



**BONEFISH
CATERING**

Livio Ferigo

Catering and Private Events Menu Selection

BONE FISH BAR & GRILL + CAFÉ AMICI RISTORANTE + BELLA VISTA GRILL

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Canapés

Cold \$5 each

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 \$5 each

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 \$4 each

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 \$4 each

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 \$3 each

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 \$3 each

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 \$3 each

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

Platters

(small serves 6 -10 people)

(medium serves 10 -15)

(large serves 20 - 25)

Fresh Cut Vegetable Crudité's

with ranch dip, kale hummus, roasted peppers
and cream cheese dip

small \$28, medium \$56, large \$112

Fresh Shrimp Platter

with cocktail sauce + Dijonnaise
(6 pcs per person)

small \$54, medium \$108, large \$225

Smoked Salmon Platter

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

small \$55, medium \$110, large \$220

Marinated Roasted Vegetable Platter

small \$42, medium \$84, large \$170

Antipasto Platter

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

small \$60, medium \$120, large \$250

Assorted Finger Sandwiches

(all condiments on side to maintain freshness)

small \$48, medium \$96, large \$200

Assorted Grilled Wrap Platter

(all condiments on side to maintain freshness)

small \$60, medium \$120, large \$250

Cheese Platter

selection of gourmet cheeses,
served with fresh fruit, crackers,
baguette, Bermuda Pepper Jam

small \$48, medium \$96, large \$200

Cold Cuts Platter

with rolls/sliced fresh bread - roast beef,
turkey, sliced ham, salami and sliced cheese
(condiments on the side)

small \$48, medium \$96, large \$200

Fresh Fruit Platter

fresh fruit (includes tropical fruit if possible -
strawberries, raspberries, watermelon, mango,
pineapple, cantaloupe, kiwi, honey dew melon,
grapes, blueberries)

small \$40, medium \$80, large \$165

Tortilla Chips and Guacamole

with salsa, garlic herbed sour cream

small \$32, medium \$64, large \$120

Caprese Salad Platter

with kalamata olives, fresh basil, balsamic glaze
on the side, crusty ciabatta bread

small \$36, medium \$72, large \$150

Watermelon Platter

small \$20, medium \$40, large \$80

Lunch Box & Picnic Options

Kids Lunch Box / Picnic Option \$20

Sandwiches

(select one)

Turkey and Cheese
Egg Salad Sandwich
Ham and Cheese
Tuna Salad
Cheese Sandwich
Peanut Butter and Jelly

Snacks

(select one)

Cut Carrots/Celery *with dip*
Cheese Bites

Dessert

(select one)

Choice of Fruit
Fruit Salad
Chocolate Chip Cookies
Granola Bar

Adult Lunch Box / Picnic Options \$35

Appetizers

(select one)

Shrimp Cocktail *on crispy iceberg julienne*
Avocado Crush *with cheddar crisps*
and sour cream
Parma Ham and Melon

Salad

(select one)

Caprese Salad
Garden Salad
Caesar Salad
Cous Cous Salad
Greek Salad
Rainbow Quinoa Salad

Sandwiches

(select one)

Tomato And Fresh Mozzarella
pesto and avocado
Roast Beef
whole grain mustard, arugula and tomato
Tuna Salad
Smoked Turkey
cheddar cheese, lettuce and tomato

Dessert

(select one)

Assorted Cookies
Triple Chocolate Brownie Bites
Fruit Salad
Loaded Rum Cake



Breakfast Options

Continental Breakfast \$20

Assorted Muffins
 Mini Danishes
 Croissants and Scones
 Fruit Platter
 Bread Toast *butter and jam*
 Cereal, Corn Flakes,
 Juices, Tea, Coffee

English Breakfast \$27

Grilled Ham, Breakfast Sausages,
 Pork or Turkey Bacon, Baked Beans,
 Grilled Tomatoes
 Eggs any style
 Breakfast Potatoes
 Bread Toast *butter and jam*
 Orange Juice (*freshly squeezed add \$4.00*)
 Tea, Coffee

Bermudaful Breakfast \$37

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
 (Add \$4.00 for live Omelette station)
 Banana Bread Loaf
 Bread Toast *butter and jam*
 Orange Juice (*freshly squeezed add \$4.00*)
 Tea, Coffee

Caribbean Style Breakfast \$30

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 (*freshly squeezed add \$4.00*)
 Tea, Coffee

Around The World Breakfast \$32

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 (*freshly squeezed add \$4.00*)
 Tea, Coffee

Brunch Options

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

Easy Brunch

\$40 (25 pax minimum)

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

\$50 (50 pax minimum)

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)

Brunch Options

Bella Signiture Brunch

\$65 (100 pax minimum)

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, cucumbers, 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)



Live BBQ Options

Easy BBQ \$40

Homemade Hamburgers

Jumbo Hot Dogs

Grilled Rosemary Garlic
Chicken Breast

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

Bermyfull BBQ \$55

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 \$65

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

Herb Marinated Lamb Chops \$10

Bacon Wrapped Jumbo Scallops \$10

Rosemary Garlic Striploin Steaks \$7

Lemon Pepper Marinated Tuna Steaks \$7

Thick Cut Bacon

Mix Grilled Vegetables \$5

Corn on the Cob \$3



Lunch Buffet Options

Lunch Buffet #1 \$40

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 \$50

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, homemade 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*

Mahi Mahi Fillet

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 Options

Lunch Buffet #3 \$60

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 Profiteroles Selection



Dinner Buffet Options

Dinner Buffet #1 \$59

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 \$69

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

Mahi Mahi Fillet

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 Options

Dinner Buffet #3 \$79

- 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 \$89

- 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

Make Your Own Buffet

Caprese Salad

with ripe tomatoes, 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 artichokes dip, shrimp and jalapeno dip



Main Courses

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

Main Courses

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 seafood 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

Main Courses

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

Main Courses

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)

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!

Lunch Family Style #1 \$45

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 \$55

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

Family Style Menus (Dinner)

Dinner Family Style #1 \$59

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 \$69

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



Family Style Menus (Dinner)

Dinner Family Style #3 \$79

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 \$89

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 Macaroons

Miniature Vanilla Bean and Berries Panna Cotta

Brownie Layered

Mini Chocolate Mousse

Limoncello Mousse and

Raspberry Mini Parfait

Seated Lunch Menus

Easy Lunch Menu #1 \$30

Choose A Starter

Panko Crusted Wahoo Bites

served with Cajun lime dip

or

Avocado Crush

crispy focaccia bread, poach egg, watercress

or

Soup of the day

Choose A Main

Our own Gourmet Burger

smoked brisket, taleggio, bacon pepper jam, bull eye egg, served with fries and coleslaw

or

Steak and Mushrooms Quesadilla

served with fries and coleslaw

or

Vegan Fruit And Quinoa Salad

bed of baby spinach, toasted pecans, sunflower seeds, honey balsamic dressing

Lunch Menu #2

(2 courses \$35, 3 courses \$45)

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 Involtini

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*



Seated Lunch Menus

Lunch Menu #3 \$55

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 vegetables
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

Seated Dinner Menus

Dinner Menu #1 \$59

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*

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 \$69

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 taleggio 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 \$79

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

Seated Dinner Menus

Dinner menu #4 \$89

Choose A Starter

Parma Ham and Cantaloupe

roasted artichokes, mozzarella burrata,
focaccia crisps

or

Seared Duck Breast

parsnip puree, 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

Open Bar

Open Bar

1 hour

\$35 per person plus gratuities

2nd hour

\$30 per person plus gratuities

3rd hour

\$25 per person plus gratuities

Happy Hour Special Drink Ticket Prices

Beer Draft or Bottle

\$10.00 including grats

Wine by the Glass White and Red

\$12.00 including grats

High Ball

\$10.00 including grats

Premium Drinks

\$14.00 including grats

Signature Drink by the gallon

Alcohol \$60 including gratuities

Non Alcohol \$xx including gratuities

Non Alcoholic Drink Fruit Punch
and Lemon Water

Unlimited 4.50 per person
including gratuities

Production Costs

Staff (catering only)

Catering Manager / Executive
Chef

\$65 per hr

Bar Manager

\$55 per hr

Chefs/Waiters

\$45 per hr

Bartender

\$45 per hr

Helper

\$35 per hr

Deliveries (and pick up charges)

\$50 each trip

Rental Equipment (catering only)

Table (round or rectangular)

\$35 per item

Tablecloth Linen

\$35 per item

Napkin Linen

\$3 per person

China Plates and Cutlery

\$3 per person

Glassware

\$30 per rack

Foldable Chairs

\$5 per chair

BBQ \$100

Chaffing Dishes \$10 each

Private Events

Service charges will be applied for
private events held at our locations.





**BONEFISH
CATERING**

Livio Ferigo

BONE FISH BAR & GRILL + CAFÉ AMICI RISTORANTE + BELLA VISTA GRILL

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