

BAY HARBOR

H · O · T · E · L



BANQUET MENU

7700 W COURTNEY CAMPBELL CSWY
TAMPA, FLORIDA, 33607-1430
PHONE: (813) 281-8900
FAX: (813) 281-0927
EMAIL: BANQUETS@BAYHARBORHOTELTAMPA.COM

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GENERAL INFORMATION

The Final Details of your event are to be submitted to the Catering Department at least two (2) weeks prior to your function so that our entire staff may prepare to accommodate your needs

We are at your service to custom design a menu for you and to accommodate your special requests to ensure the success of your function. Menu prices will not be guaranteed more than 90 days prior to the event.

For the safety of all our guests and to comply with local health regulations, patrons and their guests are not permitted to bring food and beverages into the hotel. Exceptions, such as “wedding cake” will be discussed with your Catering Manager.



CONTINENTAL BREAKFAST SELECTIONS

Continental Breakfast Selections

Deluxe Continental Breakfast \$8.50

Selection of Chilled Juices, Assorted Danishes & Muffins, Fruit Preserves & Butter, Freshly Brewed Regular Coffee, Decafinated Coffee, & Assorted Teas

Executive Continental Breakfast \$10.50

Section of Chilled Juices, Sliced Fresh Fruit, Assorted Danish, Muffins, Croissants & Bagels, Fruit Preserves, Butter, & Cream Cheese, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

Presidential Continental Breakfast \$12.50

Section of Chilled Juices, Sliced Fresh Fruit, Assorted Danish, Muffins, Croissants & Bagels, Fruit Preserves, Butter, & Cream Cheese, Assorted Fruit Yogurts, Assorted Granola Bars, Assorted Dry Cereals with 2% Fat Milk, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas



MINIMUM 15 GUESTS

Prices are per person. 21% service and administration fee as well as the prevailing sales tax rate is applied to all functions and event orders. Prices are subject to change



PLATED DINNER ENTREES

Plated Dinner Entrees

Thai Chili Salmon \$25.95
 Grilled Salmon Finished with a Thai Chili Sauce served with Jasmine Rice and Fresh Green Beans with Mixed Peppers

Honey Mustard Pork Loin \$23.95
 Pork Loin Marinated in fresh Herbs Finished with a Honey Mustard Sauce Served with Garlic Mashed Potatoes & Chef's Choice of Vegetable

Ybor City \$23.95
 Spanish Mojo Pork. Pork Marinated with Spanish Flavors, Oregano & Garlic Served with Yellow Rice and Black Beans

NY Strip Steak \$28.95
 10oz NY Strip Steak Grilled to Perfection Topped with Sautéed Mushrooms & Grilled Onions Served with Garlic Mashed Potatoes & Chef's Choice of Vegetable

Chicken Marsala \$23.95
 Sautéed Chicken Breast Finished with a Mushroom Marsala Wine Sauce Rice Pilaf Italian Green Beans \$23.95

Lemon Dill Salmon \$25.95
 Grilled Salmon Finished with Fresh Dill, Lemon Buerre Blanc Sauce Served with Jasmine Rice & Fresh Green Beans with Mixed Peppers \$25.95

ALL ENTREES ARE SERVED WITH WARM ROLLS & BUTTER, CHEFS SELECTION OF DESSERT, & FRESHLY BREWED REGULAR COFFEE,

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PLATED BREAKFAST SELECTIONS

Plated Breakfast Selections

American Express \$13.95
 Fresh Fruit Juice, Scrambled Eggs, Choice of Sausage Patties or Bacon, Breakfast Potatoes, Assorted Danish & Muffins, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

French Toast \$14.95
 Fresh Sliced Fruit, Texas Style French Toast, Choice of Sausage Patties or Bacon, Breakfast Potatoes, Butter & Jelly, Freshly Brewed Regular Coffee,, Decaffeinated coffee, & Assorted Teas

Wrap It Up \$14.95
 Scrambled Eggs, Onions, & Cheddar Cheese, Wrapped in a Flour Tortilla, Choice of Breakfast Potatoes or Fresh Sliced Fruit, Fresh Orange Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

Egg & Croissant Sandwich. \$15.95
 Scrambled Eggs with Cheddar Cheese, Choice of Bacon, Ham or Sausage Patty in a Flaky Croissant, Choice of Breakfast Potatoes or Fresh Sliced Fruit, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas



MINIMUM 20 GUESTS

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BREAKFAST BUFFET SELECTIONS

Breakfast Buffet Selections

The All-American Breakfast Buffet \$12.95
 Selection of Chilled Juices, Farm Fresh Scrambled Eggs, Hickory Smoked Bacon or Sausage Patties, Skillet Potatoes, Assorted Danishes, Freshly Brewed Regular Coffee,, Decaffeinated Coffee, & Assorted Teas

Deluxe Breakfast Buffet \$14.95
 Selection of Chilled Juices, Fresh Sliced Fruit Bowl, Scrambled Eggs, Hickory Smoked Bacon or Sausage Patties, Skillet Potatoes, Assorted Muffins, Danishes & Croissants with Butter and Jelly, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

The Silver Spring Breakfast Buffet \$16.95
 Selection of Chilled Juices, Fresh Sliced Fruit Bowl, Scrambled Eggs & Sausage Patties, Skillet Potatoes, Biscuits & Sausage Gravy, Assorted Muffins, Danishes & Croissants with Butter and Jelly, Choice of Pancakes or French Toast, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas



MINIMUM 30 GUESTS. IF LESS THAN 30, ADD \$4.00 PER PERSON

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A LA CARTE SELECTIONS

A La Carte Selections

Assorted Muffins & Danishes	\$24.00 Per Dozen
Bagels with Cream Cheese	\$24.00 Per Dozen
Fudge Brownies	\$24.00 Per Dozen
Granola Bars	\$18.00 Per Dozen
Assorted Freshly Baked Cookies	\$24.00 Per Dozen
Assorted Fruit Yogurts	\$2.75 Each
Assorted Chips	\$1.75 Per Individual Bag
Fresh Sliced Fruit Bowl (Small, Serves 25)	\$45.00
Fresh Sliced Fruit Bowl (Large, Serves 50)	\$90.00

Tortilla Chips with Fresh Salsa (Serves 20)	\$30.00
Cajun Mix Snack Bowl (Serves 15)	\$15.00
Assorted Soft Drinks	\$2.00 Each
Lemonade or Fruit Punch	\$23.00 Per Gallon
Bottled Water	\$2.00 Each
Iced Tea with Lemons	\$24.00 Per Gallon
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas	\$25.00 Per Gallon
Soft Pretzels with Mustard	\$24.00 Per Dozen
Assorted Cereals with 2% Fat Milk	\$3.00 Per Person
Assorted Cheese with Crackers & Fruit Garnish (Serves 50)	\$175.00
Sliced Fresh Fruit Tray (Serves 50)	\$150.00

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BREAK PACKAGES 60 MIN SERVICE FOR ALL

Break Packages 60 Min Service for all

The Wake-Up Call \$5.00
 Freshly Brewed Regular Coffee, Decaffeinated coffee,
 & Assorted Teas

The Concession Stand \$8.95
 Assorted Bags of Chips, Oreo Cookies, Granola Bars, Iced Tea with
 Lemon

The Soda Fountain \$7.50
 Freshly Brewed Regular Coffee, Decaffeinated coffee, & Assorted Teas,
 Assorted Soft Drinks & Bottle Waters

I Scream for Ice Cream! \$8.95
 Ice Cream Sandwiches, Fudgesicles, Popsicles

The Pizza Break \$12.00
 Assorted Pizzas, Garlic Bread Sticks, Assorted Soft Drinks

Chocoholic Delight \$8.95 \$8.95
 Oven-Fresh Baked Cookies, Chocolate Fudge Brownies, Whole or
 Skim Milk

South of the Border \$7.95
 Tri-Colored Tortilla Chips, Fresh Salsa & Southwestern Queso Dip,
 Iced Tea with Lemons

The Natural Break \$8.95
 Sliced Fresh Fruits with Yogurt Dip, Domestic Cheese & Crackers
 Bottled Waters

Prices are per person. (MINIMUM OF 10 GUESTS)

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LIGHT LUNCH SELECTIONS

Light Lunch Selections

Chef's Salad \$14.95 \$14.95
 Julienne Slices of Ham, Turkey, American Cheese & Swiss Cheese On a Bed of Mixed Greens with Tomato Wedges & Quartered Hard Boiled Eggs Served with Choice of Dressing Warm Rolls & Butter

California Cobb Salad \$14.95
 Diced Grilled Chicken Breast on a Bed of Hearty Romaine Lettuce, Crumbled Bleu Cheese, Tomato Wedges & Quartered Hard Boiled Eggs & Croutons Served with Choice of Dressing Warm Rolls & Butter

Classic Caesar Salad \$14.95
 Julienne Slices of Grilled Chicken Breast over Hearty Romaine Lettuce Tossed with Seasoned Croutons, Shredded Parmesan Cheese & Classic Caesar Dressing Warm Rolls and Butter

Tuna or Chicken Salad Croissant \$14.95
 With Lettuce & Tomato Served with Choice of Country-Style Potato Salad, Pasta Salad, or Bag of Chips

Grilled Chicken Breast Club \$15.95
 Grilled Chicken Breast with Lettuce, Tomato, Cheddar Cheese, & Crisp Bacon Strips Served on a Warm Kaiser Roll with Choice of Country-Style Potato Salad, Pasta Salad, or a Bag of Chips



ALL LIGHT LUNCH SELECTIONS ARE SERVED WITH FRESHLY BREWED REGUALR COFFEE, DECAFFEINATED COFFEE & ICED TEA

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SANDWICHES & WRAPS

Sandwiches & Wraps

Turkey Croissant \$14.95
 Sliced Oven-Roasted Turkey Breast, Aged Cheddar Cheese, Lettuce & Tomato on a Flaky Croissant Served with Choice of Country-Style Potato Salad, Pasta Salad or Bag of Chips

Italian Grinder \$14.95
 Salami, Ham, Pepperoni & Provolone Cheese with Lettuce, Tomato & Sweet Red Onion on a Soft Hoagie Roll Served with Pasta Salad

Fiesta Wrap \$16.95
 Julienne Slices of Grilled Chicken Breast with Fresh Lettuce, Diced Tomatoes, Sweet Red Onion, Mixed Blend of Cheese & A Fresh Herb Mayonnaise Served in a Tomato Basil Wrap with Fresh Sliced Fruit

Vegetarian Wrap \$14.95
 Fresh-Cut Romaine Lettuce, Diced Tomatoes, Sweet Red Onion, Oven-Roasted Red Peppers, Black Olives & Mixed Blend of Cheeses Served in a Warm Tomato Basil Wrap with Choice of Country-Style Potato Salad or Fresh Sliced Fruit



ALL WRAPS & SANDWICHES ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & ICED TEA

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BOXED LUNCH SELECTIONS

Boxed Lunch Selections

Deli Sandwich \$16.95
 Choice of Smoked Turkey Breast, Virginia Ham or Medium Roast Beef
 Served on a Soft Hoagie Roll with Lettuce, Tomato & Mayonnaise

Tuna Salad \$16.95
 Homemade Tuna Salad Served on a Kaiser Deli Roll with Lettuce,
 Tomato & Mayonnaise

Turkey Croissant \$16.95
 Flaky Croissant Layered with Smoked Turkey Breast, Swiss Cheese,
 Lettuce, Tomato, & Mayonnaise

Chicken Salad \$16.95
 Homemade Chicken Salad Served on a Kaiser Deli Roll with Lettuce,
 Tomato & Mayonnaise



ALL BOXED LUNCHESES INCLUDE ONE SANDWICH, CHOICE OF COUNTRY-STYLE POTATO SALAD, PASTA SALAD, COLE SLAW OR BAG OF CHIPS. CHEF'S CHOICE OF FRESH FRUIT, FRESH BAKED COOKIE, OR CANDY BAR AND ONE (1) SOFT DRINK.

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PLATED LUNCH ENTREES

Plated Lunch Entrees

Maui Chicken \$16.95
 Sautéed Breast of Chicken Layered with Mango and Papaya Salsa and topped with pineapple Cream Sauce with Citrus Rice and Spiced Rum Infused Vegetable Medley

Parmesan Crusted Chicken \$16.95
 Crusted Chicken Breast Dusted with Parmesan Herb Breading with Warm Chopped Basil, Tomatoes and Red Onions with a Balsamic Reduction. Accompanied by Fresh Zucchini and Penne in a Pink Cream Sauce

Salmon Teriyaki \$20.95 \$20.95
 Grilled Salmon Basted in a Teriyaki Glaze with Chef's Choice of Vegetables

Chicken Fettuccini. \$16.95
 Grilled Chicken Breast served Over a Bed of Fettuccini tossed in a Creamy Alfredo Sauce

Stuffed Pork Loin \$17.95
 Crusted Pork Loin Stuffed with Asiago Cheese, Spinach. Topped with a Cabernet Reduction over Cumin and Black Rice. Accompanied by Roasted Vegetables

Nutty Salmon \$18.95
 Pan-Seared Salmon Dusted with Almonds. Topped with a Vanilla Cream Sauce Served with Seasoned Rice

Grilled Flank Steak. \$19.95
 Topped with Roasted Red Peppers & Finished with a Chipotle Sauce Served with Mashed Potatoes

ALL ENTREES ARE SERVED WITH ROLLS & BUTTER, CHEF'S SELECTIONS OF DESSERT,
 & FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & ICED TEA

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LUNCH BUFFET SELECTIONS

Lunch Buffet Selections

- All-American Cookout \$19.95
 Grilled Burgers & Jumbo Hot Dogs with Fresh Rolls & Buns, Potato Salad, Buttered Corn on the Cob Condiments, Baked Beans, Peach Cobbler or Apple Pie, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted teas
- Italian Buffet \$19.95
 Fettuccini Alfredo with Grilled Chicken, Spaghetti & Meatballs, Pasta Primavera Salad, Casesar Salad with Parmesan Cheese, Italian Green Beans, Garlic Bread, Chef's Choice of Dessert, Freshly Brewed Regular Coffee,, Decaffeinated Coffee, & Assorted Teas
- Mexican Fiesta \$19.95
 Beef or Chicken Fajitas Hard Taco Shells, Soft Flour Tortillas, Diced Tomatoes, Fresh Salsa, Refried Beans, Cheddar Cheese, Spanish Rice, Chef's Choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

- Deli Tray \$18.95 \$18.95
 Sliced Virginia Ham, Oven-Roasted Turkey Breast, Medium Roast Beef, American Cheese, Swiss Cheese & Provolone Cheese, Choice of Two (2): Tossed Fresh Garden Salad, Fresh Fruit Salad, Pasta Primavera Salad or Homemade Potato Salad. Fresh Relish Tray of Crisp Green Leaf Lettuce, tomato Slices, Sweet Red Onion & Pickle Spears Assorted Fresh Breads & Rolls, Condiments, Chef's Choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Ccoffee, & Assorted teas
- Southern BBQ Buffet \$24.95
 Choice of one (1): BBQ Pulled Pork, BBQ Pork Ribs, or BBQ Chicken Quarters Baked Beans, Corn on the Cob, Tossed Garden Salad, Assorted Dressings, Cole Slaw, Warm Rolls & Butter, Choice of Homemade Peach Cobbler, Cherry Pie or Apple Pie, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

MINIMUM 30 GUESTS. IF LESS THAN 30, ADD \$4.00 PER PERSON

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SUPREME LUNCH BUFFET

Supreme Lunch Buffet

Salads Choice of 2
 House Garden Salad, Classic Caesar Salad with Parmesan Cheese & Garlic Croutons, Cole Slaw, Homemade Red Bliss Potato Salad, Fresh Seasonal Fruit Bowl

Sides Choice of 2
 Baked Beans, Collard Greens, Roasted Red Bliss Potatoes, Chef's Seasonal Vegetables, Mashed Potatoes, Spanish Rice, Rice Pilaf, Oriental Fried Rice

Entrées

One (1) Entrée Selection \$19.95

Two (2) Entrée Selection \$21.95

Marinated Top Sirloin, Beef Stew, Honey Mustard Pork Loin, Chicken Marsala, Blackened Chicken Grilled Jamaican Jerk Salmon with Fruit Salsa



MINIMUM 30 GUESTS. IF LESS THAN 30, ADD \$4.00 PER PERSON. ALL SERVED WITH WARM ROLLS & BUTTER, CHEF'S SELECTION OF DESSERT, & FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & ICED TEA

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DINNER BUFFET SELECTIONS

Dinner Buffet Selections

Tuscany (Select Two Entrees) \$24.95 Per Person

Grilled Breast of Chicken Drizzled with Sage Oil then Layered with Fresh Tomatoes, Basil and Smoked Mozzarella

Parmesan Crusted Chicken with Fresh Thyme, Oregano, Salt and Pepper in a Sweet Butter & White Wine Reduction

Imported Sweet Italian Sausage Grilled and Tossed with Sautéed Roasted Peppers

Filet of Sole Stuffed with Crab in a Buttery Pink Sauce

Nut Crusted Salmon with Lemon Butter Sauce

Eggplant Parmesan with Ricotta and Mozzarella

Select Two Freshly Made Pastas

Penne with Sautéed Spinach, Eggplant, and Tomatoes, Olive Oil and Garlic

Penne Pasta in a Pink Cream Sauce

Tuscan Tortellini with Tomato and Basil Sauce

Chef's Selection of Market Vegetable

Garlic Knots

Chef's Selection of Dessert

Freshly Brewed Regular Coffee,, Decaffeinated Coffee, & Assorted Teas

Baja (Select Two Entrees) \$24.95 Per Person

Grilled Tequila Lime Marinated Chicken Breast with Mango Salsa

Smoked Grilled Chicken Breast with Tomatoes, Sweet Peppers and Drizzled with Citrus Chipotle Sauce

Dry Rubbed Flank Steak with Roasted Mushrooms, Onions and chili's

Honey Jalapeno Glazed Roasted Pork Loin

Grilled salmon in a Cilantro and Green Tomato Salsa

Select Two Accompaniments

Black Beans and Rice

Pasta with Tomatoes, Red Onions and Ranchero Sauce

Roasted Red Potatoes with Jalapenos and Chili's

Chef's Selection of Market Vegetables

Corn Bread

Chef's Selections of Freshly Baked Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas

(MINIMUM 40 GUESTS. IF LESS THAN 40, ADD \$4.00 PER PERSON)

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DINNER BUFFET SELECTIONS CONT.

Dinner Buffet Selections Cont.

Cook Out (Select Two Entrees) \$23.95 Per Person

Carolina Pulled Pork in an East Carolina BBQ Sauce

100% Angus Beef Hamburger Cooked on our Black Iron Grill

Backyard Hot Dogs Simmered in Dark Beer

Sliced Flank Steak with Grilled White Onions

New York Street Vendor Sausage & Sweet Peppers

Southern Style Fried BBQ Chicken

Country Style BBQ Chicken

Golden Chicken Fingers

Beer Battered Cod Fish

Select Two Accompaniment

Baked Three Cheese Pasta

Jumbo Fried Elephant Ear Potatoes

Rice Pilaf

Farm Fresh Corn on the Cob

Chef's Selection of Freshly Baked Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Teas



(MINIMUM 40 GUESTS. IF LESS THAN 40, ADD \$4.00 PER PERSON)

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TAMPA DINNER BUFFET

Tampa Dinner Buffet

Salads Choice of 1

Classic Caesar Salad with Parmesan Cheese & Garlic Croutons

House Garden Salad

Caprese Pasta Salad

Sides Choice of 2

Red Garlic Potatoes

Garlic Smashed Potatoes

Wild & Long Grain Rice Pilaf

Spanish Rice

Black Beans

Chef's Seasonal Vegetables

Roasted Corn with Red & Green Peppers

Entrees

One (1) Entree Selection \$23.95

Two (2) Entree Selection \$25.95

Three (3) Entree Selection \$27.95

Roasted Chicken

Chicken Fricassee

Beef Tips Bordelaise

Pork Loin in a Honey Mustard Sauce

YBor City Spanish Mojo Pork

Gulf Grouper with Lemon Citrus Buerre Blanc Sauce . . . \$2.00

Caribbean Jerk Salmon with Lime, Papaya, & Mango

(MINIMUM 40 GUESTS. IF LESS THAN 40, ADD \$ 4.00 PER PERSON.)
 SERVERED WITH WARM ROLLS & BUTTER, CHEF'S SELECTION OF DESSERTS, & FRESHLY BREWED REGULAR COFFEE,
 DECAFFEINATED COFFEE & ICED TEA

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HOT HORS D'OEUVRES

Hot Hors d' oeuvres

Coconut Shrimp	\$225.00
Beef Empanadas	\$150.00
BBQ or Swedish Meatballs	\$125.00
Chicken Satay or Beef Satay	\$150.00
Chicken Wings	\$150.00
Tomato, Basil, Feta Bruschetta	\$125.00
Crab Stuffed Mushroom	\$150.00

Mini Beef Wellington	\$195.00
Scallops Wrapped in Bacon	\$175.00
Mini Quiche	\$150.00
Oriental Spring Rolls	\$125.00
Mini Chicken Cordon Blue	\$150.00
Crab Rangoon's	\$175.00
Chicken Fingers	\$150.00

(BASED ON 100 PIECES)

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RECEPTION DISPLAYS

Reception Displays

Domestic Cheese Display	\$100.00
Served with Gourmet Crackers (Serves 50 Guests)	
Fresh Vegetable Crudités	\$100.00
Served with Ranch Dip (Serves 50 Guests)	
Continental Finger Sandwiches or	
Mini Cuban Sandwiches	\$175.00
Tray of 50 Pieces (Serves 50 Guests)	
Fresh Fruit Tray	\$150.00
(Serves 50 Guests)	
Spinach Artichoke Dip	\$100.00
Served with Baguette Chips (Per 50 Servings)	
Baked Brie (Serves 50 Guests)	\$150.00

Carving Stations

Steamship Round Of Beef	\$495.00*
With Au Jus, Horseradish Sauce & Warm Rolls.Serves (Serves 50 Guests)	
Roasted Turkey with Cranberry Compote	\$250.00*
With Warm Rolls (Serves 50 Guests)	
Honey & Pineapple Glazed Pit Ham	
With Dijon Mustard, Mayonnaise, & Warm Dinner Rolls (Serves 50 Guests)	

ALL CARVING STATIONS ARE ADDITIONS TO STANDARD BUFFETS AND ARE NOT STAND ALONE.
PRICING ADJUSTMENTS CAN BE MADE IF ONLY CARVING ITEMS ARE REQUESTED.

*CHEF CARVING FEE OF \$50.00 PER STATION

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RECEPTION STATIONS

Reception Stations

- Asian Stir-Fry Station \$12.95*
 Chicken and Beef, Bok Choy, Bamboo Shoots, Baby Corn, Mushrooms,
 Snow Peas, & White Onions, Fried Rice & Lo Mein, Teriyaki Sauce,
 Sweet Sesame Sauce, Szechwan Sauce & Ginger Lime Sauce

- Pasta Station \$12.00*
 Penne, Bowtie, & Linguine, Black Olives, Sundried Tomatoes,
 Mushrooms, Red Onions, Spinach, Fresh Tomatoes & Shaved Parmesan
 Cheese, Alfredo & Marinara Sauces

- Fajita Station \$12.95*
 Seasoned Chicken & Beef, Green Peppers, Red Peppers, White
 Onions, Fresh Salsa & Jalopenos, Served with Sour Cream, Guacamole,
 Shredded Lettuce,, Fresh Tomatoes, Cheddar Cheese, & Flour Tortillas,
 Mexican Rice & Refried Beans



ALL RECEPTION STATIONS ARE ADDITIONS TO STANDARD BUFFETS AND ARE NOT STAND ALONE.
 PRICING ADJUSTMENTS CAN BE MADE IF ONLY RECEPTION STATIONS ARE REQUESTED.

*CHEF FEE OF \$50.00 PER PERSON

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WEDDING CEREMONY

On Your Special Day The Bay Harbor Hotel is Pleased To Provide:

Theater Style Seating, Lace-Skirted Gift Table, Guest Book Table, Back-Up Room for Inclement Weather,
 Wedding Rehearsal \$350.00

All Wedding Receptions Include

White Table Linens, White Lace Skirting for Feature Tables, Elegant Decorated Buffets, Complimentary Use of the ballroom with a Minimum Food & Beverage Purchase (If Food & Beverage Minimum Are Not Met, a Room Rental Will Apply)
 (See Catering Manager for Price)

Additional Amenities Available:

Wedding Cake, Chocolate Fountain, Chair Covers with Bows, Punch Fountain, Specialty Table Linens, Champagne Toast, Centerpieces
 Full Event Coordination from Flowers to Music



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BAR PACKAGES

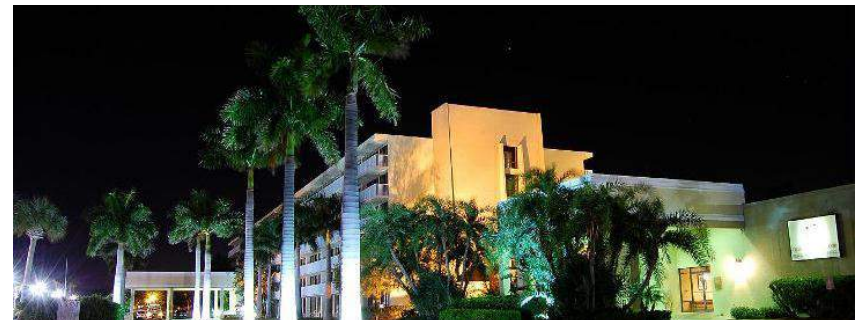
Bar Packages

Host "House" Bar \$14.00 Per Person
 One Hour Bar
 Each additional Hour Add \$6.00

Host "Premium Brand" Bar \$16.00 Per Person
 One Hour Bar
 Each additional Hour Add \$7.00

Host or Cash "Call Brand" Bar by Consumption
 Call Brand Cocktails \$7.00
 Domestic Beer \$4.00
 Imported Beer \$5.00
 House Wine \$5.00
 Sodas, Water & Juice. \$2.00

Host or Cash "Premium Brand" Bar by Consumption
 Premium Brand Cocktails \$8.00
 Domestic Beer \$4.00
 Imported Beer \$5.00
 House Wine \$5.00
 Sodas, Water & Juice. \$2.00



***A BARTENDER FEE OF \$75.00 PER EACH BARTENDER FOR ALL BARS**

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HOLIDAY MENU

Holiday Menu

Salads Choice of 2

- Fresh Salad Spring Mix with Grape Tomatoes, Cucumbers, & A Raspberry Vinaigrette
- Traditional Caesar Salad with Homemade Croutons
- Tri Color Pasta Primavera Salad
- Fresh Garden Salad with Assorted Dressings

Vegetables & Starches Choice of 3

- Roasted Garlic Red Potatoes
- Fluffy Mashed Potatoes
- Creamy Three Cheese Au Gratin Potatoes
- Green Bean Casserole
- White or Yellow Rice
- Traditional Homemade Stuffing
- Old Fashion Giblet Gravy
- Steamed Broccoli
- Seasonal Vegetables

Entrees (Choice of 2) \$34.95

- *Herb Crusted Slow Roasted Prime Rib with Au Jus and Horseradish Sauce
- *Roasted Tenderloin of Beef
- Aged Sirloin Steak with Grilled Shrimp Skewer
- Boneless Breast Chicken Clarion-Stuffed with Thinly Sliced Ham and Fontina Cheese
- Pan Seared King Salmon with Fresh Dill, Sweet Red Onions, Cucumber Relish
- Jumbo Shrimp Skewer with Thai Chili Glaze

***SELECTIONS NEED A CARVING STATION. CHARGE \$75.00 PER CARVING STATION.**

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