



BELLA *Vista*

By Livio Ferigo

Where your eyes & palate meet...

CATERING & PRIVATE EVENTS MENU

For Bookings and Information

Kindly Contact Arjun Kaushal, General Manager

441 232 0100 or gmbv@BonefishGroupBermuda.com



CANAPÉS

Cold

Maine Lobster Sliders

Scottish Smoked Salmon Blinis

with a wild dill mousse

Asian Tuna Tartar

with mango, avocado and wonton crisp

Local Fish Peruvian Style Ceviche

Sesame Seared Ahi Tuna

*with a wonton mango salsa and
honey ginger special sauce*

Marinated Sword Fish Carpaccio

mediterranean style

Salmon Tartar Cones

with avocado crema

Seared Pepper Crusted Local Wahoo

with wasabi aioli, soy ginger reduction

Seared Scallop Carpaccio

with lemon oil, fried capers and microgreens

Fresh Shackled Blue Point Oyster

mignonette sauce

Hot

Seared Diver Scallops *with warm celeriac
custard and a maple glazed crispy pork belly*

Maryland Style Crab Cake

with lemon and fine herbs aioli

Pistachio Crusted New Zealand Lamb Lollipop

Seared Duck Breast Involtini

with a celeriac puree and cherry compote

Beef Tenderloin Tartar Crostini

with fried capers and a bearnaise sauce

Cold

Shrimp Cocktail on Cucumber

with loquat Maryrose sauce

Homemade Chicken Liver Pate`

with Bermuda onion chutney

Serrano Ham and Manchego Cheese Tarallo

Pepper Crusted Seared Striploin Rolls

with crispy arugula and parmesan shavings

Hot

Charred Spanish Octopus Yukon Gold Croquette and Spicy Chorizo Skewers

with Piri Piri sauce

Mini Steak and Brie Cheese Sliders

Feta and Spinach Stuffed Lamb Meatballs

with fresh cucumber dip

10 Hour Smoked Beef Brisket Croquettes

with Horseradish aioli

Conch Fritters

with Cajun lime dip

Cod Fish Fritters

with house tartar sauce

Shrimp Fritters

with avocado chipotle dip

Miniature Cod Fish Cakes

with banana chutney

Homemade Pulled Chicken

with corn and cheddar cheese empanadas

Homemade Argentinean Style

Beef Empanadas with chimichurri

Miniature Beef Wellington Bites



CANAPÉS

Cold

Bruschetta Tricolor

with tomato, mozzarella and avocado

Feta Cheese, Mint and Watermelon Skewers

molasses

Chilled Chunky Gazpacho Shooters

Avocado Crush with Tortillas

with Pico de Gallo

Parma Ham Wrapped Jumbo Asparagus

BBQ Pulled Pork Nacho

guacamole, cilantro lime sour cream

Hot

Baby Bella Mushrooms

and brie crostini

Cheese Stuffed Fried Rice Balls Pancetta Wrapped

Cheese Stuffed Jalapenos

Coconut Thai Chicken Satay

with charred pineapple and peanut dip

Chicken Tikka Skewers

with cucumber mint dip

Homemade BBQ Meatballs

Cheeseburger Sliders

Caramelized Bermuda Onion, Chorizo and Goat Cheese Tart

Vegetables Ragout, Pesto and Parmesan Shavings Bruschetta

Miniature Chicken/Vegetable

Samosas with mango chutney

Something Sweet

Miniature Tiramisu`

Vanilla Bean Panna Cotta

with Raspberry Coulis

Mini Custard and Fresh Fruit Tart Fruit Skewers

Triple Chocolate and Nuts Brownie Bites

Red Velvet Chocolate Trifle

Loaded Homemade

Rum Cake Muffins

Dark and White Chocolate Mousse

Chocolate Coated Jumbo Strawberries

Miniature Cheese Cake

with Fresh Forest Berries

Limoncello and

White Chocolate Profiteroles

Dark Chocolate Hazelnut Profiteroles

Assorted French Macaroons

Assorted Sugar Cookies

Dark and White Chocolate Covered Jumbo Strawberries



Continental Breakfast

Assorted Muffins

Mini Danishes

Croissants and Scones

Fruit Platter

Bread Toast *butter and jam*

Cereal, Corn Flakes

Juices, Tea, Coffee

English Breakfast

Grilled Ham, Breakfast Sausages,
Pork or Turkey Bacon, Baked Beans,
Grilled Tomatoes

Eggs any style

Breakfast Potatoes

Bread Toast *butter and jam*

Orange Juice *(if required)*

Tea, Coffee

Bermudaful Breakfast

Cod Fish and Potatoes *with the works*

Mini Cod Fish Cakes Banana, Avocado

Johnny Bread

Boiled Eggs

Pull Apart Homemade Brioche Rolls

Fruit Platter

Breakfast Potatoes *with peppers and onion*

Pork /Turkey Bacon, Pancakes / Waffles

Eggs any style *(live Omelette station on request)*

Banana Bread Loaf

Bread Toast *butter and jam*

Orange Juice *(if required)*

Tea, Coffee

Carribbean Style Breakfast

Gallo Pinto *(black bean and rice) sour cream*

Fried Plantain

Grilled Sausages, Bacon

Tropical Fruit Platter

Eggs *any style*

Banana Fritters,

Queso Blanco

Avocado

Pico De Gallo

Freshly Baked Bread *butter and jam*

Orange Juice *(if required)*

Tea, Coffee

Around The World Breakfast

Assorted Danish

Croissants

Scones

Fruit Platter

Grilled Sausage, Bacon

Eggs Benedict

Live Omelet Station

Black Beans and Rice

Pancakes or Waffles

Cold Cuts and Slice Cheese

Freshly Baked Bread and Rolls *butter and jam*

Orange Juice *(if required)*

Tea, Coffee



BRUNCH

Choose your favourite breakfast package and combine it with one of the following options, price will combine.

Easy Brunch

Cream of Roasted Pumpkin Soup

Crunchy Caesar Salad

with garlic croutons, house dressing

Bermy Style Coleslaw

*white and red cabbage, carrots,
mayo based coleslaw dressing*

Penne Pasta *with mixed vegetables in olive oil and
garlic / pink or tomato sauce*

Chicken Scaloppine Al Vino Bianco
and sage

Mahi Mahi Fillet *in fine herbs
and a lemon butter sauce*

Steamed Mix Vegetables
tossed in garlic butter

Rosemary Garlic Roasted Potatoes

White and Dark Chocolate Mousse

Fresh Fruit Salad *(if not present on
breakfast package)*

Premium Brunch

Barley and Vegetable Soup

Bermuda Fish Chowder

Garden House Salad *with variety of dressing*

Apple Mango Coleslaw *with cabbage,
honey white balsamic clear dressing*

Mediterranean Pasta Salad *with kalamata
olives, grape tomatoes, fresh mozzarella, capers,
sweet corn, cucumbers, homemade basil pesto*

Caprese Salad *with ripe tomato, fresh
mozzarella, basil, kalamata olives,
balsamic glaze, pesto drops, oregano*

Juicy Chicken Thighs *pan fried in a
creamy wild mushroom sauce*

**Wahoo Steaks in Creamy Gosling's Black
Seal Rum reduction,** *toasted almond
and crispy banana*

Roast Beef Striploin Carving
with condiments and own gravy

Steamed Mix Vegetables
tossed in garlic butter

Potatoes Lyonnaise

Homemade Livio's Special Tiramisu

White and Dark Chocolate Mousse

Bread and Butter Pudding
with vanilla sauce

Homemade Limoncello Cream Cake

Fresh Fruit Salad
(if not present on breakfast package)

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Bella Signiture Brunch

Cream of Wild Mushroom Soup

Bermuda Fish Chowder

Crunchy Caesar Salad

with garlic croutons, house dressing

Garden House Salad

with variety of dressing

Bermy Style Coleslaw *white and red cabbage, carrots, mayo based coleslaw dressing*

Bermy Style Potato Salad

red onions, walnuts, parsley, mayo, honey dijon mustard

Greek Pasta Salad *feta cheese,*

cucumber, red onions, kalamata olives, grape tomatoes, asparagus, oregano, tossed in a tangy citronette

Caprese Salad *Ripe Tomato, fresh*

mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano

Grilled Chicken Waldorf Salad

with apple, grapes, walnuts, celery, lemon juice, mayo, bed of lettuce

Italian Antipasto Platter *italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread*

Scottish Smoked Salmon Platter

with lemon, capers, chopped red onion, horseradish, rye bread thins and butter

Shrimp Cocktail Platter *with Bermuda*

Loquat Marie Rose Cocktail Sauce

Eggplant Alla Parmigiana *fried layered with marinara sauce, fresh mozzarella, parmesan cheese and fresh basil then baked*

Chicken Breast Alla Cacciatora

with peppers, onions, mushrooms, olives, white wine and tomato sauce

Grilled Snapper Mediterranean Style

with grape tomatoes, olives and capers

Coconut Thai Fresh Maine Mussels

with lemon grass and kaffir lime leaves

House Smoked St. Louis Pork Ribs

Prime Roast Beef Bone in Carving Station

Herb and Whole Grain Mustard

Crusted Leg of Lamb Carving Station

Steamed Mixed Vegetables

tossed in garlic butter

Mac and Cheese

Fusilli Alfredo *with mushrooms and broccoli*

Potatoes with Caramelized Onion and Chorizo

Spanish Rice

Homemade Livio's Special Tiramisu

White and Dark Chocolate Mousse

Assorted Profiteroles Selection

Chocolate Toffee Sticky Pudding

Bread and Butter Pudding

with Vanilla Sauce

Triple Chocolate and Nuts Brownie

Bella Vista Cheesecake

Fresh Fruit Salad

(if not present on breakfast package)

EASY BBQ

Easy BBQ

Homemade Hamburgers

Jumbo Hot Dogs

Grilled Rosemary Garlic Chicken Breast

condiments on the side, cheese, lettuce, tomato and sauces

Bermyfull BBQ

Homemade Hamburgers

Grilled Italian Sausage

Grilled Rosemary Garlic

Chicken Breast

Cajun Marinated Grilled Shrimps

Marinated Striploin Steaks

Tequila Lime Marinated Mahi Mahi

served with soft taco shells, condiments on the side cheese, lettuce, tomato, sauces and

Bella Vista Signature BBQ

Homemade Hamburgers

Grilled Italian Sausage

Grilled Rosemary Garlic

Chicken Breast

Cajun Marinated Grilled Shrimps

Tequila Lime Marinated Mahi Mahi

served with soft taco shells and condiments

Marinated Striploin Steaks

Lamb Kebabs

condiments on the side cheese, lettuce, tomato, sauces and

SIDES INCLUDED

(sides will remain the same for all 3 menu options and are included)

Freshly Baked Buns and focaccia bread

Jalapeño Cheddar Corn Bread

Caesar Salad

Bermy Style Potato Salad

Guacamole *with tortilla chips*

Freshly Cut Watermelon

Triple Chocolate Brownie Bites

ADD ONS AVAILABLE

Herb Marinated Lamb Chops

Bacon Wrapped Jumbo Scallops

Rosemary Garlic Striploin Steaks

Lemon Pepper Marinated Tuna Steaks

Thick Cut Bacon

Mix Grilled Vegetables

Corn on the Cob

LUNCH BUFFET

Lunch Buffet #1

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Broccoli Soup

Garden House Salad

with variety of dressing

Raw Crunchy Broccoli and Bacon Salad

cheddar cubes, red onions, toasted almonds, coleslaw dressing

Freshly Crushed Guacamole

with tortilla chips, sour cream and pico de gallo

Penne Pasta *with mixed vegetables in olive oil and*

garlic / pink or tomato sauce

Chicken Scallopini Al Vino Bianco

and sage

Beef Stroganoff

in a creamy mushroom sauce served with egg noodles

Steamed Mix Vegetables

tossed in garlic butter

Seasoned Pilaf Rice

White and Dark Chocolate Mousse

Lunch Buffet #2

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Roasted Pumpkin Soup

Crunchy Caesar Salad

with garlic croutons, house dressing

Apple Mango Coleslaw *with cabbage,*

honey and a white balsamic clear dressing

Mediterranean Pasta Salad

with kalamata olives, grape tomatoes, fresh mozzarella, capers, sweet corn, cucumbers, home-made basil pesto

Assorted Gratin Vegetables

such as eggplants, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture

Juicy Chicken Thighs

pan fried in a creamy wild mushroom sauce

Beef Sheppard Pie *ground beef and*

vegetable topped with cheesy mashed potatoes then baked

Fish of the Day

in fine herbs lemon butter sauce

Steamed Mix Vegetables

tossed in garlic butter

Lyonnais Potatoes

Spanish Rice

Homemade Livio`s Special Tiramisu

Fresh Fruit Platter/Salad



LUNCH BUFFET

Lunch Buffet #3

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Bermuda Carrot Soup

Bermuda Fish Chowder

Crunchy Caesar Salad

with garlic croutons, house dressing

Garden House Salad

with a variety of dressings

Bermy Style Coleslaw

*white and red cabbage, carrots,
mayo based coleslaw dressing*

Bermy Style Potato Salad

*red onions,
walnuts, parsley, mayo, honey djon mustard*

Greek Pasta Salad

*feta cheese,
cucumbers, red onions, kalamata olives,
grape tomatoes, asparagus, oregano,
tossed in a tangy citronette*

Caprese Salad

*with ripe tomato, fresh
mozzarella, basil, kalamata olives, balsamic glaze,
pesto drops, oregano*

Shrimp Cocktail Platter

*with Bermuda
loquat Marie Rose cocktail sauce*

Assorted Dip

*with tortillas and chips
(tuna cream cheese dip, spinach artichokes dip, shrimp
and jalapeno dip)*

Homemade Potato Dumplings

fresh tomato sauce, basil, melting mozzarella

Chicken Scallopini

in roasted red pepper coulis and asparagus

Grilled Flank Steak Tagliata

with chimichurri sauce

Grilled Snapper Mediterranean Style

with grape tomatoes, olives and capers

House Smoked St. Louis Pork Ribs

Honey Glazed Roasted Vegetables

Scalloped Potatoes

Peas and Rice

Homemade Livio's Special Tiramisu

White and Dark Chocolate Mousse

Assorted Profitteroles Selection

Dinner Buffet #1

House Rustic Focaccia Bread
with butter and olive tapenade

Cream of Roasted Pumpkin Soup

Garden House Salad
with a variety of dressings

Assorted Gratin Vegetables
*such as eggplants, zucchini, bell peppers,
tomatoes baked and topped with a bread crumb
and cheese mixture*

Penne Pasta *with mixed vegetables in olive oil and
garlic / pink or tomato sauce*

Chicken Parmigiana *breaded topped with napolitana
sauce, basil and fresh mozzarella*

Traditional Beef Stew *with potatoes,
peas and carrots*

Crispy Fried Fish *with house tartar sauce*

Steamed Mix Vegetables
tossed in garlic butter

Potatoes Lyonnaise

Spanish Rice

Homemade Livio's Special Tiramisu

Homemade Limoncello Cream Cake

Dinner Buffet #2

House Rustic Focaccia Bread
with butter and olive tapenade

Tuscan Minestrone Soup

Bermuda Fish Chowder

Trio of Hummus *chick peas, roasted red
peppers and kale served with toasted pita bread*

Crunchy Caesar Salad
with garlic croutons, house dressing

Baby Spinach Salad
*grape tomatoes, carrots, boiled eggs,
mushrooms, bacon bits, creamy Italian dressing*

Caprese Salad *with ripe tomato, fresh
mozzarella, basil, kalamata olives, balsamic glaze,
pesto drops, oregano*

Baby Shrimp Salad
with a light lemon mayonnaise dressing

Fusilli Alfredo *with mushrooms and broccoli*

Chicken Scallopini *in roasted
red pepper coulis and asparagus*

Slow Braised Barolo

Wine Lamb Chump

Fish of the Day
in fine herbs lemon butter sauce

**House Smoked Slow Cooked Cowboy
Rubbed Beef Brisket Carving Station**

Steamed Mixed Vegetables
tossed in garlic butter

Rosemary Garlic Roasted Potatoes

Spanish Rice

White and Dark Chocolate Mousse

Triple Chocolate and Nuts Brownie

DINNER BUFFET

Dinner Buffet #3

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Wild Mushroom Soup

Bermuda Fish Chowder

Crunchy Caesar Salad

with garlic croutons, house dressing

Arugula Salad *with grape tomatoes,*

avocado parmesan shavings, honey balsamic dressing

Array of Grilled Vegetables

served with grumbled goat cheese, balsamic dressing

Shrimp Cocktail Platter *with Bermuda*

loquat Marie Rose cocktail sauce

Parma Ham and Melon Platter *fresh*

mozzarella, grilled artichokes, baby watercress

Vegetarian Lasagna *layered with bechamel, tomato*

sauce, garlic spinach, mushrooms

Chicken Breast Piccata

pan fried in a egg parmesan cheese batter served with

lemon butter and capers sauce

Leg of Lamb Roast *served with gravy*

Grilled Pork Tenderloin

with apple and leek sauce

Roast Beef Striploin Carving Station

Honey Glazed Roasted Vegetables

Potatoes Lyonnaise

Red Beans and Rice

Homemade Livio's Special Tiramisu

White and Dark Chocolate Mousse

Assorted Profiteroles Selection

Fresh Fruit Platter/Salad

Dinner Buffet #4

House Rustic Focaccia Bread

with butter and olive tapenade

Barley and Vegetable Soup

New England Clam Chowder

Vegan Fruit and Quinoa Salad

with baby spinach, an array of fruit and berries, sunflower seeds, candied pecans, avocado, grape tomatoes, dried cranberries, honey balsamic dressing

Grilled Chicken Waldorf Salad

with apple, grapes, walnuts, celery, lemon juice mayo on a bed of lettuce

Italian Antipasto Platter

Italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread

Seafood Salad Platter

with calamari, mussels, Spanish octopus, cuttlefish, clams, scallops, fennel salad, avocado, grape tomatoes and kalamata olives, lemon dressing

Chicken Parmigiana

breaded topped with Neapolitan sauce, basil and fresh mozzarella

Dijon and Fine Herbs Crusted

Baked Salmon Fillet *with lemon capers sauce*

Prime Roast Beef Bone In

Herb and Whole Grain Mustard Crusted

Leg of Lamb

Homemade Spinach and Ricotta Stuffed

Ravioli in a creamy mushrooms sauce

Scalloped Potatoes

Vegetable Paella

Miniature Dessert Chef Selection

Homemade Limoncello Cream Cake

Fresh Fruit Platter/Salad

MAKE YOUR OWN BUFFET

Soups

*(all soup served with
homemade focaccia bread)*

Cream of Roasted Pumpkin Soup
Cream of Broccoli Soup
Cream of Bermuda Carrot Soup
Cream of Wild Mushroom Soup
Cream of Roasted Bermuda Tomatoes
Cream of Leek and Potato Soup
Cream of Cauliflower Soup
Tuscan Minestrone Soup
Barley and Vegetable Soup
Corn Chowder
Pasta E Fagioli
*(homemade pasta and beans soup
with or without pork)*
French Onion Soup
Bermuda Fish Chowder
New England Clam Chowder
Lobster Bisque
Kale, Beans and Chorizo
Portuguese Soup
Lentil Soup
Curried Chicken and Corn Chowder
Chicken Noodles Soup
Beef, Barley and Vegetable Soup

Salads

Crunchy Caesar Salad
with garlic croutons, house dressing

Garden House Salad *with a variety of dressings*

Bermy Style Coleslaw
*white and red cabbage, carrots,
mayo based coleslaw dressing*

Bermy Style Potato Salad
*red onions, walnuts, parsley, mayo,
honey dijon mustard*

Apple Mango Coleslaw
with cabbage, honey balsamic dressing

Arugula Salad
*grape tomatoes, avocado,
parmesan shavings, honey balsamic dressing*

Baby Spinach Salad
*grape tomatoes, carrots, boiled eggs,
mushrooms, bacon bits, creamy Italian dressing*

Chef Salad *with crispy romaine, tomatoes, ham strips, salami,
bacon, swiss cheese, roasted local beets,
hard boiled eggs, grape tomatoes and cucumbers*

Vegan Fruit and Quinoa Salad
*with baby spinach, an array of fruit and berries,
sunflower seeds, candied pecans, avocado, grape
tomatoes, dried cranberries, honey balsamic dressing*

Frisee' Salad *with pears, honey roasted beets,
goat cheese croquettes, carrots, radishes,
bacon bits, toasted almonds, smoked bacon vinaigrette*

Mediterranean Pasta Salad
*with kalamata olives, grape tomatoes, fresh mozzarella, capers,
sweet corn, cucumbers, homemade basil pesto*

Greek Pasta Salad
*with feta cheese, cucumbers, red onions, kalamata olives, grape
tomatoes, asparagus, oregano, tossed in a tangy citronette*

Sweet Corn and Black Bean Salad
*roasted red peppers, jalapeno peppers,
honey dijon dressing*

Salads Continued...

MAKE YOUR OWN BUFFET

Caprese Salad

with ripe tomatos, fresh mozzarella, basil, kalamata olives, balsamic glaze, pesto drops, oregano

Grilled Chicken Waldorf Salad

with apple, grapes, walnuts, celery, lemon juice mayo on a bed of lettuce

Array of Grilled Vegetables

served with grumbled goat cheese, balsamic dressing

Raw Crunchy Broccoli and Bacon Salad *cheddar cubes, red onions, toasted almonds, coleslaw dressing*

ADDS ON

Grilled Shrimps

Grilled Chicken Breast

Smoked BBQ Brisket

Crispy Bacon

Grilled Snapper

Platters

Cheese Platter

selection of gourmet cheeses, served with fresh fruit, crackers, baguette, Bermuda pepper jam

Italian Antipasto Platter

Italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread

Scottish Smoked Salmon Platter

with lemon, capers, chopped red onion, horseradish, rye bread thins and butter

Shrimp Cocktail Platter

with Bermuda loquat Marie Rose cocktail sauce

Seafood Salad Platter *with calamari,*

mussels, Spanish octopus, cuttlefish, clams, scallops, fennel salad, avocado, grape tomatoes and kalamata olives, lemon dressing

Grand Seafood Extravaganza Platter *with king crab legs, jumbo shrimp cocktail, marinated mussels, blue point oysters, littleneck clams, red crab claws, Scottish smoked salmon*

Baby Shrimp Salad

with a light lemon mayonnaise dressing

Assorted Gratin Vegetables

such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture

Parma Ham and Melon Platter

fresh mozzarella, grilled artichokes, baby watercress

Freshly Crushed Guacamole with Tortilla Chips

with sour cream and pico de gallo

House Dip Trilogy

red pepper hummus, Babaganoush, olive tapenade, pita bread

Assorted Dip with Tortillas and Chips

tuna cream cheese dip, spinach artichoke dip, shrimp and jalapeno dip

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MAKE YOUR OWN BUFFET

Vegetarian

Eggplant Alla Parmigiana *fried layered with marinara sauce, fresh mozzarella, parmesan cheese and fresh basil then baked*

Vegetarian Lasagna
layered with bechamel, tomato sauce, garlic spinach, mushrooms, green peas, zucchini, carrots, onions, ricotta cheese, mozzarella and parmesan cheese

Lentil, Chick Pea and Mixed Veggie Loaf

Homemade Potato Dumpling
fresh tomatoes sauce, basil, melting mozzarella

Homemade Spinach and Ricotta Stuffed Ravioli *in a creamy mushrooms sauce*

Curried Sweet Potatoes *and lentil stew*

Quinoa, Zucchini and Goat Cheese Stuffed Bell Peppers

Barlotto *(barley) with an array of vegetables amalgamated with brie cheese and touch of pesto*

Vegetarian Paella

Poultry

Juicy Chicken Thighs
pan fried in a creamy wild mushroom sauce

Chicken Breast Alla Cacciatora *with peppers, onions, mushrooms, olives, white wine and tomato sauce*

Chicken Scallopini *in a Roasted Red Pepper Coulis and Asparagus*

Chicken Scallopini Al Vino Bianco
and sage

Chicken Breast Piccata *pan fried in a egg parmesan cheese batter served with lemon butter and caper sauce*

Chicken Parmigiana
breaded topped with napoletana sauce, basil and fresh mozzarella

Rosemary Garlic Baked Chicken Legs

Duck Leg Confit
barolo wine reduction

Seared Duck Breast A L'orange

Turkey Roulade Roast *stuffed with papaya and vegetables, in its own gravy*

Chicken Tikka Masala

Coconut Thai Chicken Curry

Sweet and Sour Chicken

Stir Fry Chicken

Beef

Traditional Beef Stew *with potatoes, peas and carrots*

Beef Stroganoff *creamy mushroom sauce served with egg noodles*

Beef Sheppard Pie *ground beef and vegetables topped with cheesy mashed potatoes then baked*

Beef Striploin Steaks Au Poivre

Grilled Beef Tenderloin Medallions
with barolo reduction

Grilled Flank Steak Tagliata
with chimichurri sauce

Beef Stir Fry

Mongolian Beef

Madras Beef Curry

MAKE YOUR OWN BUFFET

Lamb

**Slow Braised Barolo Wine
Lamb Chump**

Lamb Sheppard Pie *ground lamb and veggy
topped with cheesy mash potatoes then baked*

Lamb Chop Scottadito *marinated
with garlic and aromatic herbs*

Leg of Lamb Roast
served with its own gravy

Lamb Saagwala

Nuts Crusted Lamb Chops
served with wild berry gravy

Seafood

Mahi Mahi Fillet
in fine herbs lemon butter sauce

Wahoo Steaks *in creamy Gosling's Black Seal
reduction toasted almond and crispy banana*

Grilled Snapper Mediterranean Style
with grape tomatoes, olives and capers

Almond Crusted Rock Fish Fillet
with pinot grigio and saffron velloutee

**Dijon and Fine Herbs Crusted Baked
Salmon Fillet** *with lemon capers sauce*

Coconut Thai Fresh Maine Mussels
with lemon grass and kaffir lime leaves

Littleneck Clams *in white wine garlic sauce*

Calamari Fra Diavola *in spicy tomato sauce
olives served with spaghetti aglio e olio*

Prawns Al Ajillo
sautéed with garlic butter and white wine

Seafood Cioppino *an array of shellfish and sea-
food casserole served with toasted garlic bread*

Portuguese Style Spanish Octopus Stew

Curried Fish Stew

Seafood Paella

Pork

House Smoked St. Louis Pork Ribs

Grilled Pork Tenderloin *apple and leek sauce*

Pork Scaloppine Saltimbocca
with parma ham, sage, white wine and a butter sauce

Pork Scaloppine Alla Pizzaiola
*with marinara sauce, anchovies, capers,
olives and oregano*

Roast Pork *with its own gravy*

Roast Pork *Hawaiian style with pineapple*

Crispy Pork Belly

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MAKE YOUR OWN BUFFET

Carving Station

All meat carved will be served with appropriate condiments and gravy

Prime Roast Beef Bone In

Roast Beef Striploin

Roast Beef Tenderloin

Beef Tenderloin Wellington

House Smoked Slow Cooked Cowboy
Rubbed Beef Brisket

Grilled Flank Steak

Black Oak Ham

Roast Pork Shoulder On Croute

Whole Crispy Skin Suckling Pig

Herb and Whole Grain

Mustard Crusted Leg of Lamb

Roasted Crown of Turkey

Sides

VEGETABLES

Steamed Mixed Vegetables *tossed in garlic butter*

Honey Glazed Roasted Vegetables

Ratatouille

Sautéed Broccoli Sprout *with or without bacon*

Roasted Pumpkin

PASTAS

Mac and Cheese

Meat Lasagna

Chicken Lasagna

Penne Pasta with Mixed Vegetables

in olive oil and garlic / pink or tomato sauce

Penne Pasta All Arrabbiata

in spicy fresh tomato sauce with lots of garlic,

olives and basil

Orecchiette Alla Pugliese

with broccoli rabe, sausage and fresh tomato

Fusilli Alfredo *with mushrooms and broccoli*

STARCHES

Rosemary Garlic Roasted Potatoes

Mashed Potatoes

Sweet Potato Mash

Scalloped Potatoes

Potatoes Lyonnaise

Potatoes *with Caramelized Onion and Chorizo*

Spanish Rice

Red Beans and Rice

Peas and Rice

Seasoned Pilaf Rice

Lemon Grass Infused Basmati Rice

Fried Rice



MAKE YOUR OWN BUFFET

Dessert

Homemade Livio's Special Tiramisu

White and Dark Chocolate Mousse

Assorted Profiteroles Selection

Chocolate Toffee Sticky Pudding

Flourless Limoncello Almond Cake

Layered Homemade Carrot Cake

Bread and Butter Pudding

with vanilla sauce

Apple Caramel Pudding

Moist Apple Cake with Chantilly Cream

Apple Strudel with Vanilla Sauce

Homemade Black Seal

Loaded Rum Cake

Triple Chocolate and Nuts Brownie

Bella Vista Cheesecake

Assorted French Macaroons

Fresh Fruit Platter/Salad

Mille-Feuille

Chocolate Ganache Layered

Marble Cake

Homemade Limoncello Cream Cake

Miniature Custard Fruit Tartlets

Miniature Banana Rum Cake Parfait

Miniature Vanilla Bean and

Berries Panna Cotta

Brownie Layered Mini

Chocolate Mousse

Dark and White Chocolate

Coated Strawberries

Mini Key Lime Meringue Tart

Limoncello Mousse and Raspberry

Mini Parfait

FAMILY STYLE MENUS Lunch

Lunch Family Style #1

House Rustic Focaccia Bread *with butter*

House Dip Trilogy *red pepper hummus,*

Babaganoush, olive tapenade, pita bread

Crunchy Caesar Salad

with garlic croutons, house dressing

Assorted Freshly Baked Pizza Bites

Panko Crusted Wahoo Bites

Cajun lime dip

Mediterranean Pasta Salad

*with kalamata olives, grape tomatoes, fresh mozzarella,
capers, sweet corn, cucumbers, homemade basil pesto*

Chicken Scaloppine Al Vino Bianco

and sage

House Smoked St. Louis Pork Ribs

Rosemary Garlic Roasted Potatoes

Steamed Mixed Vegetables

tossed in Garlic Butter

Fresh Fruit Platter/Salad

Lunch Family style #2

House Rustic Focaccia Bread

with butter and olive tapenade

Corn Chowder

Garden House Salad

with variety of dressings

Apple Mango Coleslaw *with cabbage,*

honey white balsamic clear dressing

Greek Pasta Salad *with feta cheese, cucumbers, red
onions, kalamata olives, grape tomatoes, asparagus, oregano,
tossed in a tangy citronette*

Raw Crunchy Broccoli and Bacon Salad *with*

*cheddar cubes, red onions, toasted almonds,
coleslaw dressing*

Baby Shrimp Salad *with a light lemon*

mayonnaise dressing

Chicken Breast Piccata *pan fried in a egg*

*parmesan cheese batter served with lemon butter
and capers sauce*

Beef Stroganoff

creamy mushroom sauce served with egg noodles

Mahi Mahi Fillet

in fine herbs lemon butter sauce

Vegetables Ratatouille

Rosemary Garlic Roasted Potatoes

Spanish Rice

Triple Chocolate and Nuts Brownie

Miniature Custard Fruit Tartelettes

Moist Apple Cake with Chantilly Cream

Served on platters in the middle of the table, a great way to share an abundant meal for a great value without having to stand up to get to the buffet!



FAMILY STYLE MENUS **Dinner**

Dinner Family Style #1

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Roasted Pumpkin Soup

Crunchy Caesar Salad

garlic croutons, house dressing

Panko Crusted Wahoo Bites

Cajun lime dip

Assorted Gratin Vegetables

such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture

Vegetarian Paella

BBQ Baked Chicken Legs

Traditional Beef Stew with potatoes, peas and carrots

Crispy Fried Fish *house tartar sauce*

Steamed Mix Vegetables

tossed in garlic butter

Mac and Cheese

Rosemary Garlic Roasted Potatoes

Homemade Livio`s Special Tiramisu

Triple Chocolate and Nuts Brownie

Dinner Family Style #2

House Rustic Focaccia Bread

with butter and olive tapenade

Cream of Bermuda Carrot Soup

Crunchy Caesar Salad

garlic croutons, house dressing

Crispy Fried Calamari Rings

Cajun lime dip

Parma Ham and Melon Platter

fresh mozzarella, grilled artichokes, baby watercress

Barlotto (*barley*) *with array of vegetables amalgamated with brie cheese and touch of pesto*

Fusilli Alfredo *with mushrooms and broccoli*

Chicken Scallopini *in roasted red pepper coulis and asparagus*

Slow Braised Barolo Wine Lamb Chump

Dijon and Fine Herbs Crusted Baked Salmon Fillet *with lemon capers sauce*

Pork Scaloppine Saltimbocca *with parma ham, sage, white wine & butter sauce*

Steamed Mixed Vegetables
tossed in garlic butter

Potato Lyonnaise

Assorted Profiteroles Selection

Layered Homemade Carrot Cake

Homemade Livio`s Special Tiramisu

Miniature Custard Fruit Tartelettes

Continued on page 20

Dinner Family Style #3

House Rustic Focaccia Bread

with butter and olive tapenade

Bermuda Fish Chowder

Frisee' Salad *with pears, honey roasted beets, goat cheese croquettes, carrots, radish, bacon bits, toasted almonds, smoked bacon vinaigrette*

Italian Antipasto Platter *Italian cold cuts, cheeses, olives, pickled vegetables, hummus, grapes, rustic olive focaccia and ciabatta bread*

Shrimp Cocktail Platter *with Bermuda loquat Marie Rose cocktail sauce*

Homemade Potato Dumplings

fresh tomatoes sauce, basil, melting mozzarella

Chicken Parmigiana

breaded topped with napolitana sauce, basil and fresh mozzarella

Beef Striploin Steaks Au Poivre

Leg of Lamb Roast

served with its own Gravy

Grilled Snapper Mediterranean Style *with grape tomatoes, olives and capers*

Honey Glazed Roasted Vegetables

Potatoes *with caramelized onion and chorizo*

Red Beans and Rice

Moist Apple Cake with Chantilly Cream

Miniature Custard Fruit Tartelettes

**Miniature Vanilla Bean and Berries
Panna Cotta**

Brownie Layered Mini Chocolate Mousse

Dinner Family Style #4

House Rustic Focaccia Bread *with butter*

House Dip Trilogy *red pepper hummus, babaganoush, olive tapenade*

New England Clam Chowder

Vegan Fruit and Quinoa Salad *with baby spinach, array of fruit and berries, sunflower seeds, candied pecans, avocado, grape tomatoes, dried cranberries, honey balsamic dressing*

Scottish Smoked Salmon *with lemon, capers, chopped red onion, horseradish, rye bread thins and butter*

Seafood Salad *with calamari, mussels, spanish octopus, cuttlefish, clams, scallops, fennel salad, avocado, grape tomatoes and kalamata olives, lemon dressing*

Assorted Gratin Vegetables *such as eggplant, zucchini, bell peppers, tomatoes baked and topped with a bread crumb and cheese mixture*

Wild Mushrooms Risotto *topped with crispy arugula and parmesan shavings*

**Homemade Spinach and Ricotta
Stuffed Ravioli** *in a creamy mushrooms sauce*

Seared Duck Breast A L'Orange

Lamb Chop Scottadito *marinated with garlic and aromatic herbs*

Almond Crusted Rock Fish Fillet *with pinot grigio and saffron veloute*

Vegetables Ratatouille

Scalloped Potatoes

Homemade Livio`s Special Tiramisu

Assorted Profiteroles Selection

Assorted French Macarons

**Miniature Vanilla Bean and
Berries Panna Cotta**

Brownie Layered

Mini Chocolate Mousse

Limoncello Mousse and

Raspberry Mini Parfait

SEATED LUNCH MENUS

Lunch Menu #1

CHOOSE A STARTER

Traditional Caesar Salad

*house dressing, garlic croutons,
aged parmesan shavings*

or

Creamy Spinach, Artickokes and Bacon Stuffed Portobello Mushroom

*roasted garlic and tomatoes confit,
crispy arugula*

or

Bermuda Fish Chowder

served with house toasted focaccia

CHOOSE A MAIN

Fettuccine Alfredo

*with your choice of Vegetables or Grilled
Chicken or Shrimp*

or

Fish `n Chips *house beer batter, served*

with house coleslaw

or

Chicken Breast Involtni

*rolled with ham , roasted peppers and
provolone cheese, pinot grigio and sage
delicate sauce roasted potatoes and garlic
butter tossed vegetables*

CHOOSE A DESSERT

Livio`s Special Homemade Tiramisu

or

Vanilla Bean Panna Cotta

served with fresh berries

or

Ice Cream and Sherbet *selection*

Lunch Menu #2

CHOOSE A STARTER

Baby Spinach Salad

anjou pears, goat cheese with honey balsamic dressing

or

Antipasto All Italiana Board

with array of cold cuts, cheeses and pickled vegetables

or

Crispy Fried Calamari

cajun lime dip

or

Cream of Roasted Local Tomato Soup

with garlic croutons

CHOOSE A MAIN

Chicken Tikka Masala

served with basmati rice and Indian bread

or

Dijon Mustard and Fine Herbs Crusted Wild Salmon Fillet

*lemon capers sauce served with garlic butter tossed vegeta-
bles and roasted potatoes*

or

10 Oz Black Angus Striploin Au Poivre

*cooked to your like Monterey Jack mashed
potatoes, sautéed mushrooms, crispy onions*

or

Vegetarian Lasagna

CHOOSE A DESSERT

Assorted Ice Cream

or

Livio`s Special Homemade Tiramisu

or

Vanilla Bean Panna Cotta

with forest berries and raspberry coulis

Continued on page 22

SEATED DINNER MENUS

Dinner Menu #1

CHOOSE A STARTER

Garden House Mix Salad

served with Italian dressing

or

Crispy Fried Calamari *cajun lime dip*

or

Bermuda Fish Chowder

Served with toasted focaccia bread

CHOOSE A MAIN

mains served with your choice of starch, vegetables or salad (excluding pasta dish)

Homemade Pappardelle

Alfredo *with mushrooms and green peas*

and your choice of grilled chicken, shrimps

or ham

or

Piri Piri Marinated Organic Roasted Chicken Leg *roasted bell pepper and grape tomato confit*

and grape tomato confit

or

Black Angus Brazilian Picanha

marinated and grilled to perfection,

served with chimichurri

or

Pan Fried Mahi Mahi

fine herbs lemon butter sauce

CHOOSE A DESSERT

Our Signature Bermuda Rum Cake

served with rum raisin ice cream

or

Triple Chocolate Mousse

or

Assorted Ice Cream and Sorbet

Dinner Menu #2

CHOOSE A STARTER

Caesar Salad

with house dressing and garlic croutons

Argentinian Beef Empanada

with chimichurri

Cream Of Roasted Pumpkin Soup

yogurt drops, toasted almonds,

served with toasted focaccia bread

CHOOSE A MAIN

mains served with your choice of starch, vegetables or salad

(excluding pasta dish)

Baked Crepes

filled with wild mushrooms, spinach and

talleggio cheese, creamy bechamel

or

Grilled Organic Chicken Breast

rosemary garlic marinated topped with fresh

tomatoes concasse` sautéed peppers and

onions

or

10 oz Black Angus Striploin Au Poivre

grilled to perfection, green peppercorn sauce

or

Local Fresh Catch *cooked to your liking served with*

Sauvignon blanc and lemon grass creamy velloute

CHOOSE A DESSERT

Granny Apple Tart

calvados flavored custard, vanilla ice cream

or

Graham Cracker Crust Home Made

Cheesecake *strawberry coulis*

or

Ice Cream and Sorbet Selection



SEATED DINNER MENUS

Dinner Menu # 3

CHOOSE A STARTER

Baby Spinach Salad

*honey roasted local beets, cranberries, toasted walnuts,
shredded carrots, grape tomatoes, honey balsamic dressing*

or

Soy Ginger Glazed Crispy Pork Belly

apple puree, crispy watercress

or

Tiger Shrimp & Crab Lump Cocktail

*wild fennel salad, avocado,
Loquat flavored Marie Rose sauce*

CHOOSE A MAIN

*mains served with your choice of starch, vegetables or
salad (excluding pasta dish)*

Homemade Spinach and Ricotta Stuffed Ravioli

*creamy mushrooms sauce, baby spinach
and brie cheese*

or

Barolo Wine Slow Braised Lamb Chump

*saffron infused risotto, grilled asparagus,
sautéed spinach*

or

Prosciutto and Sage Wrapped 8 oz Black Angus Beef Tenderloin

*cooked to perfection brioche toast,
wild mushroom sauce*

or

Almond and Herbs Crusted Bermuda Rock Fish

*black seal creamy reduction,
toasted almonds, crispy banana*

CHOOSE A DESSERT

Our Signature Chocolate Molten Cake

fresh strawberries, vanilla ice cream

or

Lemon Curd Fresh Berries Tart

or

Black Seal Drunken Baba`

served with Chantilly cream

or

Ice Cream and Sorbet Selection

Continued on page 24

SEATED DINNER MENUS

Dinner Menu #4

CHOOSE A STARTER

Parma Ham and Cantaloupe
*roasted artichokes, mozzarella burrata,
focaccia crisps*

or

Seared Duck Breast
parsnip pure`, blueberry port reduction

or

Maryland Style Crab Cakes
grilled asparagus, horseradish remoulade

or

Frisse` Salad with Apple
*forest berries, candied pecans, goat cheese
croquettes, bacon vinaigrette*

Choose A Pasta

*mains served with your choice of starch,
vegetables or salad (excluding pasta dish)*

Wild Mushrooms Risotto
melting taleggio, crispy rocket, parmesan basket

or

Homemade Tortelloni
*stuffed with red snapper and roasted beetroots,
saffron infused seafood ragout*

CHOOSE A MAIN

Homemade Yukon Gold Dumplings
creamy gorgonzola sauce, toasted walnuts

or

**Herbs and Pistacchio Crusted
New Zealand Rack of Lamb**
port and pomegranate reduction

or

Tenderloin Wellington
*chicken liver pate`, mushroom duxelle,
prosciutto, wrapped in puff pastry, rich gravy*

or

**Coconut Thai Jumbo Shrimps
and Scallops** *served with lemon grass
jasmine rice, grilled asparagus*

or

Local Fresh Catch *cooked to your liking served with
fine herbs lemon butter sauce*

CHOOSE A DESSERT

Gourmet Cheese Platter
nuts, grapes, Bermuda hot pepper jam

or

**White Chocolate and
Macadamia Nuts Cream Brulee`**

or

Torta Caprese *limoncello and almond
flourless cake served with vanilla ice cream*

or

Ice Cream and Sorbet Selection

BELLA SUSHI

Appetizers & Salads

Edamame

Tuna Tataki

seared spicy Tuna, tataki sauce

Seaweed Salad

mixed greens, cucumber,
sesame dressing

Spicy Tuna Salad

seaweed, spicy mayo, tempura flakes

Seafood Salad

mixed greens, raw tuna, raw salmon,
shrimps and octopus, seaweed,
sesame dressing

Kani Mango Salad

mixed greens, cucumber, crab stick,
tobiko, sesame dressing

Idako Salad

sunomo sauce, mixed greens,
cucumber, baby octopus, onion

Sashimi 5pc & Nigiri 2pc

Salmon 5pc or 2pc

Tuna 5pc or 2pc

Hamachi 5pc or 2pc

Mackerel 5pc or 2pc

Eel 5pc or 2pc

Crab Stick 5pc or 2pc

Salmon Aburi 2pc

Nigiri only - seared salmon
with Ponzu sauce

Classic Norimaki

California roll

avocado, cucumber,
mango, crabstick, tobiko

Spicy Tuna

Shrimp Tempura Roll

avocado, sesame seeds

Special Rolls

Special Bella Roll

spicy tuna, tempura flakes
inside, salmon and shrimps outside
topped with shredded crabstick
+ tobiko

Special Roll #1

eel, shrimp tempura and
seaweed inside, black tobiko outside

Special Roll #2

cucumber, crabstick, mango inside,
tempura flakes outside topped with
shredded crabstick

Dynamite Roll

spicy tuna, salmon and
cucumber inside, tobiko outside

Phylla Roll

cream cheese, tuna, mango,
cucumber, crabstick, tobiko,
spring onion, sesame seeds outside