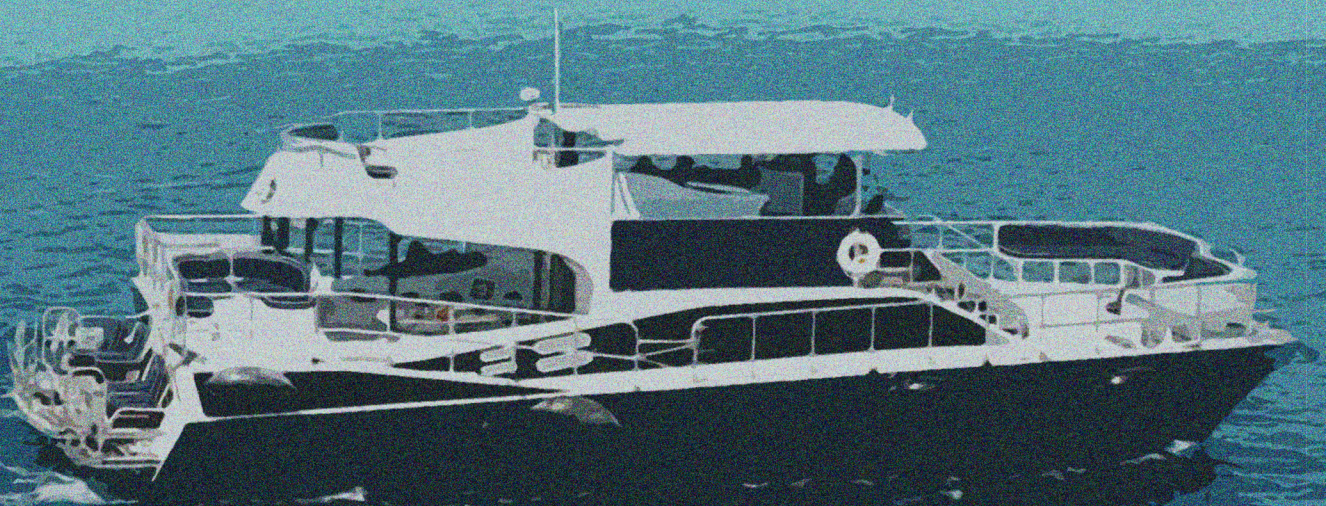




Canapés

MENU

ON BOARD BERMUDA'S CELEBRATION YACHT



FOR WEDDING, CORPORATE, & CELEBRATION CHARTERS

+1 441 236-2222

UBERCHARTERS@GMAIL.COM

Canapés

RECOMMENDED PORTION SIZES

APPETIZER: 4-6 canapes per guest

SNACK: 8-10 canapes per guest

MEAL: 12 canapes per guest

Platters or chafing dishes can be set out for your guests to help themselves or passed around by hired staff.

Please let us know which option you prefer.

Garden

PRICED PER DOZEN

COLD

GF V D
GRILLED HONEYDEW MELON TOPPED WITH
JALAPEÑO CORN RELISH 48.00

D V
VIETNAMESE SUMMER ROLLS
WITH MANGO, AVOCADO, CUCUMBER,
JULIENNE CARROTS & HOISIN DIP 48.00

GF V
CAPRESE SALAD SKEWER 48.00

GF V
WATERMELON & GRILLED HALOUMI CHEESE
SKEWERS WITH FRESH BASIL PESTO &
CHOPPED CASHEWS
(SUMMER SEASON) 48.00

V S
ROASTED LOCAL BEETS WITH CAMBOZOLA
CHEESE & TOASTED PISTACHIO NUTS
ON A CRISPY PITA 63.00

V S
HOMEMADE FALAFEL ON A MINI FLATBREAD
WITH HOMEMADE TZATZIKI 48.00

V S D
BERMUDA CARROT & CUMIN PUREE ON A
BLINI WITH CRISPY FRIED LENTILS 48.00

V S D
TOASTED FOCACCIA TRIANGLES TOPPED
WITH ROASTED TOMATO-
OREGANO SPREAD 48.00

V S
BERMUDA PUMPKIN BUTTER ON
CROSTINI TOPPED WITH GREEN
ONION MOUSSE 48.00

HOT

D V
VEGGIE FILLED MINI SPRING ROLLS
WITH SWEET CHILI SAUCE 48.00

V
CRISPY FILO BITES WITH SPINACH & GOAT'S
CHEESE 48.00

D V
MINI PEA & POTATO SAMOSAS WITH
MANGO CHUTNEY 48.00

GF V
ROASTED MUSHROOMS & CARAMELIZED
ONIONS ON POLENTA WITH BLUE CHEESE
& ROSEMARY 48.00

V
MINI QUICHES WITH SUNDRIED
TOMATOES, PESTO & PARMESAN 48.00

D V S
VEGETABLE TEMPURA ROUNDS TOPPED WITH
SEAWEED SALAD & SESAME SEEDS 63.00

V S
CRISPY FRIED MAC & CHEESE BITES 63.00

SYMBOLOLOGY



Garden

Land

COLD

D S	MINI PITA WITH ARABIC SPICED GROUND BEEF & FRESH CILANTRO	48.00
GF	PULLED ARABIC CHICKEN WITH TABBOULEH IN A CUCUMBER ROLL WITH CUMIN YOGHURT	48.00
GF	PULLED PORK ON JALAPENO CORN BREAD WITH CHIPOTLE SOUR CREAM	48.00
S	GOAT CHEESE ROUNDS WITH FLORAL POT PORI ON A PITA CRISP WITH TOMATO & BACON JAM	63.00
GF D	GRILLED PEACHES & PROSCIUTTO SKEWERS WITH A RUM-BALSAMIC REDUCTION	63.00
D	MINI CUBAN SANDWICHES ON JOHNNY BREAD WITH DIJON, SRIRACHA AIOLI	63.00
D	VIETNAMESE SUMMER ROLLS WITH CRISPY DUCK & HOISIN SAUCE	48.00
S	ROAST BEEF & GORGONZOLA TOASTS WITH HERB & GARLIC CREAM	48.00
S	CANDIED BACON WITH GREEN APPLE & WHIPPED BLUE CHEESE MOUSSE SERVED ON CROSTINI	63.00
D S	MOROCCAN CHICKEN ON A CRISPY FLAT BREAD WITH HUMMUS & TABBOULEH	48.00

HOT

GF S	BEEF MEATBALLS STUFFED WITH WHIPPED SUNDRIED TOMATO GOAT'S CHEESE, SAGE & TOMATO CHUTNEY	63.00
GF D	NEGIMAKI, JAPANESE BEEF ROLLS WITH VEGGIES, SCALLIONS & TERIYAKI SAUCE	63.00
GF D	GRILLED BEEF SKEWER WITH ARGENTINEAN CHIMICHURRI	48.00
GF D	SPICY PIRI-PIRI CHICKEN KABOBS	48.00
D	JERK CHICKEN SAMOSAS WITH MANGO CHUTNEY & ONION RELISH	48.00
GF D	GRILLED CHICKEN SKEWERS WITH DARK & STORMY GLAZE	48.00
	MINI CHICKEN QUESADILLA PINWHEELS	48.00
GF S	GROUND LAMB MEATBALLS WITH CUMIN CINNAMON TOMATO YOGHURT	63.00
GF	GRILLED LAMB LOLLIE WITH GARLIC & ROSEMARY CREAM	78.00
D S	SLICED DUCK BREAST, PORTOBELLO MUSHROOM & SOUR CHERRY ON A STEAM BUN	78.00
S	BRIE & BACON JAM MELTS ON CROSTINI WITH FRESH THYME	48.00
D S	WONTON CRISPS WITH TERIYAKI CHICKEN, EDAMAME & GREEN ONION	63.00

Sea

PRICED PER DOZEN

COLD

D
VIETNAMESE SUMMER ROLL WITH
SUSHI GRADE AHI TUNA & HOISIN SAUCE 48.00

GF D
BABY COCKTAIL SHRIMPS IN A SHOT GLASS
WITH SPICY TOMATO MARINADE 48.00

GF D
LOCAL FISH COCONUT CEVICHE WITH
PINEAPPLE, SESAME SEEDS & CILANTRO 63.00

GF D S
RARE SEARED TUNA WITH SESAME SEEDS,
SEAWEED & WHIPPED AVOCADO ON A
RICE CRACKER 63.00

GF D S
FISH TACO BITES WITH
SPICY CHIPOTLE SAUCE 63.00

GF S
SMOKED SALMON WITH DILL MASCARPONE &
CARAMELIZED ONION ON A RICE CRACKER 48.00

GF D S
AHI TUNA TARTAR SERVED ON A
CRISPY TACO CHIP 63.00

HOT

GF D
MINI CODFISH CAKE TOPPED WITH
CHARRED BANANA &
HOMEMADE TARTAR SAUCE 48.00

D
LEMON BATTERED FISH BITES WITH
GARLIC HERB MAYONNAISE 63.00

SMOKED SALMON & GOAT'S
CHEESE MINI QUICHES 48.00

D
CHORIZO & SMOKED OCTOPUS SKEWERS
DRIZZLED WITH A PIMENTO AIOLI 81.00

GF
SEARED SCALLOPS WITH SMOKEY
BACON & GINGER CREAM 63.00

GF D
GARLIC & CHIVE MARINATED
SHRIMP WRAPPED IN BACON 63.00

D S
COCONUT SHRIMP TEMPURA WITH
A MANGO & CILANTRO SALSA 63.00

GF D
CAJUN SHRIMP & GRILLED
PINEAPPLE SKEWER 63.00

D S
SAFFRON SEAFOOD
PAELLA ARANCINI BALLS 81.00

D S
AFRICAN SPICED WAHOO & LOBSTER
CAKES WITH CINNAMON MAYO 81.00

SYMBOLOLOGY



Additional Information

EQUIPMENT & RENTALS

- **CHINA PLATES, CUTLERY, LINEN NAPKIN** - 7.50 PER PERSON
- **BIODEGRADABLE CUTLERY, PLATE & NAPKIN** - 1.75 PER PERSON
- **CHAFFING DISH & STERNO FUEL** - 15.00 PER ITEM
- **BBQ (INCLUDES FUEL)** - 150.00
- **TABLE WITH LINEN** - 60.00 PER ITEM
- **COFFEE URN, AIR POT** - 15.00 PER ITEM

FOOD ALLERGIES

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUEST FOR **VEGETARIAN, VEGAN OR GLUTEN-FREE OPTIONS**, PLEASE LET US KNOW. WE ARE HAPPY TO ACCOMMODATE MOST SPECIAL DIETARY REQUESTS.

DELIVERY

DELIVERY CHARGE **\$40 WITHIN THE CITY OF HAMILTON, \$60 OUTSIDE OF HAMILTON**. ALL HOLIDAYS ARE CHARGED AT DOUBLE RATE.

EVENT STAFF

IF YOU WOULD LIKE TO ADD ADDITIONAL SERVERS, BARTENDERS OR CHEFS TO YOUR EVENT, WE ARE HAPPY TO ACCOMMODATE YOUR NEEDS. OUR STAFF RATES ARE AS FOLLOWS AND REQUIRE A *THREE HOUR MINIMUM* SHIFT:

- | | |
|--|--------------|
| • CATERING MANAGER OR EXECUTIVE CHEF | 85.00 / HOUR |
| • SUPERVISOR, HEAD SERVER, HEAD BARTENDER | 65.00 / HOUR |
| • CHEF, SERVER, BARTENDER, BARISTA | 55.00 / HOUR |

FOR YOUR CONVENIENCE, A 17% GRATUITY SURCHARGE WILL BE ADDED TO ALL MENUS.