



## WEDDING MENU



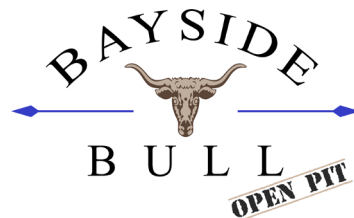
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Wow, it's really happening, congratulations! Best news yet, you have found Bayside Catering, and we're highly rated for our menus, service, and ease of execution!

Bayside Catering makes wedding fare an experience you and your guests will always remember. We offer our services in a great all-inclusive price, providing easy budgeting in the hectic and emotional time of planning your day. Whether you envision a formal reception with a Plated Dual Entrée Dinner or a rustic wedding featuring barbecue, Bayside Catering can transform your ideas into something more!



# PLATED DUAL ENTREE DINNER

Why have your guests settle for one when they can have the choice of two?

The Dual Entrée Dinner offers a variety of refined options that will ensure your guests enjoy each bite!

**\$117 per guest, all inclusive**

## Butler Passed Hors D'oeuvres - Pick 3

Vegetable Egg Rolls with Sweet Chili Drizzle  
Chicken Satay with Tangy Peanut Sauce  
Goat Cheese and Bacon Dates  
Seasonal Crudities with Honey Lime Herb Dip  
Roasted Asparagus Tart  
BBQ Bourbon Meatballs  
Bacon Wrapped Sweet Potato

## Plated Salad - Pick 1

Mixed Greens Salad  
Seasonal lettuce and vegetables, dressings on side  
Baby Spinach Salad  
Fresh Spinach with Walnuts, Bacon, Apples, Golden Raisins and Craisins

## Dual Entree Dinner - Pick 2

Beef Tenderloin Medallions over Mushroom Demi-Glace  
Jumbo Lump Maryland Crab Cake  
Airline Chicken Breast with Parmesan Cream  
Striped Bass "Rockfish" over Lemon Beurre Blanc

## Sides - Pick 2

Seared Potato Cake  
Roasted Red Bliss Potatoes  
Tarragon Jasmine Rice  
Grilled Asparagus  
Roasted Spring Carrots  
Blanched Broccolini

Pull Apart Yeast Rolls with Sweet Cream Butter

## As with all of our wedding packages, we include the following:

Tier 1 Bar Package –  
Bottled Beer, Great Wines, Soft Drinks, Water  
Linens from our Polyester Selection  
Inclusive of tablecloths and napkins  
Flatware, Silverware, Glassware  
Setup and Cleanup  
Service Staff (within one (1) hour travel)

**\*Inquire about other Bar, Linen, and Flatware options**



# WEDDING STATIONS

Offering your guests the option of options, an array of choices for their own individual tastes, a 'stations' arrangement is very popular. Each menu is separated for shorter lines and faster service!

**\$107 per guest, all inclusive**

## Hors D'oeuvres - Choice of 3

Roasted Asparagus Tart

Seared Asparagus, Brie Cheese, Capers, Puff Pastry

Seared Crab Cake

Maryland Tradition, With A Caribbean Cilantro Tartar

Berry And Brie Tart With Toasted Pecans

Seasonal Bramble Berries, Brie Cheese, Phyllo Cup

Artisan Cheese Platter

Assorted Cheese And Fruit Varieties, Heritage Crackers

Bacon Wrapped Dates

Stuffed With Goat Cheese

Flank Steak Pinwheels

With A Dollop Of Ancho Chili Sauce

Bourbon Meatballs

Smothered In A Homemade Bourbon Sauce

Warm Spinach And Artichoke Dip

Served With Baguette Slices

Seasonal Vegetable Crudites

Complimented By A Honey Lime Herb Dip

Caprese Skewers

Grape Tomato, Mozzarella, And Basil With A Balsamic Drizzle

## Stations - Please choose 3 of your liking:

### Carving Station

Slow Smoked Beef Brisket, Beef Au Jus

Herb Roasted Turkey Breast, White Gravy

Italian Rope Sausage, Grilled and Sliced

Pull Apart Yeast Rolls

### Salad Station

Fresh Mixed Field Greens and Chopped Romaine Lettuce

Diced Grilled Chicken or Flank Steak

Tomatoes, Cucumbers, Shredded Carrots, Sweet Onions, Dried Cranberries, Candied Pecans,

Gorgonzola Cheese, Shredded Cheddar Cheese, Bacon Bits, Croutons

Choice of 3 Dressings



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# WEDDING STATIONS

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## Shrimp & Grits Station

Seasoned Gulf Shrimp  
Southern Style Grits  
Cheddar Cheese, Crispy Bacon, Caramelized Onions, Red Peppers,  
Chopped Tomatoes, Cilantro, Scallions, Jalapenos, Maple Syrup and Butter  
Fresh Cornbread

## Macaroni & Cheese Station

Five Cheese Macaroni  
Crispy Bacon, Scallions, Caramelized Onions, Chopped Tomato,  
Toasted Panko Bread Crumbs, Pulled BBQ Chicken, Hot Sauce

## Mashed Potato Station

Red Bliss Mashed Potatoes  
Caramelized Onions, Crispy Bacon, Scallions, Sautéed Mushrooms, Gravy, Butter,  
Sour Cream, Shredded Cheddar Cheese, Pulled Pork BBQ

## Pig Pickin' Station

Smoked Whole Hog, Fully Dressed  
Assorted BBQ Sauces  
Crisp Creamy Coleslaw  
Slider Rolls and Cornbread

## Pasta Station - Choice of 2

Penne Pasta with Marinara  
Creamy Bow Tie Pasta Alfredo  
Pasta Palermo  
Pesto Pasta with Peas and Pine Nuts  
Topped with Italian Marinara Meatballs, Grilled Chicken, or Grilled Shrimp  
Sliced Italian Bread with Herb Infused Olive Oil

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# BBQ BUFFET

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Give your guests a selection of food that will keep them coming back for more! A simple, yet mouthwatering assortment of traditional comfort foods that everyone is bound to love.

**\$90 per guest, all inclusive**

## Hors D'oeuvres (Displayed)

Artisan Cheese Platter

Assorted cheese and fruit varieties, Heritage Crackers

Seasonal Vegetable Crudites

Crisp fresh vegetables, Green Goddess dip

Bourbon Glazed Meatballs

Served hot with a sweet & tangy bourbon finish

## Fresh Greens Salad

Seasonal lettuce mix with cut vegetables and croutons, dressings on side

## Dinner Buffet

Pulled Pork Barbecue

Slow Smoked and tossed in our signature sauce

Open Pit Beef

Sliced Top Round, cooked to medium rare perfection

BBQ Chicken Pieces

A taste of summer by the pool

## Sides

Home Style Potato Salad

Crisp Creamy Coleslaw

Western Style Baked Beans

Fresh Vegetable Pasta Salad

Silver Queen Corn on the Cob

Ice Cold Sliced Watermelon

Fresh Baked Slider Rolls and Cornbread

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# CARIBBEAN FARE

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Let your taste buds experience your honeymoon early with Bayside's twist on a variety of Caribbean inspired dishes. Made fresh in Maryland, a look forward to white beaches and blue water!

**\$101 per guest, all inclusive**

## Butler Passed Hors D'oeuvres

Bacon Wrapped Shrimp

Succulent prawn, bacon wrapped, mango habanero glaze

Fried Plantains

An island favorite, tossed in Cinnamon Sugar

Pork Tenderloin Crostini

Juicy pork loin, peach bourbon sauce

Seared Crab Cake

Maryland tradition, with a Caribbean cilantro tartar

## Bayside Atoll Salad

Mixed greens, cucumbers, radishes, tropical fruits, mango vinaigrette

## Dinner Buffet - Pick 2

Citrus Infused Chicken

Seared breast, thyme, pineapple salsa

Coffee Rubbed Flank Steak

Sliced to portion, bell peppers, carrots

Jerk Grouper

A mean fish! Seasoned and seared, sweetened with coconut reduction

Cuban Reef Shrimp

Large and tender, tossed in lime-garlic broth

## Sides

Caribbean Fried Rice

Tomato Cucumber Salad with Grated Jicama

Zucchini Sweet Potato Hash

Jalapeno Cornbread with Sweet Cream Butter

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# ITALIAN EXPERIENCE

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Through an assortment of our delectable Italian dishes, provided buffet style for a more 'at home' feel, Bayside Catering creates the embracing environment a wedding craves.

**\$105 per guest, all inclusive**

## Hors D'oeuvres

Antipasto Skewers

Grape Tomato, Mozzarella, Artichoke Heart, Salami, Olive

Roasted Asparagus Tart

Seared Asparagus, Brie Cheese, Capers, Puff Pastry

Meatball Parmesan

Choice Ground Beef, Zesty Marinara

Spinach And Feta Stuffed Mushrooms

Tender Mushrooms, Sautéed Spinach, Salted Feta Cheese

## Bruschetta Salad

Romaine, Basil, Grape Tomato, Balsamic Vinaigrette

## Dinner Buffet - Pick 2

Chicken Piccata

Lemon, White Wine, Capers

Blackened Mahi Mahi

Toasted Pine Nuts, Parsley, and Butter Sauce

Char-Grilled Steak Florentine

Ribeye, Simply Salted, Grilled With Olive Oil

Penne Carbonara

Creamy Pasta, Bacon Crumble, Five Cheese Crust

## Sides

Roasted Red Bliss Potatoes

Fresh Char-Grilled Vegetables

Crunchy Italian Bread With Herb Infused Olive Oil

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# FRENCH CUISINE

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Surprise your guests with the decadent cuisine of European elegance, something delightful yet sophisticated. With a variety of premium options, there is something everyone will enjoy!

**\$130 per guest, all inclusive**

## Hors D'oeuvres

Garlic Butter Escargot Canape

Classic Sautéed Sea Snail, Garlic, Parsley Butter, Toast Point

Berry And Brie Tart With Toasted Pecans

Seasonal Bramble Berries, Brie Cheese, Phyllo Cup

Fig-Olive Tapenade Crostini

Sweet And Salty Fig And Olive, Goat Cheese, Crisp Baguette

Assiette De Charcuterie

Beautifully Smoked And Sliced Meats And Cheeses

## Salade De Maison

Country Salad With Asparagus, Beets, Walnuts, Lemon Dijon Vinaigrette

## Entrees - Pick 2

Chicken Cordon Bleu

Airline Chicken Breast, Thinly Sliced Ham, Dijon Parmesan Cream

Crevettes Grillées

Succulent Grilled Shrimp, Skewered With Broccoli, Herb Butter

Coquilles St. Jacques

Sea Scallops, Andouille, Shallots And Garlic Cream Sauce, Bread Crumbs

Filet Poivré

Peppered And Grilled Beef Tenderloin, Lemon Beurre Blanc

## Sides

Potato Gratin

Saffron Rice

Steamed Green Beans With Julienne Carrots

French Rolls

Warmed To A Light Crust, Sweet Cream Butter

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Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

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## OTHER INFORMATION

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Not finding what you're looking for? These menus are our favorite wedding options featuring all-inclusive pricing for food, bar, rental items, and staff. Visit our website for full catering menus, which can be customized to make your wedding as spectacular as you have envisioned!

[www.BaysideBull.com/Catering](http://www.BaysideBull.com/Catering)

### Frequently Asked Questions

#### **Do you have a minimum guest count to provide catering?**

No, we do not have a minimum guest count to provide catering services. We have done small anniversary parties for 2 and company picnics for 2,000.

#### **Do you provide servers for a catered event?**

Yes, Bayside Catering is a full-service caterer, which includes kitchen staff, servers, bartenders, and support members to assist with setup, replenishing buffets, serving a plated dinner, clearing tables, and breaking down at the end of the event.

#### **Are we able to provide our own beverages?**

We strongly suggest having Bayside Catering supply the bar package to relieve your guests or yourself of the extra hassle. If your venue allows, you are welcome to provide your own beverages. However, you will be required to obtain a one-day liquor license (if venue requires) and we do have a \$150 bar equipment fee along with a \$200 bar deposit.

#### **We are having a buffet menu, why do you have servers on the proposal?**

Even if you are having a buffet style reception, service staff are needed to help with setup for the reception, replenishing the buffet, cleaning throughout the event, and breaking down at the end.

#### **Do you cook on site?**

Yes, if the facility has the space and caterers are allowed, our preference is to cook on site for the freshest and highest quality of food.

#### **What type of deposit is required to secure your catering services?**

To secure catering services, a 1/3 deposit along with signed contract are needed.

#### **When is our final guest count and payment due?**

Final payment and guest count are due 7 days prior to the event date.

### Let's Make Your Wedding Amazing Together!

Call one of our expert sales associates today to discuss your thoughts and ideas:

**(410) 956 - 6009**

Mon - Fri     9:00am - 5:00pm









