

THE TERRACE CATERING AND CANAPE MENU

»→ **HOT CANAPES \$40.00 PER DOZEN** ←«

CHICKEN AND WAFFLE BITES – With a maple syrup drizzle

GRILLED PROSCIUTTO AND ASPARAGUS – Wrapped and grilled to perfection

SRIRACHA-HONEY GLAZED BACON WRAPPED PINEAPPLE – Charred pineapple sweetly glazed with a spicy honey drizzle

BIRRIA MAC AND CHEESE BALLS – Served with birria dipping sauce (pulled beef)

STUFFED JALAPENOS – Filled with cream cheese and bacon

BEEF BIRRIA SLIDERS – Pulled beef, jalapenos, onions, and birria sauce

POTATO CROQUETTES – Mashed potatoes and cheese deep fried

SLIDERS – Your choice of rock fish, beef, chicken Parmesan, pulled pork, buffalo chicken, chorizo, shrimp, lobster, veggi or Birria beef

BUFFALO MAC AND CHEESE BALLS – Mac and cheese mixed with buffalo sauce

DORITO MAC AND CHEESE BALLS – Sriracha aioli

»→ **HOT CANAPES \$52.00 PER DOZEN** ←«

BBQ PULLED PORK MAC AND CHEESE BITES – Stuffed with pork and deep fried

SCOTCH EGG – Wrapped in sausage, coated in bread crumbs

FISH CAKES – Ask about our daily local fish

CAJUN GUACAMOLE SHRIMP CUPS – Served in a wonton wrap

BACON WRAPPED TENDERLOIN BITES – Cooked to perfection and wrapped in bacon

WONTONS AND SWEET AND SOUR SAUCE – Your choice of Pork, Chicken or Cheese

BACON WRAPPED SCALLOPS – With a honey drizzle

BABY BEEF WELLINGTON – Tenderloin, mushrooms, prosciutto slices, Dijon mustard in a puff pastry

»→ **COLD CANAPES \$40.00 PER DOZEN** ←«

CEVICHE BITES – Ask about our local catch

MELON AND PARMA HAM SKEWERS – Parma ham wrapped melon \$35.00 PER DOZEN

SALMON FINGER SANDWICHES – With a cream cheese filling

FETA CHEESE AND GREEN OLIVE – Served in a shot glass

SEAWEED SALAD CROUTONS – Dried seaweed, sesame seeds and soy sauce

GRILLED ZUCCHINI ROLLS WITH GOAT CHEESE – Served with roasted peppers and capers

»→ **COLD CANAPES \$52.00 PER DOZEN** ←«

MINI TUNA POKE – Served on a bed of white rice

TUNA TARTAR – Served on rice crackers

CUCUMBER ROLLS WITH SHRIMP

SHRIMP COCKTAIL SHOOTERS

CHARCUTERIE BITES – Prosciutto, honey crisp apples, white cheddar and arugula

SALMON CONES – Salmon with a creme fresh in a waffle cone \$50.00 PER DOZEN

SMOKED SALMON ON MINI TARTS – Served with cream cheese

BEEF TARTAR – Finished with a quail egg

»→ **VEGETARIAN \$40.00 PER DOZEN** ←«

WATERMELON AND FETA BITES – Served on a skewer

TRUFFLE CROSTINI – Toasted and topped with truffle cream spread

CUCUMBER HUMMUS BITES – Home made hummus spread on fresh cucumber

CUCUMBER AND FETA BITES – Whipped feta, sun dried tomatoes and basil on top of sliced cucumber \$35.00 PER DOZEN

DEVILED EGGS – Whipped yolk and garnished with chives

MANGO AND SALSA BITES – Tortilla chips topped with a mango salsa

»→ **VEGETARIAN \$52.00 PER DOZEN** ←«

MINI QUICHE – Bite sized quiche, filled with melted cheese and chopped bell peppers

MAC AND CHEESE CROQUETTES – Stuffed with truffle mac and cheese

CUCUMBER HUMMUS ROLL – Sliced cucumber and bell peppers

CRANBERRY AND FETA PINWHEELS – Stuffed with cheese and home made cranberry sauce

MINI VEGGIE RISOTTO BOWLS – Small cups filled with risotto and veg medley

RAVIOLI BITES – Fried with cheese and marinara sauce

PIZZA SAMOSAS – Olives, cheese, marinara and peppers

GOAT CHEESE BALLS – Cranberry, pistachios, pine nuts, oregano with hot chili powder and paprika

»→ **SKEWERS AND KEBABS \$55.00 PER DOZEN** ←«

FLANK STEAK AND SHRIMP KEBABS – Served with chimichurri sauce

SHRIMP SKEWERS – Grilled lemon pepper with mango salsa

CHICKEN TIKKA SKEWERS – Served with cucumber raita

GRILLED SHRIMP AND SALMON – Served with chimichurri sauce

PANSEARED SHRIMP AND SCALLOP SKEWERS

BRUSCHETTA – diced tomatoes, mozzarella cheese, drizzled with a balsamic dressing

GRILLED VEGGIE SKEWERS – Zucchini, red onion, mushrooms and peppers

HAWAII GRILLED TOFU SKEWERS – Tofu, red onion, green peppers and pineapples

MEATBALL AND CHORIZO SKEWER – Grilled chorizo and house made meatballs

PORK BELLY SKEWERS – Grilled pork belly

ASIAN PORK BBQ SKEWERS – Sliced pork marinade in a sweet soy sauce

TOFU LOLLIPOPS – With maple oil sauce

GRILLED SHRIMP AND CHORIZO – Roasted pepper soup in a shot glass

FRUIT SKEWERS – Seasonal fresh fruit \$35.00 PER DOZEN

»→ **SUSHI MENU** ←«

Must give 72 hours notice for sushi orders

– \$85.00 per dozen –

TUNA POKE – Sticky rice, tuna steak, sesame seeds, spring onion, wasabi and a spicy may

SPICY TUNA ON CRISPY SUSHI RICE – Tuna, spicy mayo, scallion sliced, sesame seeds

VEGAN SUSHI BURRITO – Fried tofu, mango and avocado

SMOKED SALMON PHILADELPHIA ROLLS – On a bed of sticky rice

SPICY TUNA ROLL – Fresh tuna and avocado

CREAM CHEESE AND CRAB SUSHI ROLL – Crab meat, cucumber and cream cheese

THE TERRACE BERMUDA

– E: info@theterracebermuda.com W: www.theterracebermuda.com P: 441 292 7331 –



THE TERRACE BUFFET CATERING MENU

»— TACO STATION —«

\$70.00 per dozen

CHOOSE YOUR PROTEINS – Marinated beef - Teriyaki Chicken, Fish (grilled or battered), Pulled pork
+ Veggie options are also available upon request

PREMIUM PROTEIN CHOICES – Salmon, Tuna or Shrimp (\$110.00 per dozen) - Lobster (\$160.00 per dozen)

All tacos are served on a soft flour tortilla

TOPPINGS – Lettuce, tomato, mild pico de gallo , sour cream, fresh home made guacamole

EXTRAS

SALAD BAR – Your choice of the following \$40.00 (8 - 10 people)

+ House artisan salad, Caesar salad or spinach salad

GUACAMOLE – Homemade fresh guacamole, served with crisp tortilla chips \$30.00 (8 - 10 people)

HOT CHURROS – Cinnamon and sugar Mexican donuts, served with chocolate and caramel dipping sauce \$25.00 per dozen

»— BBQ MENU —«

\$37.00 per person

CHOOSE YOUR PROTEINS – Pulled pork , Grilled salmon filet, Roasted chicken, Fresh grilled sausage (CHOICE OF 2)

CHOOSE YOUR SIDES – Potato salad, Grilled veggies, Truffle mac and cheese, Spicy Coleslaw, Artisan green salad (CHOICE OF 3)

DESSERTS – Platters of fresh fruit, cheesecake bites and brownies

Veggie options are available upon request

»— THE BERMUDIAN —«

\$42.00 per person

ENJOY A VARIETY OF THE FOLLOWING – BBQ Chicken, Flank steak, Rock fish

SIDES – Peas and rice, house garden salad, Potato salad

DESSERTS – Fresh fruit platter as well as bread pudding

»— HEALTHY BUFFET —«

\$37.00 per person

ENJOY A VARIETY OF THE FOLLOWING – Flank steak , Rock fish, Grilled chicken breast

DESSERTS – Fresh fruit platter served with a side of honey dipping sauce

SIDES – Spinach salad with blue cheese and fresh berries, Market steamed veggies, House salad served with cherry tomatoes, cucumbers and carrots (balsamic dressing)

»→ **EXTRAS FOR RENTAL** ←«

Table clothes and table (6 foot) – \$25.00

Staff – \$30.00 per hour per staff

Full set cutlery, china wears or glassware – \$9.00

Disposable cutlery and plates and napkins – \$3.25

**-72 HOURS NOTICE FOR ALL CANAPE AND BUFFET CHOICES -48
HOUR CANCELLATION POLICY - PLEASE CONTACT 292 7331 FOR
ALL CATERING INQUIRIES**

