

CAFÉ BAY

CATERING MENU

BEVERAGES

Coffee (Specify regular or decaf)

10 - Cup Pot Reg. \$7.00 Premium \$10.00

Hot Chocolate

30 - Cup Pot Reg. \$25.00 Premium \$30.00

Cappuccino

60 - Cup Pot Reg. \$50.00 Premium \$60.00

Cold Coffee

90 - Cup Pot Reg. \$80.00 Premium \$90.00

INDIVIDUAL DRINKS \$1.50

Assorted Regular and Diet Coke Products, Individual juices, bottled water or milk (Skim, 2%, Chocolate or Strawberry)

DRINKS BY THE PITCHER \$6.00

(60 oz. pitcher serves 8 - 10 people) Iced Tea, Cold Brew Coffee, Lemonade, Fruit Punch, Apple Juice

WATER CARAFE

Under 25 Guests \$0.00

25 - 50 Guests \$5.00

100 or More \$10.00

Guests

2 LITER BOTTLE OF SODA \$3.50

(2 Liter bottle of soda serves 8-10 people) Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper

BREAKFAST

Fresh Fruit (Cut) and Asstd. Sweets \$4.00

Fresh Fruit (Cut), Asstd. Sweets and Yogurt \$4.00

Fresh Fruit (Cut), Asstd. Sweets and Baked Oatmeal \$4.00

Whole Fruit, Scrambled Egg, Biscuit and Sausage \$4.00

Whole Fruit, Biscuits and Gravy \$4.00

ALA CARTE BREAKFAST ITEMS

One Dozen Asstd. Muffins \$13.00

One Dozen Asstd. Cinnamon Rolls \$15.00

One Dozen Asstd. Danish \$15.00

One Dozen Asstd. Sweets \$14.00

One Dozen Donuts (Whole or Holes) \$13.00

One Dozen Bagels & Cream Cheese \$9.00

Whole Fruit (8 - 10 Piece Asstd.) \$7.00

Cut Season Fruit (8 - 10 Servings) \$10.00

Yogurt Cups (6 oz.) \$1.50

Egg Croissant Sandwich with Cheese \$3.00

Breakfast Burrito (Salsa & Sour Cream) \$4.00

PREPACKAGED BREAKFAST KITS \$5.00

Kellogg's Frosted Flakes Cereal Breakfast Kit, Reduced-Sugar, with Honey Graham Crackers & Apple Juice

Kellogg's Froot Loops Cereal Breakfast Kit, Reduced-Sugar, with Honey Graham Crackers & Apple Juice

Coco Puffs Cereal Breakfast Kit, with Cinnamon Goldfish & Fruit Punch

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SOUP OF THE DAY

½ gallon served in crackpot includes disposable bowls, spoons and crackers (6 - 8 servings) \$15.00

1 gallon served in crackpot includes disposable bowls, spoons and crackers (10 - 12 servings) \$25.00

COLD CUT SLIDERS

Turkey, lettuce, tomato and Swiss cheese

Roast beef, lettuce, tomato and Cheddar Cheese

Ham, lettuce, tomato and American Cheese

Tuna Salad, lettuce, tomato and Swiss Cheese

Tray of 6 \$9.00 Asstd. \$12.00

Tray of 12 \$17.00 Asstd. \$20.00

Tray of 24 \$32.00 Asstd. \$35.00

WRAPS

Turkey Club (turkey, bacon, lettuce tomato and cheese with roasted garlic aioli)

Chicken Caesar (pulled chicken, parmesan, lettuce, tomato and cheddar finished with a creamy Caesar dressing)

Bruschetta Wrap (Spring greens, fresh mozzarella, parmesan, tomato and cucumber finished with a balsamic Italian sauce)

Tray of 6 \$9.00 Asstd. \$12.00

Tray of 12 \$17.00 Asstd. \$20.00

Tray of 24 \$32.00 Asstd. \$35.00

CHARCUTERIE BOARD

Assorted Meats, Cheeses, Relishes and Crackers

Small Board (6-8 light servings) \$25.00

Large Board (12-16 light servings) \$40.00

PIZZA

All Pizzas are 7" (1 - 2 Portions Cut into 4 Pieces)

Delivered in a Box Cheese Pizza \$4.00

Sausage & Pepperoni \$5.00

Veggie Pizza \$5.00

Pepperoni Pizza \$5.00

Meat Lovers \$7.00

SALADS \$6.00

Bruschetta Salad

Greens, fresh mozzarella, cucumber, tomato, parmesan and basil vinaigrette on side

Greek Salad

Greens, kalamata olive, feta cheese, tomato and artichoke hearts with a lemon-tarragon vinaigrette on side

Spinach Salad

spinach, strawberry, parmesan, mozzarella and almonds with a raspberry vinaigrette on side

Tossed Salad

Greens, seasonal vegetables, cheddar cheese and crouton with ranch dressing on the side

SWEETS

Assorted Cookies

12 ct. \$8.00 24 ct. \$15.00

Assorted Bars

12 ct. \$8.00 24 ct. \$15.00

Apple Pie (Per Slice) \$2.50

Blueberry Pie (Per Slice) \$2.50

Individual Cheesecake Cups \$2.50

Lemon with lemon truffle; Strawberry with chocolate truffle; Mixed Berry with chocolate truffle; Brownie with chocolate truffle

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BOX 1- ITALIAN SLIDER \$8.50

(Marinated Roast Beef, Salami, Pepperoni, Turkey and Mozzarella Cheese stacked on an Italian baguette)
Chips and Cookie

BOX 2- ROAST BEEF CIABATTA \$8.50

(Sliced roast beef, cheddar cheese, lettuce and BBQ mayo stacked on a ciabatta roll) Chips and Cookie

BOX 3-CHICKEN WRAP \$8.50

(Pulled rotisserie chicken, lettuce, tomato, cucumber, aged cheddar and ranch sauce wrapped in a flour tortilla) Chips and Cookie

BOX 4-TURKEY CLUB SLIDER \$8.50

(Shaved Turkey, Bacon, Tomato, Cheddar Cheese and roasted garlic mayo on a Pretzel Bun) Chips and Cookie

BOX 5-TURKEY ON ENGLISH MUFFIN \$8.50

(Shaved Turkey, Bacon, Tomato, Provolone Cheese and Spinach on a Toasted English Muffin) Chips and Cookie

BOX 6-TURKEY STACK \$8.50

(Shaved Turkey, Havarti Cheese, Tomato and Spring Greens stacked on a Cloud Roll
(Gluten Free, Sugar Free and Keto Friendly) Corn Chips and Cheesecake Cup w/ Strawberry (Gluten Free)

BOX 7-VEGGIE WRAP \$8.50

(Zucchini, tomato, aged cheddar cheese, cucumber, bell pepper, radish and spring greens finished w/ a horseradish sauce wrapped in a flour tortilla) chips and cookie
(Vegan)

BOX 8- SPINACH SALAD \$8.50

With fresh raspberries, strawberries, cheddar cheese (plant based) and sliced almonds w/ a raspberry vinaigrette w/ a side of tuna salad (Can sub tuna salad for Greek Pasta salad to be Vegan)

BOX 9-CALIFORNIA COBB SALAD \$8.50

Romaine lettuce w/ Diced chicken breast, tomato, hard-boiled egg, aged cheddar cheese, avocado and bacon w/ spicy avocado ranch dressing (Gluten Free & Keto Friendly)

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BREAKFAST BUFFET \$11.00

Scrambled Eggs, Sausage, Biscuits and Gravy, Pancake muffins with syrup fountain, roasted red potatoes and Pastries

BACKYARD BUFFET \$11.00

Smoked Pulled Pork, Bratwurst (locally made flavors available upon request), Sloppy Joe, Buns, Condiment Tray, Cole Slaw, Potato Salad, Chips and Baked Beans

TACO BUFFET \$12.00

Seasoned Ground Beef, Seasoned Pulled Chicken, Soft- and Hard-Shell Tortillas, Condiment Tray, Queso Cheese Dipping Sauce, Tortilla Chips

APPETIZER BUFFET \$15.00

Choice of appetizers pick five:

1. Veggie Shots
2. Fresh Fruit Picks
3. Charcuterie Board
4. Deviled eggs with spinach and bacon finished with bacon sweet and sour
5. Cucumber Cups w/ Chicken Salad
6. Tandoori Naan Bruschetta Pizza (mini)
7. Bourbon Meatballs
8. Boursin Cheese stuffed Mushrooms
9. Teriyaki Skewered Chicken Breast
10. Chicken Wings (boneless or bone in)
11. Ham & Soft Pretzel Picks w/ Honey Butter
12. Chicken and Waffle Picks with syrup fountain
13. Beef Wellington Won Ton Bites
14. Sausage stuffed Mushrooms
15. Cheesecake Cups with Truffle

ITALIAN BUFFET \$14.25

Bruschetta Salad with Basil Pesto Vinaigrette, 4 Cheese Lasagna, Chicken Piccata, Penne Pasta with Olive oil and Garlic Bread

DINNER BUFFET \$16.00

Tossed Salad with three Dressing Choices, Charcuterie Board and Relish Pedestals and Roll

Choice of Entrees pick two:

Grilled Chicken Breast with lemon cream
Breaded Bone-in Chicken Breast
Roasted Turkey
Italian Beef
Bourbon Pork Tenderloin
Honey Roasted Ham
Chicken Cordon Bleu

Choice of Starch pick one:

Garlic Mashed Potato and Gravy
Wild Rice
Pasta with Marinara
Quinoa
Cous Cous
Roasted Red Potatoes
Baked Potato
Macaroni and Cheese

Choice of vegetable pick one:

California Vegetable
Asparagus (Seasonal)
Green Beans with Greek Butter
Roasted Carrots
Sweet Corn with Parsley Butter
Mixed Vegetable with Ginger Sauce