



catering@irg.bm
(441) 296-5050

Cocktail/Reception Menu

Pass-Arounds

\$3 per item

(each item must be ordered by the dozen)

- | | |
|---|--|
| <i>Caprese Salad</i> - on bamboo skewer, balsamico | <i>Nut Crusted Brie Cheese</i> - wild berry chutney,
toasted baguette |
| <i>Charred Vegetable & Goat Cheese Mini Tart</i> -
pineapple chutney | <i>Grilled Pear</i> - parmesan crouton, whipped goat
cheese, honey |
| <i>House Made Hummus</i> - vegetable crudite | <i>Slow Roasted Chicken Wings</i> - honey chili glaze |
| <i>Fig, Pinenut & Parmesan Flatbread</i> - balsamico | <i>Vegetable and Cheese Empanada</i> - salsa roja |
| <i>Gruyere Cheese Croquettes</i> - charred tomato chutney | |
| <i>Watermelon, Cucumber & Feta Skewer</i> | |

\$4 per item

(each item must be ordered by the dozen)

- | | |
|---|--|
| <i>Grilled Cheese</i> - four cheese, truffle | <i>Baja Fish Tacos</i> - fried fish, fruit salsa |
| <i>Sesame Crusted Tuna</i> - wonton, sweet soy,
pickled daikon | <i>Prime Rib Sliders</i> - blue cheese, onion chutney |
| <i>Blackened NY Strip</i> - boursin cheese, bell peppers,
toasted baguette | <i>Pulled Pork Sliders</i> - house bbq sauce |
| <i>Filipino Chicken Satay</i> - dipping sauce | <i>Proscuitto Wrapped Brie</i> - crouton, balsamic, basil |
| <i>Greek Marinated Lamb Skewer</i> - cumin apple yogurt | <i>Jerk Spiced Chicken Satay</i> - cilantro lime mayo |
| | <i>Smoked Turkey Tortilla Roll</i> - cranberry salsa, herb
cream cheese |

\$5 per item

(each item must be ordered by the dozen)

- | | |
|--|--|
| <i>Fire Grilled Beef Tenderloin</i> - horseradish aioli,
cheese gougere | <i>Lamb Satay</i> - harissa spice, fresh mint |
| <i>Scottish Smoked Salmon Roulade</i> - boursin cheese,
micro greens | <i>Blackened Shrimp Kebab</i> - mango cream fraiche |
| <i>Poached Shrimp</i> - mango curry pipette | <i>Wahoo Lollipops</i> - rum and ginger chutney |
| <i>Lobster Corn Dog</i> - fried crisp, honey mustard | <i>Bacon Wrapped Dates</i> - blue cheese stuffed |
| | <i>Kobe Beef Sliders</i> -aged cheddar, truffle, arugula |

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Station and/or Buffet Menus

(\$4 surcharge per person under 25 guests)
all you can eat as negotiated

Showpiece Whole Suckling Pig

Cooked In Our Unique Caja China Box

allow four hours prior to the event start, with assorted buns and condiments

Whole Suckling Pig \$27.⁹⁵ per person

(minimum order 25 portions, one chef per 25 guests is required)

Themed Buffets

English Pub

\$29.⁹⁵ per person

****(25 pax or less, choice of 3 entrees)

Lamb Shepherd's Pie

Chicken Pot Pie- with biscuit crust

Bangers n' Mash- with onion gravy

Vegetable Curry- with rice and chutney

Local Fish Passanda- medium spiced curry with cream, coconut milk and almonds

* * *

Onion Soup- with cheese crouton

Sautéed Vegetables

Mixed Green Salad- cheddar, apple, balsamic vinaigrette

Chocolate Brownies

Gourmet Salad Bar

\$23 per person

Mixed Greens- lemon thyme, balsamic or basil pesto vinaigrette

-candied walnuts

-croutons

-carrots

-grilled chicken breast

-dried cranberries

-cherry tomatoes

-bell peppers

-cajun shrimp

-crumbled feta

-sunflower seeds

-kalamata olives

-teriyaki beef

(* \$9 per person as an add on to a themed buffet***)**

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Station and/or Buffet Menus *Continued*

National Holiday Menu

\$29.⁹⁵ per person

Independence Day, O'Canada Day, Bermuda Day, Bastille Day or You Name it Day!

Angus Beef Burgers - tomato, lettuce, onions, condiments

Pork and Turkey Hot Dogs- traditional fixin's

¼ Roasted Chicken- Ryan's secret recipe

Grilled Fish Sammies- St. David's tartar

Mac n' Cheese- cheddar sauce and breadcrumbs gratinée

Corn on the Cob- local if Farmer Richie has it!

Picnic Coleslaw- traditional mayo or zingy vinaigrette dressing

Potato Salad

Sliced Watermelon- cheddar, apple, balsamic vinaigrette

Chocolate Brownies

Ice Cream Cups – with a little ole' wooden spoon!

Barbeque Menu

\$33.⁹⁵ per person

Slow Cooked Beef Brisket- with Carolina bbq sauce

Pulled Pork- with smokey bbq sauce

Grilled Salmon Fillet- tropical fruit salsa

Roasted Amish Chicken- garlic herb marinade

Grilled Westover Farms Sausage

Macaroni and Cheese

Potato Salad

Coleslaw

Char Grilled Vegetables- chili lime marinade

Brioche Buns

Brownies and Cookies

*****veggie burgers available upon request**

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Station and/or Buffet Menus *Continued*

Healthy Choice

\$33.⁹⁵ per person

Spinach Salad- toasted almonds, fresh fruit, blue cheese, balsamic vinaigrette

Grilled Local Fish- tropical fruit salsa

Grilled Skirt Steak- chimmichurri sauce

Amish Chicken- light truffle butter

Smoked Tofu-pistachio crust and sauce Veracruz

Steamed Market Vegetables

Grain Salad-mixed super grains of quinoa, faro and bulgur, carrot vinaigrette

Asian Spiced Slaw-soy sesame dressing

Fresh Fruit and Biscotti

Asian Street Market Satay & Steamed Bun Bar

\$36.⁹⁵ per person

(40 pax or less, choice of 6 items)

Pork-Filipino sweet and sour sauce

Beef Tenderloin-chimmichurri

Rockfish-dark and stormy

Prawns-cajun butter

Chicken-teriyaki

Lamb-mint mojo

Fried Mahi Mahi-tartar sauce

Portobello Mushrooms-truffle and herb oil

Mixed Vegetable-citrus vinaigrette

Grilled Pineapple-caramel sauce

Fried Banana-chocolate sauce

Hand Made Steamed Buns & Mini Noodle Bar

(pork belly, chicken, tofu, shrimp)

~steamed Asian buns~

~udon and canton noodles~

~shaved vegetables~

~various sauces~

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Latino Themed Cocktail Stations*

For groups of 40 to 400... or more!

(Perfect for larger, unique cocktail gatherings of stand-up fare instead of traditional canapés)

\$29.⁹⁵ per person for one station

\$33.⁹⁵ per person for two stations

\$39.⁹⁵ per person for three stations

\$44.⁹⁵ per person for four stations

Gourmet Taco Station

Latin marinated beef, chicken, pork and fish, cooked to order and presented with the following, Corn or flour tortillas, authentic hot and mild salsas, fresh chopped cilantro and diced red onion

**1 chef needed per 25 guests*

Spanish Paella Station

(cooked and served from a showpiece 4 foot pan)

Valencia (calamari, chicken, chorizo, shellfish, pimentos, saffron)

Mariscos (shellfish, local fish, fresh vegetables, smoked paprika, sliced green onions)

Argentinean (grilled skirt steak, potatoes, chorizo, carrots, peas, chicken, chimichurri)

Custom (made to your liking including vegetarian)

Brazilian Churrascaria Station

(\$4 surcharge if only one station)

mini bites fire grilled on long swords

Beef Sirloin, Pork Loin, Linguica Sausage, Jumbo Shrimp, Wahoo, Chicken Drumettes & Wings

(served with dipping sauces and individual tongs for guests)

Raw Bar, Ceviche, Tiradito and Oyster Station

(\$4 surcharge if only one station)

(citrus marinated seafood, Peruvian "sushi", fresh shucked oysters, served w/ condiments, tortillas, & peppered vodka)

Showpiece Rotisserie Roasted Whole Suckling Pig

(only available with multiple stations, slow roasted at least three hours prior to the event start, assorted buns and condiments)

Extras

*Gourmet Salad Bar- (\$9 per person)*no proteins*

Starch and Vegetables- chili lime vegetables, manchego mashed potatoes (\$5 per person)

Guacamole- Made fresh in small batches, served with crisp tortillas (\$3 per person)

Hot Churros- cinnamon & sugar Mexican donuts, chocolate & caramel dip (\$4 per person)

**Budget one cook per 25 guests, or for multiple stations, one cook per food station for service*

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Seated Custom Menu

This is a popular sample however we personalize menus that meet your budget and needs

Starting at \$65 per person, chef and service staff extra and dependent upon size of party

Seared Haloumi

Lemon Zest, Extra Virgin Olive Oil, Red Pepper Jam, Eggplant

~or~

Portabello Tostada

Corn Tortillas, Refried Black Beans, Vegetable Slaw, Tofu Crema, Corn Salsa

~or~

Sauteed Shrimp

Lemon Butter and Garlic Bread

Pan Seared Rockfish

Quinoa Risotto, Slow Roasted Carrots, Kale pesto

~or~

Grilled Skirt steak

Chimmichurri Glaze, Purple Potato Goats Cheese Mash, Sauteed Vegetables

~or~

Jerk Spiced Chicken

House jerk Sauce, Sauteed Veg, Plantains Coconut Curry Sauce

~or~

Crimson Lentil Curry

Butternut Squash, Pineapple Compote, Brocollini, Parsnips, Pistachio Crumble

Dark Chocolate Tofu Tart

Vanilla Whipped Cream, Quinoa Crust, Berries

~or~

Honey & Rosemary Crème Brulee

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Working Boardroom Lunch

\$19.⁹⁵ per person

(Includes the following)

Assorted Sandwiches and Wraps

The following is a sample of our hand crafted gourmet sandwiches.

Actual choices may vary dependent on market availability.

Please inform us of any allergies and special requests

Charred Veggie-Balsamic Glaze, Crumbled Feta, Hummus

Fried Wahoo-Cheddar Cheese, Spicy Coleslaw, Arugula

Pastrami-Sauerkraut, Dijon Mustard, Swiss Cheese

Panko Chicken-marinara, Soft Mozzarella, Parma Ham, Fresh Basil

Grilled Skirt Steak-Sliced, Sauteed Onions, Chimmichurri, Provolone Cheese

Mixed Greens Salad, Caesar Salad, or Pasta Salad

(1 choice per 8 people, 2 choices per 9-15 people, 3 choices 16 or more)

Seasonal Fruit Plate and Dessert Bites

Add-Ons

Mixed Selection of Potato Crisps \$3 each

Mixed Selection of Cold Sodas \$2.50 each

Mixed Selection of Cold Juices \$3 each

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Bar, Staffing, Rentals, Equipment and Delivery Guidelines

(These prices are for clients' budgeting processes, and may not reflect final billing due to economies of scale)

Bar *Full Bar Set Up* (minimum 50 guests, sit down functions, bar billed from the time it is opened to the time it is closed)
\$18 per guest per hour (minimum 3 hours)

- Includes all glassware, napkins, garnishes, as well as bespoke specialty stainless steel portable bar for functions over 100 guests
- Highballs, bottle beer and house wines, mixes non-alcoholic including sodas, juices, waters
- Includes staffing

Beer, Wine and Soda Set Up (minimum 50 guests, bar billed from the time it is opened to the time it is closed)
\$15 per guest per hour (minimum 3 hours)

- Includes all glassware and napkins
- bottle beer, house wines and non-alcoholic sodas, juices, waters
- Includes staffing

Full Consumption Bar (excludes staffing)

- Negotiated With Client on a Per Drink Basis, inclusive of all glassware, napkins, supplies

Staffing (Staff will be billed out from the time they depart our facilities, until the time they return, minimum 3 hours)

- *Executive Chef/Restaurant Manager* (for sit down functions over 100): \$70 per hour
- *Chef de Cuisine/Manager* (for functions over 40): \$50 per hour
- *Chef de Partie/Bartender/Server:* \$35 per hour
- *Kitchen Assistant/Server Assistant/Set Up Porter:* \$25 per hour

Gratuities are welcomed (not expected) and completely at discretion of client. May be paid directly to staff after function or added to final bill

Rentals

	<i>Per Person</i>
Upscale settings of china, cutlery, glassware, and linen napkins	\$11. ⁵⁰
Disposable cutlery, plates and napkins (green &/or recyclable)	\$4. ⁷⁵
Round and/or Rectangle Banquet Tables, High Cocktail Tables	\$30 (each)
Tablecloths & Skirting	\$35 (each)
Chairs (plastic stacking / cushioned folding)	\$3 / \$5
Chafing Dish/Servers including Sterno	\$25
Glass Tube Patio Heater (plus cost of one tank of propane)	\$200
YellowJacket "Big Ass Fan" (cooling effect up to 50 feet)	\$200
Tenting	as quoted

Delivery & Collection: *Outside of Hamilton \$30, inside Hamilton \$20 (each and every full van trip, per way)*

Facilitation & Organization Fee: *3% on final invoice for all destination events involving site visits, rentals or staffing*

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