALLOPS WITH SMOKEY BACON & GINGER CREAM
- SHRIMP WRAPPED IN BACON MARINATED IN GARLIC AND CHIVES
- COCONUT TEMPURA SHRIMP SERVED WITH A MANGO-CILANTRO SALSA
- MINI CODFISH CAKES TOPPED WITH CHARRED BANANA & TARTAR SAUCE
- FISH BITES IN A LEMON BATTER SERVED WITH GARLIC HERB MAYONNAISE
- FISH TACO BITES WITH SPICY CHIPOTLE SAUCE



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

APPETIZER

4 PIECES PER GUEST | 12.00
6 PIECES PER GUEST | 18.00

SNACK

8 PIECES PER GUEST | 24.00
10 PIECES PER GUEST | 30.00

MEAL

12 PIECES PER GUEST | 36.00

LAND

- VIETNAMESE SUMMER ROLLS FILLED WITH CRISPY DUCK SERVED WITH A HOISIN DIP
- NEGIMAKI, JAPANESE BEEF ROLLS WITH VEGGIES, SCALLIONS & TERIYAKI SAUCE
- VIETNAMESE SUMMER ROLLS WITH BBQ CHICKEN SCALLIONS & SESAME SEEDS
- 5 SPICE PORK WITH ASIAN SLAW SERVED ON AN ENDIVE
- PULLED ARABIC CHICKEN WITH TABBOULEH ON A CUCUMBER SLICE WITH A CUMIN YOGURT
- HONEYDEW MELON WITH BABY SPINACH WRAPPED IN PARMA HAM
- BEEF & GORGONZOLA TOASTS WITH HERB & GARLIC CREAM
- BACON, JAM & BRIE MELTS WITH THYME ON CROSTINI

GARDEN

- VIETNAMESE SUMMER ROLLS WITH FRIED TOFU, CUCUMBER, AVOCADO, & CHILI SAUCE
- HOMEMADE FALAFEL ON A MINI FLATBREAD WITH TZATZIKI
- BERMUDA CARROT & CUMIN PUREE ON BLINIS WITH CRISPY FRIED LENTILS
- EDAMAME-WAKAMI SALAD SERVED ON A SPOON WITH A GINGER DRESSING
- VIETNAMESE SUMMER ROLLS FILLED WITH CRUNCHY BERMUDA SPROUTS SERVED WITH A HOISIN DIP
- WATERMELON WITH GRILLED HALOUMI CHEESE & BASIL CASHEW PESTO SKEWERS
- SUSHI STYLE MAKI ROLL WITH AVOCADO, CUCUMBER & SPECIAL SAUCE
- TOASTED FOCACCIA TRIANGLES TOPPED WITH A ROAST TOMATO-OREGANO SPREAD

SEA

- VIETNAMESE SUMMER ROLLS WITH TEMPURA SHRIMP, SEAWEED SALAD & PICKLED GINGER
- COCKTAIL SHRIMP SERVED IN A SHOT GLASS WITH A SPICY TOMATO DIP
- SESAME CONES FILLED WITH WASABI CREAM & A MARINATED SHRIMP
- SMOKED SALMON SERVED ON A SWEET POTATO WEDGE & SOUR CREAM
- SMOKED SALMON WITH MASCARPONE DILL & CARAMELIZED ONION ON A RICE CRACKER
- VIETNAMESE SUMMER ROLLS FILLED WITH SUSHI GRADE TUNA SERVED WITH A HOISIN DIP
- STEAMED SHRIMP MARINATED WITH GINGER & A COCONUT DIP
- TUNA TARTAR SERVED ON A TACO CHIP
- CAJUN SHRIMP & PINEAPPLE SKEWER



SLIDER BOXES

64.00

16 HOMEMADE MINI BURGERS. SERVED IN BIO-DEGRADABLE BOXES, OR DISPOSABLE PLATTERS FOR A SMALL CHARGE. WE RECOMMEND 3-4 SLIDERS PER PERSON

MINI BLACK BEAN BURGERS

TOMATO & CILANTRO SALSA

BERMUDA STYLE FISHCAKES

TARTAR SAUCE & COLESLAW

SLICED CHICKEN BREAST

CHIPOTLE & ORANGE RUB & GUACAMOLE

ITALIAN STYLE MINI BURGERS

FRESH MOZZARELLA & PESTO

PULLED PORK SLIDER

HOUSE MADE SLAW

MINI CLASSIC CHEESBURGER

BBQ AIOLI, CHEDDAR CHEESE & PICKLE

MINI ASIAN STEAM BUNS

HOISIN, PORK BELLY, CUCUMBER & CILANTRO



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

SANDWICHES

OUR SANDWICH PLATTERS ARE IDEAL FOR CORPORATE LUNCHESES, MEETINGS AND CONFERENCES.

CHOOSE YOUR FAVORITE 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 DROPPED OFF ON DISPOSABLE PLATTERS

MINIMUM 10 PEOPLE
PRICED PER GUEST

GLUTEN-FREE BREAD AND WRAPS AVAILABLE FOR AN ADDITIONAL \$2 PER SANDWICH.



GRILLED LAVASH WRAPS

12.50

ARABIC STYLE THIN FLAT BREAD,
OUR LOW-CARB OPTION

FOCACCIA BREAD

12.50

MADE WITH ROSEMARY & OLIVE OIL,
OUR VEGAN OPTION

CLASSIC FINGER SANDWICHES

9.00

MULTIGRAIN, WHITE & WHOLE-WHEAT

GRILLED WRAPS

12.50

ITALIAN CIABATTA ROLL SANDWICHES

12.50

GRILLED BAGUETTE SANDWICHES

12.50

MIX IT UP! GRILLED PANINI, BAGUETTE & WRAP PLATTER

12.50

FILLINGS

- SLICED TURKEY, LETTUCE, TOMATO, MUSTARD, MAYO
- HAM & CHEESE, LETTUCE, TOMATO, MUSTARD, MAYO
- EGG SALAD, LETTUCE, TOMATO
- GRILLED CHICKEN CAESAR
- CHOPPED CHICKEN SALAD, TOMATO, LETTUCE,
- SLICED ROAST BEEF, LETTUCE, TOMATO, MUSTARD, MAYO
- TUNA SALAD, LETTUCE, TOMATO
- CRAB STICK, AVOCADO, SPECIAL SAUCE
- FALAFEL, GUACAMOLE, LETTUCE, TOMATO
- CLASSIC BLT, MAYO
- MIX IT UP – CHEF'S ASSORTMENT

BUILD YOUR OWN SANDWICH PLATTERS

(1.5 SANDWICHES PER PERSON)

THE CLASSIC | 16.00

- SLICED BREAD
- DELI TURKEY
- HAM
- ROAST BEEF
- EGG SALAD
- SLICED SWISS
- SLICED CHEDDAR
- LETTUCE
- TOMATO
- MAYO & MUSTARD

THE DELUXE | 19.50

- FOCACCIA & CIABATTA BREADS
- SLICED GRILLED CHICKEN BREAST
- PROSCIUTTO
- ROAST BEEF
- FALAFEL
- GUACAMOLE
- SLICED SWISS
- SLICED PROVOLONE
- SLICED CHEDDAR
- LETTUCE
- SLICED ONIONS
- TOMATO
- MAYO & AUSTRIAN STIEGL MUSTARD

GRAB & GO BOWLS

SERVED IN INDIVIDUAL BIO-DEGRADABLE BOWLS.
EASY TO GRAB & GO! (MINIMUM 10 PEOPLE)

QUINOA BOWL | 15.90

QUINOA, BLACK BEANS, ROMAINE, SPINACH, BELL PEPPERS,
RED ONIONS, MUSHROOMS, SLICED AVOCADO, FETA CHEESE,
CORN, SALSA, GRILLED CHICKEN, HONEY LIME DRESSING

CURRIED COCONUT WAHOO BOWL | 16.50

QUINOA, BLACK BEANS, CORN, LETTUCE, JULIENNE PEPPERS,
COCONUT MILK DRESSING

KETO BACON BOWL | 17.00

HARD BOILED EGG, BACON, SPINACH, KALE, AVOCADO,
BROCCOLI, TOMATOES, ONIONS, MUSHROOMS, SUNFLOWER
SEEDS, PULLED BEEF, AVOCADO OIL RANCH

HARVEST BOWL | 15.90

ROMAINE LETTUCE, KALE, SPINACH, CHICK PEAS, SHREDDED
CARROTS, BROCCOLI, BELL PEPPERS, ROASTED BEETS,
AVOCADO, SUNFLOWER SEEDS, PULLED ROASTED CHICKEN
BREAST, APPLE CIDER VINAIGRETTE DRESSING

BURRITO BOWL | 15.90

LIME & CILANTRO RICE, BLACK BEANS, CORN, RED ONION,
PEPPERS, ROMAINE LETTUCE, KALE, SOUR CREAM,
GUACAMOLE, SHREDDED CHEDDAR, SALSA VERDE

EASY LUNCH BUFFET PACKAGES

MINIMUM 10 PEOPLE

1. CURRIED PUMPKIN SOUP, ASSORTED PANINI,
WRAPS & BAGUETTE PLATTER, SELECTION OF
"KETTLE" POTATO CHIPS 19.40
2. CAESAR SALAD, ASSORTED PANINI, WRAPS
& BAGUETTE PLATTER, SLICED TROPICAL
FRUITS & BERRIES 23.10
3. GREEK SALAD, ASSORTED PANINI, WRAPS
& BAGUETTE PLATTER, SELECTION OF
"KETTLE" POTATO CHIPS, PREMIUM SUSHI
SELECTION (MAKI ROLLS & NIGIRI), FRESH
FRUIT SALAD 26.25



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

SALADS

SMALL (APROX. 10 GUESTS), **MEDIUM** (APROX. 20 GUESTS), **LARGE** (APROX. 30 GUESTS)

MARKET GREEN SALAD

S | 65.00 M | 130.00 L | 195.00

CHERRY TOMATOES, MIXED PEPPERS, SLICED MUSHROOMS, CUCUMBER, 2 DRESSINGS

DEVIL'S ISLE KALE CAESAR

S | 85.00 M | 160.00 L | 230.00

CHOPPED KALE, BABY SPINACH, AGED PARMESAN & GARLIC CROUTONS, BACON ANCHOVY DRESSING

ASIAN NOODLE SALAD

S | 63.00 M | 126.00 L | 189.00

CARROTS, CILANTRO, PURPLE CABBAGE, GREEN ONIONS, CUCUMBER, RICE NOODLES, SESAME DRESSING

ARUGULA SALAD

S | 65.00 M | 130.00 L | 195.00

ROASTED CHERRY TOMATOES, GRATED PARMESAN, LEMON VINAIGRETTE

POTATO SALAD

S | 58.00 M | 116.00 L | 174.00

CREAMY STYLE OR GRAINY MUSTARD VINAIGRETTE

PASTA SALAD PRIMAVERA

S | 63.00 M | 126.00 L | 189.00

MARKET VEGETABLES, PARMESAN, PESTO

ASIAN PEANUT VEGETABLE SALAD

S | 60.00 M | 120.00 L | 180.00

SPIRALIZED CARROTS & ZUCCHINI, NAPA CABBAGE, SESAME SEEDS, PEANUT VINAIGRETTE

MEDITERRANEAN ROASTED VEGETABLE SALAD

S | 73.00 M | 146.00 L | 219.00

BABY SPINACH, GOATS CHEESE, PEPPERS, ZUCCHINI, CHERRY TOMATOES, MUSHROOMS & BALSAMIC VINAIGRETTE

CLASSIC ROMAINE CAESAR

S | 65.00 M | 130.00 L | 195.00

PARMESAN, CROUTONS, CREAMY DRESSING

GREEK SALAD

S | 65.00 M | 130.00 L | 195.00

KALAMATA OLIVES, CHERRY TOMATOES, CUCUMBER, RED ONION, FETA CHEESE

GRILLED CORN AND BLACK BEAN SALAD

S | 58.00 M | 126.00 L | 174.00

ONIONS, PEPPERS, CILANTRO, LIME CHIPOTLE DRESSING

QUINOA SALAD

S | 60.00 M | 120.00 L | 180.00

ALMONDS, DILL, CRANBERRIES, HONEY





SOUPS

WITH OUR FRESHLY BAKED ROLLS
AND BUTTER

MINIMUM 10 GUESTS
PRICED PER GUEST

CLASSIC BERMUDA
FISH CHOWDER | 8.50

CREAMY PUMPKIN | 6.50

ITALIAN
MINISTRONE | 6.50

PORTUGUESE RED BEAN
WITH CHORIZO | 6.50

CREAMY BROCCOLI
& CHEDDAR | 6.50

ROASTED RED PEPPER
| 6.50

CLASSIC CHICKEN
NOODLE | 6.50

THAI CHICKEN
TOM-YUM | 6.50

RICH ONION SOUP
WITH THYME | 6.50

BEEF CHILI WITH
RED BEANS | 6.50

CUCUMBER, MINT
YOGURT GAZPACHO | 6.50

TOMATO, MELON
GAZPACHO | 6.50



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

LUNCH OR DINNER BUFFET PACKAGES

OUR LUNCH AND DINNER BUFFET PACKAGES ARE DESIGNED TO BE A COMPLETE MEAL FOR YOU AND YOUR GUESTS. LET US KNOW YOUR GUEST COUNT AND WE WILL PROVIDE YOU WITH THE APPROPRIATE AMOUNT OF FOOD DELIVERED RIGHT TO YOUR HOME OR OFFICE.

ROOM TEMPERATURE ITEMS ARE PRESENTED ON REUSABLE PLATTERS AND BOWLS. HOT ITEMS ARE PRESENTED IN CHAFING DISHES FOR A RENTAL FEE AND INCLUDE STERNO FUEL & SERVING UTENSILS.

MINIMUM OF 20 PEOPLE
PRICED PER GUEST



COLD BUFFETS

HARVEST BOWL BAR | 26.00

- ROMAINE LETTUCE, KALE, SPINACH, CHICK PEAS, 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 EXTRA FOR \$3 PER PERSON

- PULLED ROASTED CHICKEN BREAST
 - HOUSE MADE FALAFEL
 - MARINATED TOFU
- PULLED BEEF BRISKET
- LOCAL GRILLED FISH

ASIAN LETTUCE WRAPS | 26.00

- LETTUCE LEAVES, COOLED STEAMED BASMATI RICE WITH CILANTRO & LIME
- BASIL, CILANTRO, GREEN ONIONS, HOISIN SAUCE, SPICY PEANUT SAUCE, SRIRACHA & LIME WEDGES
- ASIAN COLD NOODLE SALAD
- CHILLED SALTED EDAMAME BEANS

CHOOSE ONE PROTEIN ADD EXTRA FOR \$3 PER PERSON

- PULLED PORK
- LEMONGRASS CHICKEN
- SLICED THAI BEEF
- GINGER MARINATED TOFU



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

HOT BUFFETS

TACO BAR | 27.00

- SOFT FLOUR TORTILLAS, SHREDDED LETTUCE, CHEDDAR CHEESE, BLACK BEANS, CORN, SLICED JALAPEÑOS, FRESH CILANTRO, GREEN ONIONS, GUACAMOLE, PICO DE GALLO, SALSA VERDE, CHIPOTLE HOT SAUCE, SOUR CREAM, SPANISH RICE

CHOOSE ONE PROTEIN

ADD EXTRA FOR \$3 PER PERSON

- PULLED CHICKEN
- PULLED BEEF BRISKET
- GRILLED LOCAL FISH
- PULLED PORK

SLIDER SHACK | 29.00

BUILD YOUR OWN MINI BURGERS WITH:

- | | |
|----------------------|----------------------------|
| • CRISPY BACON | • SAUERKRAUT |
| • CHEDDAR CHEESE | • AUSTRIAN STIEGEL MUSTARD |
| • LETTUCE | • SLICED PICKLES |
| • TOMATO | • SRIRACHA MAYO |
| • CARAMELIZED ONIONS | |

THE SLIDER SHACK COMES WITH A MARKET GREEN SALAD & A POTATO SALAD

CHOOSE UP TO 4 DIFFERENT SLIDERS

- | | |
|---|---|
| • MINI BEEF BURGERS | • PULLED PORK |
| • BERMUDA STYLE FISH CAKES & TARTAR SAUCE | • SLICED CHIPOTLE ORANGE CHICKEN BREAST |



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

CUSTOM HOT BUFFET

OUR CUSTOM HOT BUFFET OPTION GIVES YOU THE OPPORTUNITY TO BUILD YOUR OWN SPREAD FOR YOUR NEXT CORPORATE 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 ALUMINUM PANS FOR YOU TO KEEP HOT IN YOUR OVEN, OR IN CHAFFING DISHES FOR A RENTAL FEE THAT INCLUDES STERNO FUEL AND SERVING UTENSILS.

MINIMUM OF 10 PEOPLE

LITE BITE

IDEAL FOR LUNCH OR FOR A LIGHTER MEAL

27.50 PER GUEST

CHOOSE:

- 1 X APPETIZER (SOUP OR SALAD)
 - 2 X MAINS
 - 2 X SIDES
- INCLUDES ASSORTED MINI DESSERT PLATTER

FULL MEAL

GREAT FOR A HUNGRY GROUP!

39.50 PER GUEST

CHOOSE:

- 2 X APPETIZERS (SOUP OR SALAD)
 - 3 X MAINS
 - 3 X SIDES
- INCLUDES YOUR CHOICE DESSERT



CUSTOM HOT BUFFET

MAIN COURSE

ADDITIONAL MAIN DISH ITEMS 7.35 PER GUEST

LAND

- LARGE PASTA SHELLS BAKED WITH GROUND BEEF, TOPPED WITH PARMESAN IN A TOMATO-BASIL SAUCE
- CHICKEN BREAST STUFFED WITH SPINACH AND GOATS CHEESE IN A DIJON MUSTARD SAUCE
- STUFFED RED PEPPERS FILLED WITH GROUND TURKEY & WILD RICE OVER A RATATOUILLE
- ORECCHIETTE PASTA WITH HAM & MUSHROOMS IN A CLASSIC CARBONARA SAUCE
- GRILLED TENDERLOIN OF BEEF WITH A HERB CRUST & A RED WINE SAUCE; **ADD 11.60**
- 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

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, GOATS CHEESE & SPINACH-CREAM SAUCE
- LARGE PASTA SHELLS STUFFED WITH BROCCOLI, OLIVES & FETA CHEESE IN A CREAMED 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

SEA

- PAN FRIED WAHOO FILLET WITH YELLOW SQUASH IN A CAPER WITH A LEMON SAUCE
- ROASTED WAHOO FILLET TOSSED IN AN OLIVE MARINADE & ROASTED CHERRY TOMATOES
- MIXED SEAFOOD INDIAN STYLE CURRY WITH COCONUT MILK & GINGER; **ADD 4.20**
- GRILLED SALMON FILLET WITH JERK SEASONING & A MANGO SALSA; **ADD 4.20**
- PAN-FRIED ROCKFISH WITH A TANGY LEMON-BUTTER SAUCE; **ADD 9.45**
- 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

SIDES

ADDITIONAL SIDE DISH ITEMS 4.50 PER GUEST

- BAKED BUTTERNUT SQUASH WITH THYME & PARMESAN CHEESE
- ROASTED GREEN BEANS WITH GARLIC & OLIVE OIL
- CURRIED CAULIFLOWER FLORETS WITH TOASTED ALMONDS
- STIR-FRIED VEGGIES WITH PINEAPPLE IN SWEET & SOUR SAUCE
- ROASTED CHERRY TOMATOES WITH PESTO
- CORN ON THE COB WITH TOMATO SALSA
- STEAMED CARROTS WITH PARSLEY
- ROASTED ROOT VEGETABLES IN HERB OIL
- STEAMED SEASONAL VEGGIES
- STEAMED SALTED EDAMAME BEANS IN THE POD
- ROASTED POTATOES WITH OLIVE OIL, GARLIC & ROSEMARY
- GARLIC & CHEDDAR MASHED POTATOES
- BAKED POTATOES WITH SMOKED PAPRIKA
- JERK SEASONED POTATO WEDGES WITH RED ONIONS
- CLASSIC CREAMY MAC & CHEESE
- PENNE WITH CHERRY TOMATOES IN A PESTO CREAM SAUCE
- WARM COUS-COUS WITH ROASTED VEGETABLES & OLIVES
- SAUTÉED CHICK PEAS WITH SUNDRIED TOMATOES
- STEAMED JASMINE RICE
- BERMUDA STYLE VEGETARIAN PEAS & RICE



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

SUSHI PLATTERS

CLASSIC SUSHI PLATTER

24 PIECES | 63.50 48 PIECES | 120.00

A VARIETY OF RAW AND COOKED MAKI ROLLS AND INDIVIDUAL NIGIRI USING TEMPURA SHRIMP, JAPANESE HAMACHI, ATLANTIC SALMON, UNAGI EEL AND SAKU TUNA. ALL SERVED WITH TAKE FIVE CATERING'S SPECIAL SAUCE, KIKKOMAN SOYA SAUCE, PICKLED GINGER AND WASABI

SUPREME SUSHI PLATTER

24 PIECES | 63.50 48 PIECES | 120.00

COMBINATION OF FUSION MAKI ROLLS INCLUDING THE FAVORITES LIKE THE "VOLCANO ROLL" AND THE "SALMON LOVER", ALSO SOME CLASSIC NIGIRI AND MAKI ROLLS WITH A VARIETY OF FILLINGS. THE CREATIVE KNOWLEDGE AND KNIFE SKILLS ARE SHOWN OFF WITH AN ARRANGEMENT OF FRESH FISH SASHIMI.



CARVERY STATIONS

A CLASSIC FOR MANY OCCASIONS, CAN BE CARVED IN FRONT OF YOUR GUESTS BY OUR EVENT STAFF OR PRE-SLICED BEFORE DROP OFF. INCLUDES AN ASSORTMENT OF HOMEMADE RUSTIC BREAD ROLLS OR CORNBREAD.

MINIMUM OF 25 PEOPLE

MARKET PRICE

WHOLE STRIP LOIN OF BEEF

WITH A HORSERADISH & THYME CRUST

WHOLE PRIME RIB OF BEEF

WITH A DIJON & BREADCRUMB CRUST

STEAMSHIP ROUND OF BEEF

MARINATED IN RED WINE, ROSEMARY & ONIONS
(ACCOMMODATES UP TO 150 PEOPLE)

VERMONT ROAST TURKEY

GLAZED WITH CRANBERRY JELLY

GLAZED SMOKED HAM

WITH HONEY, CLOVES & ORANGE

WHOLE ROASTED SUCKLING PIG

RUBBED IN MUSTARD, SAGE & FRESH APPLE SAUCE

WHOLE ROAST LEG OF PORK

RUBBED IN SEA SALT, THYME & CRACKED BLACK PEPPER

ROAST LEG OF NEW ZEALAND LAMB

STUDED WITH GARLIC & ROSEMARY

SAUCES

- HORSERADISH CREME FRAICHE
- CARMELIZED ONIONS IN RED WINE DEMI GLAZE
- GREEN PEPPERCORN JUS
- ARGENTINEAN CHIMMICHURRI
- AUSTRIAN STIEGEL MUSTARD
- CLASSIC BEARNAISE



DESSERTS

ASSORTED MINIATURE SWEETS PLATTER | 22.00 PER DOZEN

ASSORTED COOKIES, BROWNIES & APPLE CAKE

CLASSIC COOKIES | 16.80 PER DOZEN

CHOCOLATE CHIP, OATMEAL RAISIN, SUGAR COOKIES

KETO COOKIES | 30.00 PER DOZEN

ALMOND FLOUR COOKIES, SWEETENED WITH STEVIA,
DARK CHOCOLATE CHIPS & A TOUCH OF CINNAMON

FRENCH MACARONS | 14.40 PER DOZEN

CHOCOLATE, LEMON. STRAWBERRY, COFFEE, MATCHA
GREEN TEA, TAHINI

MINI MOUSSE CUPS | 5.15 EACH

MINIMUM 10

DARK CHOCOLATE OR VANILLA BERRY

INDIVIDUAL CHEESECAKES | 5.50 EACH

MINIMUM 10

- NEW YORK STRAWBERRY CHEESECAKE
- WHITE CHOCOLATE RASPBERRY CHEESECAKE
- DARK CHOCOLATE CHEESECAKE
- CARAMEL CHEESECAKE

FRESHLY BAKED PIES | 40.00

10-INCH PIE (SERVES 8-10)

SPICED PUMPKIN, KEY LIME,
CINNAMON APPLE

CAKES & CUPCAKES

FULL SIZE CUPCAKES

36.00 PER DOZEN

LAYER CAKES

- 8-INCH ROUND LAYER CAKE
40.00 SERVES 10-15 GUESTS
- 10-INCH ROUND LAYER CAKE
60.00 SERVES 15-25 GUESTS
- 12-INCH ROUND CAKE
80.00 SERVES 25-30 GUESTS

CAKE FLAVORS

CHOCOLATE, VANILLA, RED VELVET, CARROT, LEMON

FROSTINGS & FILLINGS

VANILLA, CHOCOLATE, LEMON, CREAM CHEESE



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

BEVERAGES

INDIVIDUAL SOFT DRINK SELECTION | 2.75 EACH

ASSORTED SODAS, JUICES, STILL
WATER, SPARKLING WATER, FLAVORED
SPARKLING WATER

FRESH HOMEMADE LEMONADE

15 SERVINGS | 35.00 PER GALLON

STRAWBERRY OR CLASSIC
LEMONADE SERVED IN GLASS JUGS

FRESH BREWED COFFEE 8 SERVINGS | 22.00

ORGANIC, RAINFOREST ALLIANCE,
FAIR TRADE & FRESHLY ROASTED BY
OUR OWN AWARD WINNING COFFEE
ROASTER, RIGHT HERE IN BERMUDA!

INCLUDES CREAMER, SUGAR,
SWEETENER & PAPER CUPS

COLD BREW COFFEE | 44.00 PER GALLON 15 SERVINGS

STEEPED FOR 24 HOURS, LOW
ACIDITY, RICH FLAVOUR, BREWED IN
BERMUDA

SERVED IN GLASS JUGS WITH SIMPLE
SYRUP, MILK, CUPS & ICE

HOT TEA SERVICE

8 SERVINGS | 16.00

HOT WATER, ASSORTED TEAS,
CREAMER, SUGAR, SWEETENER &
PAPER CUPS

INFUSED SPARKLING WATERS

15 SERVINGS | 30 PER GALLON

SERVED IN GLASS DISPENSERS, A
LOVELY ALTERNATIVE TO SUGARY
JUICES & SODAS

RELAX

(UNSWEETENED)

RASPBERRY, CUCUMBER,
CHAMOMILE, GINGER

AMBER

(UNSWEETENED)

TUMERIC, ORANGE, PEACH, FRESH
MINT

GINZING

(SWEETENED)

GRAPEFRUIT, GINGER, RASPBERRY,
WILD CRANBERRY SYRUP

SUMMER MINT

(SWEETENED)

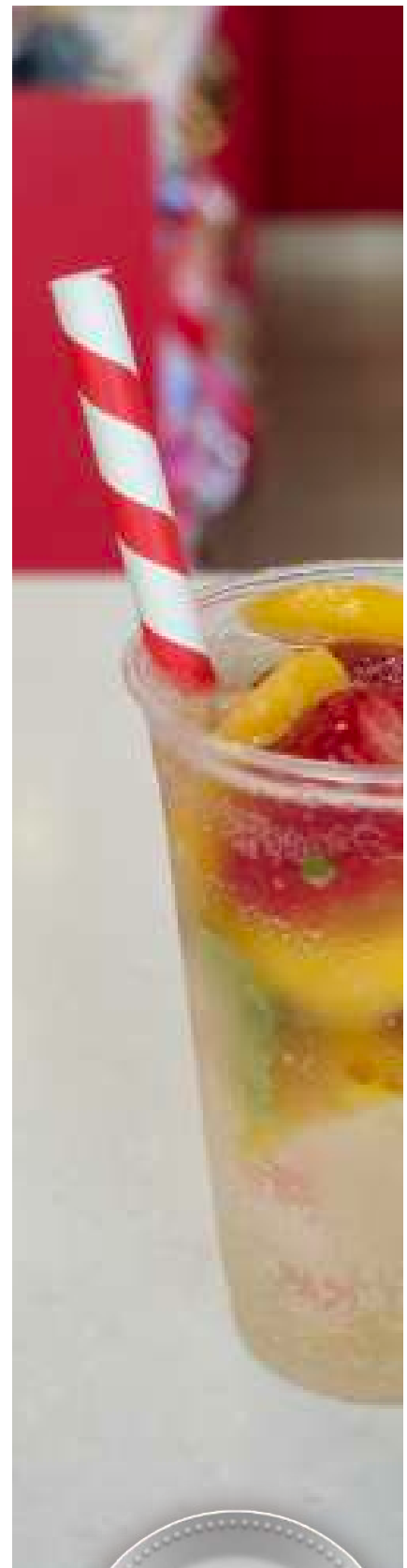
ELDERFLOWER SYRUP, MINT,
STRAWBERRY, PEACH

BEVERAGE ICE | 20.00

INCLUDES ICE BOWL, SCOOP & COOLER

ALCOHOL

PLEASE ASK US ABOUT ADDING WINE,
BEER & SPIRITS TO YOUR ORDER





AQUARIUM PACKAGES

DINNER WITH THE FISHES, ASK ABOUT OUR UNIQUE LOCATION! MINIMUM 30 GUESTS

BUFFET DINNER #1

80.00 PER GUEST

- **MIXED GREEN SALAD** WITH AVOCADO APPLE & GOAT CHEESE IN A CITRUS VINAIGRETTE
- **CHICKPEA SALAD** IN A CURRY YOGURT WITH RED ONION, CUCUMBER & RAISINS
- **SAUTÉED MUSHROOMS** WITH JASMINE & FORBIDDEN RICE
- **ROASTED RUSSET POTATOES** WITH ONIONS & ROSEMARY
- **STEAMED BROCCOLI** WITH CASHEWS & BROWN BUTTER
- **GRILLED CHICKEN BREAST** WITH COCONUT THAI CURRY & CILANTRO
- **BAKED SALMON** WITH MANGO AVOCADO SALSA & FRESH LIME
- **WHITE CHOCOLATE CHEESECAKE**

BUFFET DINNER #2

90.00 PER GUEST

- **ARUGULA SALAD** WITH GOATS CHEESE, STRAWBERRIES IN A BALSAMIC VINAIGRETTE & BERMUDA HONEY PEARLS
- **SPIRAL VEGETABLE SALAD** WITH A SESAME PEANUT DRESSING AND FRESH CILANTRO
- **BARLEY** WITH BROWN BUTTER, CRISPY PANCETTA AND QUINOA
- **GRILLED POTATO** WITH SOUR CREAM & CHIVES
- **FRESH ASPARAGUS** WITH LEMON CHERRY TOMATOES & SPINACH
- **GRILLED WAHOO** WITH A CITRUS CHILI GLAZE
- **CHICKEN BREAST** STUFFED WITH BRIE TOPPED WITH PORTOBELLO MUSHROOMS & LIGHT CREAM
- **MIXED BERRY PANACOTTA**

PLATED DINNER PACKAGES

TWO COURSE DINNER | 110.00

CHOOSE EITHER APPETIZER & MAIN COURSE, OR MAIN COURSE & DESSERT

THREE COURSE DINNER | 120.00

CHOOSE ONE FROM EACH COURSE

APPETIZER OPTIONS

- FRESH MICRO GREENS SALAD WITH STRAWBERRIES, TOASTED CASHEWS, BERMUDA HONEY PEARLS, LEMON VINAIGRETTE
- GOAT CHEESE POLENTA TOPPED WITH ZUCCHINI & ROASTED TOMATOES

MAIN COURSE

- GRILLED CHICKEN WITH SAUTÉED MUSHROOMS & ROSEMARY IN LIGHT CREAM SERVED ON A BED OF GRILLED VEGETABLES & QUINOA
- WAHOO WITH CARAWAY BROWN BUTTER SERVED ON A BED OF BLACK RICE & GRILLED VEGETABLES
- SPAGHETTI SQUASH AGLIO E OLIO WITH ZUCCHINI, RED ONION & MUSHROOMS TOPPED WITH A PIQUANT TOMATO SAUCE, FRESH HERBS & PARMESAN

DESSERT OPTIONS

- APPLE STRUDEL WITH FRESH WHIPPED CREAM
- POACHED PEARS WITH WHIPPED MASCARPONE AND FOREST BERRIES

PACKAGES INCLUDE

- GUEST TABLES, CHAIRS & LINENS
 - CHINA SETTINGS, NAPKINS & GLASSWARE
 - EVENT STAFF TO SET UP, SERVE & CLEAN UP
 - END OF EVENT TRASH REMOVAL
 - DELIVERY
 - OPTION TO ADD COCKTAIL RECEPTION & BAR PACKAGE
- (ADDITIONAL STAFFING FEES MAY APPLY FOR EVENTS LONGER THAN 4 HOURS)

OUR TEAM

MATT PRIDHAM, EXECUTIVE CHEF AT TAKE FIVE LTD.

THEY SAY THE SUCCESS OF EVERY MAN IS MEASURED BY THE AMOUNT OF PERSEVERANCE AND PASSION THEY POUR INTO THEIR CRAFT.



THE MAN

MATT STARTED HIS CAREER IN A BUTCHER'S SHOP AND BY SIXTEEN HE WAS COOKING AND WORKING CATERING GIGS ON HAWKIN'S ISLAND. THESE EARLY DAYS IGNITED A CURIOSITY IN ALL THINGS FOOD AND SERVICE; ONE THAT MATT WOULD SPEND MUCH OF THE YEARS THAT FOLLOWED CHASING. TODAY HIS NEED TO CREATE REMAINS, ALONGSIDE A PASSION FOR HUMAN CONNECTION AND ART. CLEARLY, THERE'S NO OTHER WORLD THAT HE FEELS HE FITS BEST IN BUT THE HOSPITALITY INDUSTRY.

MATT SPENT MUCH OF HIS CAREER COOKING IN CANADA – FROM PUBS TO FINE DINING AND EVENTUALLY OPENED HIS OWN RESTAURANT WITH WIFE, MELISSA. IT WAS A LABOUR OF LOVE, BUT BOTH SHARED A DESIRE TO RETURN TO THE ISLAND AND THE OPPORTUNITY TO HEAD UP DEVIL'S ISLE CEMENTED THE DECISION TO RETURN. ONCE DEVIL'S ISLE WAS OFF THE GROUND, HE MOVED OVER TO THE AMERICA'S CUP WHERE HE HAD THE CHANCE TO SERVE AS THE EXECUTIVE CHEF FOR TEAM ORACLE USA. HIS TWO YEARS WITH THE TEAM, AND THE HIGH ENERGY INSPIRED ENVIRONMENT, FURTHER STRENGTHENED HIS SKILLS AND HELPED CARVE IN STONE A NAME THAT SYMBOLIZES ONLY PASSION AND HARD WORK.

HIS CAREER AT DEVIL'S ISLE

MATT DESCRIBES HIS WORK AT DEVIL'S ISLE AS TRULY REWARDING. HE RECOGNIZES HIS WORK IS PART OF SOMETHING MUCH BIGGER – BRINGING PEOPLE TOGETHER, CELEBRATING LIFE'S MILESTONES AND WORKING FOR A COMPANY THAT TREATS NOT ONLY THEIR OWN, BUT THEIR COMMUNITY AS PART OF THEIR FAMILY. HE ENJOYS THE FLEXIBILITY HIS ROLE OFFERS AND IS CONSTANTLY INSPIRED TO SHOWCASE THE BEST IN EVERYTHING HIS TEAM CREATES.

MATT LOVES TACOS,
GOOD RUM AND
FISHING



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.

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 2 BUSINESS DAYS NOTICE OF CANCELLATION. EVENTS CANCELLED LESS THAN 2 BUSINESS DAYS NOTICE WILL BE CHARGED THE FULL AMOUNT. THIS INCLUDES CANCELLING BECAUSE OF INCLEMENT WEATHER.

PRESENTATION

UNLESS OTHERWISE REQUESTED, MOST TAKE FIVE CATERING DROP OFF ORDERS WILL BE PRESENTED ON READY TO SERVE, DISPOSABLE PLATTERS AND BOWLS FOR \$ 6. WE ARE HAPPY TO INCLUDE NECESSARY DISPOSABLE PLATES, NAPKINS, CUTLERY AND SERVING UTENSILS FOR \$ 1.75 PER PERSON. ITEMS THAT REQUIRE HEATING, WILL BE DELIVERED IN FOIL CONTAINERS. DISPOSABLE COFFEE URNS ARE AVAILABLE ON REQUEST FOR \$ 7.

STAINLESS STEEL CHAFING DISHES ARE AVAILABLE TO RENT AT \$ 15 EACH AND INCLUDE STERNO AND STAINLESS STEEL SERVING UTENSILS.

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.

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



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

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.



