

A LA CARTE



BEVERAGES People served – Gallon: 15 | Liter: 6

HOT

Freshly Brewed Regular Coffee	\$62	Per gallon
Freshly Brewed Decaffeinated Coffee	\$62	gallon
Assorted Hot Herbal Tea	\$62	gallon

COLD

Iced Tea or Lemonade	\$62	Per gallon
Horchata	\$62	gallon
Bottled Water/Assorted Canned Sodas	\$4	each
Bottled Mineral Water	\$4	each
Assorted Juices: <i>Freshly Squeezed Orange, Grapefruit, Cranberry, & Apple</i>	\$22	liter

SNACKS

Assorted Baked Goods: Danish, Muffins, Bagels, Croissants	\$50	Per dozen
Donut Wall	\$42	dozen
Granola Bars	\$4	each
Protein Bars	\$5	each
Assorted Fruit Yogurt	\$4	each
Whole Fruit	\$4	each
Fruit Kabob	\$6	each
Overnight Chia Oats	\$6	each
Yogurt Parfait	\$6	each
Assorted Chips.....	\$3	each
Bowl of Fruit (serves 10)	\$40	each

SWEETS

Freshly Baked Otis Spunkmeyer Cookies	\$40	Per dozen
<i>Peanut Butter, Chocolate Chip, White Chocolate Macadamia Nut, & Oatmeal</i>		
Double Chocolate Brownies	\$40	dozen

PACKAGES



Minimum of 20 people | All pricing is per person

CONTINENTAL BREAKFAST & AFTERNOON SNACKS ✓ | \$40

BREAKFAST

Fresh Orange Juice and Cranberry Juice
Assorted Baked Goods & Bagels served with cream cheese, butter & preserves
Sliced Fresh Fruit Platter
Freshly Brewed Coffee, Decaf, & Hot Tea

AM BREAK

Coffee, Decaf, & Hot Tea

PM BREAK

Assorted Sodas
Freshly Baked Otis Spunkmeyer Cookies
Coffee, Decaf, & Hot Tea

ALL DAY COFFEE SERVICE | \$17

Freshly Brewed Regular Coffee
Freshly Brewed Decaf Coffee
Assorted Hot Herbal Teas
Cinnamon, Cocoa Powder, Honey, Whipped Cream, Half & Half, &
Assorted Dairy & Nondairy Flavored Creamers

+\$4 | PM Break Beverages: Iced Tea, Mineral Water, Assorted Sodas

BREAKS ✓

PROTEIN PACKED ^{GF} | \$13

Hard Boiled Eggs
Assorted Cheeses
Peanuts

SWEET & SALTY | \$10

Assorted Chips
Assorted Candy
Pretzels

PIT-A STOP | \$12

Crudité with ranch dip
Hummus
Pita chips

BAJA BREAK | \$12

Tortilla Chips & Salsa
Guacamole
Churros
Horchata +\$2 per person

NATURALLY SWEET ✓ | \$12

Assorted Berries Greek
Yogurt
With Granola & Honey

Combo Break | \$32

2 breaks
Beverage Service

+\$4 | Coffee, Decaf, & Hot Tea **OR** Soft Drinks

CMP Complete Meal Package



Breakfast | AM Break | Lunch | PM Break
Minimum of 25 people | All pricing is per person

COMPLETE MEAL PACKAGE | \$73

BREAKFAST

Fresh Orange & Cranberry Juice
Assorted Baked Goods & Bagels served with cream cheese, butter & preserves
Sliced Fresh Fruit Platter
Freshly Brewed Coffee, Decaf, & Hot Tea

+\$7 | Upgrade to the Bayside Breakfast

AM BREAK

Freshly Brewed Coffee, Decaf, & Hot Tea

LUNCH Choose 1

BAYSIDE DELI BUFFET

Tossed Green Salad
Pasta Salad
Roast Beef
Turkey
Pastrami Ham
Assorted Cheeses
Assorted Sliced Breads & Rolls
Lettuce, Tomato, Onion, Pepperoncinis
Mustard, Mayonnaise, Vinaigrette
Assorted Chips
Chocolate Cake **or** Carrot Cake

SOUP & SALAD BUFFET

Vegetable Soup, Clam Chowder, **OR** Tomato Basil
Mixed Greens | Spinach | Romaine
Chicken
Hard-Boiled Eggs
Bacon Bits
Grape Tomatoes
Olives
Carrots
Cucumbers
Pepperoncinis
Cranberries
Candied Walnuts
Mozzarella
(2) choices of dressing

+\$7 | Upgrade to the Bayside Lunch Buffet

PM BREAK

Assorted Sodas
Mineral Waters
Freshly Brewed Coffee, Decaf, & Hot Tea

CHOOSE 2:

Assorted Freshly Baked Otis Spunkmeyer Cookies
Double Chocolate Brownies
Peanuts
Assorted Chips
Pretzels
Popcorn
Candy Bars
Chips & Salsa

BREAKFAST



All pricing is per person

PLATED | \$26

Served with Freshly Brewed Coffee, Decaf, Hot Tea, & Orange Juice

ALL AMERICAN ^{GF}

Scrambled Eggs
Choose 1: Breakfast Potatoes **or** Hashbrowns
Choose 1: Bacon, Sausage, **or** Avocado
Plain Croissant
Fresh Fruit

AVOCADO TOAST ^V

Mashed Avocados, Asparagus, & Cherry Tomatoes on Sourdough Toast
Hard Boiled Egg
Fresh Fruit

QUICHE

Choose 1: Bacon & Onion **or** Spinach & Feta
Choose 1: Breakfast Potatoes **or** Hashbrowns
Fresh Fruit

BREAKFAST HASH ^{GF, V+}

Broccoli, Mushrooms, Bell Peppers, & Cherry Tomatoes over Breakfast Potatoes
Fresh Fruit

BUFFET

Minimum of 25 people | 1 hour serve time
Served with Freshly Brewed Coffee, Decaf, Hot Tea, Fresh Orange & Cranberry Juice

CONTINENTAL BREAKFAST ^V | \$25

Assorted Baked Goods
Bagels with cream cheese, butter & preserves
Sliced Fresh Fruit Platter

BAYSIDE BREAKFAST | \$35

Assorted Baked Goods
Choose 2: Ham, Bacon, **or** Sausage
Scrambled Eggs
Choose 1: Breakfast Potatoes **or** Hashbrowns
Sliced Fresh Fruit Platter

CREATE YOUR OWN OMELET | \$38

Action Station – Omelet Chef Fee \$100 per Chef
Assorted Baked Goods
Prepared to Order Omelets by Trained Chef
Choose 1: Breakfast Potatoes **or** Hashbrowns
Sliced Fresh Fruit Platter

ENHANCEMENTS | \$6

Scrambled Eggs | Breakfast Potatoes | Greek Yogurt w/ Granola | or add per item (see page 1)

LUNCH PLATED SPECIALS



Entrée includes Freshly Brewed Coffee, Decaf, & Iced Tea
All pricing is per person

SALADS

Includes Rolls & Butter & Choice Dessert

COBB *GF* | \$26

Oven Roasted Turkey, Avocado, Bacon, Cucumbers, Hard-Boiled Eggs, Tomatoes, Bleu Cheese, Romaine Lettuce & Choice of Dressing

CHICKEN CAESAR SALAD | \$25

Romaine Lettuce with Garlic Croutons, Parmesan Cheese, & Caesar Salad Dressing

MEDITERRANEAN *GF, V* | \$22

Mixed Greens with Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Tomatoes, Pepperoncini's, & Mediterranean Dressing

CALIFORNIA *V* | \$22

Mixed Greens with Avocado, Feta Cheese, Strawberries, Almonds & White Balsamic Dressing

+\$5 | Chicken

+\$7 | Shrimp

SANDWICHES | \$27

Includes Chips & Choice Dessert

DELI SANDWICH

Choice of: Roast Beef, Ham, Turkey, or Vegetarian with Cheese on a Brioche Roll with Lettuce, Tomato, & Mayonnaise

FRIED CHICKEN WRAP

Breaded Chicken Tenders with Swiss, Romaine Lettuce, Tomato, & choice of dressing (Honey Mustard or Buffalo-Ranch), wrapped in a Flour Tortilla

CHICKEN CAESAR WRAP

Grilled Chicken with Parmesan Cheese, Romaine Lettuce, Tomato, & Caesar Dressing wrapped in a Flour Tortilla

VEGETARIAN SANDWICH *V+*

Avocado, Sprouts, Cucumber, Tomato, & Provolone Cheese served on a Brioche Roll

+\$3 | Bacon

+\$2 | Avocado

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Ganache Cake | NY Style Cheesecake | Tiramisu
Tres Leches Cake & Berries | Crème Brûlée Tart | Chocolate Mousse *GF*
Fresh Berries & Whipped Cream *GF, V* | Fresh Berries & Coconut Whipped Cream *GF, V+*

BOXED LUNCH (limit of 2 choices) | \$30

Choice of Deli Sandwich boxed with Bag of Chips, Whole Fresh Fruit, Freshly Baked Cookie or Brownie, Choice of Soda or Bottle Water, & Condiments. **Maximum of 25 people**

PLATED LUNCH & DINNER



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

STARTER SALAD CHOICES

House | Caesar | Greek

ROSEMARY CHICKEN *GF* | \$35 lunch | \$40 dinner

Boneless Chicken Breast slowly roasted to perfection and marinated in Lemon, White Wine, & Fresh Rosemary
Served with Roasted Potatoes & Fresh Seasonal Vegetables

CHICKEN MARSALA *GF* | \$35 lunch | \$40 dinner

Tender Boneless Chicken Breast sautéed and served with a Marsala Wine Mushroom Sauce
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

MACADAMIA NUT CHICKEN | \$36 lunch | \$41 dinner

Tender Boneless Chicken Breast breaded with crushed Macadamia Nuts, lightly sautéed and served with an Amaretto Cream Sauce
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

CHICKEN PICCATA | \$36 lunch | \$41 dinner

Tender Boneless Chicken Breast sautéed in a Lemon, Butter, Capers, & White Wine Sauce
Served on top of Pasta with a side of Seasoned Green Beans

TRI-TIP STEAK | \$38 lunch | \$43 dinner

Thick slices of Tri-Tip Beef marinated in Fresh Herbs, Citrus, & Garlic with a Wild Mushroom Glaze
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

FRESH CATCH | \$38 lunch | \$43 dinner

Choose 1: Halibut | Seabass | Salmon | Mahi Mahi
Choose 1: Cilantro Lime Butter | Cucumber Dill | Lemon-Butter | Scampi
Mushroom, Tomato, Capers Sauce | Soy-Ginger | *All sauces GF upon request*
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

DUAL ENTRÉE | \$40 lunch | \$45 dinner

Entrée's side by side on the same plate | All plates must be the same 2 items
Choose 2: Tri-Tip with Wild Mushroom Sherry Glaze | Grilled Chicken Breast with choice of sauce (Marsala, Piccata or Macadamia Nut Chicken in Amaretto Cream Sauce) | Salmon with choice of sauce (Cilantro Lime Butter, Cucumber Dill, Lemon-Butter, Scampi, Soy-Ginger)
Served with choice of Roasted Potatoes or Long Grain & Wild Rice and Fresh Seasonal Vegetables

Continued on next page....

PLATED LUNCH & DINNER



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

STARTER SALAD CHOICES

House | Caesar | Greek

PRIME RIB OF BEEF | \$49 dinner

10 oz. of Slow Roasted Choice Beef
Accompanied with Au Jus & Horseradish
Served with Garlic Mashed Potatoes & Julienned Vegetables

PETITE FILET & SHRIMP SCAMPI | MP dinner

5 oz. Charbroiled Petite Filet Mignon wrapped in Bacon
Tender Jumbo Shrimp Scampi
Served with Roasted Potatoes & Seasoned Asparagus

FILET MIGNON | \$55 dinner

8 oz, Charbroiled Filet Mignon wrapped in Bacon
Crowned with a Mushroom Cap
Served with Roasted Potatoes & Asparagus

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Ganache Cake | NY Style Cheesecake | Tiramisu
Tres Leches Cake & Berries | Crème Brûlée Tart | Chocolate Mousse *GF*
Fresh Berries & Whipped Cream *GF,V* | Fresh Berries & Coconut Whipped Cream *GF,V+*

BUFFET LUNCH & DINNER



Minimum people: 25 lunch | 35 dinner
1 hour serve time | +\$7 per half hour, per person
Buffets includes: Rolls & Butter
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

SOUP & SALAD | \$33 lunch

SOUPS choose 2

Vegetable | Clam Chowder | Tomato Basil

Greens: Mixed Greens, Spinach, Romaine Lettuce

Protein: Chicken, Hard Boiled Eggs, Bacon Bits

Vegetables: Grape Tomatoes, Olives, Carrots, Cucumbers

Toppings: Cranberries, Candied Walnuts, Mozzarella, Pepperoncinis

DESSERT choose 1

Carrot Cake | Chocolate Cake | Cheesecake | Red Velvet Cake

BAYSIDE DELI | \$35 lunch

Tossed Green Salad & Pasta Salad

Deli Platter: Sliced Roast Beef, Turkey, Pastrami, & Ham

Assorted Rolls & Breads

Assorted Cheeses

Lettuce, Tomato, Onion, Pepperoncinis, Pickles, Mustard, Mayonnaise, Oil & Vinegar

Assorted Chips

DESSERT choose 1

Carrot Cake | Chocolate Cake | Cheesecake | Red Velvet Cake

BAYSIDE BUFFET | \$41 lunch | \$51 dinner

SALADS choose 2

Tossed Green Salad | Caesar Salad | Pasta Salad | Potato Salad | Greek Salad | Fresh Fruit Salad

ENTREES choose 2

Chicken Marsala *GF* | Macadamia Nut Chicken | Fresh Fish of the Day | Tri Tip Beef | Roast Pork Loin | Roast Turkey

POTATO *GF* choose 1

Roasted Red Potatoes | Garlic Mashed Potatoes | Potatoes Au Gratin

RICE *GF* choose 1

Long Grain & Wild Rice | Rice Pilaf | Fried Rice | Black Pearl Rice Medley | Steamed White Rice

VEGETABLE *GF* choose 1

Fresh Seasonal Medley | Asparagus | Green Beans & Carrots

DESSERTS choose 1

Red Velvet Cake | Carrot Cake | Chocolate Ganache Cake | NY Style Cheesecake | Tiramisu

Tres Leches Cake & Berries | Crème Brûlée Tart | Chocolate Mousse *GF*

Fresh Berries & Whipped Cream *GF, V* | Fresh Berries & Coconut Whipped Cream *GF, V+*

BUFFET THEMED



Minimum people: 25 lunch | 35 dinner
1 hour serve time | +\$7 per half hour, per person
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

WESTERN BBQ | \$44 lunch | \$54 dinner

Tossed Green Salad
Coleslaw
Texas Style Beans
Baked Potatoes
Corn on the Cob
BBQ Chicken
Baby Back Ribs
Fresh Watermelon | Apple Pie
Choose 1: Corn Bread **or** Buttermilk Biscuits

MEXICAN OLE | \$45 lunch | \$55 dinner

Caesar Salad with Jalapeno Caesar Dressing
Mexican Sweet Corn Salad
Tortilla Chips, Fresh Salsa & Guacamole
Spanish Rice
Refried Beans
Warm Tortillas
Choose 2: Chicken **or** Cheese Enchiladas, Carnitas, Carne Asada, Chicken **or** Carnitas **or** Beef Fajitas
Tres Leches Cake | Flan
Horchata +\$2 per person

MEDITERRANEAN | \$45 lunch | \$55 dinner

Greek Salad
Cous Cous Salad
Grilled Chicken with Cherry Tomatoes & Artichokes
Baked Mahi Mahi with Cilantro Lime Sauce
Roasted Tomatoes, Zucchini, & Eggplant
Roasted Red Potatoes
Rice Pilaf
Lemon Bars

HAWAIIAN LUAU | \$45 lunch | \$55 dinner

Watermelon Boat with Fresh Tropical Fruit
Pineapple Coleslaw
Choice of 2 entrees below:
- Sliced Roast Pork Loin in Hawaiian Sweet & Sour Sauce
- Grilled Teriyaki Chicken
- Mahi Mahi with Toasted Coconut and Kiwi Sauce
Choice of 1: Fried Rice or Steamed White Rice
Stir Fried Oriental Vegetables
Hawaiian Sweet Bread and Butter
Pineapple Upside Down Cake | Lemon Coconut Cake

VEGETARIAN PLATED



*Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with: Coffee, Decaf, & Iced or Hot Tea
All pricing is per person*

CHILI RELLENO | **\$34 lunch** | **\$39 dinner**

Fire Roasted Poblano Peppers stuffed with Vegetable Relish & Oaxaca Cheese
Topped with Sour Cream & Toasted Tomato Salsa
Served with Cilantro Rice

GRILLED TOFU WITH STIR FRY *GF, V+* | **\$33 lunch** | **\$38 dinner**

Grilled Hawaiian Barbecue Tofu
With stir fried Asparagus, Shitake Mushrooms, Carrots, Celery, Broccoli, & Black Sesame Seeds
Served with Jasmine Rice

PASTA PRIMAVERA *V+* | **\$34 lunch** | **\$39 dinner**

Linguine Pasta Sautéed with Zucchini, Yellow Squash, Fresh Cherry Tomatoes, Carrots, Yellow & Red Bell Peppers in a Tomato Basil Sauce

GRILLED VEGETABLE TOWER *GF, V* | **\$34 lunch** | **\$39 dinner**

Grilled slices of Eggplant, Yellow Squash, Zucchini, Tomatoes, Red Bell Peppers, Portobello Mushrooms, Fresh Basil & Goat Cheese
Served with a Parmesan Risotto Cake & Tomato Coulis
V+ option available upon request

DESSERT CHOICES

Red Velvet Cake | Carrot Cake | Chocolate Ganache Cake | NY Style Cheesecake | Tiramisu
Tres Leches Cake & Berries | Crème Brûlée Tart | Chocolate Mousse *GF*
Fresh Berries & Whipped Cream *GF, V* | Fresh Berries & Coconut Whipped Cream *GF, V*

RECEPTION



HORS D'OEUVRES *Serves 30 people*

COLD

	Table Display	Tray Passed
Spinach Dip with Garlic Toasted Baguettes <i>V</i>	\$139	
Fresh Roasted Tortilla Chips with Fresh Salsa & Guacamole <i>V</i>	\$139	
Caprese Skewers with Balsamic Drizzle <i>V</i>	\$139	
Hummus & Pita Chips <i>V</i>	\$139	
Cucumber Cup with Chinese Chicken Salad <i>GF</i>	\$139	\$164
Artichoke Bottom with Herb Boursin <i>GF, V</i>	\$139	\$164
Bruschetta with Tomato & Basil <i>V</i>	\$139	\$164
Shitake Spring Rolls with Mango Chili Sauce <i>V</i>	\$139	\$164
Finger Sandwiches: <i>chicken salad, ham salad, egg salad, tuna salad</i>	\$139	\$164
Prosciutto Ham & Asparagus on Toast	\$144	\$179
Mini Avocado Toast with Cherry Tomatoes <i>V</i>	\$144	\$179
Ahi Poke with Fried Won Ton Chips	\$155	
Ceviche: <i>Delicate whitefish marinated with fresh Lime Juice, Jalapenos, Tomatoes, Red Onions, & Cilantro</i>	\$155	

HOT

Stuffed Mushrooms: <i>Spinach & Boursin Cheese or Crab Meat & Jack Cheese</i>	\$115	\$140
Potato Skins <i>GF</i>	\$125	\$150
Lumpia with Sweet Chili Sauce	\$139	\$164
Macadamia Nut Chicken Strips	\$139	\$164
Chicken Drumettes Lightly Breaded	\$139	\$164
Wings & Drumettes: <i>Honey Mustard, Buffalo, BBQ, or Teriyaki</i>	\$139	
Meatballs: <i>Swedish, BBQ, Sweet & Sour, or Teriyaki</i>	\$139	
Scallop Rumaki	\$204	\$229
Quesadillas with Pepper Jack Cheese: <i>Crab or Rock Shrimp</i>	\$149	
Artichoke Heart Dip <i>served in a sourdough bread bowl V</i>	\$149	
Crab Dip <i>served in a sourdough bread bowl</i>	\$149	
Baked Brie en Croute <i>served with Toast Points V</i>	\$149	
Kobe Beef Sliders with Pepper Jack Cheese	\$169	\$194
French Fries	\$129	\$154

STATIONS *Serves 50 people*

CARVING <i>Includes Rolls, & Condiments. All Carving Stations require a Fee of \$100 per Attendant</i>	Station
Honey Baked Ham	\$425
Roast Turkey	\$425
Prime Rib.....	\$550
Steamship Round <i>serves 100 people</i>	\$725

BUILD YOUR OWN *Serves 50 people*

Mashed Potatoes: <i>Plain or Garlic Mashed Potatoes</i>	\$250
<i>Sides: Shredded Cheese, Sour Cream, Chives, Bacon Bits, Jalapenos</i>	
Nachos: <i>Roasted Corn Chips, Shredded Chicken or Ground Sirloin</i>	\$275
<i>Sides: Nacho Cheese, Salsa, Guacamole, Sour Cream, & Jalapenos</i>	

Continued on next page....

RECEPTION



PLATTERS

	Platter
Crudité <i>Fresh Seasonal Vegetables with Ranch Dip</i>	\$250
Domestic & Imported Cheeses	\$325
<i>Gouda, Edam, Brie, Cheddar, American, & Jack Cheese with French Baguettes & Crackers</i>	
Fresh Fruit <i>Fresh Sliced Seasonal Fruit served with Raspberry Yogurt Dip</i>	\$325
Charcuterie & Cheese Board	\$430
<i>Assorted Cheeses, Cured Meats, Crackers, Toast, Grapes, Berries, Candied Walnuts, & Honey</i>	
Deli Platter	\$430
<i>Thinly Sliced Assorted Deli Meats, Assorted Cheeses, served with Rolls, Butter, & Condiments</i>	

BEVERAGES



LIBATIONS

BY THE GLASS

Cocktails	\$9
Premium Cocktails.....	\$11
Wine & Prosecco.....	\$9
Domestic Beer	\$7
Imported & Craft Beer	\$9
Hard Seltzer	\$7
<i>Signature drink available upon request</i>	

BY THE BOTTLE

House Wine & Champagne	\$28
Premium Wine & Champagne	\$40
Tray Pass Service	+\$10

WINE CORKAGE

750 ml bottle	\$18
1.5 l bottle	\$36

HOSTED ONLY

Margarita Punch (3 gallons)	\$150
Mai Tai (3 gallons)	\$150

NON - ALCOHOLIC

INDIVIDUAL

Soft Drinks	\$4
Mineral Water	\$4
Juice	\$4

BAR



HOSTED BAR *per person*

	1st Hour	Add'l Hour
Domestic Beer, House Wine, & Soda	\$15	\$12
House Bar	\$16	\$13
Full Premium Bar	\$25	\$17

BAR MINIMUMS *per banquet space*

	Full Bar	Beer/Wine/Soda
Point Loma	\$300	\$250
California.....	\$400	\$250
Harborview	\$400	\$250
Bayside Bar Patio & Lawn	\$400	\$250
½ Bayside Ballroom	\$400	\$250
Bayside Ballroom	\$600	\$300

Should the above minimums not be met, the following set up fees will apply

Full Bar: \$200

Beer/Wine/Soda: \$100

California State law prohibits the serving and the consumption of alcoholic beverages to all persons under 21 years of age and consumption of outside alcoholic beverages brought into the event while the bar is open. Consumption of alcoholic beverages by minors or bringing in your own alcoholic beverages with a bar open will cause the event to cease.