



# Café Bay

## CATERING MENU

### Beverages

#### Coffee, regular or decaf – please specify

(Coffee orders include creamer, sugar, sweeteners, cups, napkins and stir sticks)

10-Cup Pot	9.00
30-Cup Pot	29.00
60-Cup Pot	58.00
90-Cup Pot	85.00
Tea Bags	.50

#### Individual Drinks

Assorted regular and diet Coke products,	1.50
Individual juices, bottled Water, or White Milk	1.50

#### Drinks by the pitcher

(60 oz. pitcher serves 8-10 people)	5.30
Soda, Iced Tea, Lemonade, Fruit Punch,	
Apple or Orange Juice	

### Breakfast

#### Continental Breakfast

#1	Coffee (2 cups per person) and assorted sweets	3.00
#2	Coffee (2 cups per person), assorted sweets, and fresh Fruit	4.45
#3	Coffee (2 cups per person), with assorted sweets And yogurt, fresh fruit or fruit tray (cook's discretion)	5.75

#### Baked Oatmeal

Creamy whole oats baked with apples and raisins	3.00
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#### Yogurt Bar

Assorted yogurts, berries, and granolas for toppings	3.90
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#### Ala Carte Breakfast items:

One dozen assorted muffins	13.50
One dozen cinnamon rolls	13.50
One dozen bagels and cream cheese	8.50
Whole fruit	1.25
Yogurt	1.50
Hard boiled eggs	.75
	.75

### Desserts and Sweets

Café Bay has numerous ideas for both regular and seasonal dessert selections. These selections will fit both your taste buds and budget. Feel free to contact Café Bay to make your dessert selection special.

#### CONSUMER ADVOSRY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your Risk of foodborne illness, especially if you have certain medical conditions.

For on-campus catering requests contact the Conference & Media Coordinator, 906.217.4042 or [events@baycollege.edu](mailto:events@baycollege.edu)

Questions about menu items, vegetarian or gluten free options, contact Café Bay, 906.217.4238 or [café@baycollege.edu](mailto:café@baycollege.edu)

**Prices are subject to change without notice based on rising costs**





# The Bay Buffet

(20 Guest Minimum)

1 Entrée 11.00

2 Entrees

14.75

## ENTRÉE SELECTION

*One entrée includes one cold side and one hot side and chef choice of vegetable (roasted, steamed, or sautéed)*

1. **Roast Turkey with Stuffing**
2. **Salmon Baked in Parchment**  
Drizzled with olive oil, lemon zest, and capers
3. **Oven Braised Beef**  
Slow roasted in red wine gravy
4. **Bacon Wrapped Chicken Breasts**  
Tender baked chicken breast in cream sauce
5. **Café Bay Lasagna**  
Choose from either Traditional or Vegetable Alfredo

### COLD SIDE SELECTION

(Choice of ONE)

1. **Garden Salad**  
With choice of two dressings: Ranch, French, Blue Cheese, or House Vinaigrette
2. **Caesar Salad**
3. **Cole Slaw**
4. **Mediterranean Tomato and Cucumber Salad**

### HOT SIDE SELECTION

(Choice of ONE)

1. **Mashed Potatoes**
2. **Rice Blend**
3. **Herb-Roasted Potatoes**
4. **Buttered Egg Noodles**
5. **Garlic Bread**