

SPECIAL EVENT MENUS

Bayview Event Menus

The following is a selection of special event menu packages. Reception only packages and food station menus are also available. We will gladly work with you to customize a menu to meet your needs.

Special Promotion Wedding Package

The Following Hors D' Oeuvres Will Be Passed Butler Style To The Guests Presented In Gleaming Silver Trays, Beautifully Decorated With Fresh Herbs And Exotic Flowers...

(Please Choose 4 of the Following)

- *Goat Cheese Parcels with Crushed Macadamia Nuts Topped With Aged Balsamic Syrup*
 - *Leek and Saint Andre Fondue*
 - *Curried Chicken Medallions with Shaved Coconut And Crushed Peanuts*
 - *Lemon-Chives Tuiles Topped With Smoked Salmon And Crème Fraiche*
- *Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple Meli-Melo with miso sauce*
 - *Roasted Portobello on Garlic Crostinis With Chiffonade Of Basil*
 - *Maryland Crab Cakes Accompanied With Fire-Roasted Red Pepper Aioli*
- *Mini Tartlets Of Boursin Cheese Topped With Sweet Yellow And Red Peppers Confit*
 - *Miniature Beef Wellington Accompanied With Béarnaise Sauce*
 - *Baked Brie Tartlet With Raspberry Relish And Toasted Hazelnuts*
- *Grilled Chicken Quesadillas With Green Chiles And Melted Monterrey Jack*
- * California Sushi Rolls Accompanied With Soy Sauce, Wasabi And Pickled Ginger*
 - *Thai Chicken on A Skewer With Coconut-Chiles Sauce*
 - *Mini Croque Monsieur*
 - *Grissini Bread Topped With Smoked Salmon and Dill*
 - *Spinacopita, filled with Spinach and Feta cheese*
 - *Mini Quiche Lorraine*
- *Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce*
 - *Pig in a blanket*
 - *Conch Fritters with Island Sauce*
 - *Mini Baked Empanaditas*
 - *Traditional Italian Mini Meatballs with Tomato Sauce*
 - *Cheese and Grape Mini Skewers*
 - * Cuban Croquettas*
 - *Chicken Wings BBQ Sauce*
 - *Mini Jamaican Patties*





The Sit Down or Buffet Dinner:

The Salad/Appetizer...(please choose 1)

- *Traditional Caesar Salad with Parmesan cheese and Crostini*
- *Mesclun Greens With carrots, Pearl Tomatoes With passion fruit Vinaigrette*
- *Fancy Greens with Raspberry Vinaigrette wrapped in marigold ring*
- *Chilled Chunky Gazpacho with Parmesan Straws*

The Entrée And Accompaniments... (please choose 1)

- *Breast Of Chicken Rollatini Filled With Wilted Spinach and Saffron Risotto Topped With A Tarragon Reduction Served With a napoleon of Grilled Roasted Mediterranean Vegetables*
 - *Breast Of Chicken cacciatore, cooked with fresh herbs and topped with a red wine sauce reduction and olives, accompanied with green beans and gratin of potato tower*
 - *Curry chicken with onion, peppers and cooked in coconut milk, accompanied with traditional rice and pigeon peas and broccoli and carrots*
 - *Breast Of Chicken Provencal With Pesto-Sun Dried Tomato Mousse In A Tarragon Reduction Served With Roasted Potatoes And Jardinière Of Garden Vegetables*
 - *Traditional Jamaican jerk chicken (or Pork) (white meat) , overnight marinated served with rice and peas and assorted vegetable*
 - *Canton chicken (or Pork) teriyaki accompanied with jasmine rice and steamed vegetables*
 - *Baked Filet Of Salmon With Red Bell Pepper Mousse Wrapped In Phyllo Dough, Champagne Beurre Blanc Accompanied With Rice Pilaf And Jardinière Of Garden Vegetables*
(For Buffet only)
 - *Slow Roasted Top Round of Beef Accompanied With Horseradish Mousseline, Au Jus And Béarnaise Sauce*
 - *Roasted Leg of Lamb With Brussels Sprouts And Baby Carrots Au Vin Blanc*
- Coffee and teas Service, bread and butter included*

The Third Course, the Wedding Cake

Provided by the Bride, Thierry's catering will serve at no additional cost

Open Bar, available at the bar

A Full Open Bar With Brand Liquors Including Johnny Walker Black, Absolute Vodka, Bacardi Light, Limon, Bombay Sapphire Gin, Jack Daniels Whiskey, Triple sec, Dry vermouth, Apple sour, House Red & White Wine, Assortment Of Domestic And Imported Beers and Assorted Soda, Mineral & Perrier Water, Cranberry, Lemon, Limes, Cocktail Onions, Stirrers, and Cocktail Napkins

Superior Wedding Package

The Following Hors D' Oeuvres Will Be Passed Butler Style To The Guests Presented In Gleaming Silver Trays, Beautifully Decorated With Fresh Herbs And Exotic Flowers... (Please Choose 5 Of The Following)

**Goat Cheese Parcels with Crushed Macadamia Nuts Topped With Aged Balsamic Syrup*

**Leek and Saint Andre Fondue*

**Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts*

**Lemon-Chives Tuiles Topped With Smoked Salmon and Crème Fraiche*

**Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple Meli-Melo with miso sauce*

**Roasted Portobello on Garlic Crostinis with Chiffonade of Basil*

**Maryland Crab Cakes Accompanied With Fire-Roasted Red Pepper Aioli*

**Mini Tartlets Of Boursin Cheese Topped With Sweet Yellow And Red Peppers Confit*

**Miniature Beef Wellington Accompanied With Béarnaise Sauce*

**Baked Brie Tartlet With Raspberry Relish and Toasted Hazelnuts*

**Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack*

**California Sushi Rolls Accompanied With Soy Sauce, Wasabi and Pickled Ginger*

**Thai Chicken on A Skewer With Coconut-Chiles Sauce*

**Mini Croque Monsieur*

**Grissini Bread Topped With Smoked Salmon and Dill*

**Spinacopita, filled with spinach and feta cheese*

**Mini Quiche Lorraine*

**Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce*

**Pig in a blanket*

**Conch fritters with island sauce*

**Mini Baked Empanaditas*

**Traditional Italian Mini Meatballs with tomato sauce*

**Cheese and Grape Mini Skewers*

**Ham Cuban Croquettes*

**Chicken wings BBQ Sauce*

**Mini Jamaican Patties*



The Sit Down or Buffet Dinner

The Salad/Appetizer...(please choose one)

- *Traditional Caesar Salad with Parmesan cheese and Crostini*
- *Mesclun Greens With carrots, Pearl Tomatoes With passion fruit Vinaigrette*
- *Fancy Greens with Raspberry Vinaigrette wrapped in mariquitas ring*
- *Chilled Chunky Gazpacho with Parmesan Straws*
- *Grilled Portobello Mushrooms on Vine Ripe Tomatoes And Fresh Mozzarella On American Field Greens, Topped With Balsamic-Basil Vinaigrette*
- *Warm Spinach Salad with Pancetta Tossed With Hot Aged Olive Balsamic Vinaigrette On Crispy Polenta*
- *Mesclun Salad in a White Truffle Oil Vinaigrette Embellished With Edible Flowers and Parmigiano Shavings*

The Entrée And Accompaniments... (please choose two)* ***(surf and turf for sit down and two choices for buffet)**

- *Breast Of Chicken Rollatini Filled With Wilted Spinach and Saffron Risotto Topped With A Tarragon Reduction Served With a napoleon of Grilled Roasted Mediterranean Vegetables*
 - *Breast Of Chicken cacciatore, cooked with fresh herbs and topped with a red wine sauce reduction and olives, accompanied with green beans and gratin of potato tower*
 - *Curry chicken with onion, peppers and cooked in coconut milk, accompanied with traditional rice and pigeon peas and broccoli and carrots*
 - *Breast Of Chicken Provencal With Pesto-Sun Dried Tomato Mousse In A Tarragon Reduction Served With Roasted Potatoes And Jardinière Of Garden Vegetables*
 - *Traditional Jamaican jerk chicken (or Pork) (white meat) , overnight marinated served with rice and peas and assorted vegetable*
 - *Canton chicken (or Pork) teriyaki accompanied with jasmine rice and steamed vegetables*
 - *Baked Filet of Salmon With Red Bell Pepper Mousse Wrapped In Phyllo Dough, Champagne Beurre Blanc Accompanied With Rice Pilaf And Jardinière Of Garden Vegetables*
- (For Buffet only)***
- *Slow Roasted Top Round of Beef Accompanied With Horseradish Mousseline, Au Jus and Béarnaise Sauce*
 - *Roasted Leg of Lamb With Brussels Sprouts And Baby Carrots Au Vin Blanc*
 - Coffee and teas Service, Bread and Butter included*

The Third Course, the Wedding Cake

3 Layer Butter Cream Traditional Wedding Cake (no décor included)

Open Bar, available at the bar

A Full Open Bar With Premium Brand Liquors Including Johnny Walker Black, Absolute, Belvedere, Grey Goose Vodka, Absolute Vodka, Bacardi Light, Dark And Limon, Bombay Sapphire Gin, Cuervo Tequila, Jack Daniels Whiskey, White Label Whiskey, Hennessy Cognac, Meyers Rum, House Red & White Wine, Assortment Of Domestic And Imported Beers and Assorted Soda, Mineral & Perrier Water, Cranberry, Lemon, Limes, Cocktail Onions, Stirrers, Cocktail Napkins, Cocktail & Ice and champagne toast

Premium Wedding Package

The Following Hors D' Oeuvres Will Be Passed Butler Style To The Guests Presented In Gleaming Silver Trays, Beautifully Decorated With Fresh Herbs And Exotic Flowers... (Please choose six of the following)

- *Petit Filet Mignon Of Beef On Sun-Dried Tomato Brioche Topped With Béarnaise Sauce*
- *Passion Seared Tuna on Crisp Wonton Topped With Mango-Black Beans Salsa*
- *Macadamia Crusted Lamb Medallions on Crisp Saffron Risotto Cakes*
- *Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple Meli Melo*
 - *Porcini Mushroom and Saint Andre over A Latke*
- *Lamb Mignon Over Porcini Risotto Cake with Provencal Hollandaise and Wilted Spinach*
- *Goat Cheese Parcels with Crushed Macadamia Nuts Topped With Aged Balsamic Syrup*
 - *Leek and Saint Andre Fondue*
- *Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts*
- *Lemon-Chives Tuiles Topped With Smoked Salmon and Crème Fraiche*
- *Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple Meli-Melo with Miso Sauce*
 - *Roasted Portobello on Garlic Crostinis with Chiffonade f Basil*
 - *Maryland Crab Cakes Accompanied With Fire-Roasted Red Pepper Aioli*
- *Mini Tartlets Of Boursin Cheese Topped With Sweet Yellow And Red Peppers Confit*
 - *Miniature Beef Wellington Accompanied With Béarnaise Sauce*
 - *Baked Brie Tartlet with Raspberry Relish and Toasted Hazelnuts*
- *Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack*
- * California Sushi Rolls Accompanied With Soy Sauce, Wasabi and Pickled Ginger*
 - *Thai Chicken on a Skewer With Coconut-Chiles Sauce*
 - *Mini Croque Monsieur*
 - *Grissini Bread Topped With Smoked Salmon and Dill*
 - *Spinacopita, filled with spinach and feta cheese*
 - *Mini Quiche Lorraine*
 - *Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce*
 - *Pig in a blanket*
 - *Conch fritters with island sauce*
 - *Mini Baked Empanaditas*
 - *Traditional Italian Mini meat balls with tomato sauce*
 - *Cheese and Grape Mini Skewers*
 - *Ham Cuban Croquettas*
 - *Chicken Wings BBQ Sauce*
 - *Mini Jamaican Patties*



*A Cheese and Fruit Display Featuring International Cheeses and Tropical Fruits
will be offered during the cocktail reception*

The Sit Down or Buffet Dinner

The Salad/Appetizer...(please choose one)

- *Traditional Caesar Salad with Parmesan cheese and Crostini*
- *Mesclun Greens With carrots, Pearl Tomatoes with passion fruit Vinaigrette*
- *Fancy Greens with Raspberry Vinaigrette wrapped in mariquitas ring*
- *Chilled Chunky Gazpacho with Parmesan Straws*
- *Grilled Portobello Mushrooms on Vine Ripe Tomatoes, Mozzarella on Greens, Topped with Balsamic-Basil Vinaigrette*
- *Warm Spinach Salad with Pancetta Tossed With Hot Aged Olive Balsamic Vinaigrette on Crispy Polenta*
- *Mesclun Salad in a White Truffle Oil Vinaigrette Embellished With Edible Flowers And Parmigiano Shavings*
- *Sliced Peking Duck Served In A Boston Lettuce Cup And Laced With Sweet & Sour Sauce*
- *Maryland Crab Cakes Drizzled With Roasted Red Pepper Aioli with Mesclun Salad Tossed In A Citrus Vinaigrette*
- *Lobster Bisque with Brandy Crème Fraiche*

The Entrée and Accompaniments... (please choose two) (surf and turf for sit down and 2 choices for buffet)

- *Grilled Filet of Pacific Bass*
Brushed With Honey-Teriyaki Glaze & Macadamia Pineapple Relish,
Twice Baked Sweet Potatoes and Garden Vegetables
- *Broiled Mahi Mahi*
Topped With Mango Black Beans Salsa Accompanied With Orzo Primavera and Grilled Vegetables
- *Sour Orange-Marinaded Roasted Loin of Pork*
with Caramelized Onions, Mascarpone Mashed Potatoes And Wilted Greens
- *Filet of Grouper*
With Roasted Sweet Pepper Coulis, Sun-Dried Tomato Polenta and Grilled Zucchini and Squash
- *Traditional London Broil Au Jus And Horseradish Mouseline,*
Baked Gratin of Potatoes with Nutmeg and Vegetables
- *Grilled Aged Filet Mignon of Beef*
In A Pink and Green Peppercorn Sauce
Accompanied With Baked Gratin of Scalloped Potatoes with Grated Nutmeg and Bundles of String Beans

Coffee and teas Service, bread and butter included

The Third Course, the Wedding Cake

3 Layer Fondant Traditional Wedding Cake (no décor included)

Please choose one Dessert

**Triple Layer Chocolate Mousse Cake*

**Key Lime Pie Fantasy With Tropical Fruit Coulis*

**Fresh Fruit Feuilleté With Passion Fruit Mousseline*

**Strawberry Cheesecake With Strawberry Coulis And Whipped Cream*

**Traditional Tiramisu*

**Caribbean Chocolate Fondant*

**Tropical Mango Mousse In A Vanilla Cake Served With Passion Coulis*

Italian “Crostata” (Raspberry Crunchy Cake)

Open Bar, available at the bar

A Full Open Bar with Premium Brand Liquors Including

Johnny Walker Black

Absolute, Belvedere

Grey Goose Vodka

Absolute Vodka

Bacardi Light

Dark And Limon

Bombay Sapphire Gin

Cuervo Tequila

Jack Daniels Whiskey

White Label Whiskey

Hennessey Cognac

Meyers Rum, House Red & White Wine

Assortment of Domestic and Imported Beers

Assorted Soda, Mineral & Perrier Water

Cranberry, Lemon, Limes, Cocktail Onions

Stirrers, Cocktail Napkins, Cocktail & Ice

Champagne Toast and Wine Service during Dinner

