



BAYFRONT
CONVENTION
CENTER



Catering Menu



Meeting Breaks **1**

Breakfast **3**

Lunch **9**



Dinner **16**

Bar Options **23**

Hors D' Oeuvres **24**

Our Policy **27**



Meeting Break Service

Beverages

Half Day Beverage Refreshment \$10

Fresh coffee, tea, soft drinks and bottled water. 4-hour continuous self-serve station refreshed throughout.

Full Day Beverage Refreshment \$14

Fresh coffee, tea, soft drinks and bottled water. 7-hour continuous self-serve station refreshed throughout the day.

Add-on

Half Day Beverage with purchase of any meal \$5

Full Day Beverage with purchase of any meal \$7

Refreshments

Build Your Own Snack Board \$10

Carbs (choose one) V, DF

- Crostinis
- Pita Chips
- Naan Chips
- Tortilla Chips
- House Made Chips
- Pretzels

Fruit (choose one) V, GF, DF, VG

- Fresh Berries
- Grapes
- Mandarin Oranges
- Dried Mango
- Dried Cranberries
- Dried Apricots

Dips (choose one) V, GF

- Hummus DF, VG
- Salsa DF, VG
- Baba Ghanoush VG
- Guacamole VG
- Caramelized Onion & Garlic Dip
- French Onion Dip

Cheese (choose one) V, GF

- Aged White Cheddar
- Swiss
- Provolone
- Pepper Jack
- Gouda
- Fontina

Protein (choose one) V, DF, G

- Walnuts VG
- Marcona Almonds VG
- Pecans VG
- Hard Boiled Eggs
- Sunflower Seeds VG
- Pumpkin Seeds VG
- Crunchy Lentils VG

Vegetable (choose one) V, GF, DF, VG

- Baby Carrots
- Celery Sticks
- Cucumber Slices
- Mini Sweet Peppers
- Cherry Tomatoes
- Edamame



Taco Board \$12

Fried tortilla chips, chorizo, queso fundido dip, salsa, guacamole dip, Mexican street corn, grilled flour tortillas and pico de gallo

The Concession Stand Break \$17

Bavarian pretzel sticks with cheese and assorted mustards, pizza bites with marinara sauce, beef franks in a blanket, buttered popcorn, assorted cookies

Sweet & Salty \$12

Chocolate covered peanuts, chocolate covered pretzels, chocolate covered raisins, house made potato chips with french onion dip, tortilla chips with salsa, pretzels, cookie dough dip, and fresh berries

Craving for Sweets \$13

Assorted cookies, brownies, cheesecake bites, dessert bars, and assorted candy bars.

The Healthy Choice \$14

Sliced fruit with a chia seed jam, strawberry fruit parfaits with granola, and mango, strawberry and banana shooters. V

Light Refreshment Break \$10

(Choose two options)

Hummus and vegetable shooters V, GF, DF, VG

Individual trail mix V

Kind bars V

Mixed nuts V, GF, VG, DF

Assorted cookies V

House made chips with a French onion dip V

Bavarian pretzel sticks and cheese V

Guacamole and tortillas V

Buttered popcorn V

Whole fruit V, GF, DF, VG

Mango, strawberry and banana shooters V

Meeting Break Service

Meeting Packages

All packages require 75 guest minimum.

The Meeting Planner Package \$50

- All Day Beverage Service
- Continental Breakfast
- Mid Morning
 - Choose two light refreshments OR Choose two hors d'oeuvres
- Afternoon Recharge
 - Choose two light refreshments OR Choose two hors d'oeuvres

The Executive Package \$55

- All Day Beverage Service
- Create Your Own Breakfast Buffet
- Mid Morning
 - Choose two light refreshments OR Choose two hors d'oeuvres
- Afternoon Recharge
 - Choose two light refreshments OR Choose two hors d'oeuvres

The Corporate Package \$75

- All Day Beverage Service
- Good Morning Continental Buffet
- Mid Morning
 - Choose two light refreshments OR Choose two hors d'oeuvres
- Choice of Plated Lunch
- Afternoon Recharge
 - Choose two light refreshments OR Choose two hors d'oeuvres
- If a Lunch Buffet is chosen, +\$11 per person



Breakfast Service

Breakfast Specials

All breakfast buffets based on 1.5 hours of service and priced per guest.

Continental Breakfast \$19

A variety of delicious house baked goods including muffins, danish, scones and cinnamon rolls. Accompanied by yogurt, granola and sliced fruit. Fresh coffee and hot tea included. **V**

Good Morning Continental Breakfast \$21

House baked goods including muffins, danish, scones, oatmeal bites and cinnamon rolls. Accompanied by assorted bagels with an everything bagel dip, yogurt, granola and sliced fruit. Fresh coffee, hot tea, juice included **V**

Great Morning Continental Breakfast \$26

A breakfast charcuterie board including flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta. Accompanied with assorted bagels with an everything bagel dip, fresh baked croissants with apple butter and preserves, fluffy apple cheddar biscuits, warm beignets and a strawberry and banana smoothie shooter. Fresh coffee, hot tea, and juice included.

Continental Breakfast: A La Carte

Bacon, Egg and Cheese Croissant \$12

Applewood smoked bacon, egg and cheddar cheese on a flaky croissant.

Breakfast Burrito \$12

Gourmet scrambled eggs, shredded cheddar cheese and chopped applewood smoked bacon wrapped in a flour tortilla.

Meat Lovers Breakfast Sandwich \$12

Country sausage patty, smoked ham and bacon with egg and cheddar cheese on a toasted english muffin.

Quiche Lorraine \$7

Bacon, white cheddar and caramelized onions in a savory egg custard, baked in a house made tart shell.

Breakfast Charcuterie \$16

Flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta.

Breakfast sandwiches priced per item. All other items priced per guest.



Breakfast Service

Fresh Starts

Your choice of items listed below; minimum of three items or \$13 per person.

Strawberry and Banana Smoothie Shooters V, GF \$6

Maple Glazed Sausage Pops \$6

Ground pork mixed with apples and oats and then drizzled with a maple glaze and baked. **GF**

Blueberry Pancake Bites with an Icing Glaze GF \$4

Breakfast Pizza \$6

A focaccia flatbread pizza crust topped with mozzarella, feta and cheddar cheese, bacon, spinach and eggs.

Oatmeal Bites V \$5

Assorted Bagels with an Everything Bagel Dip V \$7

Fresh Baked Croissants with Apple Butter and Preserves \$4

Fluffy Apple Cheddar Biscuits \$6

Whipped butter and apple butter V

Warm Beignets \$6

With caramel and chocolate sauce V

Spicy Sausage and Hash Brown Bites \$6

Sausage, cheddar cheese, and shredded potato baked to golden brown. Served with a maple and mustard glaze **GF**

Breakfast Buffets

All buffets include fresh coffee, hot tea, and juice.

The Bayview Breakfast Buffet \$28

Includes seasonal fresh fruit and breakfast bread displays

- Classic Quiche Lorraine
 - Bacon, white cheddar and caramelized onions in a savory egg custard, baked in a house made tart shell.
- Applewood smoked bacon **GF, DF**
- Country sausage patties **GF, DF**
- Herbed red bliss breakfast potatoes **V, GF, DF, VG**
- Crème Brulé French Toast **V**
 - Thick sliced French toast with strawberry puree and served with warm maple syrup, mixed berries and whipped cream



Breakfast Service



Breakfast Buffets

All buffets include fresh coffee, hot tea and juice.

The Healthy Start \$27

- Seasonal fresh fruit display **V, GF, DF, VG**
- Scrambled egg whites with shredded white cheddar cheese and chives **GF**
- Turkey bacon **GF, DF**
- Grilled chicken breast **GF, DF**
- Superfood bowl **V**
 - Ancient grains (barley, quinoa, brown rice, wild rice) accompanied by yogurt, seasonal berries, granola and nuts.
- Herbed red bliss breakfast potatoes **V, GF, DF, VG**

Build Your Own Breakfast Buffet \$28

Includes seasonal fruit display

Eggs

(Choose one)

- Gourmet scrambled eggs with white cheddar cheese and chives **V, GF**
- Scrambled egg whites with white cheddar cheese and chives **V, GF**
- Hard boiled eggs **V, GF**
- Ham and cheese frittata **GF**
- Breakfast quiche

Protein GF

(Choose two)

- Smoked applewood bacon
- Country sausage patties
- Turkey bacon
- Smoked honey glazed ham
- Pork sausage links
- Grilled chicken breast

Potato

(Choose one)

- Herbed red bliss breakfast potatoes **V, GF, DF, VG**
- Sweet potato hash with caramelized onions, peppers and bacon **GF, DF**
- Hash browns **V, GF, DF, VG**
- Bacon cheddar potato casserole **GF**
- Potato cake **V, GF, DF, VG**

Breakfast Service

The Bayfront Brunch Buffet \$49

Soup (Choose One)

- Pasta Fagioli Soup **DF**
- Chicken Tortilla Soup
- Tomato Bisque **V**

Sides (Choose Two)

- Garlic Mashed Potatoes **GF**
- Wild rice pilaf with toasted pecans
- Seasonal fresh vegetables **GF**

Salad (Choose One)

- **Tomato, Mozzarella and Cucumber Salad V, GF**
- **Garden House Salad:** Cherry tomatoes, English cucumbers, carrot twirls and house made croutons **V, DF, VG**
- **Caesar Salad:** Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives. **V**
- **Cobb Salad:** Romaine lettuce, hard boiled egg, bacon, tomatoes, avocado, aged cheddar cheese and honey roasted pecans; your choice of dressing. **GF**

House Made Dressings (Choose Two)

French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Italian Dressing, Strawberry Dressing, Garlic and Mint Vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

Breakfast Items (Choose two)

- Smoked applewood bacon
- Gourmet scrambled eggs with shredded white cheddar cheese and chives
- Country Sausage Patties
- Herbed red bliss breakfast potatoes **V, VG**

Entrees (Choose one)

- **Simple Herbed Chicken:** Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs
- **Macadamia nut crusted sole** with a herbed bechamel sauce
- **Country Sirloin Roast:** Slow roasted beef sirloin sliced and finished with a red wine demi glace

Displays (Choose one)

- Assorted Breads and Pastries
- Fresh seasonal fruit tray **V, GF, DF, VG**
- Assorted yogurts and granola **V**

Dessert (Choose two)

- Assorted cakes, pies, brownies, cookies and pastries

Additional Items (\$3 priced per guest)

- Buckwheat Pancakes **V**
- Cinnamon French Toast **V, DF**
- Sausage Gravy and Biscuits
- Fruit Cup **V, GF, DF, VG**



Breakfast Service



Breakfast Action Station

All action stations require a chef fee. Must accompany a chosen buffet. Priced Per Person.

Omelet Station \$15

Chopped bacon, breakfast sausage, diced ham, mushrooms, cherry tomatoes, red onions, spinach, aged cheddar cheese and peppers. **GF**

Create Your Own Crepes Station \$15

Crepes made to order with pastry cream and your choice of fresh berries, nuts, sweetened fresh cream, chocolate chips, powdered sugar and cinnamon infused maple syrup. **V**

Carving Station \$15

Choose between sirloin beef, turkey or glazed ham. Accompanied with brioche buns and various sauces. **(Meat GF)**

Plated Breakfast

Priced Per Person.

The Classic \$18

Gourmet scrambled eggs with shredded white cheddar cheese and chives, herbed red bliss breakfast potatoes and your choice of bacon or sausage. **GF**

Steak and Eggs \$22

Grilled eight ounce sirloin steak rubbed in our house seasoning and served with gourmet scrambled eggs and red bliss potatoes. **GF**

The Healthy Plate \$15

Scrambled egg whites with shredded cheddar cheese and roasted tomatoes, 4oz chicken breast and a mixed fruit cup. **GF**

Three Egg Omelet \$15

Three egg omelet stuffed with aged white cheddar, herbed red bliss breakfast potatoes and bacon. **GF**

Breakfast Service

Vegan Breakfast Options

Breakfast Skillet \$22

Savory sweet potato hash, tossed with spicy plant-based chorizo, topped with melted vegan cheese for a healthy start to your day.

Tofu Scramble \$22

Seasoned firm tofu, scrambled with sauteed sweet peppers, zucchini, and grape tomatoes. Served alongside herb-roasted potatoes.

Breakfast Burrito \$22

A gluten-free tortilla, filled with plant-based ground meat, sauteed onions, peppers and black beans in our zesty South of the Border tomatillo sauce. Topped with fresh Pico de Gallo and vegan sour cream, served with sliced heirloom tomatoes and avocado.

Chickpea Pancakes \$22

Fluffy chickpea flour and flaxseed pancakes, served with local maple syrup and a medley of fresh berries.

Overnight Oats \$22

Creamy gluten-free oats, soaked in non-dairy milk, blended with fresh berries and a hint of cinnamon for a wholesome morning treat.



Lunch Service

Entree Lunch Salads

Includes water, coffee and hot tea. All entree salads include two choices of dressing, warm rolls and butter. Add soup or plated desserts for an additional price. All salads come with choice of protein.

Bayfront House Salad \$27

Mediterranean mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons, choice of dressing. **V, DF, VG**

Caesar Salad \$27

Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives. **V**

Tomato, Mozzarella and Cucumber Salad \$27

Yellow and red tomatoes layered between fresh mozzarella cheese and cucumber. Dressed with olive oil and aged balsamic reduction and garnished with fresh basil. **V, GF**

Fattoush Salad \$27

Artisan romaine and iceberg lettuce with grape tomatoes, cucumbers, carrots, red onion and pita croutons. Served with a lemon mint vinaigrette. **V, DF, VG**

Cobb Salad \$27

Romaine lettuce, hard-boiled egg, chopped bacon, tomatoes, avocado, aged cheddar and honey roasted pecans. **GF**

Wedge Salad \$27

Iceberg wedge, bacon, hard-boiled egg, dried cherries, candied walnuts and dried gorgonzola cheese: topped with house made blue cheese dressing and aged balsamic reduction. **GF**

House Made Dressings

French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Italian Dressing, Strawberry Dressing, Garlic and Mint Vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

Protein

(All proteins are 4 oz) **GF, DF**

Sliced Sirloin Steak, Salmon, Chicken, Shrimp, Sliced Pork Loin.

Soup

(additional \$5 charge)

Pasta Fagioli Soup **DF**

Chicken Tortilla

Broccoli Cheddar

Loaded Potato



Lunch Service

Plated Lunch

All lunch selections require a minimum charge of 20 guests. Prices reflect a per person charge. Includes water, coffee and hot tea. Plated Caesar and House salad or dessert can be added for an additional charge. For groups planning to depart the facility, cold sandwiches and Entrée Salads are available as a Boxed Lunch (+\$2 per person).

Chicken

Caprese Chicken \$29

Boneless chicken breast of chicken, brushed with basil pesto, stuffed with sliced Roma tomatoes, and fresh mozzarella cheese. Baked and topped with a basil cream sauce.

Honey Balsamic Chicken Breast \$28

Marinated chicken breast slow roasted, finished with a honey balsamic glaze. **GF, DF**

Honey Mustard Chicken \$28

A marinated and grilled 8oz chicken breast drizzled with a honey mustard sauce. **GF, DF**

Citrus Chicken \$29

Pan seared, marinated chicken breast pan finished with a sweet citrus glaze.

GF, DF

Maple Mustard Chicken \$28

Tender chicken marinated with cider and mustard, baked and topped with a tangy maple glaze. **GF, DF**

Fish

Walleye \$ 37

Baked fillet crusted with pecans and pretzels, accompanied with a Dijon cream sauce.

Vegetarian & Vegan

Eggplant Roulade \$29

Vegan cheese mixed with our house blend of herbs and spices. Rolled with fresh spinach in a thin eggplant cutlet. Baked and topped with a zesty vodka sauce. **V, GF, DF, VG**

Ancient Grains **VG** \$29

Brown rice, red rice, quinoa, and black barley. Simmered in a savory vegetable broth. Topped with roasted broccoli, tomatoes and cremini mushrooms. **VG**

Parmesan Polenta with Roasted Vegetables \$ 17

Parmesan polenta topped with roasted peppers, zucchini, eggplant and cherry tomatoes. **GF**

Beef

Sirloin Strip Steak \$29

Grilled black angus strip style sirloin rubbed in our house made seasoning. **GF, DF**

Steak Accompaniments

Garlic Bacon Compound Butter **GF**
Garlic Herb Compound Butter **V, GF**
Red Wine Demi Glaze **GF, DF**
Béarnaise Sauce **V, GF**
House made Steak Sauce **V, GF, DF**

Steak Enhancements \$2

Au Poivre **GF**
Sautéed Pearl Onions **GF**
Sautéed Peppers **GF**
Wild Mushroom Blend **GF**
Fried Onion Straws **GF**



Accompaniments

(choose two)

Garlic Mashed Potatoes **V, GF**
Vegetable Blend **V, GF**
Roasted Root Vegetables **V, GF**
Israeli Couscous **V**
Green Bean Almandine **V, GF**
Garlic Herbed Rice Pilaf **V**
Wild Rice and Ancient Grain Medley **V, VG**
Creamy Garlic Mashed Cauliflower **V, G**
Parmesan Polenta **V**
Asparagus Spears **V, GF**
Broccoli **V, GF**
Quinoa **V**
Roasted Truffle Fingerling Potatoes **V, GF, DF, VG**
Bacon and Parmesan Brussels Sprouts **GF**

Dessert Selections

Cheesecake
Peanut Butter Pie
Chocolate Truffle Bomb

Gluten-Free Selections

Chocolate Torte
Classic Crème Brule
Fresh Fruit Sorbet (Lemon or Peach)

Lunch Service

Classic Sandwiches

Plated meal, includes bottled water or soft drink, bag of chips, cheddar & bacon potato salad, gourmet cookie and condiments. Choose between a brioche bun or a wrap, unless otherwise noted. For groups planning to depart the facility, cold sandwiches and Entrée Salads are available as a Boxed Lunch (+\$2 per person).

Cold Sandwiches

Classic Turkey \$19

Thinly sliced turkey breast, lettuce, tomato and provolone.

Roast Beef \$22

Sliced roast beef with cheddar, arugula and horseradish aioli.

Smoked Ham \$20

Sliced smoked ham with Swiss cheese and yellow mustard.

Chicken Salad \$19

Chicken salad mixed with walnuts and grapes, topped with lettuce and mayo.

Club Wrap \$19

Turkey, ham, bacon, swiss, lettuce, tomato and a Dijon aioli rolled in a tortilla.

Hot Sandwiches

BBQ Beef Brisket \$19

Smoked BBQ beef brisket, caramelized onions and aged cheddar cheese.

Grilled Portobello \$16

Lightly marinated and grilled Portobello mushrooms with roasted red peppers, provolone cheese, lettuce, tomato and roasted red pepper aioli. **V**

Tuscan Chicken Sandwich \$23

Grilled chicken breast and pesto mayo, topped with spinach, provolone cheese and crispy prosciutto.

Cod Sandwich \$21

Deep fried breaded cod fillet with lettuce, tomato and house-made tartar sauce.



Lunch Service

Buffets

All buffets are based on a one & a half hour service. Prices are based per person. Buffets are available for a minimum of 75 guests.

Picnic at the Bayfront \$37

Salads

- Bayfront House Salad **V, DF, VG**
- Cheddar and Bacon Potato Salad **GF**
- Apple Cider Coleslaw **V, GF, DF**
- Vegetable Pasta Salad: Cavatappi pasta, cherry tomatoes, cucumber, asparagus, carrots and yellow squash tossed in our homemade Italian dressing. **V, DF**

From the Grill

- Smith's Hot Dogs
- USDA All Beef Burgers **GF, DF**

Accompaniments

- Kaiser & Hot Dog buns **DF**
- Lettuce, tomato and onion tray **V, DF, GF, VG**
- Swiss, provolone and cheddar cheese tray **V, GF**
- Pickle tray **V, GF, DF, VG**
- Ketchup, Mayo, Dijon Mustard
- House Made Chips with Ranch Dip **V, GF**

Dessert

- Cookies and brownies.

Enhancements

(priced per person):

- Beef Short Ribs with BBQ Sauce **DF, GF \$7**
- Grilled Chicken Breasts **DF, GF \$5**
- Maple Mustard BBQ Baked Beans **V, DF, GF, VG \$3**
- Bacon and Smoked Gouda Macaroni and Cheese **\$6**
- Jalapeno Cornbread **V \$3**
- BBQ Ribs **GF \$7**

The Pizza Shop \$35

Pizza with Wrap or Sandwich, House Salad, House Made Chips, and Assorted Cookies.

Pizza (choose two)

Cheese, Cheese & Pepperoni, Meat Lovers or Vegetarian.

Wraps/Sandwich (choose two)

Choice of Protein: Ham, Turkey or Vegetarian

Please choose either a wrap or on a brioche bun.

Salad

- **House Salad** served with Ranch and Italian Dressings
- **Italian Chopped Salad:** Romaine, arugula and watercress topped with pepperoncini's, cherry tomatoes, black olives, red onions, Italian salami, fresh mozzarella and a house made Italian Dressing.



Lunch Service



Little Italy \$38

Salads

- **Italian Chopped Salad:** Romaine, arugula and watercress topped with pepperoncini's, cherry tomatoes, black olives, red onion, Italian salami, fresh mozzarella and a house made Italian dressing.
- **Caesar Salad:** Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives.

Entrees (choose two)

- **Seafood Pasta:** Fresh linguini pasta with shrimp, mussels and crab tossed in a shallot lemon butter cream sauce, buffalo mozzarella and fresh corn.
- **Lasagna with Meat Sauce:** House made lasagna with meat sauce.
- **Spaghetti with Meatballs:** Fresh spaghetti noodles topped with house made tomato sauce and meatballs.
- **Penne with Chicken:** Penne pasta and chicken tossed in a spicy vodka tomato cream sauce, finished with freshly shaved parmesan and aged balsamic reduction.
- **Steak Pappardelle Alfredo:** Fresh pappardelle pasta, sirloin steak, peppers, wild mushrooms and onions tossed in a creamy Alfredo sauce.

Accompaniments

- Fresh Vegetable Blend **V, GF**
- Garlic Bread Sticks **V**
- Pasta Fagioli Soup **DF**

Dessert

- Tiramisu Cake

Fiesta on the Bay \$39

Salad

- **Chopped Mexican Salad:** Roasted red peppers, corn, black beans, avocado, grape tomatoes and red onion with a cilantro lime dressing. **G, VG, V, DF**
- **Mexican Cobb:** Romaine and red leaf lettuce topped with cherry tomatoes, shredded cheddar cheese, bacon, and queso cheese with a creamy tomatillo dressing. **V, G**

Entrees (choose two)

- **Cilantro Lime Chicken:** Grilled marinated chicken breast grilled, finished with a tequila lime cream sauce. **GF**
- Carne Asada **GF, DF**
- Grilled marinated flank steak.
- Pulled Chicken Birria
- Pork Belly

Accompaniments

- Spanish Rice **V**
- Mexican Street Corn **V**
- Black Beans **V, DF, GF**

Dessert (choose one)

- **Churro Chips and Cheesecake Dip:** flour tortillas deep fried and dusted in cinnamon and sugar. Served with a cheesecake dip
- Tres Leches
- Dolce de Leche Cheesecake

Lunch Service



Bayview Barbeque \$39

Salad

- **Cucumber Salad:** Chopped English Cucumbers, Heirloom tomatoes, red onion and crumbled feta cheese tossed in an herb vinaigrette. **GF**
- **Apple Chicken Salad:** Mixed greens, shredded chicken, granny smith apples, red onion, smoked gouda cheese, dried cranberries and candied pecans served with house made honey mustard. **GF**

Entrees (choose two):

- **Smoked Turkey Breast:** Smoked and roasted turkey breast, drizzled with a peach bourbon barbeque sauce. **GF**
- **Pulled Pork:** Slow roasted pork butt finished with a house made BBQ sauce. **DF, GF**
- **Smoked Beef Brisket:** Smoked beef brisket topped with a house made maple chipotle BBQ sauce. **DF**
- **Roasted Herbed Chicken:** Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs. **DF, GF**

Accompaniments

- Maple Mustard BBQ Baked Beans **V, DF, GF, VG**
- Apple Cider Coleslaw **V, DF, GF**
- Mexican Street Corn **V, GF**

Breads

- Rolls with Honey Butter and house made jalapeno cornbread.

Dessert (choose one):

- Fresh Apple Crisp, Pecan Pie, Key Lime Pie

Create Your Own Buffet \$40

Salad (Choose One)

- Bayfront House Salad **V, DF, GF**
- Caesar Salad **V**
- Fattoush Salad **V, DF, VG**

Protein (choose two)

- **Sliced Pork Tenderloin** with a honey garlic sauce. **GF**
- **Citrus Chicken** with a sweet citrus glaze. **GF, DF**
- **Tenderloin Tips** sautéed and simmered in a bourbon peppercorn sauce. **GF**
- **Chicken Monterrey** marinated, grilled chicken breast dipped in a sweet tangy barbeque sauce topped with bacon and cheddar cheese. **GF**
- **Wild Scottish Salmon** with an orange ginger glaze. **DF**
- **Sliced Roast Sirloin** with a red wine demi glaze. **GF**

Accompaniments (choose two)

- Roasted Truffle Fingerling Potatoes **V, GF, DF, VG**
- Vegetable Blend **V, GF**
- Garlic Mashed Potatoes **V, GF**
- Green Bean Almandine **V, GF**
- Wild Rice and Ancient Grain Medley **V**
- Broccolini **V, GF**
- Roasted Herbed Red Bliss Potatoes **V, GF**

Dessert (choose one)

Cheesecake, Chocolate Truffle Bomb, Chocolate Torte, Peanut Butter Pie

Lunch Service



Vegan Lunch Options

All lunch selections require a minimum charge of 20 guests. Prices reflect a per person charge. For groups planning to depart the facility, cold sandwiches and Entrée Salads are available as a Boxed Lunch (+\$2 per person).

Southwest Wedge Salad \$29

Crisp artisan romaine topped with a smokey black bean cake, grape tomatoes, diced cucumbers, and grilled eggplant. Finished with our creamy vegan yogurt dressing.

Veggie Hoagie \$29

Roasted carrots, sweet peppers, Portobello mushrooms and kale, served on a gluten-free hoagie roll. Selection comes with house-fried potato chips and a classic pickle spear.

Impossible Cheeseburger \$29

Grilled plant-based patty on a gluten-free Kaiser roll, topped with vegan cheese, lettuce, tomato, onion and pickle. Served with crispy French fries.

Asian Noodle Bowl \$29

Delicate cellophane noodles tossed with shiitake mushrooms, snow peas, sweet peppers, and carrots in a savory miso sauce. Garnished with tangy kimchee.

Pasta Primavera \$29

Gluten-free pasta tossed with broccoli, eggplant, carrots, asparagus, and zucchini in our zesty marinara sauce. Finished with shaved vegan parmesan.

Dinner Service

Plated Dinner

All dinner selections require a minimum charge of 20 guests. All entrée selections include a choice of salad, dinner side options, warm rolls and butter, and dessert choice, unless otherwise noted. Coffee and hot tea included for all plated meals.

Chicken

Honey Mustard Chicken \$34

A marinated and grilled 8oz chicken breast drizzled with a honey mustard sauce. **GF, DF**

Garlic Butter Chicken \$34

Pan roasted chicken breast topped with a garlic butter cream sauce. **GF**

Citrus Chicken \$34

Marinated chicken breast pan seared and baked with a sweet citrus glaze. **GF, DF**

Caprese Chicken \$34

Boneless chicken breast of chicken, brushed with basil pesto, stuffed with sliced Roma tomatoes, and fresh mozzarella cheese. Baked and topped with a basil cream sauce.

Maple Mustard Chicken \$34

Tender chicken marinated with cider and mustard, baked and topped with a tangy maple glaze. **GF, DF**

Chicken Parmesan \$34

Chicken breast encrusted in seasoned bread crumbs and parmesan cheese. Baked to a golden brown. Served with gaganelli pasta. Topped in our zesty tomato sauce.

Sticky Chicken \$34

Bone in chicken legs and thighs, lightly seasoned with a blend of cajun herbs and spices. Simmered in a sweet and spicy sauce and served with dirty rice and roasted broccoli. **GF, DF**

Fish

Pecan & Pretzel Crusted Sole \$43

Baked Sole fillet crusted with pecans and pretzel bread crumbs accompanied with a Dijon cream sauce.

Wild Scottish Salmon \$42

Grilled Scottish salmon with an orange ginger glaze. **DF**

Walleye \$43

Lake walleye fillet, dredged in house seasoning and batter dipped. Fried to a crisp golden brown.



Dinner Service

Plated Dinner

All dinner selections require a minimum charge of 20 guests. All entrée selections include a choice of salad, dinner side options, warm rolls and butter, and dessert choice, unless otherwise noted. Coffee and hot tea included for all plated meals.

Beef

Sirloin Strip Steak \$47

Grilled black angus strip-style sirloin rubbed in our house made seasoning. **GF, DF**

Top Sirloin Steak \$47

Grilled 8oz sirloin rubbed in a house blend. **GF, DF**

Beef Tip A La Romana \$46

Tenderloin tips sauteed in olive oil with fresh garlic, oregano, basil, and shallots. Deglazed with red wine, finished in a rich tomato broth. Served with cavatappi pasta and kale. **DF**

Italian Roasted Sirloin \$46

Choice top sirloin roasted, seasoned with olive oil and Italian herbs, seared and cooked in red wine with wild mushrooms, sweet peppers and onions. Sliced and topped with a rich red wine sauce. **GF, DF**

Boneless Short Rib \$46

Braised and slow roasted until tender. Served on a creamy risotto with pan au jus and green beans.



Steak Enhancements

Additional \$2

Au Poivre **GF**

Sautéed Pearl Onions **GF**

Wild Mushroom Blend **GF**

Fried Onion Straws

Steak Accompaniments

(Choose One)

Garlic Bacon Compound Butter

Garlic Herb Compound Butter **V**

Red Wine Demi-Glace **DF**

Béarnaise Sauce **V**

House Made Steak Sauce **V, DF**

Accompaniments

(Choose Two)

• Garlic Mashed Potatoes **V, GF**

• Vegetable Blend **V, GF**

• Roasted Root Vegetables **V, GF**

• Israeli Couscous **V**

• Green Bean Amandine **V, GF**

• Garlic Herbed Rice Pilaf **V**

• Wild Rice and Ancient Grain Medley **V**

• Creamy Garlic Mashed Cauliflower **V, GF**

• Parmesan Polenta **V**

• Asparagus Spears **V, GF**

• Broccolini **V, GF**

• Quinoa **V**

• Bacon and Parmesan Brussels Sprouts **GF**

• Roasted Truffle Fingerling Potatoes **V, GF, DF, VG**

Dessert Selections

Cheesecake

Peanut Butter Pie

Chocolate Truffle Bomb

Gluten-Free Selections

Chocolate Torte

Classic Crème Brulee

Fresh Fruit Sorbet

Dinner Service

Vegan, Gluten Free & Vegetarian Options

All entrée selections include a choice of salad, dinner side options, warm rolls and butter, and dessert choice, unless otherwise noted. Coffee and hot tea included for all plated meals.

Vegetable Pasta \$33

Fresh vegetable blend, shaved parmesan and chef's choice of pasta in a garlic chardonnay cream sauce and aged balsamic reduction. **V**

Stuffed Tomato \$29

Vine-ripe tomato with savory quinoa and vegetable stuffing finished with a Chimichurri Sauce. **V, GF, VG**

Cheese Ravioli \$29

Herb cheese filling with roasted red pepper and balsamic marinara. **V**

Parmesan Polenta with Roasted Vegetables \$22

Parmesan polenta topped with roasted peppers, zucchini, eggplant, cherry tomatoes and balsamic reduction. **V, GF**

Herbed Vegetable Cakes \$28

A vegetable cake consisting of carrots, zucchini, feta cheese and herbs, topped with a sweet chili sauce. **V**

Eggplant Roulade \$29

Vegan cheese mixed with our house blend of herbs and spices. Rolled with fresh spinach in a thin eggplant cutlet. Baked and topped with a zesty vodka sauce. **V, GF, DF, VG**

Ancient Grains \$29

Brown rice, red rice, quinoa, and black barley. Simmered in a savory vegetable broth. Topped with roasted broccoli, tomatoes and cremini mushrooms. **VG**

Cauliflower Steak \$39

Thick-cut cauliflower brushed with olive oil, oven roasted and drizzled with sun dried tomato pesto. Served with quinoa pilaf and steamed green beans. **VG**

Southwestern Quesadilla \$39

Grilled gluten-free tortillas filled with plant-based chicken, sauteed peppers and onions, cilantro, avocado, and vegan cheese. Served with Spanish rice, vegan refried beans, salsa, and vegan sour cream. **VG**

Vegetable Lasagna \$39

Layers of eggplant, zucchini, and carrots with plant-based Bolognese and Italian seasoned vegan ricotta. Served with roasted Brussels sprouts. **VG**

Spaghetti & Meatballs \$39

Roasted spaghetti squash topped with savory Impossible meatballs in house-made marinara sauce. Accompanied by steamed asparagus and plant-based parmesan. **VG**

Stuffed Bell Pepper \$39

Sweet red bell pepper filled with a hearty blend of seasoned quinoa, lentils and vegetables. Baked and topped with a tangy tomato glaze, served with roasted cauliflower and creamy mashed potatoes. **VG**



Dinner Service

Duet Plates \$49

Steaks are prepared to a medium temperature unless otherwise requested.
Please select two protein choices for your duet plate.

Proteins

- Honey Mustard Chicken **GF, DF**
- Garlic Butter Chicken **GF**
- Caprese Chicken
- Maple Mustard Chicken **GF, DF**
- Wild Scottish Salmon **DF**
- Walleye
- Italian Roast Sirloin **GF, DF**
- Top Sirloin Steak **GF, DF**

Accompaniments

(Choose Two)

- Garlic Mashed Potatoes **V, GF**
- Vegetable Blend **V, GF**
- Roasted Root Vegetables **V, GF**
- Israeli Couscous **V**
- Green Bean Amantine **V, GF**
- Garlic Herbed Rice Pilaf **V**
- Wild Rice and Ancient Grain Medley **V**
- Creamy Garlic Mashed Cauliflower **V, GF**
- Parmesan Polenta **V**
- Asparagus Spears **V, GF**
- Broccolini **V, GF**
- Quinoa **V**
- Bacon and Parmesan Brussels Sprouts **GF**
- Roasted Truffle Fingerling Potatoes **V, GF, DF, VG**

Salad

Bayfront House Salad

Mediterranean mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons. **V, DF, VG**

Caesar Salad

Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives. **V**

Fattoush Salad

Artisan romaine and iceberg lettuce with grape tomatoes, cucumbers, carrots, red onion and pita croutons. Served with lemon mint vinaigrette. **V, DF, VG**

House Made Dressings:

French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Italian Dressing, Strawberry Dressing, Garlic & Mint Vinaigrette, Poppyseed, Cilantro Lime Vinaigrette

Dessert Selections

- Cheesecake
- Peanut Butter Pie
- Chocolate Truffle Bomb

Gluten Free Selections

- Chocolate Torte
- Classic Crème Brulee
- Fresh Fruit Sorbet



Dinner Service



Little Italy \$46

Salads

- **Italian Chopped Salad:** Romaine, arugula and watercress topped with pepperoncini's, cherry tomatoes, black olives, red onion, Italian salami, fresh mozzarella and a house made Italian dressing.
- **Caesar Salad:** Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives.

Entrees (choose two)

- **Seafood Pasta:** Fresh linguini pasta with shrimp, mussels and crab tossed in a shallot lemon butter cream sauce, buffalo mozzarella and fresh corn.
- **Lasagna with Meat Sauce:** House made lasagna with meat sauce.
- **Spaghetti with Meatballs:** Fresh spaghetti noodles topped with house made tomato sauce and meatballs.
- **Penne with Chicken:** Penne pasta and chicken tossed in a spicy vodka tomato cream sauce, finished with freshly shaved parmesan and aged balsamic reduction.
- **Steak Pappardelle Alfredo:** Fresh pappardelle pasta, sirloin steak, peppers, wild mushrooms and onions tossed in a creamy Alfredo sauce.

Accompaniments

- Fresh Vegetable Blend **V, GF**
- Garlic Bread Sticks **V**
- Pasta Fagioli Soup **DF**

Dessert

- Tiramisu Cake

Fiesta on the Bay \$46

Salad

- **Chopped Mexican Salad:** Roasted red peppers, corn, black beans, avocado, grape tomatoes and red onion with a cilantro lime dressing. **G, VG, V, DF**
- **Mexican Cobb:** Romaine and red leaf lettuce topped with cherry tomatoes, shredded cheddar cheese, bacon, and queso cheese with a creamy tomatillo dressing. **V, G**

Entrees (choose two)

- **Cilantro Lime Chicken:** Grilled marinated chicken breast grilled, finished with a tequila lime cream sauce. **GF**
- Carne Asada **GF, DF**
- Grilled marinated flank steak.
- Pulled Chicken Birria
- Pork Belly

Accompaniments

- Spanish Rice **V**
- Mexican Street Corn **V**
- Black Beans **V, DF, GF**

Dessert (choose one)

- **Churro Chips and Cheesecake Dip:** flour tortillas deep fried and dusted in cinnamon and sugar. Served with a cheesecake dip
- Tres Leches
- Dolce de Leche Cheesecake

Dinner Service



Bayview Barbeque \$47

Salad

- **Cucumber Salad:** Chopped English Cucumbers, Heirloom tomatoes, red onion and crumbled feta cheese tossed in an herb vinaigrette. **GF**
- **Apple Chicken Salad:** Mixed greens, shredded chicken, granny smith apples, red onion, smoked gouda cheese, dried cranberries and candied pecans served with house made honey mustard. **GF**

Entrees (choose two):

- **Smoked Turkey Breast:** Smoked and roasted turkey breast, drizzled with a peach bourbon barbeque sauce. **GF**
- **Pulled Pork:** Slow roasted pork butt finished with a house made BBQ sauce. **DF, GF**
- **Smoked Beef Brisket:** Smoked beef brisket topped with a house made maple chipotle BBQ sauce. **DF**
- **Roasted Herbed Chicken:** Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs. **DF, GF**

Accompaniments

- Maple Mustard BBQ Baked Beans **V, DF, GF, VG**
- Apple Cider Coleslaw **V, DF, GF**
- Mexican Street Corn **V, GF**

Breads

- Rolls with Honey Butter and house made jalapeno cornbread.

Dessert (choose one):

- Fresh Apple Crisp, Pecan Pie, Key Lime Pie

The Pizza Shop \$41

Pizza with Wrap or Sandwich, House Salad, House Made Chips, and Assorted Cookies.

Pizza (choose two)

Cheese, Cheese & Pepperoni, Meat Lovers or Vegetarian.

Wraps/Sandwich (choose two)

Choice of Protein: Ham, Turkey or Vegetarian

Please choose either a wrap or on a brioche bun.

Penne Pasta

Choice of Marinara or Alfredo

Salad

- **House Salad** served with Ranch and Italian Dressings
- **Italian Chopped Salad:** Romaine, arugula and watercress topped with pepperoncini's, cherry tomatoes, black olives, red onions, Italian salami, fresh mozzarella and a house made Italian Dressing.

Dinner Service

Create Your Own Buffet \$45

Salad (Choose One)

- Bayfront House Salad **V, DF, GF**
- Caesar Salad **V**
- Fattoush Salad **V, DF, VG**

Protein (choose two)

- **Sliced Pork Tenderloin** with a honey garlic sauce. **GF**
- **Citrus Chicken** with a sweet citrus glaze. **GF, DF**
- **Tenderloin Tips** sautéed and simmered in a bourbon peppercorn sauce. **GF**
- **Chicken Monterrey** marinated, grilled chicken breast dipped in a sweet tangy barbeque sauce topped with bacon and cheddar cheese. **GF**
- **Wild Scottish Salmon** with an orange ginger glaze. **DF**
- **Sliced Roast Sirloin** with a red wine demi glace. **GF**

Accompaniments (choose two)

- Roasted Truffle Fingerling Potatoes **V, GF, DF, VG**
- Vegetable Blend **V, GF**
- Garlic Mashed Potatoes **V, GF**
- Green Bean Almandine **V, GF**
- Wild Rice and Ancient Grain Medley **V**
- Broccolini **V, GF**
- Roasted Herbed Red Bliss Potatoes **V, GF**

Dessert (choose one)

Cheesecake, Chocolate Truffle Bomb, Chocolate Torte



Picnic at the Bayfront \$42

Salads

- Bayfront House Salad **V, DF, VG**
- Cheddar and Bacon Potato Salad **GF**
- Apple Cider Coleslaw **V, GF, DF**
- **Vegetable Pasta Salad**- Cavatappi pasta, cherry tomatoes, cucumber, asparagus, carrots and yellow squash tossed in our homemade Italian dressing. **DF**

From the Grill

- Smith's Hot Dogs
- USDA All Beef Burgers **GF, DF**

Accompaniments

- Kaiser and Hot dog buns **DF**
- Lettuce, tomato and onion tray **V, DF, GF, VG**
- Swiss, provolone and cheddar cheese tray **V, GF**
- Pickle tray **V, DF, GF, VG**
- Ketchup, Mayo, Dijon Mustard
- House Fried chips with a ranch dip **V, GF**

Enhancements (priced per person)

- **Beef Short Ribs:** Beef short ribs braised slowly and drizzled with House BBQ sauce. **DF, GF \$7**
- Grilled Chicken Breasts **GF, DF \$5**
- Barbeque Ribs **GF \$7**
- Maple Mustard BBQ Baked Beans **V, GF, DF, VG \$3**
- Bacon and Smoked Gouda Macaroni and Cheese **\$6**
- Jalapeno Cornbread **\$3**

Dessert

- Cookies and brownies **V \$5**

Bar Service

Bar Pricing

(per person)

Deluxe Package

1st Hour \$11
2nd Hour \$8
3rd Hour \$7
4th Hour \$7
Each Additional Hour \$7

Premium Package

1st Hour \$12
2nd Hour \$9
3rd Hour \$9
4th Hour \$9
Each Additional Hour \$9

Liquor

Deluxe

Vodka Tito's, Mishka
Gin Gordon's
Rum Captain Morgan, Bacardi
Scotch Dewar's
Whiskey Seagram's 7
Bourbon Jim Beam

Premium

Vodka Grey Goose
Gin Tanqueray
Rum Captain Morgan, Bacardi
Scotch JW Red
Whiskey Jack Daniel's, Crown Royal
Bourbon Knob Creek

Beer

Deluxe Bar 2 Options
Premium Bar 3 Options

Bottles

Bud Light
Miller Lite
Yuengling
Labatt Blue
Labatt Blue Light
Michelob Ultra

Cans

Assorted Spiked Seltzers
Included

Wine

Cabernet
Chardonnay
Moscato

Wine Service

\$30 per bottle

Woodbridge by Robert Mondavi
Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay

\$50 per bottle

Josh Cellars
Cabernet, Rosé, Pinot Grigio
Merlot, Chardonnay



Hors D' Oeuvres



Hors D' Oeuvres

One hour minimum - Individually priced at \$6.

OR select from one of the following options:

Pick 4 for \$17 per person/per hour.

Pick 6 for \$25 per person/per hour.

Pick 8 for \$33 per person/per hour.

Cold Hors D' Oeuvres

Shrimp Shooters

Jumbo shrimp with a house made cocktail sauce. **DF, GF**

Prosciutto Caprese Bites

Cherry tomato, mozzarella cheese, prosciutto and basil pesto, drizzled with aged balsamic glaze. **GF**

Candied Bacon and Jalapeno Deviled Eggs **GF, DF**

Smoked Salmon and Cucumber

Smoked salmon with a dill boursin cheese spread on an English cucumber. **GF**

Antipasto Skewers

Vegetarian version with Kalamata olives, cheese tortellini, basil pesto and artichoke topped with an aged balsamic reduction and fresh basil. **V**

Hot Hors D' Oeuvres

Honey Sriracha Chicken Meatballs

Delicious sweet & spicy chicken meatballs with a honey sriracha glaze. **GF**

Chicken Kafta Kabob

Skewered seasoned chicken topped with a chimichurri sauce **GF**

Barbeque Wagyu Beef Meatballs

Baked wagyu meatballs, tossed in a spicy and sweet house made barbeque sauce.

Beef Wellington

Baked beef tenderloin and duxelle wrapped in a puff pastry and baked. Served with béarnaise sauce.

Steak Focaccia

Panini pressed focaccia bread with sliced angus sirloin, mushroom pate, caramelized onions and goat cheese.

Asian Surf & Turf Kabobs

Grilled sirloin and shrimp kabobs, tossed in a teriyaki glaze. Topped with crispy wonton noodles and sesame seeds.

Pot Stickers

Asian dumplings. Choose between chicken, pork or vegetarian. Served with Asian dipping sauces.

Raspberry Brie in a Phyllo Cup

Bacon Wrapped Shrimp **GF, DF**

Hors D' Oeuvres



Hot Hors D' Oeuvres (Cont.)

Corn Fritters

Spicy, deep fried corn fritters, dusted with powdered sugar and served with a Thai chili sauce. **V, DF**

Pulled Pork Polenta

Cheesy baked polenta topped with BBQ pulled pork, sweet potato, & roasted corn. **GF**

Grilled Herb & Cheese Baby Portobello Mushrooms

Grilled baby portobello mushrooms filled with aged parmesan, cheddar, mushrooms and herbs.

Candied Bacon on a Stick **GF, DF**

Hors D'oeuvre Enhancements

All items may be substituted as a "Pick" item or ordered individually, per person.

*If substituted for a "Pick" + \$1 **If Substituted for a "Pick" + \$2

Sliders **\$8****

Chicken or Beef, served with lettuce, tomato, cheese and condiments

Assorted Flatbread Pizza (4 bites) **\$8****

Pepperoni, Cheese, Meat Lovers or Vegetarian

Soft Pretzel Sticks **\$6**

Served with Cheese & Sweet Honey Mustard Dipping Sauce

Mini Pepperoni Balls **\$6**

Cheese and Pepperoni

Coconut Shrimp **\$7***

Coconut breaded popcorn shrimp with a mango and sriracha dipping sauce

Smoked Gouda and Pancetta Fondue **\$8****

A rich and creamy fondue with crispy pancetta, served with mini soft pretzels **V**

Displays

Charcuterie Board **\$16**

A selection of assorted meats and cheeses, accompanied by dried fruit, nuts, house made onion jam, whole grain mustard, honey mustard and heritage crackers.

Vegetable Crudité **\$12**

Assorted fresh cut vegetables and giardiniera, accompanied by hummus, baba ganoush and caramelized onion and garlic dip. **V, GF, VG**

Jumbo Shrimp Cocktail **\$15**

Jumbo shrimp with lemons, house made cocktail sauce and remoulade. 3 per person.

Seasonal Fresh Fruit Tray **\$8**

Seasonal fresh fruit with berries and yogurt dipping sauce. **V, GF, VG**

Dessert Display **\$8**

A variety of fresh baked desserts including cakes, pies, dessert bars, brownies, cookies and dessert pastries.

Hors D' Oeuvres



Dessert Bar \$14

Create your own Fruit Tarts

Pastry Shell with Choice Filling:

- Lemon Curd
- Pastry Cream
- Whipped Cream

Fruit Choices

- Strawberries, blueberries, mango and kiwi.

Other Dessert Selections

- Beignets
- Dessert Pastries

Action Stations & Food Bars

Traditional Baked Potato Bar \$13

Baked Potatoes and Truffle Fries, served with garlic aioli, crème fraiche, shredded cheddar cheese, smoked bacon bits, butter and straw fried onions. ***GF on request**

Fajita Bar \$16

Sautéed Protein (one choice)

- Sliced Flank Steak
- Chicken
- Shrimp

Sautéed Vegetables

Onions and a trio of peppers (serrano, jalapeno and poblano)

Sides

Fried tortilla chips, refried beans, floured tortillas

Condiments

Guacamole, pico de gallo, sour cream, shredded lettuce, queso fresco, salsa, street corn.

Stir Fry Bar \$16

Sautéed Protein (one choice)

- Sliced Flank Steak
- Chicken
- Shrimp
- Sliced Pork

Sautéed Vegetables

Snow peas, peppers, onions, broccoli, carrots and celery.

Sauces

Teriyaki Sauce, Sweet & Sour Sauce, Orange Ginger Sauce.

Sides

Soba noodles, White rice, Fried rice

Texas Smokehouse Carving Station \$12

Mesquite Smoked Pork Steamship

Sides

Baked cheese grits, Baked Beans, Corn Bread and Brioche Rolls

Condiments

Chipotle Maple BBQ and Peach Bourbon BBQ

Mac and Cheese Bar \$10

Choose Noodles

- Penne Pasta
- Cavatappi Pasta

Choose Two Sauces (Add 3rd Sauce +\$5 per person)

- Smoked Gouda cheese sauce
- Cheddar cheese sauce
- Spicy buffalo sauce

Toppings

Smoked bacon bits, straw fried onions, chives, tomatoes, diced ham and shaved parmesan

Carving Station \$15

Choose between sirloin beef, turkey or glazed ham. Accompanied with brioche buns and various sauces. (Protein GF)

Our Policy

Thank you for choosing the Bayfront Convention Center! Our goal is to offer the best quality products, services, and overall event experience for our guest.

Exclusive Caterer

The Bayfront Convention Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the center by the event host or any event guests, attendees or outside caterers.

Menu Selection

Customized menus are available at your request. To ensure proper planning and the availability of our best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. Menu selections are limited to (1) entrée choice per served meal or the offering of a duet plate. An exact count is required for each selection. Fresh-Serve Station options are available.

Excess Food

The Bayfront Convention Center adheres to state and local health guidelines which dictate that food items provided by BCC must be consumed during your event and may not be taken off property.

Alcoholic Beverage Service

The Pennsylvania Liquor Control Board (PLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for the Bayfront Convention Center, we are responsible for the administration of these regulations within the facility. The Bayfront Convention Center staff is trained in alcohol server awareness for the safety of you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

The hours of operation and number of bar services offered are at the discretion of the Bayfront Convention Center food and beverage department. Extended hours of operation and additional bars may be available at an additional cost.

Guarantees

Your final guaranteed attendance number must be provided to your Event Coordinator no later than seven business days prior to your event. This number will be considered your contracted guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the contracted original number will be considered your final guarantee. Food and beverage charges will be based on your guarantee or your actual meal count on your event day, whichever is greater.

Taxes & Service Charges

The Bayfront Convention Center will add a taxable 24% service charge plus current PA sales tax (6%) to all food, beverage and service. All pricing is subject to change.

Cancellations

If Lessee elects to cancel this Contract for any reason other than a termination for cause or pursuant to the FORCE MAJEURE clause of the contract, Lessee agrees to provide written notice to Center accompanied by the payment indicated in the following scale, based on working days (Monday through Friday):

From accepting contract to 61 days prior to event start date:
25-percent of revenue listed above

From 60 days or to 11 days prior to event start date:
75-percent of revenue listed above

From 10 days or less prior to event start date:
100-percent of revenue listed above

Menu Selection Legend

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Mixers – Cranberry, Orange Juice, Tonic Water, Club Soda
Featuring Coke Products

Contact Us

Bayfront Convention Center
1 Sassafras Pier
Erie, PA 16507
814-455-1260
BayfrontConventionCenter.com