



J & L Group Ltd

#27 Harbour Rd.

Paget PG01

Bermuda

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CHEF'S TABLE

A special table in the kitchen gives you a front row seat to observe the culinary talents of our chefs. Our Executive Chef will create a feast right before your very eyes for 8 - 12 lucky guests. The menu for your group will utilize fresh seasonal produce. The menu is Chef's choice; no two dinners are the same!

5 courses: \$105 per person

7 courses: \$165 per person

9 courses: \$250 per person

Wine is not included in the per person cost. There will be a 17% service charge added to your dinner bill.

5 Course Sample Menu

- Bermuda lobster sausage, scented truffle and served with a lobster sauce
- Fresh mussel bisque with saffron and fresh thyme
- Duck comfit on a bed of baby mix salad and crispy potato
- Tourmedos of beef tenderloin, Rossini foie gras and truffle sauce with macaire potato
- Pistachio bar served with a raspberry sorbet

7 Course Menu Sample

- Terrine of foie gras, fresh fig puree on a toasted sweet brioche
- Lobster ravioli, scented truffle
- Roasted young quail salad with balsamic reduction
- Lemon sorbet with vodka
- Medallion of fresh snapper with smoked maple bacon foam
- Roast rack of lamb Provencal style served with rosemary jus
- Chilled soufflé Grand Marnier liquor

9 Course Menu Sample

- Grilled scallops, served on a bed of creamed mash potato
- Carpaccio of beef tenderloin, parmesan shaving, and a baby argula salad
- Cappuccino of white beans
- Duckling pie served with two contrasting sauces
- Rosemary sorbet with grappa
- Fresh fig medallion with a wild mushroom
- Goat cheese soufflé
- Beef in a golden wrap with port wine sauce
- Delightful chocolate fondant with raspberry sorbet

Live Station Options

Add a live station to you buffet for an additional cost of \$50.00 per hour for a chef.

\$15.00

Assorted Pasta

With a wide selection of accompaniments: Shrimp, Roasted Chicken, Ham, Bacon, Beef Sausage, Tri Color Peppers, Grape Tomato, Onion, Mushrooms, Zucchini, Spinach and Parmesan Cheese. Fresh Basil Tomato Sauce, Bolognaise Sauces, Bechamel.

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\$10.00

Slow Roasted Prime Rib of Beef

With Thyme and Garlic Scented Jus, Old Fashioned Grain Mustard, Horseradish and Butter.

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\$10.00

Herb Roasted Leg of Lamb

Accented with Rosemary Sauce, Mint Jelly, Assorted Herth Style Rolls and Butter

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Salmon Koulibiak

Wild Atlantic Salmon with Shrimp and Scallop Farce, Bake in a Flaky Puff Pastry Enhanced with Champagne and Chive Butter Sauce

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\$20.00

Live Sushi Station

With Fresh Salmon, Tuna, Poached Tiger Prawns, King Crab Meat, Smoked Eel, Avocado, and Traditional Accompaniments

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\$8.00

Caesar Made Personal

With an array of Condiments: Spicy Parmesan Croutons, Roasted Chicken, Poached Baby Shrimps, Anchovies , Apple Wood Smoked Bacon Bits, and Parmesan Cheese

Please contact us for any special inquiries/requests.