Beverages

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td>10-Cup Pot</td>
<td>9.00</td>
</tr>
<tr>
<td>30-Cup Pot</td>
<td>29.00</td>
</tr>
<tr>
<td>60-Cup Pot</td>
<td>58.00</td>
</tr>
<tr>
<td>90-Cup Pot</td>
<td>85.00</td>
</tr>
<tr>
<td>Tea Bags</td>
<td>.50</td>
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</tbody>
</table>

Individual Drinks

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

Drinks by the pitcher

(60 oz. pitcher serves 8-10 people)

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Soda, Iced Tea, Lemonade, Fruit Punch, Apple or Orange Juice</td>
<td>5.30</td>
</tr>
</tbody>
</table>

Breakfast

1. Continental Breakfast
   a. Coffee (2 cups per person) and assorted sweets (#1) 3.00
   b. Coffee (2 cups per person), assorted sweets and fresh fruit (#2) (Fresh fruit tray or whole fruit, cook's discretion) 4.45
   c. Coffee (2 cups per person) with assorted sweets and yogurt (#3) (Fresh fruit tray or whole fruit, cook's discretion) 5.75

2. Baked oatmeal (minimum of 10 people) 3.00
   Creamy whole oats baked with apples and raisins

3. Yogurt Bar 3.90
   Assorted yogurts, berries, and granolas for toppings

4. Ala Carte Breakfast items:
   d. One dozen assorted muffins. 13.50
   e. One dozen cinnamon rolls. 13.50
   f. One dozen bagels and cream cheese. 8.50
   g. Whole fruit 1.25
   h. Yogurt 1.50
   i. Hard boiled eggs .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 ADVISORY

Consuming raw or undercooked meats, poultry, seafood, 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
Questions about menu items, vegetarian, or gluten free options, contact Café Bay, 906-217-4238 or café@baycollege.edu

Any events cancelled within 48 hours of scheduled date will be charged in full.

Prices are subject to change without notice based on rising cost

Lighter Lunch Choices
1. **Box Lunch** 8.00
   Includes choice of Croissant (ham, turkey, or roast beef) or wrap (turkey club, chicken caesar, veggie, or ham and cheese), homemade chips and a jumbo fudge nut bar.

2. **Assorted Sandwich/Wrap Platter** 5.25
   Includes a variety of meats, egg and tuna served on assorted breads, croissants and tortillas.

3. **Sandwich Bar** (minimum of 20 people) 6.00
   Assorted meat and cheese tray, tuna and egg salad, breads, lettuce, tomatoes, pickles, olives, and condiments.

4. **Soup and Salad Bar** 7.50
   Mixed greens, variety of fresh vegetables, 3 meats and cheeses, plus Soup of the Day

5. **Pizza** (24 pieces / serves 8-10 people)
   - Cheese 20.00
   - Pepperoni or Sausage 22.00
   - Veggie 22.00
   - Chicken Club (Ranch Sauce, Chicken, Bacon, Tomato, and Onion) 24.50
   - Deluxe (Pepperoni, Sausage, Mushroom, Peppers, and Black Olives) 27.50

   **Ala Carte Lunch items:**
   - Hot Barbeque Sandwich 5.75
     Shredded beef served warm on a bun with homemade chips
   - Soup of the Day with Crackers 2.75
   - Salads by the Bowl 2.75
     Choices include: Pasta, Broccoli, Fruit, or Tossed Green Salad with Dressing (Ranch, French (regular or light), Italian, Blue Cheese or Caesar)
   - Homemade Chips 1.00
   - Garlic Toast .75

6. **Taco Salad Bar** (minimum of 20 people) 6.75
   Tortilla Bowl, meat, lettuce, tomato, olives, cheddar cheese, nacho chips and nacho cheese

7. **Taco Bar** (minimum of 20 people) 6.50
   Build your own Tacos. Hard and soft shells, taco meat, lettuce, tomatoes, cheddar cheese, chips and Nacho cheese. Three (3) tacos per person.

8. **Mexican Buffet** (minimum of 20 people) 9.95
   Build your own Taco, Taco Salad, Chicken Fajita, Beef Burrito, or Nacho Supreme.

9. **Pizza Buffet** (minimum of 20 people) 7.50
   House salad and bread sticks with your choice of 4 types of pizza. Choose from cheese, pepperoni, sausage, deluxe, chicken club, vegetarian. Designed for each person to receive three (3) slices of pizza each.

10. **Soup and Half a Sandwich** 4.00
    Cup of Soup of the Day served with a half a sandwich.

11. **Specialty Salads** 6.75
    Individually boxed, includes dinner roll and butter with dressing on the side.
    Salad choices are:
    - 1. Strawberry Cashew
    - 2. Fresh Orange with Almonds
    - 3. Chef Salad
    - 4. Turkey Club.
    Dressing choices are:
    - 1. Creamy Fruit Poppy
    - 2. House Vinaigrette
    - 3. Ranch or
    - 4. French (regular or light)

12. **Assorted Cookies, Bars, and Pies** 8.00
    - Cookies 8.00
    - Bars 8.00
    - Pecan Pie 2.25
    - Pumpkin Pie 2.25
    - Apple Pie 2.25
Buffets – Choice of 3 Options

NOTE: If TWO (2) Entrées are chosen it is required that the exact amount OF EACH ENTRÉE and total number of guests be provided when ordering.

Prices DO NOT include table linens, skirtling, or china, but are available for an additional fee

**Barbeque Buffet**

(20 Guest Minimum)

<table>
<thead>
<tr>
<th>1 Entrée</th>
<th>2 Entrées</th>
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<tbody>
<tr>
<td>10.75</td>
<td>12.75</td>
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**ENTRÉE SELECTION**

One entrée includes two cold sides and one hot side

1. Barbeque Pulled Pork
2. Beer-Boiled Bratwurst
3. 1/3 lb Hamburger
4. Black bean veggie burger

**COLD SIDE SELECTION**

(Choice of TWO)

1. Cole Slaw
2. Potato Salad (Traditional or Sour Cream)
3. Chips
4. Fruit Salad (Fresh In-Season)

**HOT SIDE SELECTION**

(Choice of ONE)

1. Barbeque Baked Beans
2. Garlic Roasted Red Skin Potatoes
3. Sauerkraut

**Bistro Buffet**

(20 Guest Minimum)

All prices include freshly baked rolls and butter with entrées

<table>
<thead>
<tr>
<th>1 Entrée</th>
<th>2 Entrées</th>
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<tbody>
<tr>
<td>12.00</td>
<td>15.50</td>
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**ENTRÉE SELECTION**

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

1. Grilled Chicken Breast
   Served with roasted peppers and onions
2. Homemade Mac-N-Cheese
   Three-cheese sauce with crunchy bread topping (Gluten-Free option available)
3. Italian Sausage
   Italian Sausage oven roasted with peppers
4. Cheese Stuffed Shells
   Vegetarian with Marinara Sauce
5. Pepper Steak with Rice (NO ADDITIONAL HOT SIDES COME WITH THIS MENU ITEM)
   Strips of steak covered with peppers, onions, and sauce

**COLD SIDE SELECTION**

(Choice of ONE)

1. Garden Salad
   Choice of two dressings: Ranch, French, Blue Cheese, or House Vinaigrette
2. Romaine Salad with Vinaigrette
3. Pasta Salad
   Choice of Italian or Creamy

**HOT SIDE SELECTION**

(Choice of ONE)

1. Roasted Red Skin Potatoes
2. Rice Blend
3. Classic Whipped Potatoes
4. Buttered Pasta
5. Garlic Bread
# The Bay Buffet

**(20 Guest Minimum)**

<table>
<thead>
<tr>
<th>Entrée</th>
<th>12.25</th>
<th>2 Entrées</th>
<th>15.75</th>
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## 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**
   - Drizzled with olive oil, lemon zest, and capers
2. **Salmon Baked in Parchment**
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
6. **Chicken Parmesan**
   - Breast of chicken served in marinara sauce, cheese, and fettuccine noodles

## 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**