

MARION TO BERMUDA  
*10th Anniversary*



**After Party**  
**Saturday June 17, 2017**  
**8:00pm until**  
**Entertainment: Working Tile**

*Cold*

*Seafood and Calamari Salad, Scallion Bell Pepper*  
*Shrimp with Wasabi Cocktail Sauce*  
*Salmon Cream Cheese and Soft Tortilla Roulade*  
*Smoked Duck on Baked Orange Pancake with Plum Gel, Hoisin Brush*  
*Grilled Flat Bread Topped with Hummus Sundried Tomato Tapenade*  
*Plum Tomato, Basil, Goat Cheese Crumble on Crostini*  
*Marinated Cherry Tomato & Mozzarella Brochette, Basil and Balsamic Drizzle*  
*Melon Wrapped with Prosciutto, topped with Asparagus Shavings*

*Hot*

*Mini Beef Wellington Topped with Mushroom Mousse*  
*Mini Codfish Fish Cake with Tartare Sauce*  
*Curry Chicken, Sweet Chili Sesame Dip*  
*Vegetable Spring Roll, Sweet Chili Soy Sauce*  
*Assorted Mini Quiche*  
*Curry Vegetable Samosa with Raita Sauce*

*Pasta Station*

*Carvery Station*

*Roast Striploin Beef Madagascar with Truffle Red Wine Sauce*  
*Roast Bajan Roast Pork loin with Apple Gravy*

*Desserts*

*Assorted Mini Desserts*

*\$52.00 includes 15% Gratutities*