

**Off-Site  
Catering by  
BayView**

*952-470-VIEW (8439)*

*[www.bayviewevent.com](http://www.bayviewevent.com)*

# PICNIC & BBQ PACKAGES

## Classic Deli Buffet Picnic

Oven Roasted Turkey, Roast Beef and Honey Ham. Assorted Sliced Cheeses including: Cheddar, Swiss & Provolone. Served with Assorted Rolls and Condiments, Mediterranean Pasta Salad, Mesquite Kettle Chips and Gourmet Cookies.

## BayView BBQ

Choose Three ½ Pound Hamburgers, Grilled Marinated Chicken Breasts, Wisconsin Bratwurst or Succulent Slow Roasted Pulled Pork. Served with Bakery Fresh Buns and Assorted Condiments. Fresh Garden Vegetable Bouquet with Buttermilk Ranch Dip, our Famous Homemade Potato Salad, Red and Green Cabbage Cole Slaw, Firehouse Baked Molasses Beans with Hickory Smoked Bacon, Mesquite Kettle Chips, and Old Fashioned Cookie Assortment.

## Southern Taste BBQ

Smoked Pork Riblets Dripping in Tangy BBQ Sauce, Slow Roasted Beef Brisket and Old Fashioned Country Fried Chicken, served Jalapeno Corn Bread Drizzled with Honey Butter. Bakery Fresh Buns and assorted Condiments. Fresh Garden Vegetable Bouquet with Buttermilk Ranch Dip, Our Famous Homemade Potato Salad, Red and Green Cabbage Cole Slaw, Firehouse Baked Molasses Beans with Hickory Smoked Bacon, Mesquite Kettle Chips, and Old Fashioned Cookie Assortment.

# PICNIC & BBQ PACKAGES (Cont'd)

## Island Sampler BBQ

Assortment of Teriyaki Beef Kabobs with Peppers and Onions, Hawaiian Chicken Kabobs with Pineapple and Red Peppers, Cilantro Tequila Shrimp Kabobs with Lime and Red Peppers served on a bed of Fried Rice. Grilled Root Vegetables with a Curried Aioli Sauce, Mixed Green Salad with Toasted Almonds and Poppy Seed Dressing, Tropical Fruit Salad with Cinnamon and Nutmeg Dusted Tortilla Chips.

## The Up-Town BBQ

A Combination of Grilled Seasoned Chicken Breasts, Fried Walleye Filets and Garlic Buttered Sirloin Steak. Served with Dijon Mayonnaise, Curried Tatar Sauce, Bakery Fresh Buns and Assorted Condiments. Fresh Garden Vegetable Bouquet with Buttermilk Ranch Dip, Carrot and Raisin Salad, Macaroni, Salami and Broccoli Salad and Gourmet Cookie Selection.

### Prices for picnic & BBQ's include:

- High-grade quality disposable flatware, plates, bowls, etc.
- Table covering
- One attendant per 150 guests
- Delivery fee may apply
- Chef fee (portal to portal) for onsite grilling

# BREAKFAST

Breakfast Menus are served Buffet Style

All Breakfast Menus include Milk, Assorted Juices, Coffee and Hot Tea Station

## **The Continental**

Sliced Seasonal Fruit,  
Assorted Breakfast Breads

## **Healthy Start**

Sliced Seasonal Fruit, Breakfast Bagels,  
Cream Cheese, Preserves,  
Assorted Yogurts and Granola

## **Made to Order Belgian Breakfast**

Belgian Waffles with Whipped Butter and  
Warm Syrup, Breakfast Sausages,  
Scrambled Eggs with Cheese,  
Sliced Seasonal Fruit

## **The Midwestern**

Scrambled Eggs with Cheddar Cheese,  
Breakfast Potatoes, Bacon and Sausage,  
Sliced Seasonal Fruit,  
Assorted Breakfast Breads

## **Country Style Breakfast**

French Toast or Belgian Waffles with  
Whipped Butter and Warm Syrup,  
Scrambled Eggs with Cheddar  
Cheese, Breakfast Potatoes, Bacon and  
Sausage, Sliced Seasonal Fruit,  
Assorted Breakfast Breads

## **Classic American Brunch**

Seasonal Fruit Display with Yogurt Dip,  
House Salad with Ranch Dressing,  
Wild Rice Egg Bake, Scrambled Eggs with  
Cheese, Breakfast Potatoes,  
Thick Sliced Ham and  
Caramel Pecan Rolls with Butter

## **Add Omelet Station**

WITH Breakfast Selection  
Prepared to Order  
Ham, Bacon, Tomatoes, Green Peppers,  
Onions, Mushrooms, Salsa,  
Cheddar and Swiss Cheese

## **Ala Carte**

Assorted Danish & Muffins

Bagels, Cream Cheese and Preserves

Low Fat Yogurt

## **Coffee**

1 Gallon Regular

1 Gallon Decaf

(approximately 20 cups per gallon)

# PLATED LUNCHES

All Plated Lunches include Coffee and Hot or Iced Tea Station  
Add a House Salad to any Entrée for an Additional price per guest

## Walnut Pear Salad

Fresh Mesclun Mixed Greens with Grilled Pears, Candied Walnuts, Gorgonzola Cheese and Peppercorn Dressing; Fresh Rolls & Butter

## Wrap Sandwich

Choice of Beef with Avocado, Grilled Chicken Caesar or Turkey Club Wrap Served with Pasta Salad & Potato Chips

## Grilled Chicken Caesar Salad

Herb Grilled Chicken Breast on a Bed of Romaine Lettuce with Croutons and Fresh Parmesan Cheese  
Fresh Rolls & Butter

## Chicken Waldorf Salad & Fruit

Creamy Chicken Salad with Celery and Apples, Garnished with Roasted Cashews  
Served with Fresh Fruit  
Fresh Rolls & Butter

## Raspberry Chicken Salad

Grilled Chicken on Spring Mix of Greens with Strawberries, Toasted Almonds, Red Onions and Home-made Raspberry Vinaigrette Dressing  
Fresh Rolls & Butter

## Focaccia Club

Smoked Turkey Breast, Peppered Bacon, Pepper Jack Cheese, Lettuce, Tomato and Cilantro Aioli, Piled High on Herbed Focaccia  
Served with Pasta Salad & Potato Chips

## Stuffed Shells (Vegetarian)

A Blend of Four Cheeses and Fresh Herbs Stuffed in Pasta Shells with a Rich Tomato Sauce  
Fresh Rolls & Butter

## Quinoa and Curried Vegetables (Vegetarian)

Sautéed Baby Spinach layered with Quinoa and Green Curried Vegetables, topped with Ginger infused Smashed Yukon Potatoes

## BayView's Stir Fry

Sautéed Carrots, Broccoli, Red Onions, Pea Pods and Peppers served with Teriyaki Chicken on a Bed of Fried Rice

## Hot Roast Beef Sandwich

Savory Roast Beef and Creamy Mashed Potatoes Served atop Texas Toast Smothered with Beef Gravy and Spicy Fried Onions; Steamed Vegetable Medley

## Champagne Chicken

Sautéed Boneless Chicken Breast with Sparkling Champagne Cream Reduction, Herb Roasted New Potatoes, Steamed Vegetable Medley; Fresh Rolls & Butter

## Chicken Coulis

Slow Roasted, Herbed Chicken Breast served sliced with a Rich Tomato Coulis, Herb Roasted New Potatoes, Sugar Snap Peas with Mandolin Carrots;  
Fresh Rolls & Butter

## South Seas Salmon

Lightly Seasoned Fresh Grilled Salmon Fillet served with Tropical Salsa, Parsley Buttered Baby Red Potatoes, Green Beans Almandine;  
Fresh Rolls & Butter

# LUNCH BUFFETS

All Lunch Buffets include Coffee and Iced Tea Station  
Minimum of 25 Guests

## **Focaccia Sandwich Buffet**

Assortment of Ham, Roast Beef  
and Turkey Sandwiches  
prepared on Focaccia Bread with Lettuce,  
Tomatoes, Onions & Cilantro Aioli  
served with Potato Salad and  
Kettle Cooked Potato Chips

## **Deli Buffet**

Build your own Sandwiches with Roast Beef,  
Smoked Turkey, Ham, Provolone, Swiss and  
Cheddar Cheeses, Lettuce, Tomatoes, Pickles,  
Condiments and Fresh Rolls; served with  
House Salad, Potato Salad and  
Kettle Cooked Potato Chips

## **Add Soup to your Buffet**

for \$1.25 ++ per guest

Your Choice of:

*MN Chicken Wild Rice*

*Clam Chowder*

*Heirloom Tomato Basil*

*Chilled Honeydew and Mint*

## **BayView's Chicken Buffet**

House Salad with Ranch Dressing,  
MN Chicken Wild Rice Soup,  
Sautéed Boneless Chicken Breast with  
Sparkling Champagne Cream Reduction,  
Sautéed Market Vegetables,  
Roasted Baby Red Potatoes  
Fresh Rolls & Butter

## **Fajita Buffet**

Fiesta Salad with Garden Greens,  
Tomatoes, Black Beans, Corn, Red Onions,  
Peppers, and Tortilla Chips served with  
Cilantro Dressing, Grilled Flank Steak and  
Chicken Breast, Sautéed Peppers & Onions,  
Warm Flour Tortillas, Lettuce, Tomatoes,  
Jalapenos, Shredded Cheese, Salsa,  
Guacamole and Sour Cream served with  
Spanish Rice, Tri-Color Chips and Salsa

## **BayView Barbecue Buffet**

Choose two of the following:

*Grilled Hamburgers;*

*Grilled Chicken Breasts;*

*Pulled Pork;*

*Barbeque Beef*

Served with House Salad,  
Fresh Seasonal Fruit Tray, Gourmet Potato  
Salad, Kettle Cooked Potato Chips,  
Fresh Rolls & Condiments

## **Taste of Tuscany Buffet**

Choose two of the following:

*Pasta Carbonera;*

*Italian Pasta Salad;*

*Traditional or Vegetarian Lasagna*

Served with Caesar Salad, Breadsticks,  
Antipasto Platter, and  
Fresh Seasonal Fruit Display

# COLD HORS D'OEUVRE

priced per piece, must be ordered in increments of 25 pieces

## **Cornet of Genoa Salami**

Herbed Cream Cheese wrapped in  
Imported Genoa Salami

## **Stuffed Cherry Tomato**

Ripe Cherry Tomato filled  
with Herbed Cream Cheese  
and topped with Toasted Pine Nuts

## **Brie Croustade**

Imported Brie Cheese and  
Seasonal Fruit on Crostini

## **Asparagus Spear**

Balsamic Marinated Asparagus  
wrapped in your choice of Italian Prosciutto  
or Thinly Sliced Beef Tenderloin

## **Pizza Crostinis**

A Variety of Toasted Rounds topped with:  
*Marinara, Mozzarella and Pepperoni;*  
*Marinara, Mozzarella and Sausage;*  
*Marinara, Mozzarella and Portabella Mushrooms*

## **Grilled Shrimp Canapé**

Pesto Cream Cheese and  
Grilled Shrimp on Crostini

## **Autumn Spoons**

Spoons of Butternut Squash and Granny  
Smith Apples with a Brown Butter Balsamic

## **Caprese Skewers**

Skewers of Grape Tomatoes with Balsamic  
Marinated Fresh Mozzarella and Basil

## **Chipotle Chicken Canapé**

Garlic Toast Round topped with  
Chipotle Roasted Chicken  
and Chili Cilantro Cream Cheese

## **Tenderloin Canapé**

Sliced Beef Tenderloin  
piled on a Toasted Baguette  
with Caramelized Onions & Aioli

## **Sous-Vide Chicken on Pommes Soufflés**

Butter and Rosemary Poached Chicken atop  
homemade Fried Potato Puffs with a  
Roasted Pepper Crème Fraiche

## **Fruit & Cheese Kabob**

Seasonal Fruit with Cheese  
on a Skewer

## **Wonton Cones**

Wonton Cones filled with your  
choice of the following:

*Grilled Honey Chicken with Avocado Salad  
and Fresh Cranberries;*

*Thai Salad Cones filled with Bib Lettuce,  
Tamarind Sauce and Enoki Mushrooms;  
Sweet Grape Tomatoes, Kalamata Olives, Basil,  
Feta Cheese and Balsamic Vinegar*

## **Gingered Tenderloin Cups**

Herb Crusted Pork Tenderloin Medallions  
Drizzled with a Ginger Butter Glaze served  
in Bibb Lettuce Cups

## **Jumbo Shrimp Shooter...Four Ways**

*Pesto Dusted Shrimp with a Zesty Cocktail Sauce;*  
*Coconut Shrimp with a Tropical Cocktail Sauce;*  
*Asian Shrimp with a Curried Cocktail Sauce;*  
*Chilled Shrimp with a Traditional Cocktail Sauce;*  
all served in a Shooter Glass

## **Seafood Martini Sampler**

Assortment of Smoked Salmon, Seared Ahi  
Tuna and Shrimp pieces tossed in an Asian  
Vinaigrette served over Romaine Lettuce,  
Avocado Slices and Radicchio sprinkled with  
freshly chopped Parsley

# HOT HORS D'OEUVRE

priced per piece, must be ordered in increments of 25 pieces

## **Fried Wonton**

Filled with Cream Cheese and Crab  
served with Orange-Tamari Sauce

## **Brie Puff**

Pastry Shell filled with Brie  
and Sun Dried Tomatoes

## **Baked Phyllo**

Filled with Spinach and Parmesan Cheese

## **Italian Stuffed Mushroom**

Button Mushroom filled  
with seasoned Italian Sausage

## **Crab Stuffed Mushroom**

Button Mushroom with Crab  
and Sun-Dried Tomato

## **Turkey Apple Turnover**

Turkey, Apple and Cheddar Cheese  
wrapped in Phyllo

## **Mini Egg Roll**

Traditional Pork Egg Roll  
with Sweet & Sour Sauce

## **Mini Gourmet Burgers**

Assortment of California Burgers, Portabella  
with Gorgonzola Cheese, Buffalo Mozzarella  
with Caramelized Onions

## **Trout Latkes**

Potato Cakes topped with Rainbow Trout,  
Hearts of Palm and Roasted Red Pepper  
Pesto

## **Mini Potpies**

Home-made Chicken Potpies served in  
Mini Phyllo Cups

## **Dancing Korean Beef**

Korean Ginger BBQ Beef Cubes  
served Sizzling

## **Walleye Cakes**

Walleye with a Tart, Door County  
Cherry Marmalade

## **Bacon Wrapped Scallop**

Fresh Bay Scallop  
wrapped in Apple Smoked Bacon

# HORS D'OEUVRE PRESENTATIONS

each presentation serves approximately 25 guests, unless otherwise noted

## **Seven Layer Dip**

Seven distinct layers from  
South of the Border  
served with Fiesta Tortilla Chips

## **Vegetable Crudités**

Seasonal Crisp Vegetables  
served with Ranch Dip

## **Grilled Vegetables**

Seasoned Grilled Vegetables,  
chilled and served with Cilantro Garlic Aioli

## **Trio of Vegetable Crisps**

Fried Chips of Yukon Potatoes, Sweet  
Potatoes and Parsnips served with  
a Five Spice Buttermilk Dip

## **Breads & Spreads**

Roasted Red Pepper Hummus,  
Kalamata Olive Tapenade,  
and Feisty Fiesta Spread served  
with Pita Chips and Artesian Breads

## **Fruit Platter**

Bountiful display of Seasonal Fruit  
with Yogurt Dip

## **Focaccia Finger Sandwiches**

An assortment of Turkey, Ham and  
Beef Sandwiches with Lettuce, Tomato,  
Onion and Cilantro Aioli  
served on Herbed Focaccia Bread

## **Artesian Bread Station**

Assortment of Artesian Breads with  
Infused Dipping Oils:  
*Basil Garlic;*  
*Thai Chile;*  
*Sage, Rosemary and Thyme*  
*Add Gourmet Cheeses, Olives and*  
*Sun-dried Tomatoes*

## **Imported & Domestic Cheese Board**

Eclectic array of Flavorful Cheeses including  
Gouda, Oregon Tillamook Cheddar, Asiago,  
Sun-dried Tomato Spread and Greek Feta  
served with Assorted Crackers  
*Add Carrando Pepperoni and*  
*Fennel Pimento Salami*

## **Antipasto Platter**

Prosciutto Ham, Genoa Salami,  
Fresh Mozzarella,  
Asiago and Provolone Cheese,  
Marinated Artichokes, Kalamata Olives,  
and Roasted Red Peppers  
Served with Artesian Breads and Crackers

## **Chilled Tenderloin**

A Beautiful Presentation of Chilled Beef  
Tenderloin displayed with Grilled Vegetables  
and Cilantro Garlic Aioli served with  
Assorted Breads and Crackers

## **New World Spring Rolls**

Authentic Vegetable, Chicken,  
and Shrimp Spring Rolls  
served with Thai Tomato Sauce  
and Japanese Basil Ponzu Sauce  
(75 pieces)

## **Raw Bar**

An impressive display of Jumbo Shrimp,  
Crab Claws, Clams and Lobster on Ice served  
with Cocktail Sauce, Hoisin Sauce, Plum  
Sauce, Tabasco and Lemon (50 pieces)

## **Pre-Ceremony Snack Package**

An assortment of Mini Deli Sandwiches to  
include Turkey and Ham, Crisp Vegetables  
with Ranch Dip, Seasonal Fruit, Kettle  
Cooked Potato Chips, Fresh Baked Cookies

Add Bottled Waters, each  
Add Soft Drinks, each

# HORS D'OEUVRE PRESENTATIONS ~ WARM ITEMS

each presentation serves approximately 25 guests, unless otherwise noted

## **Spinach and Artichoke Gratin**

A rich and creamy blend of Cheeses, Spinach and Artichoke Hearts, served warm with Assorted Crackers  
Add Crab

## **Nachos "Your Way" Station**

Build your own Nachos with Tri-colored Tortilla Chips and a variety of Hot Cheeses including:  
Smoked Gouda, Cheddar and Seafood; Cajun with Peppers;  
Brie and Gruyere with Wild Mushrooms, Embellish with additional toppings such as:  
Salsa Verde, Seasoned Ground Beef, Tomatoes, Black Olives, Jalapenos and Sour Cream

## **Brie & Fresh Fruit**

Delicate Brie Wheel baked golden brown, served with Grapes, Strawberries and Apples, Rye and Pumpernickel Breads

## **Meatballs**

A party favorite!  
Select from Marinara, Stroganoff, or Barbeque Style Meatballs (75 pieces)

## **Satay Medley (choose 3)**

Mojito Lime Shrimp; Tuscan Salmon; Teriyaki Chicken; Grilled Beef Tenderloin; Szechuan Pork Tenderloin  
Served with Chef Paired Sauces

## **Asian Potstickers**

Steamed Pork Potstickers served with Ponzu Sauce (75 pieces)

## **Chicken Wing Painting Station**

Guests paint their favorite Sauces on their Wings! Sauces include:

*Sweet Raspberry Barbeque*  
*Sesame*  
*Teriyaki*

*Honey Barbeque*  
*Spicy Buffalo*

Served with Blue Cheese, Ranch Dressing and Celery Sticks (75 pieces)

## **Gourmet Sausage Brochettes**

A hearty selection of Grilled Apple, Indocile and Wild Rice Sausages, served on a bed of Wild Rice Pilaf (75 pieces)

## **Spicy Sesame Chicken Strips**

Boneless Chicken Strips with Louisiana Hot Sauce, served with Bleu Cheese and Celery Sticks (75 pieces)

## **Seafood Satay Sampler**

Bite sized skewers of Tuscan Salmon, Ahi Tuna, and Shrimp, served over Rice Pilaf with Thai Tomato Salsa (75 pieces)

## **BayView "Petites"**

Warm Mini Sandwiches  
Choose one or go with all three...  
Sausage with Grilled Apple and Gruyere,  
Pulled Pork with Barbeque Sauce,  
Roasted Turkey with Chipolte Aioli and Cheddar

## SMALL PLATES

These items are hors d'oeuvre portions, served on a 7 inch plate. Minimum 50 guests.

### Mashed Potato Martini Bar

A full bar stocked with Garlic Mashed Potatoes, Cheddar Cheese, Bacon Bits, Scallions, Broccoli, Sour Cream, Butter, Salsa and Sautéed Mushrooms  
Served up in a Martini glass!

### Pasta Bar

Assorted Pastas sautéed to order with your choice of sauce and toppings: Alfredo, Marinara, and Basil Pesto Sauce, Grilled Chicken, Shrimp, Italian Sausage, Fresh Vegetables, Herbs, and Parmesan Cheese  
Appetizer Portion  
Dinner Portion  
Subject to Chef Charge

### Stir Fry Station

Sautéed to order with Teriyaki or Spicy Szechwan Sauce, Chicken, Beef, Bok Choy, Water Chestnuts, Bamboo Shoots, Red Peppers, Carrots, Pea Pods, Broccoli, Pineapple and Peanuts, served over Fried or White Rice  
Appetizer Portion  
Dinner Portion  
Subject to Chef Charge

### Fajita Bar

Marinated Grilled Chicken and Flank Steak with Sautéed Peppers & Onions  
Flour Tortillas, Shredded Cheese, Sour Cream, Guacamole, and Jalapenos with Fiesta Tortilla Chips and Salsa  
Appetizer Portion  
Dinner Portion

### Spanish Paella Station

Basmati Rice with Green Peas, Artichoke Hearts, Mushrooms, Tomatoes, Garlic and Saffron; made to order with your choice of Chicken and Chorizo Sausage OR Shellfish (Mussels, Crab, Shrimp and Lobster)  
Appetizer Portion  
Dinner Portion  
Subject to Chef Charge

### Chipotle Crepe Station

Made to order crepes with your choice of: Grilled Lemon Pepper Chicken with a Grand Marnier fresh Berry Glaze OR Peppered Steak with a Savory Blackberry Marmalade  
Appetizer Portion  
Dinner Portion  
Subject to Chef Charge

### Polynesian Fish Taco Bar

Build your own Fish Taco with Mahi Mahi and Grouper, Warm Tortillas and all the fixings including Diced Tomatoes, Diced Scallions, Shredded Lettuce and Arugula, Tropical Salsa, Picadillo Sour Cream, Tartar Sauce, Avocado Relish & much more  
Appetizer Portion  
Dinner Portion

## CARVING BOARDS

These items are hors d'oeuvre portions, approximately 4 oz. of meat per guest.

Chef carved items subject to Chef Charge.

Minimum 50 guests.

### Honey Baked Ham

Served with Assorted Rolls and Whole Grain Mustard

### Oven Roasted Turkey Breast

Served with Assorted Rolls, Cranberry Aioli and Whole Grain Mustard

### Roasted Top Round of Beef

Served with Assorted Rolls, Horseradish Cream and Whole Grain Mustard

### Roasted Tenderloin of Beef

Served with Assorted Rolls, Béarnaise and Horseradish Cream

# PLATED DINNERS

All Plated Dinners include a House Salad with Cherry Tomatoes, Cucumbers, Croutons and Ranch Dressing, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

## Gourmet Starters

Tossed Caesar Salad with Fresh Shaved Parmesan Cheese and Homemade Croutons  
Mixed Greens tossed with Raspberry Vinaigrette, Strawberries, Toasted Almonds, Red Onion  
Baby Spinach tossed with Tangy Vinaigrette, Mandarin Oranges, Red Onion, Toasted Almonds  
Mixed Greens with Honey Glazed Pears, Candied Walnuts, Gorgonzola and Peppercorn Dressing  
Heirloom Tomato Basil Soup Garnished with Parmesan Lace  
Minnesota Wild Rice Soup with Chicken

## Entrées

### Champagne Chicken

Sautéed Boneless Chicken Breast with Sparkling Champagne Cream Reduction

### Chicken Florentine

Baby Spinach and Feta wrapped in a Boneless Chicken Breast, finished with a Roasted Red Pepper Cream Sauce

### Harvest Chicken

Minnesota Wild Rice Stuffing wrapped in a Boneless Chicken Breast, topped with a Sherry Cream Sauce

### Pork Tenderloin Medallions

Tender Roasted Pork Tenderloin with a Savory Herb Crust and Apricot Glaze

### South Seas Salmon

Lightly Seasoned, fresh Grilled Salmon Fillet served with Tropical Salsa

### Pistachio Crusted Walleye

Authentic Canadian Walleye with Homemade Pistachio Crust and Lemongrass Butter Glaze

### Herb Grilled Sirloin Steak

*Hand Carved, Marinated and Grilled Sirloin Steak served with Sautéed Mushrooms*

### Jumbo Shrimp Scampi

Jumbo Shrimp baked with Lime and topped with Gourmet Scampi Sauce served over a Bed of Linguine

### Rosemary Roasted Prime Rib

Seared and Slow Roasted Prime Rib served with Au jus and Horseradish

### New York Strip

Center Cut New York Strip Steak with a Wild Mushroom Glaze

### Filet Mignon

The most tender of all cuts of Beef, wrapped in Apple Smoked Bacon

# PLATED DINNERS (Cont'd)

## Vegetarian Entrées

### Stuffed Squash

A Sweet Chayote Squash stuffed with Chopped Mushrooms, Onions, Peppers and Garlic, topped with Parmesan Cheese

### Stuffed Shells

A blend of four cheeses and fresh herbs stuffed in Pasta Shells with a Rich Tomato Sauce served with Vegetable du Jour

### Vegetable Lasagna (minimum 10)

Yellow Squash, Zucchini and Mushrooms with Mozzarella and Ricotta Cheeses between Layers of Pasta, topped with a Vegetable Corn Sauce

### Eggplant Parmesan

Italian Breaded Eggplant topped with Homemade Marinara Sauce and Mozzarella Cheese, served Lasagna Style

### Pasta al Fresco

*Linguine tossed with Sun-dried Tomatoes, Scallions, Kalamata Olives, Artichoke Hearts, Garden Peas and Fresh Basil topped with a Light Wine Garlic Sauce And Shaved Asiago Cheese*

### Quinoa and Curried Vegetables

*Sautéed Baby Spinach layered with Quinoa and Green Curried Vegetables, topped with Ginger infused Smashed Yukon Potatoes*

## Split Entrées

Approximately 4 oz. portions of each entrée

### Chicken Florentine & Pistachio Walleye

Spinach and Feta stuffed Chicken Breast with Roasted Red Pepper Cream Sauce & Pistachio Crusted Walleye Fillet with Lemongrass Butter Glaze

### Filet Mignon & Champagne Chicken

4 oz Petite Filet Mignon & Sautéed Chicken Breast with Sparkling Champagne Cream Reduction

### Filet Mignon & South Seas Salmon

4 oz Petite Filet Mignon & Fresh Grilled Salmon Fillet served with Tropical Salsa

### Surf & Turf

4 oz Petite Filet Mignon & Jumbo Shrimp with Gourmet Scampi Sauce

\*Ask your Coordinator about creating a custom Split Entrée with any of the above plated dinner entrées

\*Kids Meals are available for ages 10 and under

# PLATED DINNERS (Cont'd)

Select one of the following to accompany your Entrée:

**Braised Garden Medley**

Zucchini, Yellow Squash and Carrots braised in Olive Oil

**Sautéed California Mix**

Cauliflower, Broccoli, Carrots and Peas sautéed in Butter

**Green Bean Bundles**

Green Beans cooked al dente with Red Pepper Wands, bundled with a ring of Squash

**Honey Glazed Golden Carrots**

Mandolin Carrot Coins candied and flashed with Brandy served with Fresh Parsley

**Sugar Snap Peas with Mandolin Carrots**

Sautéed Sugar Snap Peas and Carrots with an Oriental Glaze

**Asparagus Bundles**

Sautéed Asparagus Spears with Red Pepper Wands

Select one of the following to accompany your Entrée:

**Roasted New Potatoes**

Seasoned New Potatoes, roasted with Rosemary and Thyme

**Wild Rice**

Minnesota Wild Rice Blend

**Garlic Mashed Potatoes**

Skin on Potatoes, smashed with Sour Cream, Garlic and Butter

**Sweet Potatoes**

Mashed Sweet Potatoes with Butter, Honey and a touch of Nutmeg

**Classic AuGratins**

Scalloped Potatoes with Cream, Butter, Parmesan and Mozzarella Cheeses

**Pommes Anna**

Layers of thinly sliced Potatoes, baked so they are crispy on the outside and soft and buttery on the inside

**Fingerling Potatoes**

Seasonal Fingerlings, Seasoned and Roasted

**Prices for Plated Dinner Menu include:**

China, Stainless Flatware, Standard White Linens, Napkins, Water Glasses, Coffee Cups and Saucers, Salt and Pepper Shakers, Cream and Sugar, Service Staff for Dinner

Specialty linens, skirting and additional décor available for an additional charge

Delivery Fee May Apply

++Applicable Service Charge and Sales Tax Additional

All Prices are Subject to Change

# **BUFFET DINNERS**

Minimum of 50 guests

All Buffets include Fresh Rolls with Butter, Coffee and Hot Tea Station

## **Crow River Buffet**

Select two entrees

### **Chicken Veronique**

Grilled Seasoned Chicken Breast with Grapes, Almonds and White Wine Cream Sauce

### **Pasta Carbonara**

Farfalle Pasta and Garden Peas tossed in a Cream Sauce with Parmesan Cheese and Bacon

### **Lemon Chive Tilapia**

Tender and Flaky Filets of Tilapia topped with a Chive and Lemon Buerre Blanc

### **Chopped Steak**

Fire grilled to a perfect medium, smothered with Sautéed Mushrooms and Sweet Onions

### **Roasted Porketta**

Italian Marinated Pork Medallions served with Garlic and a Zesty Ancho Metaxa Marinara

### **Vegetarian Lasagna**

Portabella Mushrooms and Summer Vegetables between layers of Pasta, with Ricotta Cheese and Marinara, served with a Vegetable Corn Sauce

## **Minnesota River Buffet**

Select two entrees

### **Turkey Medallions**

Roasted Turkey Medallions with Sundried Tomatoes and Basil Pesto

### **Minnesota Harvest Chicken**

Boneless Chicken Breast stuffed with a Wild Rice Sage Dressing and a Sherry Cream Sauce

### **Grilled Salmon**

One of the healthiest fish choices; marinated In Extra Virgin Oil and Fresh Herbs served with a Cilantro, Fresh Fennel and Meyer Lemon Sauce

### **Roasted Pork Tenderloin**

Seared and slow roasted Marinated Tenderloin served with a Raspberry Chipotle BBQ Sauce

### **Sirloin Steak**

8 oz Top Sirloin Steak, fire grilled and smothered with Sautéed Mushrooms and Sweet Onions

### **Eggplant Parmesan**

Italian Breaded Eggplant topped with Homemade Marinara Sauce & Mozzarella Cheese, served Lasagna Style

# BUFFET DINNERS (Cont'd)

## Mississippi River Buffet

### Select two entrees

#### Chicken Roulade

Stuffed Skinless Boneless Breast with a Wild Mushroom and Goat Cheese Duexelle with Saffron, Ginger and Riesling Glaze

#### Shrimp Scampi

Jumbo Butterflied Shrimp sautéed in a Classic Garlic White Wine Sauce with Fresh Tomato, served over a bed of Saffron Rice

#### Pistachio Crusted Walleye

BayView's Top Seller!! Authentic Canadian Walleye with Homemade Pistachio Crust, topped with Lemongrass Butter Glaze

#### Wrapped Tenderloin Filet

Medallions of Tenderloin wrapped in Prosciutto and finished with a Madeira Peppercorn Reduction

#### Lamb Chops

Tender and Succulent Chops seasoned, pan seared and grilled, served with a Yogurt Cucumber Sauce

#### Stuffed Shells

Fresh Herbs with Ricotta, Cheddar, Mozzarella and Parmesan Cheeses, stuffed in Pasta Shells with a Rich Tomato Sauce

### Salads – choice of 1

Seasonal Fruit Display

Vegetable Crudités with Ranch Dip

Caesar Salad with Fresh Shaved Parmesan Cheese and Croutons

House Salad with Cherry Tomatoes, Cucumbers, Croutons and Assorted Dressings

Mixed Greens with Raspberry Vinaigrette, Strawberries and Toasted Almonds

Baby Spinach with Tangy Vinaigrette, Mandarin Oranges and Toasted Almonds

### Accompaniments – choice of 2

Garlic Mashed Potatoes

Parsley Buttered Baby Red Potatoes

Herb Roasted New Potatoes

Minnesota Wild Rice Blend

Saffron Rice Pilaf

Classic AuGratins

Pommes Anna

Green Beans Almandine

Steamed Vegetable Medley

Sautéed Market Vegetables

Honey Glazed Golden Carrots

Sugar Snap Peas and Mandolin Carrots

Asparagus Spears with Red Pepper Wands

### Prices for Buffets include:

China, Stainless Flatware, 85X85 White Linens, Skirting for Buffet Table, Napkins, Water Glasses, Coffee Cups and Saucers, Salt and Pepper Shakers, Cream and Sugar, Staff for Buffet

Specialty linens, skirting and additional décor available for an additional charge.

Delivery Fee May Apply

Chef Fee for On-site Grilling

*++Applicable Service Charge and Sales Tax Additional*

*All Prices are subject to change*

# DESSERTS & FAVORS

## Strawberries Dipped in Chocolate

### Plated Dessert Selections

(one selection per 15 guests)

Connecticut Carrot Cake  
Bailey's Irish Creme Chocolate Torte  
Lemon Raspberry Torte  
New York Cheesecake with  
Strawberry Sauce  
Raspberry White Chocolate Cheesecake  
Chocolate Truffle Cheesecake  
Turtle Cheesecake

*\*Please inquire about Additional Selections*

### Celebration Parfait

Layered Vanilla and Chocolate Mousse  
topped with Fresh Berries

### Miniature Canolis

Pastry Shell filled with Blood Orange  
Mascarpone and a hint of Espresso, drizzled  
with White Chocolate and Honey  
2 pieces per serving

### BayView's Signature Dessert Sampler

Mousse Filled Chocolate Boats and Tulips,  
Hand-Dipped Chocolate Strawberries,  
and Assorted Petits Fours  
(approximately 3 pieces per person)

### Reception Bites and Minis

Assortment of Rich, Mini Cheesecakes  
displayed with Bite-Size Brownies, Various  
Bars and Fresh Fruit Tarts  
(serves approximately 50 guests, 2 pieces per person)

### Chocolate Fondue Buffet

Decadent Dark Chocolate, Rich White  
Chocolate and Caramel served in  
fondue pots for dipping Marshmallows,  
Pound Cake Cubes, Rice Krispie Treats  
and Seasonal Fresh Fruit  
(Minimum 25 Guests)

### Strawberry Shortcake Bar

Pound Cake, Angel Food Cake, Strawberries  
and other Seasonal Berries, Whipped Cream  
and Chocolate Sauce  
(Minimum 25 Guests)

### Flambé Station

Bananas Foster, Cherries Jubilee or  
Strawberry Flambé  
Chef prepared Flambé served over  
Vanilla Ice Cream  
(Minimum 25 Guests)  
Chef Charge for 2 Hours

### Gourmet Coffee Station

Regular & Decaffeinated Coffee,  
Assorted Hot Teas, Hot Cocoa, Shaved  
Chocolate, Whipped Cream, Honey, Sugar  
Cubes, Cinnamon Sticks and Flavored Syrups  
(Minimum 50 Guests)

### Special Occasion Cakes

Market Price

### Wedding Cakes

Your choice of a beautiful cake  
ordered through the *Buttercream Collection*  
and added to your bill at BayView for  
Delivery Fee;  
service fee for cakes  
brought in from outside vendor

*\*You will schedule your wedding cake tasting  
directly with Buttercream*

### Gourmet Candy Table

A Lavish Display of Gourmet Confections  
beautifully displayed in multi-sized Candy  
Jars, along with Small Bags for your Guests  
to fill and take with them!

*Add'l setup, table décor and delivery fee may apply  
\*You will schedule your candy tasting directly with Buttercream*

### Candy Favors

2-part Boxes filled with your Choice of  
Gourmet Candies and wrapped with a Bow.  
A Special take-away Favor for your Guests.

*\*You will schedule your candy tasting directly with Buttercream*

# SNACKS

**Fresh Baked Gourmet Cookies**

**Assorted Bars and Brownies**

**Party Mints**

**Deluxe Mixed Nuts**

**Mini Pretzel Trio**

Chocolate, Yogurt and Salty Pretzels

**Cinnamon Chips and Fruit Salsa**

A Vibrant Tropical Fruit Salsa served with  
Home-made Cinnamon and Nutmeg

Dusted Tortilla Chips

(serves approximately 25 guests)

**Combo Snack Display**

Kettle Cooked Potato Chips  
with French Onion Dip,  
Fiesta Tortilla Chips with Salsa,  
and Southwest Snack Mix

**Salsa Sampler**

Grilled Plum Tomato Salsa, Salsa Verde,  
and Homemade Guacamole,  
served with Fiesta Tortilla Chips

**Treat Trio**

Trail Mix, Jelly Beans, and M&M's  
Served in a Three Tier Tower

**Southwest Snack Mix**

# LATE NIGHT SNACKS

**Focaccia Finger Sandwiches**

An assortment of Turkey, Ham and  
Beef Sandwiches with Lettuce, Tomato,

Onion and Cilantro Aioli

served on Herbed Focaccia Bread

(serves approximately 25 guests)

**S'mores Station**

Build-your-own S'mores with Graham  
Crackers, White and Milk Chocolate  
Squares and Marshmallows

\*See the Hors d'oeuvre Presentations Menus for more Late Night Snack options.

# BAR PACKAGES

## Level One

- House Wine to include; Chardonnay, Pinot Grigio, Cabernet and Merlot
- Keg Beer (Choose 2 of the following)
  - Miller Lite
  - Michelob Golden Light
  - Budweiser
  - Bud Light
- Assorted Sodas & Bottled Waters
- Champagne Pour/Toast for Head table
- Compostable Plastic Glassware, Napkins & Bartender(s)

## Level Two

- CK Mondavi Wine to include; Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel
- Assorted Domestic, Imported and Micro Bottled Beers (Choose 4 of the following)
  - Budweiser
  - Bud Light
  - Michelob Golden Draft
  - Miller Lite
  - Grain Belt
  - Blue Moon
  - Corona
  - Summit Pale Ale
  - Leinie's Honey Weiss
- Assorted Sodas & Bottled Waters
- Mike's Hard Lemonade
- Champagne Pour/Toast for Head table
- Compostable Plastic Glassware, Napkins & Bartender(s)
- Add a keg of beer for an additional price

\*\* Package is good for up to 5 hours (splitting of times is not permitted) additional hours available at additional cost an additional price per person, per hour over the initial 5 hours.

\*\*\*Minimum of 75 guests required.

\*\*\*\* Wine pour with dinner & butler passing are available at additional cost (Call for specific pricing).

\*\*\*\*\*Price includes one bartender per 100 guests. Additional bartenders are available at an additional price per hour.

\*\*\*\*\*Glassware available at additional cost per person. This includes stemmed wine glasses, beer and N/A beverage glassware.

Additional Fees: 9.775% state and county liquor tax and 18% service charge, will be applied to the Catering Contract

# ALA CARTE BEVERAGES

- Host Bar:** The total cost of beverages served based on consumption, plus 9.775% state and county liquor tax and 18% service charge, applied to the Catering Contract.
- Cash Bar:** Your guests are responsible for the purchase of their own beverages. The cash bar prices are inclusive of state taxes.
- Combination Bar:** You provide selected beverages on a host basis and your guests may purchase other items at their expense. You may also choose to host items at the bar for a given period of time or to a set dollar amount, and then change to a cash bar basis (for example; hosted social hour prior to dinner).

## Beverage Pricing, Host or Cash Bar

Domestic and Non-Alcoholic Bottled Beer, each  
Imported Bottled Beer, each  
Soft Drinks, Fruit Juices, each  
Saratoga Bottled Water, each  
Saratoga Sparkling Water, each  
House Wine, per glass  
16 gallon Keg Beer (serves approx 120-16oz glasses)

\$350 and up

## House Wine Selections

C.K. Mondavi Selection

## Additional Beverage Selections

Sangria Punch, per gallon, 3-gallon minimum  
Champagne Punch, per gallon, 3-gallon minimum  
Citrus or Fruit Punch, per gallon, 3-gallon minimum  
Iced Tea, 3 gallon minimum  
Lemonade, 3 gallon minimum  
Coffee, Regular or Decaf  
BayView's Signature Hot Chocolate

\* Alcoholic beverage stations require an attendant and will be staffed accordingly.

\*\*A gallon serves approximately 20 cups.

## Kid's Non-Alcoholic Beverages (must be requested in advance)

Ask your Sales Manager or Coordinator about our special selection of fun kid's drinks!

# WINE LIST

## White Wine

Medium Bodied White Wines: From the world acclaimed Chardonnay Grape, the flavors in these wines range from delicious red apple to tropical fruit, melon and citrus. These whites may carry creamy, buttery flavors to toasty oak notes.

Light Bodied White Wines: These wines will be lighter, more delicate and fruit forward in flavor. Ranging from slightly herbaceous, grapefruit styles to citrus, melon and strawberry.

Gato Negro - Chile

Chardonnay - light bodied with a soft balanced of tropical fruits including apples & pears

Sauvignon Blanc – light bodied, fresh wine with flavors of lychee and guava with a citrus finish

Francis Ford Coppola – California

Chardonnay – medium bodied, this 'unoaked' wine has vibrant exotic tropical citrus fruits and a lingering finish

Pinot Grigio – light bodied, this wine is crisp and light with ripe tangerines, pink grapefruit and pear flavors.

Oxford Landing - Australia

Chardonnay – medium bodied, has peach, citrus, and honeydew flavors with a cinnamon spice

Sauvignon Blanc – light bodied, this wine has zesty notes of freshly cut grass and kiwi fruit balanced with bright acidity

Pinot Grigio – light bodied, this wine is vibrant, fresh, and tantalizing on the palate with hints of fresh cut pears

## Popular Whites

Rex Goliath – California

Chardonnay – light, tropical fruit flavors of pineapple & melon

are coupled with layers of creamy lemon curd & hints of vanilla

Pinot Grigio – light, lovely aromatics of pear and honeydew.

Bright juicy flavors of citrus & apples

Blackstone - California

Chardonnay - medium bodied, rich fruit aromas, elegant creaminess

Pinot Grigio - light bodied, crisp, lemon, pear, grassy notes

Sauvignon Blanc - light bodied, lemon, sage, grassy

Coppola –Votre Sante - California

Chardonnay – medium styled after the graceful whites of burgundy, this chardonnay is light in body and exceptionally food friendly

Ranga Ranga – New Zealand

Sauvignon Blanc – classic new Zealand flavors, this medium bodied wine has a fresh, vibrant, and zesty taste with crisp acidity and a core of gooseberries, limes, and the herbaceous tang of fresh cut grass

Blue Nun – Germany

Reisling – light golden color and a rich fruitiness flavor balanced by a refreshing acidity

## Red Wine

Full Bodied Red Wines: These bold reds are hearty, luxurious and supple with nuances from oak aging. Flavors vary from black cherries, plums, and currants to herbs and cedar.

Medium Bodied Red Wines: These red wines are more fruit forward in style carrying jammy fruit flavors. Very flexible in menu pairings due to the soft tannins and berry fruit flavors all throughout.

Gato Negro – Chile

Cabernet Sauvignon – medium bodied with delicious succulent red berry fruit flavors rounded out with soft tannins

Merlot – medium bodied with intense fruit aromas & flavors of blackberries and plums with light notes of toast melded with sweet vanilla

Malbec – medium bodied, blackcurrants, vanilla and subtle spice

Francis Ford Coppola - California

Shiraz – medium bodied, ripe and lush with moderate tannins and soft spice

Rosso (blend of red zinfandel, cabernet, & syrah) – medium bodied, a supple texture with rich juicy flavors of plums, cherries, mocha and strawberry jam

Oxford Landing – Australia

Cabernet Sauvignon – medium, plums and blackberries dominate with hints of cedar, blackcurrants and violets

Merlot – medium, raspberries, plums and velvety tannins

Shiraz/Viogner – medium, dark berries, soft tannins and medium spice give way on a lingering finish

## Other Reds

Mark West Pinot Noir - California

Full bodied, enticing aromas of juicy cherry, fleshy plum, strawberry, hint of vanilla, brown sugar and spice

Greg Norman – California

Cabernet/Merlot - Medium bodied, cherry, berry, and plum

Blackstone - California

Cabernet Sauvignon - full bodied, raspberry, black cherry, plum, spices

Merlot - full bodied, dark berries, cherries, hint of chocolate.

Pinot Noir - medium bodied, cherry, jammy berry, black infused flavors, silky and soft.

Rex Goliath - California

Cabernet Sauvignon – medium bodied, with hints of cedar & oak with layers of raspberry, plum, mocha, and currant

Merlot – medium bodied, soft supple & complex with plummy elegance and a spice nose

Shiraz – aromas of ripe raspberries & black pepper. Lush flavors of jammy red fruit and plum

Coppola – Votre Sante - California

Pinot Noir – medium bodied, silky in texture with cranberries and spice. Seductive strawberries and cinnamon linger on the finish

# WINE LIST (Cont'd)

## Sparkling Wines

Capri Brut - United States (House)

Coppola – Sophia Sparkling Wine

Astoria 9.5 Black & White

Zonin Asti - Italy

Casa di Rocco Moscato D'Asti – Italy

## Non-Alcoholic

Saratoga- Sparkling Water

Kristian Regale Sparkling Pomegranate Juice – Sweden

Kristian Regale Sparkling Pear Juice – Sweden

*\*\*Kristian Regale also available in other flavors by request*

# PREFERRED VENDORS

## FLORISTS:

Floreal

Brenda Cornelisse

952-451-7858

[www.florealstudio.com](http://www.florealstudio.com)

With a skillful lead from an experienced designer, your views are portrayed in each element of your wedding or event.

## Festivities

Heather Farrier

763-682-4846

[www.festivitiesmn.com](http://www.festivitiesmn.com)

From a small corporate event to the wedding of your dreams, make your event unforgettable. Our stylists are brimming with unique ideas to make your floral theme one to remember.

## WEDDING CAKES:

Buttercream Collection

682 Transfer Road, St. Paul

651-642-9400

18172 Minnetonka Boulevard, Minnetonka

952-249-0390

[www.buttercream.info](http://www.buttercream.info)

**VOTED BEST OF 2010 BY MN BRIDE MAGAZINE**

Dedicated to using only the finest and freshest ingredients, Buttercream has been dazzling wedding guests with upscale designs for years. \*Order your cake through Buttercream and your cake will be billed directly to BayView. The cost will apply toward your food and beverage minimum and the cake service fee will be waived.

## PHOTOGRAPHY:

Dan Magnuson Studios

952-470-0663

[www.danmagnuson.com](http://www.danmagnuson.com)

An outstanding reputation combining professional photo journalism and traditional wedding portraiture.

Happily Ever After, Ruth Harper

651-885-8198

[www.happilyeverafterphoto.com](http://www.happilyeverafterphoto.com)

Happily Ever After offers unique and inspiring wedding photography with a flair for fashion and fun!

Olive Juice Studios

952-920-6958, 507-252-0490

[www.olivejuicestudios.com](http://www.olivejuicestudios.com)

"I love you" photographs that tell a story about you and the events in your life.

## VIDEOGRAPHY:

Videon Productions

952-474-8598

[www.videonpros.com](http://www.videonpros.com)

The classic video-film documentary style defines Videon Productions. Our passion and vision is powerful editing and interview-driven storytelling.

## MUSICAL ENTERTAINMENT:

\*Ask your Sales Manager or Wedding Coordinator for entertainment referrals!

## OTHER ENTERTAINMENT:

The Traveling Photo Booth®

612-605-9203

[www.thetravelingphotobooth.com](http://www.thetravelingphotobooth.com)

Winner of the 2009 MN Bride "Top of the Tiara" Award for All-Around Best Wedding Vendor. Winner of the 2009 & 2008 Icon Award for Excellence in Use of Entertainment. This award is judged by a panel of nationally-recognized wedding experts.

\*BayView has an exclusive relationship with The Traveling Photo Booth®. Please see your Sales Manager or Coordinator for more details.

# Rentals/Additional Charges

## Décor

Linen Package: *Includes White or Ivory Table Linens and Linen Napkins (some napkin colors available)*

Skirting, White or Black

Chiffon Swag and Lighting  
*(Head Table, Cake Table, Gift Table, Etc.)*

Chair Covers, starting at

Water Goblet, Wine Glass, Champagne Flute

China

Water Carafe

Punch Bowl, Silver *(includes plastic cups and white beverage napkins)*

Punch Fountain

*(includes plastic cups and white beverage napkins, electricity required)*

## Audio Visual Equipment

8' Projection Screen

Easel

*Additional A/V available upon request with 3-day notice*

## Staffing

Additional Servers/Bartenders

*4 hour minimum, portal to portal*

**\*\*Additional delivery fees may apply with rentals**

# BAYVIEW CATERING POLICIES & PROCEDURES 2011/2012

## Payment Procedure/Contracts

- ~ To guarantee your booking, a non-refundable deposit equal to 25% of the food & beverage minimum is required, in addition to a signed contract.
  - ~ For weddings, a payment equal to 50% of your estimated balance is required (3) months prior to your event date.
  - ~ An estimated guest guarantee and all event details are required (14) business days prior to your event date.
  - ~ Your final guest guarantee and remaining balance is required (7) business days prior to your event date.
  - ~ A credit card must be left on file for settlement of any remaining balance after the event.
  - ~ A 1% cash discount will be applied for any payments made via check or cash.
- A facsimile (fax) with a signature shall be deemed to be an original and an acceptance of contract terms. Returned check fee is \$30.00. Declined credit card fee is \$30.00.

**Food and Beverage Minimum** - If you fail to meet the food and beverage minimum indicated on your contract, an additional room charge will be applied to your final invoice. The additional room charge will be the difference between the food and beverage minimum and your total food and beverage charges (exclusive of tax and gratuity).

**Service Charge/Taxes** - There will be 18% service charge applied to all food and beverage purchases. BayView Event Center has complete discretion as to its use and distribution. There will be a 9.775% Sales Tax applied to all alcoholic beverages. There will be a 7.275% Sales Tax applied to all food, non-alcoholic beverages, equipment, labor and service charges. Tax subject to change by State or County.

**Wedding Coordination Services** - A Wedding Coordinator is assigned to each wedding event when the Booking Contract is signed and deposit is received. The Coordinator works with the Client directly to detail and implement the full range of facility service options to ensure that the event meets the Client's expectations. The average wedding event requires approximately 1.5 hours of coordinating services. BayView will provide two hours of said service at no charge to you, the Client. If additional coordination time is required, BayView reserves the right to bill for service at \$75.00 per hour.

**Menu Selection/Food Guarantee** - Menu selections and approximate guest counts must be provided (14) business days prior to the event date. In the case of short-term bookings (within 14 working days of the event) menu selections and approximate guest counts are due at the time of booking. Multiple entrée selections are limited to 2 choices and menu or place cards must be provided to indicate the guests' selection. A final guarantee for the number of guests attending is required (7) business days prior to the event date. This is the number for which you will be charged. You will be charged for any additional guests over your guaranteed number. Guarantees may not be lowered once submitted, but may be raised upon approval of the Sales Department. If no guarantee is submitted, we will consider the last number given to be the guarantee. Prices and terms are subject to change up to sixty (60) days prior to the event unless a Final Catering Contract has been executed and signed by both parties.

**Catering** - Due to Health and Insurance regulations, we cannot leave any leftover food or beverages.

**Staffing** - Menu pricing includes service staff. The number of staff provided will be determined by the menu selection and number of guests. Additional staff may be required for butler passing of any food or beverages. If additional staffing charges will apply, this will be indicated on your Final Catering Contract.

**Linens** - If Client has a buffet meal with no bar service, BayView's staff is not required to stay until the end of the event. If linens, linen napkins or skirting must be left on-site, BayView will require a credit card on file for replacement charges. All items must be returned to BayView within 48 hours, or credit card will be charged for the full replacement cost of linens, napkins, skirting, etc.

**Alcoholic Beverages** - STATE LAW PROHIBITS ALCOHOL CONSUMPTION BY PERSONS UNDER 21. BayView is licensed to allow consumption of beverages purchased by BayView only. In order to consume any alcoholic beverages, food must be made available. Any representative of BayView reserves the right to refuse service to anyone who appears to be intoxicated. For a full bar set up, sales must reach a minimum of \$350.00 or the difference will be charged as a staffing fee.

**Wedding and Special Occasion Cakes** - When you order your cake through our preferred baker, Buttercream, your cake will be billed directly through BayView, the cost will apply toward your food and beverage minimum and our staff will cut and serve your cake for no additional fee. You are welcome to use another licensed baker, however, a fee of \$1.00++ per person (a \$75++ minimum fee) will be applied to your final invoice.

**Decorating/Deliveries/Set-up** - In most cases, BayView will require 2 hours for setup, and 1 hour for tear down. Set-up time and decorating arrangements will be indicated on your Final Catering Contract. If more time is required please ask your Sales Manager about pricing and availability. If requested, BayView will place centerpieces and other items when setting up space. This must be approved by your Sales Manager and indicated on your Final Catering Contract. Additional charges may apply.

**Audio/Visual Equipment** - A full range of A/V equipment is available, as well as on-site technical support when requested at an additional charge.

**Liability/Damages** - Liability for damage to the equipment will be the responsibility of the function sponsor. BayView will not be responsible or liable for damage to or loss of any personal belongings, equipment, or materials of the function sponsor or attendees. BayView reserves the right to charge an appropriate fee for any damages if deemed necessary by the condition of equipment used. A damage deposit may be required.

**Cancellation** - If cancellation occurs within 60 days of event, Client will be responsible for 100% payment of the estimated charges to date and other rentals that have been contracted by BayView on the Client's behalf. All advance deposits are non-refundable. Notice of cancellation must be in writing. Customer agrees to pay all cost of collections including reasonable attorney's fees.

Client Signature Required  
(Signed copy must be returned with Booking Contract)

Date