



441-234-2917 | Catering@IRG.bm

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Pass Arounds, Nibbles, Canapes, Tapas, Finger Food, Amuse Bouches, Mezzes

Whatever you want to call them, our bites are substantial and there is something for everyone for every occasion. It is our priority to use locally sourced produce when available

Gluten free bread available on request

\$5.50 per item Each item must be ordered by the dozen

Lentil Hummus

Garlic flat bread

Olive Tapenade

Crisp ciabatta

Old School Vol au Vents

Mushroom duxelles

Croque Monsieur

Black Forest ham, melted Swiss cheese, baguette toast

Fried Breaded Brie

Cranberry sauce

Prosciutto

w/ garden pea-mole

Gentleman's Relish

On toast

Cherry Caprese Skewer

Cherry tomatoes, ciliegie mozzarella, pesto

Watermelon, Cucumber & Feta Skewers

Mint yoghurt

\$6.50 per item Each item must be ordered by the dozen

Provençal Chicken Skewers

Marinated w/ garlic and Herbes de Provence

Vegetable Spring Rolls

Spicy soy sauce

Piri Piri Chicken Skewers

Drizzled w/ honey

Tuna & Pickled Ginger Skewers

Wasabi mayo

Croquetas

Studded with Soares' smoked chorizo, green sauce

Pit Smoked Beef Brisket

Beetroot sour cream, walnut dukka, baguette

\$7.00 per item Each item must be ordered by the dozen

Smoked Salmon

Crispy Lentils - cream cheese bagel

Grilled Garlic Shrimp Skewers

Pickled jalapeno aioli

Spiced Lamb Kofta

Cumin/mint yoghurt

Grilled Surf n' Turf Skewers

Beef and shrimp citrus peppered sour cream

Pulled Pork Slider

Spiced burnt apple sauce

Grilled Rockfish Wrap

Sweetcorn, pineapple, cilantro

Grilled Chicken Tikka Kebabs

In a fragrant garlic, ginger, lime, red chilli and yoghurt marinade

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Slider Bar

\$8 per slider Each slider must be ordered by the dozen, recommend 3 to 5 per person if main item

Persian Shepherd

2oz lamb patty, tomato, cucumber, cumin/mint yoghurt

8hr Victualling Yard Smoked Brisket

Horseradish sour cream

Herbivore

Impossible® plant based 'meat' patty, tangy onion relish, avocado

Bleu Burger

2oz beef patty, blue cheese, crispy onions

The Scoville

2oz beef patty, pickled jalapeño, habanero cheese, candied bacon, roasted red pepper mayo, sriracha

Forked Pork

Victualling Yard 8hr pit smoked pulled pork, bacon jam, tomato, candied bacon

Le Coq Sportif

Boneless grilled chicken thigh, pesto aioli

Posh Bacon Sarnie

Grilled back bacon, candied bacon, roast tomato confit

All served on slider buns (gluten free bread available on request)

Sides for Sliders

\$7 per portion

Minimum of 12 portions per side

Mac n' Cheese Picnic 'Slaw

(please request preference; vinaigrette OR mayo based)

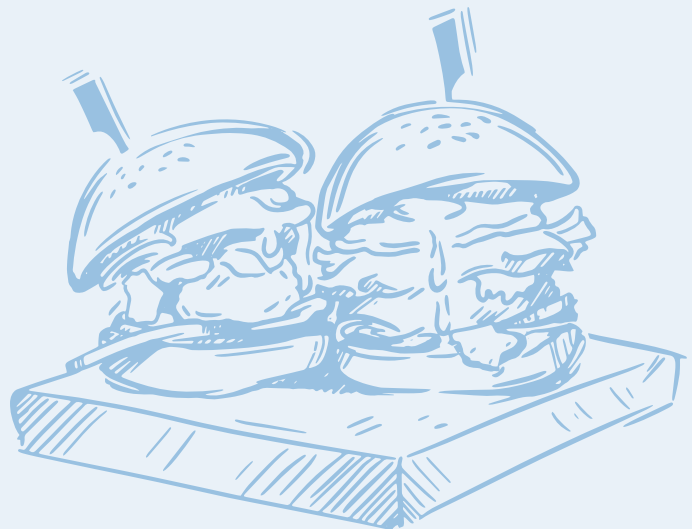
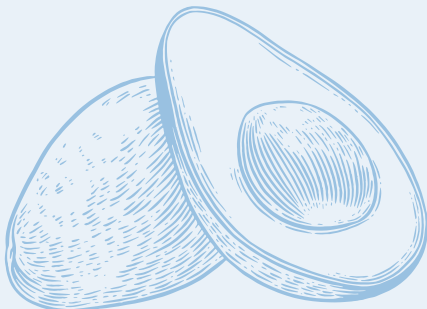
Potato & Sweetcorn Salad

(please request preference; vinaigrette OR mayo based)

Pasta Salad with Roasted Peppers & Pesto

Leafy Green Salad

French vinaigrette



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Station and/or Buffet Menus

\$8 surcharge per person under 25 guests

All you can eat as negotiated

Showpiece Whole Suckling Pig

\$33 per person

Cooked in our unique Caja China Box or Spit Roasted on Rotisserie Grill

Served with Spanish paprika/roasted pepper rice, spiced burnt apple sauce, brioche slider buns

Must be ordered 2 weeks before event, allow four hours on site cooking prior to the event

Minimum order 25 portions, requires one chef up to 40 portions

English Pub

\$38 per person

Homemade Loaded Potato Skins

Cheddar, bacon, cracked pepper, crispy onions

(25 people or less, choice of 3 entrees)

Steak Pie

Chicken Pot Pie

Lancashire Hot Pot

Frog & Onion's Famous Cornish Pasty

CONDIMENTS FOR THE ABOVE

House gravy, HP sauce, mint sauce, piccalilli

Suresh's Vegetable Curry

Rice, chutney

Fish Pasanda

Medium spiced curry made with local fish, coconut milk, almonds

Sautéed Vegetables

Mixed Leafy Greens - feta, roasted peppers, apple, lemon olive oil

Chocolate Brownies



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Station and/or Buffet Menus

Gourmet 'Create Your Own' Salad Bar

\$26 per person (\$14 per person as an add on to a themed buffet, excludes proteins)

Base	Toppings	Proteins
Mixed Greens	Dried cranberries	Herbes de Provence
Romaine	Crispy bacon bits	Marinated Grilled Chicken
Baby Arugula	Walnuts	Garlic Tiger Shrimp
Quinoa	Feta	Montreal Spiced Seared Steak
Cauliflower 'Couscous'	Parmesan shavings	Mustard Brushed Salmon
Cumin Roasted Chickpeas	Roasted peppers	
	Grilled onions	
	Olives	
	Cherry tomatoes	
	Baguette crisps	
	Hemp seeds	

National Holiday Menu

\$33 per person Bermuda Day, Independence Day, Canada Day, Bastille Day, or You Name it Day!

Choice of Two Sliders (See "Slider Bar" for description)	All Beef Hot Dogs Fried onions, mustard, mayo, ketchup	Corn on the Cob (Local, when available), chili lime butter
Persian Shepherd	Cajun Spiced Chicken Drums Lemon yoghurt	Potato Salad Bacon, onion, lemon olive oil, parsley
8hr Victualling Yard Smoked Brisket	Grilled Fish on Brioche Bun Chunky tartare or tangy banana chutney	Watermelon & Feta Mint Yoghurt
Herbivore Impossible®	***	***
Bleu Burger	Mac n' Cheese Picnic 'Slaw (Please request preference; vinaigrette OR mayo based)	Chocolate Brownies
The Scoville		Ice Cream cups With little ol' wooden spoon!
Forked Pork		
Le Coq Sportif		
Posh Bacon Sarnie		

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Station and/or Buffet Menus

Authentic Pit Barbeque Menu

\$38 per person

Low and slow barbeque using 90% casuarina and 10% Bermuda cedar,
Smoked in the Victualling Yard in ol' Ironsides!

8hr Hand Rubbed Beef Brisket

Lip Smackin' 4hr Thrice Cooked Baby Back Pork Ribs (bone in)

Portuguese Style Piri Piri ¼ Chicken (bone in)

8hr Pork Butt

condiments included:

Horseradish sour cream, Jonny's
secret barbeque sauce, lemon
to squeeze, brioche buns

&

Grilled Local Fish

Chunky tartare, or tangy
banana chutney

Grilled Westover Pork Bangers

Spiced burnt apple sauce

Impossible® Burger

Plant based 'meat' patty,
sweet n sour onion relish,
avocado brioche buns

Mac n' Cheese

Picnic 'Slaw

(please request preference;
vinaigrette OR mayo based)

Corn on the Cob

(local, when available),
chili lime butter

Potato Salad

Bacon, onion, lemon
olive oil, parsley

Watermelon & Feta

Mint Yoghurt

Chocolate Brownies

Ice Cream cups

with little ol' wooden spoon!

Healthy Choice Menu

\$37 per person

Mixed Leafy Greens

Feta, roasted peppers, apple,
olive oil

Quinoa Tabbouleh

Lots of parsley, lots of lemon

Cauliflower 'Couscous'

Walnuts, cranberries,
fresh herbs, lemon

Moroccan Style Chickpeas

Salad

Peppers, tomato, cumin, cilantro

Picnic 'Slaw

Lemon olive oil

Tiger Shrimp

Louisiana cocktail sauce

Grilled Local Fish

Tangy banana chutney

Grilled Skirt Steak

Chimichurri

Smoked Piri Piri

¼ Chicken (on the bone)
garlic/herb olive oil

Fresh Fruit & Biscotti



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Station and/or Buffet Menus

Indian Sub-Continent Curry

\$41 per person

Base Curry Sauces

Pasanda

Mild creamy curry made with coconut milk, yoghurt and almonds

Jalfrezi

Full hot and spicy with peppers, onions and tomatoes

Masala

Medium curry of a blend of traditional Indian spices, finished with a touch of coconut cream

Makhani

Not spicy, tomato based, ginger, garlic, cashews, garam masala, cardamom, fenugreek

(Choose ONE base curry per 20 people)

For Each Base Curry Sauce

Choose One *Protein

- *Vegetarian
- *Chicken
- *Lamb
- *Locally Caught Fish

Pilau Rice

Basmati rice cooked with saffron, cardamom and peas

Chickpea and Coconut Dahl

Chickpeas, cooked with cumin, cardamom, garlic and turmeric, yoghurt, coconut milk (vegetarian)

Sides

Aloo Gobi

Soft cooked potatoes and slightly crunchy cauliflower cooked with turmeric, garlic and cumin and a touch of lemon juice

Kachumber

Crisp fresh salad of chopped cucumber, onion, and tomato

Accompaniments

Naan

Raita

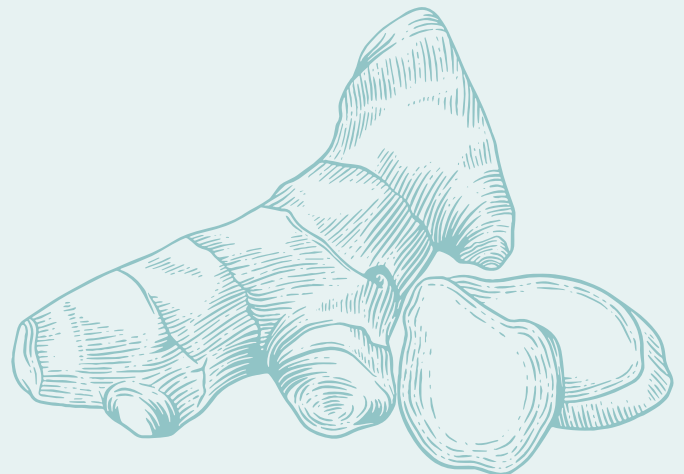
Natural yoghurt with cucumber and mint

Cilantro Chutney

Cilantro blended with cashew nuts, cumin and lemon juice

Suresh's Special Mango Chutney

(Curry Menu Is Best Live Cooked On Site)



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Latino Themed Cocktail Stations

For groups of 25 to 400... or more!

Perfect for larger, unique cocktail gatherings of stand-up fare instead of traditional canapés

\$33 p.p. for one station

\$44 p.p. for three stations (50 or more)

\$38 p.p. for two stations

\$50 p.p. for four stations (80 or more)

*Budget one cook per 20 guests, or for multiple stations, one cook per food station for service

Authentic Spanish Tapas Station

Gazpacho Shots

Classic Andalusian style chilled soup served in shot glasses

Tortilla Española

Traditional Spanish potato and onion omelet

Coca Catalana

Roasted pepper and caramelized onion pizza

Padron Peppers

Small green peppers blistered in hot olive oil with course sea salt

Paprika/Roasted Pepper Hummus Tostadas

Marinated White Anchovies w/ Capers

Grilled Chicken & Smoked Chorizo 'Banderillas'

Tiger Shrimp & Alioli

Seared Flank Steak

w/ mojo verde

Charred Broccoli

w/ lemon yoghurt

Baby Artichoke/ Manchego & Ham 'Banderillas'

Gourmet Taco Station

For groups of 25 to 400... or more!

Latin marinated beef, chicken, pork and fish, cooked to order and presented with

Corn or flour tortillas, authentic hot and mild salsas, fresh chopped cilantro and diced red onion

Spanish Paella Station

Cooked and served from a showpiece 4 foot diameter pan

Valencia

Calamari, chicken, chorizo, shellfish, pimientos, saffron

Mariscos

Shellfish, local fish, fresh vegetables, smoked paprika, pimientos, tomatoes

Argentinean

Grilled skirt steak, potatoes, chorizo, carrots, peas, chicken, chimichurri

Custom

(made to your liking including vegetarian)

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Latino Themed Cocktail Stations

Brazilian Churrascaria Station

\$8 surcharge if only one station

Mini bites fire grilled on long swords

Beef Sirloin, Pork Loin, Linguica Sausage, Jumbo Shrimp, Local Fish, Chicken Drums & Wings

(served with dipping sauces and individual tongs for guests)

Raw Bar, Ceviche, Tiradito and Oyster Station

\$8 surcharge if only one station

(Citrus marinated seafood, Peruvian "sushi", fresh shucked oysters w/ condiments, tortillas, & peppered vodka)

Showpiece Rotisserie Roasted Whole Suckling Pig Station

(only available with multiple stations, slow roasted at least four hours prior to the event start)

Served with Spanish paprika/roasted pepper rice, spiced burnt apple sauce, brioche slider buns

Extras

Gourmet Salad Bar

(\$10 per person)**no proteins

Starch and Vegetables

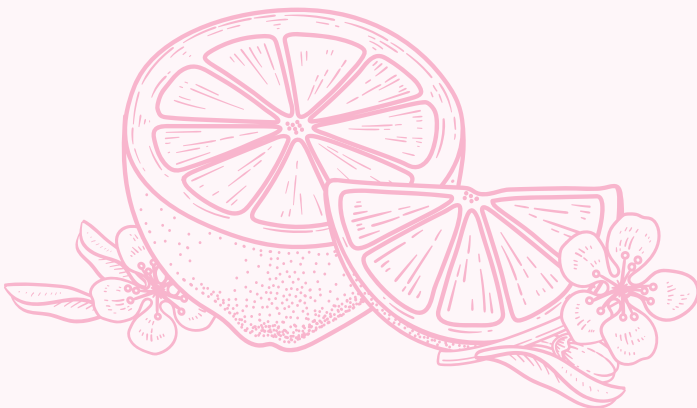
Chili lime vegetables, Manchego
mashed potatoes (\$6 per person)

Guacamole

Made fresh in small batches, served
with crisp tortillas
(\$6 per person)

Hot Churros

Cinnamon & sugar Mexican
donuts, chocolate & caramel dip
(\$6 per person)



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Seated Custom Menu

We will meet with you prior and personalize a menu that meets your budget and needs
Starting at \$75 per person, chef and service staff extra and are dependent upon size of party

Sample Menu

Tomatoes

Heirloom cherry, sundried tomatoes, tomato hummus, ciabatta bits, pistou

~or~

Bacon Wrapped Dates

Tuckers Farm goat cheese toast, labneh, sour honey, olives, pistachios

~or~

Prosciutto Ham

Baby artichokes, Gruyere, truffle oil

Shrimps, Scallops, & Mussels

Steamed with Vermouth, with asparagus, shallots, leek, carrot & truffle/lemon vinaigrette

~or~

Pan-Roasted Salmon

Edamame-mole, wasabi 'gazpacho,' lump crab, cucumber noodles

~or~

Slow Braised Pork Cheek

Sherry, raisins and almonds, caramelized pear, cumin Soubise

~or~

Indian Spiced Butternut with Coconut

Cashew/cilantro quinoa, scorched lime

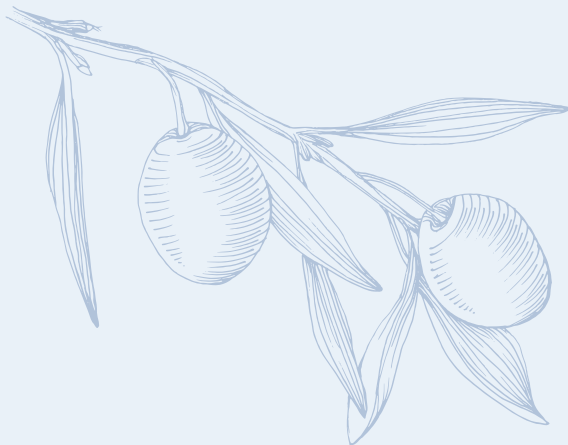
Summer Pudding

A chilled bread pudding packed with fresh sweet berries and their juices, Greek yoghurt

~or~

Petite Delice des Cremiers

Frozen nut praline creme delice on gingersnap crust served with hot cherries



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Working Boardroom Lunch

\$28 *per person*

(Orders less than \$500 will be delivered by Sargasso with a delivery surcharge)

Includes the following:

Assorted Sandwiches and Wraps

The following is a sample of our gourmet sandwiches.

Choices may vary dependent on market availability. Limited special requests for dietary reasons only

Caribbean Chicken Wrap

Jerk mayo coleslaw, cucumber,
Caribbean spiced chicken

Fire Grilled Certified Angus Steak

Provolone cheese, arugula,
house chimichurri

Grilled Chicken

Sriracha mayo, spinach, crisp
bacon, avocado

Pan Seared Wahoo

Citrus chili marinade, carrot slaw,
lemon aioli

Roast Turkey

Local rosemary marinade, cranberry
chutney, avocado, crunchy onions

Philly Cheesesteak

Sliced beef, caramelized onions and
peppers, four cheese blend

Tuna Melt

Tuna salad, pesto aioli, pepperjack
cheese on panini bread

Crispy Chicken

Panko fried, buffalo hot sauce,
whipped blue cheese, crunchy onions

Falafel Burger

Pickled cucumber, chili garlic yogurt
sauce, arugula

Roasted Lamb Leg

Red onion chutney, sautéed spinach,
harissa mayo, feta cheese

Mixed Greens Salad, Caesar Salad, or Pasta Salad

1 choice per 10 people

2 choices per 11 to 24 people

3 choices 25 or more

Seasonal Fruit Plate & Dessert Bites

Add-Ons

Mixed Selection of Potato Crisps \$3.50 each

Mixed Selection of Cold Sodas or Bottled Water \$3.50 each

Mixed Selection of Specialty or Cold Juices \$4.00 each

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Wines in Cellar

(with 4 days' notice we can source most other wines you may prefer)

Wine prices include glassware and bar or table service

White

Champagne/Sparkling

Devaux Champagne 'Augusta' Brut \$92
Santa Margherita Prosecco Superiore, Veneto \$64
Marcarini Moscato d'Asti, Piedmont \$63

Rosé/Sparkling

Whispering Angel Rosé, Provence \$75
'The Pale' Rosé by Sacha Lichine, Provence \$63
Santa Margherita Sparkling Rosé, Veneto \$62

Chardonnay/Chablis

Bovier et Fils Chablis, Burgundy \$78
Rutherford Ranch Chardonnay, Napa Valley \$75
Beringer Founders Estate Chardonnay, California \$59

Sauvignon Blanc/Sancerre

Pascal Jolivet Sancerre, Loire Valley \$88
Clos Henri 'Bel Echo' Sauvignon Blanc, Marlborough \$68
Oyster Bay Sauvignon Blanc, Marlborough \$63
Henri Bourgeois 'Petit Bourgeois' Sauvignon Blanc, Loire Valley \$64

Other White

Santa Margherita Pinot Grigio, Valdadige \$62
Beringer Main & Vine Moscato, California \$47
Mar de Frades Albarino, Rias Baixas, Spain \$68
Fairvalley Chenin Blanc, South Africa \$55

Red

Pinot Noir

Rodney Strong Pinot Noir, Russian River Valley \$74
Bouchard Aine & Fils Pinot Noir 2021, Burgundy \$78
Oyster Bay Pinot Noir, Marlborough \$69
Mark West Pinot Noir, California \$60

Merlot

Bogle Merlot, Clarksburg \$64
J. Lohr 'Los Osos' Merlot, Paso Robles \$67

Malbec

Alpasion Gran Malbec, Uco Valley \$85
Alamos Malbec, Mendoza \$49

Shiraz/Chateauneuf du Pape

Penfold's Koonunga Hill Shiraz, South Australia \$60
M.Chapoutier Chateauneuf-du-Pape 'La Bernardine', Rhone Valley \$110

Cabernet Sauvignon

Orin Swift 'Palermo' Cabernet Sauvignon, Napa Valley \$136
The Stag Cabernet Sauvignon, Paso Robles \$78
J. Lohr 'Seven Oaks' ,Cabernet Sauvignon \$70

Other Red

Marques de Riscal
Reserva, Rioja \$72



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Staffing, Rentals, Equipment and Delivery Guidelines

These prices are for clients' budgeting processes, and may not reflect final billing due to economies of scale

Full Bar Set Up

(minimum 50 guests, sit down functions, bar billed from the time it is opened to the time it is closed)

\$30 per guest per hour (minimum 3 hours)

- Includes all glassware, napkins, garnishes, as well as bespoke specialty stainless steel portable bar for functions over 100 guests
- Highballs, bottle beer and house wines, mixes, non-alcoholic including sodas, juices, waters
- Includes staffing

Beer, Wine and Soda Set Up

(minimum 50 guests, sit down functions, bar billed from the time it is opened to the time it is closed)

\$24 per guest per hour (minimum 3 hours)

- Includes all glassware, napkins, garnishes
- bottle beer, house wines and non-alcoholic sodas, juices, waters
- Includes staffing

Full Consumption Bar

(excludes staffing) Negotiated With Client on a Per Drink Basis, inclusive of all glassware, napkins, supplies

Staffing

(billed out in 15 minute increments from time of departure from our facilities, until return, minimum 3 hours)

- | | |
|--|---------------|
| • Kitchen Assistant/Server Assistant/Set Up Porter: | \$25 per hour |
| • Chef/Bartender/Server: | \$45 per hour |
| • Head Server/Head Bartender/Supervisor | \$55 per hour |
| • Chef de Cuisine/Manager (for functions over 50): | \$65 per hour |
| • Executive Chef/Restaurant Manager (for sit down functions over 100): | \$75 per hour |

Gratuities are welcomed (not expected) and completely at discretion of client.

May be paid directly to staff after function or added to final bill

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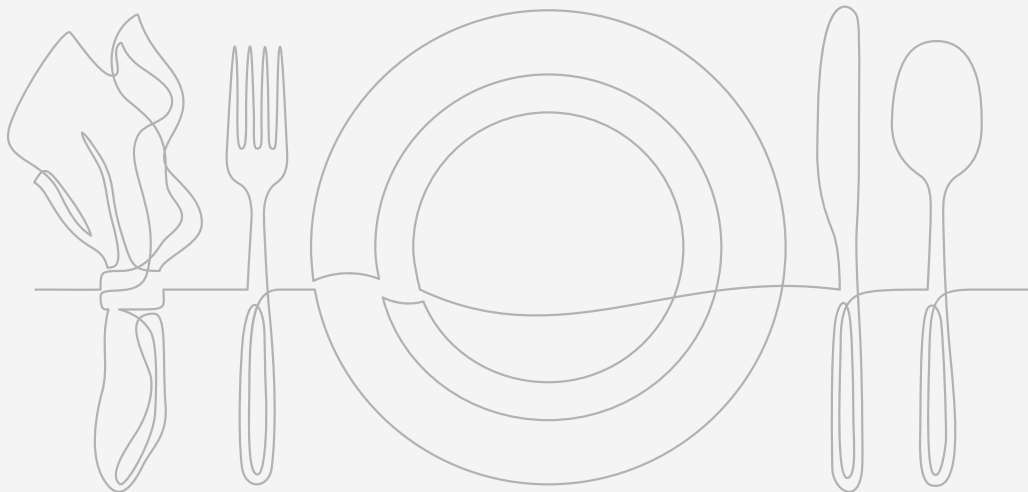
Rentals

	Per person
• Upscale settings of china, cutlery, glassware, and linen napkins	\$11.50
• Disposable cutlery, plates and napkins (green &/or recyclable)	\$4.75
• Round and/or Rectangle Banquet Tables, High Cocktail Tables	\$30 (each)
• Tablecloths & Skirting	\$35 (each)
• Chairs (plastic stacking / cushioned folding)	\$3 / \$5
• Chafing Dish/Servers including Sterno (complimentary if staffed event)	\$25
• Tenting as quoted	

Delivery & Collection

(Only available on events over \$400)

- Van/Truck and Driver \$40 (each and every trip, each way)
- Food orders under \$400 must be collected. (\$400 applies per meal service. No delivery, collection, or rentals on caterings under \$400)
- Facilitation & Organization Fee: 3% on final invoice for all events, except, 5% for weddings; \$500 maximum



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