

***WELCOME  
TO THE  
EGLIN BAYVIEW CLUB***

***CREATING A MEMORABLE DINING EXPERIENCE***

***Catering Menu***

## **EGLIN CATERING & CLUB INFORMATION**

***Our goal is to provide quality, consistent service & exceptional, creative cuisine to our club members and their guests in a unique and extraordinary setting.***

*We are happy that you have chosen the Bayview Club to provide you with a beautiful and affordable venue for your event. Our menus include our most popular items and are value priced for members. If you prefer to customize a menu, our catering staff will be more than happy to assist you. On personal functions, Club members receive the added benefit of a 10% "Members First" discount on all food purchases and offset room rentals when purchasing food.*

*We can host a variety of events large or small. Some of these include but are not limited to:*

- *Retirement, Promotion Receptions*
- *Weddings & Anniversaries*
- *Conferences*
- *Birthdays*
- *Holiday Parties*

*Our menu prices include: • Complete menu ideas from start to finish • Experienced wait staff to serve your guests • Standard table and chair setups to include labor • China, glass, silverware, and appropriate chaffers, stenos and trays for menus chosen • House linens to compliment the banquet room • Cocktail napkins • Standing podium for your speaker • Table for your registration, cake, or display • American and Air Force Flags when available • Dance Floor*

*Your Catering Manager will help you plan for additional items needed over and above the standard banquet needs. Please take the time to review the Club Catering Brochure package to help you plan your next event. We appreciate the opportunity to serve you!*

*Sincerely,*

*The Bayview Club Management*

*Contact us for your next event, stop on by, call or email us any questions/requests.*

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**CONTINENTAL BREAKFASTS**

**\*\*\*20% Service Fee Not Included In Price\*\*\***

**THE COFFEE CONTINENTAL:**

*Assorted Danishes and muffins, accompanied by freshly brewed regular & decaffeinated coffee, and assorted teas..... \$6.75 per person*

**THE CONTINENTAL:**

*A selection of chilled juices plus an assortment of sensational sweet pastries, fresh brewed coffee decaffeinated coffee, and assorted teas come with this selection.....\$7.95 per person*

**THE CONTINENTAL PLUS:**

*A selection of chilled juices, plus an assortment of sensational sweet pastries, sliced fruit, and freshly brewed coffee to include decaffeinated coffee, and an assortment of teas.....\$8.50 per person*

**THE GOOD MORNING:**

*A selection of chilled juices, sensational sweet pastries, assorted fruit yogurt cups on ice, sliced melons, and orange wedges; also comes with freshly brewed regular and decaffeinated coffee and an assortment of teas.....\$8.95 per person*

**THE BAYVIEW:**

*A selection of chilled juices, fresh strawberries & pineapple, assortment of bagels and croissants; accompanied by flavored cream cheese, butter & assorted jellies. This selection also comes with freshly brewed regular and decaffeinated coffee, and an assortment of teas.....\$9.75 per person*

**THE BAYVIEW PLUS:**

*A selection of chilled juices, fresh fruit to include strawberries & pineapple, assorted bagels, croissants and scones, flavored cream cheese, butter, and assorted jellies; also comes with assorted fruit yogurts, freshly brewed regular and decaffeinated coffee and an assortment of teas.....\$11.75 per person*



## BREAKFAST BUFFETS

All buffets come with chilled orange juice, regular/decaffeinated coffee/assorted teas

Ask our caterer about full table setup for \$1.50 per person.

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **THE EARLY BIRD:**

Oatmeal with brown sugar, pecans & raisins, warm croissants, assorted bagels with flavored cream cheese and assorted jellies and fresh fruit.....\$8.00 per person

### **American Classic:**

Scrambled eggs, home fried potatoes, bacon or sausage patties, biscuits with assorted jellies and butter..... \$10.25 per person

### **AMERICAN CLASSIC PLUS:**

Scrambled eggs, home fried potatoes, sausage patties & bacon, biscuits with assorted jellies and butter; also comes with French toast with maple syrup, sliced fruit, & assorted pastries.....\$12.25 per person

### **THE HARBOR VIEW:**

Succulent French toast & scrambled eggs served with bacon or sausage patties, choice of one warm fruit compote (apple, cherry or strawberry), warm maple syrup, and vanilla whipped cream.....\$12.00 per person

### **THE SOUTHERNER:**

Scrambled eggs with sharp cheddar cheese, buttered grits, bacon and smoked sausage, peppered gravy, biscuits with assorted jellies & butter; sliced fruit.....\$12.75 per person

### **THE BAYVIEW GRANDE:**

Scrambled eggs, cheese grits, home fried potatoes, sausage gravy, bacon and sausage patties, French toast with warm maple syrup, fruit compote (apple, cherry, or strawberry) vanilla whipped cream, biscuits with butter & assorted jellies and fresh fruit.....\$14.95 per person

## **PLATED & ALA CARTE BREAKFAST ITEMS**

**All plated breakfasts come with chilled orange juice, regular/decaffeinated coffee/assorted teas & a basket of warm biscuits with butter & jellies**

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **CLUB CLASSIC:**

**Scrambled eggs and hash brown potatoes, served with bacon or sausage patties.....\$9.50 per person**

### **CLUB CLASSIC PLUS:**

**Scrambled eggs and hash brown potatoes, served with sliced smoked ham, and a bowl of pepper gravy for each table.....\$9.50 per person**

### **ALA CARTE:**

- **Chilled milk ..... \$3.95 per carafe**
- **Chilled Orange Juice.....\$2.95 per carafe**
- **Chilled Orange Juice.....\$15.00 per gallon**
- **Coffee.....\$18.00 per gallon**
- **Hot Chocolate.....\$25.00 per gallon**
- **Hot Apple Cider.....\$18.00 per gallon**
- **Assorted Scones..... \$2.50 each, \$27.50 per dz**
- **Assorted Yogurts.....\$1.95 each, \$23.50 per dz**
- **Buttered Croissants..... \$2.15 each, \$23.75 per dz**
- **Oatmeal with Brown Sugar, Pecans & Raisins..... \$1.75 per serving**
- **Sensational Sweet Selection of Danish.....\$2.25 each, \$24.75 per dz**
- **Sensational Sweet selection of Bagels & Cream Cheese..\$2.75 each, \$30.25 per dz**
- **Bottled Water..... \$1.75 each, \$19.25 per dz**



**BREAKS & Ala Carte Break Items**  
**\*\*\*20% Service Fee Not Included In Price\*\*\***

**THE COOKIE & COFFEE BREAK:**

An assortment of fresh baked cookies and fresh brewed regular & decaffeinated coffee to include an assortment of teas... \$6.00 per person

**GOOD AFTERNOON:**

An assortment of Fresh Sensational Sweet Cookies, assorted chips, whole fresh fruit, assorted canned sodas & bottle water; includes coffee and tea set-up.....\$8.25 per person

**THE CHIP & DIP BREAK:**

Potato chips served with a peppercorn ranch dipping sauce, bagel chips with roasted garlic cream cheese, assorted canned sodas, water & tea set-up.....\$8.25 per person

**THE ALL DAY AFFAIR:**

Morning service comes with an assortment of mini muffins & Danish, chilled orange juice and coffee set-up. The afternoon service comes with assorted cookies and ice tea set-up.....\$9.75 per person

**THE SNACK BOX 1:**

Assorted crackers, sliced assorted cheeses, sliced pepperoni, sliced ham and a canned soda.....\$7.95 per person

**THE SNACK BOX 2:**

Tomato basil tapenade, herb & olive tapenade, crustiness, served with a roasted garlic goat cheese spread; a canned soda.....\$8.25 per person

**ALA CARTE BREAK ITEMS:**

- Bottled water.....\$1.75 per bottle, \$19.25 per dz
- Coffee .....\$18.00 per gallon
- Unsweetened tea .....\$7.50 per gallon
- Sweet Tea .....\$8.25 per gallon
- Cookies .....\$1.50 each, \$16.50 per dz
- Canned soda..... \$1.50 per can, \$16.50 per dz
- Bagged Chips.....\$1.50 per bag, \$16.50 per dz
- Mixed nuts.....\$12.00 per pound
- Pretzels..... \$9.75 per pound
- Whole fresh fruit.....\$2.00 per fruit, \$22.00 per dz

**PLATED LITE LUNCHES**

**All plated entrées come with water, unsweetened tea & rolls with butter on the table and coffee service**

**\*\*\*20% Service Fee Not Included In Price\*\*\***

**DELI PLATE:**

*Sliced smoked turkey and sliced ham served with sliced Swiss & Cheddar cheese, an assortment of crackers; mayonnaise and mustard, finished with a fresh melon & mint fruit cup.....\$8.50 per person*

**A LIGHT DUO:**

*A duo of healthy chilled salads; Chunk-white tuna with celery, onions and light mayonnaise and diced chicken breast with almonds, grapes and curried yogurt served over crisp greens and finished with a fresh fruit cup.....\$9.95 per person*

**BLACKENED CHICKEN SALAD:**

*Blackened Chicken breast, sliced and served over romaine lettuce; comes with a sliced hardboiled egg, sliced tomatoes, cucumber, and shaved carrots, sliced red onion and topped with a Cajun style ranch dressing.....\$10.25 per person*

**GRILLED STEAK SALAD:**

*Grilled 4oz sirloin steak, candied pecans, served over fresh spinach, accompanied with a blue cheese crostini, sliced tomatoes, red onions and finished with a horseradish ranch.....\$11.25 per person*

**GRILLED VEGETABLE WRAP:**

*Grilled marinated vegetables served in a tortilla wrap with fresh baby spinach, a balsamic glaze and a roasted garlic and herbed cream cheese spread; comes with sweet potato chips.....11.50 per person*

**GRILLED CHICKEN SANDWICH:**

*Grilled chicken salad, sliced tomatoes, mozzarella, Red onions, topped with a balsamic basil mayo; served in a hoagie roll; comes with pasta salad..... \$11.75 per person*



## PLATED LUNCHES

*All plated entrées come with water, unsweetened tea & rolls with butter on the table and coffee service*

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **GRILLED MEATLOAF PLATE:**

*A 6oz slice of meatloaf, grilled, topped with a smoked tomato gravy, comes with roasted garlic mashed potatoes, green beans, and served with the Bayview house salad.....\$13.50 per person*

### **GRILLED HAMBURGER STEAK:**

*6oz of grilled hamburger steak, topped with a grilled portabella mushroom gravy, a side of caramelized red onions, herb roasted new potatoes, sweet buttered green peas and served with the Bayview house salad.....\$13.50 per person*

### **BEEF BOURGUIGNON:**

*Slow cooked beef tips, cooked in an herb, mushroom red wine gravy, served over egg noodles, comes with Italian green beans, and olive oil garlic grilled French bread (no roll service).....\$13.95 per person*

### **CHICKEN PARMESAN:**

*A lighted parmesan breaded chicken breast, topped with marinara sauce, melted mozzarella & parmesan cheese, served over herbed buttered fettuccine, finished with Italian green beans, an garlic bread sticks, comes with a Caesar salad (no roll service)....\$14.75 per person*

### **HEARTY CHICKEN APPETITE:**

*Grilled marinated 5oz chicken breast, garlic mashed potatoes, balsamic grilled vegetables, served with a Caesar salad..... \$15.50 per person*

### **CHICKEN JAMBALAYA PASTA:**

*New Orleans style chicken & Andouille sausage jambalaya, tossed in a Cajun green onion cream sauce, served with penne pasta, and a side of Cajun style green beans; comes with garlic grilled French bread (no roll service) .....\$14.75 per person*

### **HERBED ROASTED PORK LOIN:**

*6oz of sliced herbed marinated roasted pork topped with a green peppercorn brown gravy, served with parmesan mashed potatoes, and buttered corn and the Bayview house salad.....\$13.75 per person*

### **PORK & GREEN CHILE ENCHILADAS:**

*Slow cooked pork in a blend of Mexican spices and roasted green chilies, served in flour tortillas topped with a mild enchilada sauce, melted Monterey & cheddar cheeses, served with refried beans and yellow rice; comes with spinach salad with a cilantro & orange dressing; instead of roll service, each table will be served a basket of tortilla chips and salsa.....\$11.95 per person*



**BBQ PORK SANDWICH:**

*Slow smoked Boston butt, shredded, and served on a toasted hamburger bun, topped with our very own bbq sauce, served with homemade potato salad, and Cole slaw; can substitute baked beans for the potato salad.....\$10.95 per person*

**VEGETARIAN TWIST:**

*Layers of vegetarian lasagna, served with a fresh greens and tomatoes, tossed with a creamy balsamic dressing.....\$10.95 per person*

**MEAT LASAGNA:**

*Layers of Italian style meat sauce, a ricotta cheese blend, mozzarella cheese lasagna, served with a fresh greens and tomatoes, tossed with a creamy balsamic dressing.....\$11.25 per person*

## THEMED LUNCH BUFFETS

*All buffets come with rolls & butter, unsweetened tea, water and coffee set-up*

*Ask our cater about full table set-up for only \$1.50 per person*

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **DELUXE DELI:**

*Tossed greens with tomatoes, cucumbers, carrots, sprouts and your choice of dressing, homemade potato salad, sliced deli meats including roast beef, roast turkey, and honey glazed ham, sliced cheeses (choose two) cheddar, Swiss, provolone, or American, lettuce leaves, sliced tomatoes, and sliced red & yellow onions, assorted bakery fresh breads, rolls, mayonnaise, butter, and honey mustard, (yellow & Dijon mustard available upon request) assorted sensational sweet cookies & brownies, sliced fruit, and a selection of soft drinks, juices & bottled waters.....\$12.95 per person*

- *For three sliced cheeses add an additional .....\$0.75 per person*

### **MEDITERRANEAN LUNCH BUFFET:**

*Grilled Italian sausage with sautéed peppers & onions; slow roasted chicken marinated with garlic, lemon, rosemary and olive oil; penne pasta tossed with a Pomodoro Diablo sauce and buttered corn; served with classic Caesar salad, and a bowtie pasta salad with roasted vegetables and tossed with a creamy balsamic vinaigrette; comes an assortment of sensational sweet cheese cakes.....\$11.50 per person*

### **THE CAJUN:**

*Chicken & andouille sausage jambalaya, blackened roast pork served with a Creole mustard au jus or a Cajun meatloaf topped with a Cajun gravy (choice of one entrée), served with red beans & sausage, comes white rice, sautéed zucchini & squash; comes with house salad with ranch and Italian dressings, finished with warm bread budding and a bourbon whipped cream.....\$12.75 per person*

- *Add dirty rice for an additional .....\$1.25 per person*
- *For each additional entrée add an additional .....\$2.50 per person*

### **THE SOUTHERN:**

*Fried chicken, smoothed pork chops, or country fried steak (choice of one entrée) choice of mashed potatoes with gravy or Mac & cheese, collard greens and black-eye peas, cornbread, and a house salad served with ranch & Italian dressing; comes with warm fruit cobbler (pick from either cherry, strawberry or peach).....\$12.75 per person*

- *For both starches add an additional .....\$1.75 per person*
- *For each additional entrée add an additional .....\$2.50 per person*
- *For two cobblers add an additional ..... \$2.50 per person*

### **HOMESTYLE:**

*Slow cooked beef tips with a red wine mushroom sauce, Dijon & rosemary marinated roasted chicken or herbed roasted pork loin topped with a green peppercorn & roasted garlic Au Jus (choice two entrées) choice of either mashed potatoes & gravy, Au Gratin potatoes, or rice pilaf, (one starch) green*



beans & corn; comes with house salad with ranch & Italian dressing; choice of yellow or German chocolate cake.....\$14.75 per person

- For two starches add an additional .....\$1.25 per person
- For all three entrees add an additional .....\$2.75 per person

**THE SOUTHWESTERN:**

Chicken enchiladas, seasoned taco meat served with hard and soft taco shells, or pork tamales (choice of two), served with tortilla chips and mild cheese sauce, refried beans, and Spanish rich; comes with shredded lettuce, shredded cheddar cheese, diced tomatoes, sour cream and salsa.....\$11.75 per person

- For all three entrées add an additional .....\$1.75 per person
- Add guacamole for an additional .....\$1.00 per person

**THE ORIENTAL:**

Hunan beef & broccoli, sweet & sour pork , or Penang chicken (choice of two entrées), white rice, choice of either spring rolls or pot stickers with dipping sauces, choice of either sesame green beans or stir fried vegetables; served with a mixed green salad with a sesame ginger dressing and Java slaw, finished off with fresh sliced fruit.....\$12.75 per person

- Substitute fried rice for an additional.....\$0.75 per person
- For spring rolls & pot stickers add an additional ...\$1.25 per person
- Add three entrées for an additional .....\$2.75 per person

**THE BURGER-N-DOG:**

Grilled 6oz hamburgers, and ballpark frank hotdogs, served with sliced tomatoes, shredded lettuce, sliced red onions, dill pickle chips, an assortment of sliced cheeses to include, American, Swiss, or Cheddar (choice of one), diced yellow onion, sweet relish, shredded cheddar cheese, mayonnaise, mustard, and ketchup; French fries & onion rings, homemade potato salad, Cole slaw; comes with fresh baked brownies, and an assortment of cookies.....\$13.25 per person

- For three sliced cheeses add an additional .....\$0.75 per person

**THE ITALIAN:**

Vegetarian lasagna, meat lasagna, meatballs in a meat sauce, or Chicken parmesan (choice of two) tri-color cheese pasta, spaghetti, or fettuccine noodles,(choice of one pasta) Alfredo & marinara sauce; your choice of either Italian green beans, or buttered corn; comes with Caesar salad and garlic bread sticks. Served with fresh sliced fruit...\$12.25 per person

## HORS D' OEUVRES

\*\*\*20% Service Fee Not Included In Price\*\*\*

### HOT (by the dozen)

- *Chicken tenders with a Dijon honey aioli.....\$30*
- *Pineapple, chicken and onion kabobs .....\$32*
- *Eglin Bayview hot wings, served with cool ranch sauce .....\$17*
- *Chicken wings served with a chipotle & honey sauce .....\$18*
- *Thai style chicken satay served with a peanut sauce .....\$35*
- *Southwestern chicken satay served with a creamy chipotle lime sauce...\$27*
- *Mini chicken Cordon blue bites ..... \$12*
- *Assorted meatball (Swedish, B.B.Q, Sweet-n-sour, Marinara)...\$11*
- *Cocktail franks ..... \$12*
- *Spring rolls with plum sauce ..... \$15*
- *Curry & honey grilled pork loin skewers .....\$21*
- *Steak and cilantro empanadas with an avocado and lime crème sauce...\$45*
- *Assorted jalapeno poppers with cool ranch sauce .....\$18*
- *Crab Rangoon with Shoyu mustard sauce .....\$16*
- *Toasted cheese raviolis with a marinara sauce ..... \$11*
- *Cornbread stuffed mushrooms .....\$20*
- *Seafood stuffed mushrooms .....\$24*
- *Spinach, sundried tomatoes and goat cheese rolled puff pastry swirls ..... \$21*
- *Mushroom, caramelized onion & herbed cream cheese rolled puff pastry swirls.....\$21*
- *Crispy grilled polenta squared with a mushroom ragout.....\$24*
- *Assorted mini quiches .....\$15*
- *Mini crab cakes with a Creole tartar sauce .....\$26*
- *Grilled Italian sausage skewers with mushrooms & onions \$22*
- *Mini BBQ pork sandwiches .....\$30*
- *Red pepper sausage balls .....\$15*
- *Spanakopita .....\$25*
- *Parmesan cheese straws with a marinara dipping sauce ...\$21*

### COLD:

- *Bayview club deviled eggs .....\$12*
- *Peppercorn cream cheese stuffed celery .....\$12*
- *“BLT” crostini, herbed mayonnaise, bacon, sliced Roma tomatoes and mixed greens...\$21*
- *Tomato basil & mozzarella crostini ..... \$15*
- *Feta, olive & roasted red bell pepper tapenade crostini .....\$17*
- *Smoked salmon crostini, topped with dill cream cheese ....\$21*
- *Blackened chicken salad crostini with an apple slaw .....\$20*
- *Smoked turkey & Swiss cheese; Dijon mayonnaise & spinach pin-wheels ..... \$20*



**HORS D' OEUVRES Cont.'**

**\*\*\*20% Service Fee Not Included In Price\*\*\***

**COLD:**

- **Buffalo chicken & blue cheese cream cheese pin-wheels ...\$20**
- **Roast beef, caramelized onion & horseradish cream cheese pin wheels....\$20**
- **Grilled veggie/roasted garlic with a basil cream cheese with a balsamic glaze pin wheels ... \$20**
- **Ham and extra sharp cheddar cheese with Dijon mustard pin-wheels ....\$18**
- **Chicken salad finger sandwiches .....\$12**
- **Deviled ham salad finger sandwiches .....\$12**
- **Egg salad finger sandwiches .....\$12**
- **Pimento cheese finger sandwiches .....\$12**
- **Tuna salad sandwich finger sandwiches .....\$12**
- **Smoked salmon & dill finger sandwiches .....\$14**
- **Smoked chicken & pecan filled phyllo cups ..... \$16**
- **Blackened chicken salad filled phyllo cups .....\$16**
- **Sundried tomato pesto & walnut cheese torte with assorted crackers...\$10.00 ea**
- **Mini Cuban sandwiches ..... \$28**
- **Mini Roast beef sandwiches, served with a horseradish mayonnaise .....\$28**
- **Caprese skewers marinated cherry tomatoes, mozzarella and fresh basil .....\$21**
- **Spicy green olive & roasted garlic bread bowl ..... \$15.00 ea**

**RECEPTION DISPLAYS, PLATTERS, & DIPS**  
**\*\*\*20% Service Fee Not Included In Price\*\*\***

**FRUIT TRAY:**

*Sliced pineapple, cantaloupe, honey dew, strawberries, and grapes; served with a honey yogurt sauce or a vanilla whipped cream*

- *Large (Serves approximately 75-100 guest) .....\$200.00 ea*
- *Medium (serves approximately 50 guest) .....\$135.00 ea*
- *Small (serves approximately 25 guest) .....\$67.50 ea*

**VEGETABLE TRAY:**

*An assortment of fresh cut vegetables served with garlic parmesan peppercorn ranch or a green onion Creole mustard sour cream sauce*

- *Large (serves approximately 75-100 guest) ..... \$112.50 ea*
- *Medium (serves approximately 50 guest) .....\$75.00 ea*
- *Small (serves approximately 25 guest) ..... \$37.50 ea*

**DOMESTIC CHEESE TRAY:**

*An assortment of fresh cut cheese to include cheddar, Swiss, Provolone, served with curried honey mustard sauce with assorted crackers*

- *Large (serves approximately 75-100 guest) ..... \$112.50 ea*
- *Medium (serves approximately 50 guest) .....\$75.00 ea*
- *Small (serves approximately 25 guest) ..... \$37.50 ea*

**FANCY IMPORTED & DOMESTIC CHEESE TRAY:**

*An assortment of Fancy imported cheeses, and domestic cheeses to include Swiss, Cheddar, and Provolone, served with grapes & strawberries; served with sliced French baguettes & an assortment of crackers ( serves approximately 50 guest) .....\$140.00 ea*

**DELUXE MEAT PLATTER:**

*An assortment of sliced deli meats to include smoke turkey, ham, roast beef & salami; sliced Swiss, Cheddar, & American served with an assortment of rolls &crackers; comes with Dijon, yellow mustard, and mayonnaise (serves approximately 50 guest).....\$190.00 ea*

**INSALATA CAPRESE PLATTER:**

*Sliced Roma tomatoes, sliced mozzarella cheese, fresh basil, extra virgin olive oil, and a balsamic glaze, served with grilled sliced French baguettes.....\$75.00 ea*

**ANTI-PASTA PLATTER:**

*Sliced salami & pepperoni; comes with Provolone and Mozzarella cheeses, roasted red bell peppers, roasted garlic, marinated grape tomatoes, artichokes, marinated mushrooms, pepperoncini peppers, assorted crackers, and a pesto mayonnaise (serves approximately 50 guest)  
.....\$175.00 ea*



**RECEPTION DISPLAYS, PLATTERS, & DIPS**  
**\*\*\*20% Service Fee Not Included In Price\*\*\***

**SMOKED SALMON DISPLAY:**

Smoked salmon, capers, diced red onions, diced eggs, dill cream cheese & lemons; comes with bagel chips .....\$175.00 ea

**CHILLED SHRIMP DISPLAY:**

Jumbo Boiled, peeled & chilled shrimp, served with cocktail sauce, sliced lemons .....market price

**BAKED BRIE DISPLAY:**

Whole French brie, baked in a golden crust, with crushed red raspberries, served with sliced French baguettes ..... \$65.00 ea

**HOT DIPS BY THE HALF GALLON:**

- Buffalo chicken and cheese dip with tortilla chips .....\$38.00 ea
- Roasted corn & crab dip with sliced baguettes .....\$45.00 ea
- Shrimp & dill dip with toasted baguettes .....\$45.00 ea
- Roasted garlic, goat cheese & sundried tomato fondue served with grilled sliced baguettes .....\$45.00 ea
- Chili cheese dip served with tortilla chips .....\$38.00 ea
- Fiesta Con Queso cheese dip served with tortilla chips ....\$45.00 ea
- Artichoke dip served with toasted baguette..... \$42.50 ea

**COLD DIPS BY THE HALF GALLON:**

- 7 layer taco dip, with tortilla chips .....\$36.50 ea
- Spinach & artichoke dip served with sliced baguettes ..... \$36.00 ea
- French onion dip made with trio of caramelized onions served with potato chips .....\$36.00 ea
- Parmesan & peppercorn ranch dip served with house made potato chips.....\$36.00 ea
- House made salsa served with tortilla chips .....\$36.00 ea
- Smoked tomato and habanero salsa served with tortilla chips.....\$36.00 ea
- Guacamole dip served with tortilla chips.....\$42.00 ea
- Dill dip served with house made potato chips .....\$38.50 ea
- Creamy Black bean dip, served with pita chips .....\$41.00 ea

To add dips to a bread bowl, add an additional ..... \$4.25 per ea

## FOOD BARS

*Food bars are un-manned & a minimum of 25 quests required*

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **BAKED POTATO BAR:**

*Baked potatoes, comes with sour cream, shredded cheddar & Monterey jack cheeses, whipped butter, green onions, black olives and jalapenos.....\$6.25 per person*

- *Add broccoli for an additional .....\$0.75 per person*
- *Add salsa for an additional .....\$0.75 per person*
- *Roasted red bell peppers .....\$0.75 per person*
- *Basil pesto sour cream .....\$0.75 per person*
- *Add bacon for an additional ..... \$0.75per person*
- *Add diced ham for an additional ..... \$1.25 per person*
- *Add chili for an additional .....\$0.75 per person*
- *Add roasted diced chicken for an additional .....\$1.25 per person*

### **MASHED POTATO BAR:**

*Mashed potatoes, comes with sour cream, shredded cheddar and Monterey jack cheeses, green onions .....\$6.75 per person*

- *Add parmesan cheese for an additional .....\$0.75 per person*
- *Add bacon for an additional ..... \$0.75 per person*
- *Add roasted garlic purée for an additional .....\$0.75 per person*
- *Add roasted diced chicken for an additional .....\$1.25 per person*

### **NACHO BAR:**

*Tortilla chips served with a warm cheese sauce; served with green onions, jalapenos, shredded cheddar & Monterey jack cheeses, sour cream, salsa, diced tomatoes, and black olives .....\$6.25 per person*

- *Add guacamole for an additional .....\$1.00 per person*
- *Add taco meat for an additional .....\$1.25 per person*
- *Add roasted chicken for an additional .....\$2.25 per person*
- *Add refried beans for an additional .....\$1.00 per person*



## PLATED DINNERS

*All plated entrées come with water, unsweetened tea & rolls with butter on the table and coffee service*

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **STUFFED PORK LOIN DINNER:**

*Cornbread & collard green stuffed 7oz pork loin, topped with a mushroom brown sauce reduction; comes with rustic mashed potatoes, green beans with bacon and onions; served with the Bayview house salad .....\$20.95 per person*

### **PORK CHOP DINNER:**

*Marinated grilled 10oz bone-in French cut pork chop, topped with a sage & green peppercorn gravy; comes with a sweetened apple & onion compote, oven roasted sweet potatoes, steamed green beans; served with a spinach salad with sliced red onions, mandarin oranges, sliced tomatoes, topped with creamy orange dressing.....\$22.95 per person*

### **ROASTED PORK-LOIN DINNER:**

*9oz of Rosemary & garlic marinated pork-loin, oven roasted, topped with a Dijon mustard & herbed pork gravy, served with white cheddar mashed potatoes, oven roasted broccoli with roasted red bell peppers; comes with the Bayview house salad.....\$20.50 per person*

### **CHICKEN PROVENCAL:**

*Sautéed 8oz chicken breast, topped with a Provencal sauce of white wine, fresh tomatoes, onions, garlic, capers, black olives, and fresh basil, served polenta, and steamed green beans; comes with a spinach salad, with tomatoes, red onions, shredded mozzarella cheese, croutons, and a balsamic dressing .....\$19.75 per person*

### **OVEN ROASTED CHICKEN:**

*Oven roasted 8oz herbed airline chicken breast, served over a sweet potato & bacon hash, topped with a chicken jus, served with cranberry onion compote, and green beans with roasted red bell peppers; comes with the Bayview house salad.....\$20.25 per person*

### **CHICKEN SUPREME:**

*Boneless chicken breast stuffed with a blend of cream cheese, sautéed mushrooms, and fresh herbs, served with rice pilaf, and chef vegetables; comes fancy greens, walnuts, blue cheese and raspberry vinaigrette .....\$19.95 per person*

### **CHICKEN MARSALA:**

*Two 4oz parmesan & bread crumb coated chicken breast cutlets, topped with a rich mushroom Marsala wine sauce, served over fettuccine, with steamed green beans; comes with a Caesar salad with herbed croutons .....\$19.25 per person*

**SOUTHERN HOSPITALITY:**

Tossed greens with tomatoes, cucumbers, carrots, and house dressing; southern fried chicken breast and sliced B.B.Q brisket of beef with garlic mashed potatoes, chef's vegetables, marinated berries over vanilla ice cream .....\$22.75 per person

- Substitute grilled chicken breast for an additional .....\$1.10 per person

**EMERALD COAST FEAST:**

Tossed greens with tomatoes, cucumbers, carrots, and house dressing;

8oz grilled herb and garlic marinated Sirloin, topped with caramelized red onions, and ½ a grilled lemon; comes with three cheese Au gratin potatoes, and chef vegetables.....\$25.95 per person

Pan fried 6oz chicken breast, topped with a smoked tomato & basil white wine cream sauce; comes with wild rice & parmesan broccoli pilaf , and chef vegetables..... \$19.50 per person

Both meats (4oz each) on the same plate.....\$21.95 per person

**BRASIED BEEF ITALIANO:**

Braised beef stuffed with spinach, shredded provolone, sundried tomatoes, onions & garlic finished with a horseradish Au Jus, served with blue cheese Au gratin potatoes, and green beans; comes with the Bayview house salad .....\$21.95 per person

**CLUB CLASSIC:**

Slow Roasted prime rib of beef Au jus, rustic mashed potatoes, and chef vegetables; comes with the Bayview house salad; comes either as a 10oz cut or a 14oz cut.....market price

**SIRLOIN & CRAB CAKE DUO:**

6oz of Grilled herb marinated sirloin topped with a roasted garlic aioli & two crab cakes topped with a roasted red bell pepper tartar sauce, roasted red potatoes, green beans; comes with a mixed green salad topped with a balsamic dressing .....\$24.75 per person

**PECAN CRUSTED TROUT:**

7oz baked pecan crusted trout topped with a lemon, dill caper white wine sauce, served with yellow pilaf and green beans; comes with the Bayview house salad .....\$20.50 per person

**SHORT RIBS & PASTA:**

Beef short ribs braised slowly in a red wine and vegetable sauce, tossed with penne pasta served "Mac & cheese", style with smoked white cheddar; served with green beans; comes with spinach salad with a poppy seed dressing..... \$21.75 per person

**VEGGIE PLATE:**

Tomato stuffed with spinach, pecans & wild rice topped with a parmesan breadcrumb coating; balsamic honey marinated grilled zucchini, squash, & red onion; sautéed green beans with mushrooms; yellow curry glazed carrots; and steamed broccoli .....\$17.50 per person



## CARVING STATIONS

*Carver fee of \$40.00 per hour with a one hour minimum*

*Assortment of rolls comes with all carved items*

*Due to raising cost of beef, prices subject to change if contract not signed*

**\*\*\*20% Service Fee Not Included In Price\*\*\***

**INSIDE ROUND OF BEEF:** *(serves approximately 75 guest)*

*Inside round of beef, slow roasted, horseradish, horseradish sauce, mayonnaise, mustard, and Au Jus.....\$235.00 per order*

**NEW YORK STRIP LOIN:** *(serves approximately 50 guest)*

*Herb & peppercorn crusted slow roasted NY strip loin, cooked medium rare, parmesan mustard sauce, horseradish sauce and roasted garlic Au Jus .....\$275.00 per order*

**STEAMSHIP ROUND:** *(serves approximately 250 guest)*

*Boned-in steamship round, slow cooked for 10 hours, cooked medium rare to medium, horseradish, horseradish sauce, mayonnaise, mustard, and Au Jus .....\$350.00 per order*

**CAJUN STYLE PORK LOIN:** *(serves approximately 50 guest)*

*Oven roasted pork loin, seasoned with a blend of Cajun herbed spices, Creole mustard, roasted garlic and herbed aioli; caramelized red and yellow onions .....\$125.00 per order*

**SMOKED HAM:** *(serves approximately 50 guest)*

*Slow smoked ham; honey mustard, mayonnaise, and a grilled pineapple relish .....\$85.00per order*

**ROASTED TURKEY:** *(serves approximately 50 guest)*

*Oven roasted turkey breast; sage and apple cornbread stuffing, cranberry & onion compote .....\$145.00 per order*

**PRIME RIB:** *(serves approximately 35 guest)*

*Slow cooked prime rib, mayonnaise, mustard, horseradish, horseradish sauce, Au Jus.....Market price*

## **ACTION STATIONS**

***Chef fee of \$40.00 per hour with a one hour minimum***

***All stations require a minimum of 50 guests or an additional \$2.50 per person charge will be applied***

***\*\*\*20% Service Fee Not Included In Price\*\*\****

### **PASTA STATION:**

***Assorted pastas to include cheese tortellini, fettuccini, and bowtie pasta, comes with garlic, shredded parmesan, fresh chopped parsley, white wine; finished with your choice of either Alfredo or marinara sauces.....\$4.00 per person***

- ***Add onions, mushrooms, roasted red bell peppers, spinach, fresh cut basil, and garlic bread sticks for an additional \$1.25 per person***
- ***Add chicken & Italian sausage for an additional...\$1.25 per person***
- ***Add salad shrimp for an additional .....\$1.25 per person***

### **FAJITA STATION:**

***Marinated strips of beef and chicken, cooked with your choice of peppers and onions, served with sides of sour cream, shredded cheese, salsa and jalapenos; served in fresh tortilla shells.....\$6.50 per person***

- ***Add guacamole for an additional .....\$1.00 per person***
- ***Add salad shrimp for an additional .....\$1.00 per person***
- ***Add refried beans for an additional .....\$1.00 per person***
- ***Add Spanish or Mexican rice for an additional ....\$1.00 per person***

### **STIR FRY STATION:**

***Marinated strips of beef and chicken, cooked with your choice of peppers, onion, broccoli, garlic, snow peas, slice carrots, cilantro, and chopped ginger; comes with your choice of fresh squeezed lemon or lime juice, soy sauce, or Asian chili sauce; served over either white rice, or Asian noodles.....\$6.75 per person***

- ***Add salad shrimp for an additional .....\$1.00 per person***
- ***Substitute fried rice for an additional.....\$0.75 per person***
- ***Substitute shrimp fried rice for an additional .....\$1.00 per person***



## **BUILD YOUR OWN BUFFET**

**All buffets come with rolls & butter, unsweetened tea, water and coffee set-up  
All buffets require a minimum of 50 guests or an additional \$2.50 per person charge will be applied**

**Ask our cater about full table set-up for only \$1.50 per person  
\*\*\*20% Service Fee Not Included In Price\*\*\***

### **LIGHT BUFFET:**

**Choose one (1) salad, one (1) meat, two (2) starches, two (2) vegetables and one (1) dessert.....\$19.99 per person**

### **CLASSIC BUFFET:**

**Choose two (2) salads, two (2) meats, two (2) starches, two (2) vegetables and two (2) desserts.....\$24.95 per person**

### **SUMPTUOUS BUFFET:**

**Choose three (3) salads, three (3) meats, three (3) starches, three (3) vegetables and three (3) desserts.....\$27.50 per person**

### **SALADS:**

- *House salad with tomatoes, cucumbers, & carrots with ranch & Italian*
- *Spinach salad with red onions, blue cheese & raspberry dressing*
- *Caesar salad with herbed parmesan croutons with Caesar dressing*
- *Marinated Cucumber & tomato salad*
- *Bowtie pasta and roasted vegetables salad in creamy balsamic dressing*
- *Tomato, basil, and mozzarella salad*
- *Homemade potato salad*
- *Apple Cole slaw*
- *Fruit salad*
- *Macaroni salad*
- *Carrot & raisins*

### **VEGETABLES:**

- *Buttered corn*
- *Peas & mushrooms*
- *Green beans*
- *Creole green beans*
- *Collard greens*
- *Black-eye peas*
- *Asian stir fry*
- *Honey & tarragon glazed carrots*
- *Cauliflower Au gratin*
- *Corn on the cob*

**BUILD YOUR OWN BUFFET Cont.'**  
**\*\*\*20% Service Fee Not Included In Price\*\*\***

**STARCHES:**

- *Garlic mashed potatoes with brown gravy*
- *Rustic mashed potatoes with brown gravy*
- *White cheddar mashed potatoes*
- *Roasted sweet potatoes*
- *Macaroni and cheese*
- *Linguine with marinara sauce*
- *Tri color cheese tortellini with alfredo sauce*
- *Three cheese Au gratin potatoes*
- *Roasted rosemary red potatoes*
- *White rice*
- *Rice Pilaf*
- *Dirty rice*
- *Fried rice*

**MEATS:**

- *Slow cooked grilled beef tips with a red wine mushroom sauce*
- *Inside round of beef, slow roasted with a horseradish Au jus*
- *Grilled marinated sirloin steaks*
- *Hunan beef & broccoli*
- *Rosemary & citrus marinated roasted chicken topped with grilled lemon*
- *Baked chicken breast topped with Dijon mushroom gravy*
- *Blackened chicken breast with a Cajun green onion cream sauce*
- *Chicken parmesan*
- *Fried chicken*
- *Grilled chicken teriyaki, topped with grilled pineapple salsa*
- *Roasted pork loin with a green peppercorn & roasted garlic Au Jus*
- *Marinated Curried honey grilled pork loin*
- *Roasted turkey with an apple & sage cornbread stuffing, with pan gravy*
- *Sliced smoked ham*
- *Vegetable Lasagna*
- *Meat Lasagna*

*Add a carving station for the inside round of beef, the roast pork loin, smoked ham or roasted turkey for an additional fee of...\$3.50 per person*



## ALA CARTE DESSETS & CHOCOLATE

Talk to the catering department about substituting the dessert for full table set

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **DESSERTS:**

- *Apple pie by the slice .....\$2.75 ea*
- *Cherry pie by the slice ..... \$2.75 ea*
- *Pecan pie by the slice ..... \$3.00 ea*
- *Lemon meringue pie by the slice ..... \$3.15 ea*
- *Key lime pie by the slice ..... \$3.25 ea*
- *Peach cobbler by the glass ..... \$3.15 ea*
- *Blue berry cobbler by the glass .....\$3.25 ea*
- *Carrot cake by the slice ..... \$3.25 ea*
- *Lemon cake by the slice ..... \$3.15 ea*
- *Warm bread budding served in a glass, topped with whipped cream...\$3.25 ea*
- *Chocolate cake by the slice .....\$3.15 ea*
- *Chocolate cream pie by the slice .....\$3.00 ea*
- *New York "style" cheese cake by the slice ..... \$2.75 ea*
- *Chocolate mousse by the glass .....\$3.15 ea*

### **CHOCOLATE FONDUE:**

- *Dark chocolate fondue, served by the quart, served with marshmallows, strawberries, and pineapple .....\$40.00 ea*
- *White chocolate fondue, served by the quart, serve with marshmallows, strawberries, and pineapple ..... \$45.00 ea*
- *Milk chocolate fondue, served by the quart, served with marshmallows, strawberries, and pineapple ..... \$42.75 ea*

### **CHOCOLATE DIPPED STRAWBERRIES:**

- *Dark chocolate dipped strawberries ..... \$35 per dz.*
- *White chocolate dipped strawberries ..... \$35 per dz.*

## WEDDING PACKAGES

**\*\*\*20% Service Fee Not Included In Price\*\*\***

### **CLUB CLASSIC:**

*Tomato basil crostini (2 pieces per person), assorted finger sandwiches, fancy deviled eggs (2 pieces per person), imported and domestic cheese tray with sliced baguettes; vegetable crudités with ranch dressing, assorted chips and dips to include ranch, salsa, and French onion dips; fruit punch; regular and decaffeinated coffee service with assorted teas*

- 75 to 199 guest ..... \$19.95 per person
- 200 and above .....\$21.50 per person

### **GALA AFFAIR:**

*Tomato basil crostini (2 pieces per person), beef taquitos (3 pieces per person), assorted finger sandwiches, fancy deviled eggs (2 pieces per person), vegetable crudités with ranch dressing, assorted chips and dips to include ranch, salsa, and French onion dips; fruit platter, deluxe sliced meat plated with assorted rolls and condiments; imported and domestic cheese tray with sliced baguettes; fruit punch; regular and decaffeinated coffee service with an assortment of different teas*

- 75 to 199 guest ..... \$23.95 per person
- 200 and above ..... \$24.50 per person

### **A TOUCH OF CLASS:**

*Chilled peel & eat shrimp with a tangy cocktail sauce with sliced lemons (4 shrimp per guest), assorted finger sandwiches, vegetable crudités with ranch dress; sliced fresh fruit platter; whole baked brie with crushed raspberries with sliced baguettes, grilled chicken kabobs (2 pieces per person), crab Rangoon with a Shoyu mustard sauce (3 pieces per person); black bean & cheese quesadillas (3 pieces per person); carved roast beef served with a creamy horseradish sauce and an assortment of rolls; fruit punch; comes with regular and decaffeinated coffee service with an assortment of different teas*

- 75-199 guest ..... \$35.95 per person
- 200 and up .....\$33.95 per person



## MISCELLANEOUS

### PRICES FOR Liquor, Wine and Beer:

*Please ask your Club Staff for current prices and options.*

### ALCOHOLIC PUNCHES:

Punches yield approximately 25-30 cups per gallon

- *Wine Punch.....\$37.50 per gallon*
- *Beer Punch.....\$37.50 per gallon*
- *Screwdriver Punch.....\$37.50 per gallon*
- *Rum Punch.....\$37.50 per gallon*

### NON-ALCOHOLIC PUNCHES:

- *Sunset Punch.....\$23.75 per gallon*
- *Lemonade Punch..... \$23.75 per gallon*
- *Fruit Punch.....\$23.75 per gallon*

### KIDS MENU:

- *Grilled cheese sandwich with French fries..... \$3.25 per person*
- *Spaghetti & meat sauce with garlic bread sticks. \$3.75 per person*
- *Chicken nuggets with French fries ..... \$3.75 per person*
- *Hot dog with French fries .....\$3.75 per person*
- *Hamburger with French fries .....\$3.95 per person*

**NOTES**

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