



Thanksgiving Buffet 2013

Starter

Assorted Cheese and crackers platter
Cured Ham Platter with Cornichon
Smoked Salmon Platter
Potato salad with English peas & Carrots
Caesar salad with traditional condiments
Spinach & Mixed Greens Salad with two Kinds dressing

Soup

Butternut Squash Soup
Pumpkin Soup

Carving Station

Slow Roast Turkey
Honey Glazed Ham
Prime Roast Beef

Entrées

Mash Potato with Turkey Gravy
Pan Seared Mahi Mahi with Tomato & Kalamatta Sauce
Brussels sprouts with apricot glaze
Maple & Ginger Sweet Potatoes
Butternut Squash Mac & Cheese
Herbs Roasted Chicken
Green Beans & Bacon Casserole
Vegetable Gratin

Assorted Dessert Special

\$49.00 plus 17% Gratuities per person
Book now Call 1-441-2938333 or catering@grottobay.com



Christmas Eve/Boxing Day DINNER

Tiger Prawn & Baby Spinach

Pan flashed Prawn, Organic Heirloom Carrots on a bed of stir fried Spinach

or

Wild Fungi & Parma Ham

Warm wild Fungi Salad, fresh Asparagus, Parmesan, shaved Parma Ham with hollandaise

or

Heirloom Tomato & Benedictine Bleu

Slow roasted Heirloom Tomato, Baby Greens with butter poached Jerusalem Artichoke, Benedictine Blue, candied Pecans Apple aged Balsamic Vinaigrette

or

Chicken Basil with Tomato Carpaccio

Roulade Chicken served with Herbs marinated Tomato Carpaccio, Cornichons, toasted Pain D'Epice and Dijon Mustard dressing

Maine Lobster Bisque

Tortellini, Chervil and Armagnac

or

Truffled De Silva Farm's Corn Soup

Baby Chanterelle

Sous Vide Mangalista Pork Belly

Pork Wine Reduciton, Figs & Brussels Sprout

Frosty's Sorbet Special

Roasted Breast of Norfolk Turkey

Smoked Sweet Potato Purée, Sautéed French Beans with Macadamia Oil & Cranberry Jus

or

Freshly Cooked Vegetables Bouquetière

Fricassé of Portabello Mushroom and Smoked Brie Cream Sauce

or

Niman Ranch Beef Petite Fillet

Roasted Beef, Garlic Potato Purée, Seasonal Wild Mushroom Ragout served with a Bordelaise Sauce

or

Jumbo Sea Shrimp & Red Snapper Fish

Almond Wild Rice Pilaf, Tomato Fondue, Olives and spiced Red Pepper Jus

Traditional New York Cheese Cake

Raspberry Coulis & Madagascar Vanilla Bean Cream

or

Cinnamon Apple Tartelette

Warm Bourbon Caramel Sauce & Maple Chantilly

or

Iced Soft chestnut

Parfait with Walnut crispy Wafer

or

Christmas Log Cake

Local Rum Sauce & Cranberry Marmalade

December 24, 2013 6:00pm - 10:00pm

Price Fixed 6 Course Dinner \$59.00 per Person + 17% Gratuities

Book now Call 1-441-2938333 or catering@grottobay.com



Christmas Champagne Brunch

Café American

Prepared To Order Omelettes
Fresh Baked Waffles

The Classic

Selection of Aged & Cured Ham
Assorted Cheeses from the Cheese Hive & Fiesta Olives
Selection of Traditional Sushi & California Rolls
Smoked Salmon with Sour cream & Chives
Lemon Poached Shrimps & Fresh Green Mussels with Condiments

Salads

Heirloom & Tomato Salad with Garden picked Oregano
Caesar Salad & Condiments, Toasted Herb Crouton
Smoked Chicken Salad with Walnuts, Grapes & Cous Cous
Organic Greens & Spiced Corn

Hot Selection

Squash Mac "n" Cheese
Bermudian Peas & Rice
Traditional Boiled Potato & Cod Fish
Jerk Spice Braised Oxtail with Pink Peppercorn
Roast Pork loin, Spinach & Apple sauce
Roast Red Onion & Brussels Sprouts
Pan Seared Local Wahoo, Sundried Tomato & Tropical Pineapple Salsa
Cinnamon French Toast with Plum Sauce

Carving Station

Slow Oven Roast Salt Crusted Prime Rib with Yorkshire Pudding
Maple Glazed Roasted Turkey with Cranberry Sauce
Honey Glazed Whole Ham

Pasta Station

Choice of Pasta:
Farfalle & Fusilli Pasta
Choice of Sauce:
Napolitana Sauce, Alfredo Sauce
Condiments: Mushroom, Bacon, Shrimp, Spinach, Onion, Peppers & Parmesan

Nothing But Sweets

Traditional Christmas Yule Logs
Fruit & Black Seal Rum Cake
Assorted Cakes & Pumpkin pies
Bittersweet Chocolate Mousse

\$55.00 plus 17% per person (inclusive of a glass of Champagne)
\$27 plus 17% ...Young Adults (inclusive of soft drinks)
Under 5 Eat Free 1 per adult

Book now Call 1-441-2938333 or catering@grottobay.com



New Year Eve 2013

DINNER & DANCING

Appetizers (Select one)

Lobster & Mushroom

Butter poached Lobster, Mushroom Compote served with a frothy Seaweed Sauce

Smoked Salmon & Prawn Roulade

Bouquet of Organic Greens, roasted Tomato Vinaigrette with freshly picked Bermuda Rosemary

Hudson Valley Foie Gras Terrine

Cherry & Figs Marmalade, Minus 8 Vinaigrette, toasted Ginger Bread

Smoked George Banks Sea Scallops

Blood Orange braised Endive, smoked Tomato Broth

Porcini & Port Risotto

Garlic Confit, aged Parmesan & fresh Sage

Soup (Select one)

Maine Lobster Velouté

Finished with Cognac and Pistachio Butter

Spicy Lentil & Roasted Bacon Chowder

Grotto Bay Lobster & Crabcake teaser

Shitake mushroom noilly prat beurre blanc

Vueve Cliquot Champagne Sorbet Special

Entrees (Select one)

Tournedos De Boeuf

Beef Loin, sweet Potato and Apple Mash, Garlic Chips served with Madeira Sauce

Pan Seared Atlantic Rockfish

Honey glazed Mushroom, Brocollini, Celeriac Cream and chili & Chive Sauce

Apple Wood Smoked Lamb Sirloin

En Croute de Poudre d'Herbe, Greens Pea Risotto, Cumberland Sauce

Maple Syrup Duck Supreme

Crispy Marjoram Fingerling Potato served with Black Truffle and Porcini Sauce

Vegetable en Mille Feuille

Gratinated Gruyère, Sautéed Garlic flavored Chanterelle, sundried Tomatoes, Basil Sauce

Desserts (Select one)

Tiramisu with Almond and Kahlua Sauce

Nutella Soufflé with Coffee Cream

Sao Thomé Chocolate Cake, fresh Strawberry with Kirsch Ice Cream

Red Berries Bandelette, Pistachio Cream and Chocolate Dip Cookies & chocolate truffles

\$135 inclusive of Party Favors and a Midnight Champagne Toast
Book now Call 1-441-2938333 or catering@grottobay.com