# Café Bay Catering Menu

Effective 31 August 2019

## 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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<tbody>
<tr>
<td>10-Cup Pot</td>
<td>10.00</td>
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<tr>
<td>30-Cup Pot</td>
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<tr>
<td>60-Cup Pot</td>
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<tr>
<td>90-Cup Pot</td>
<td>90.00</td>
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<tr>
<td>Tea Bags</td>
<td>.50</td>
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</tbody>
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### Coffee (Please specify regular or decaf)

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>10-Cup Pot</td>
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<td>.50</td>
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</tbody>
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### Individual Drinks

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>1.50</td>
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</tbody>
</table>

### Drinks by the pitcher

(60 oz. pitcher serves 8-10 people)

- Soda, Iced Tea, Lemonade, Fruit Punch, Apple or Orange Juice

<table>
<thead>
<tr>
<th>Pitcher Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>5.50</td>
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</table>

### Water carafe

<table>
<thead>
<tr>
<th>Amount</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Under 25</td>
<td>.00</td>
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<tr>
<td>25-50</td>
<td>5.00</td>
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<tr>
<td>100 and above</td>
<td>10.00</td>
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</table>

### Two Liter Bottle of Soda

(2 Liter Bottle serves 10 people, includes cups)

- Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper

<table>
<thead>
<tr>
<th>Bottle Size</th>
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</tr>
</thead>
<tbody>
<tr>
<td>3.60</td>
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</tbody>
</table>

## Breakfast

1. **Continental Breakfast**
   - Coffee (2 cups per person) and assorted sweets (#1) 4.75
   - Coffee (2 cups per person), assorted sweets and fresh fruit (#2)
     (Fresh fruit tray or whole fruit, cook’s discretion) 6.25

2. **Breakfast Burrito Combo**
   Includes: Egg, Sausage or Bacon, Cheese Burrito, Fresh Fruit and Coffee (2 cups each). 11.75

3. **Yogurt Bar**
   - Assorted yogurts, berries, and granolas for toppings 5.35

### Ala Carte Breakfast Items:

- One dozen assorted muffins. 13.50
- One dozen cinnamon rolls. 15.00
- One dozen assorted sweets 14.00
- One dozen bagels and cream cheese 8.50
- Whole fruit 1.25
- Yogurt Cups (6oz Yoplait) 1.50
- Hardboiled egg .75
- Instant Oatmeal, includes milk and sugar 1.00
- Low Carb Ham and Cheese Quiche (Serves 8) 14.00
- Ham, Cheese, Broccoli and Onion 13.50

### 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.
1. **Box Lunch**
   - Includes Croissant (ham, turkey, roast beef, egg Salad or tuna), homemade chips or veggies with Dip and a Jumbo Chocolate Chip Cookie.
   - 8.50

2. **Vegetarian/ Vegan Box Lunch**
   - Rainbow Hummus Wrap, Celery and Carrot Sticks with Dip and a Fruit Cup.
   - 9.50

3. **Gluten Free Box Lunch**
   - Turkey on Roll (with Cheese, Lettuce and Tomato) With Sweet Potato Chips and a Fruit Cup.
   - 9.50

4. **Wrap Box Lunch**
   - Turkey Club, Chicken Caesar, Veggie or Ham and Cheddar with Homemade Chips or Veggies (with Dip) and a Jumbo Chocolate Chip Cookie.
   - 9.50

5. **Assorted Sandwich Platter**
   - Includes a variety of meats, egg and tuna served on assorted breads and croissants.
   - 6.50

6. **Sandwich Bar** (minimum of 20 people)
   - Assorted meat and cheese tray, tuna and egg salad, breads, lettuce, tomatoes, pickles, olives, and condiments.
   - 7.50

7. **Soup and Salad Bar** (minimum of 20 people)
   - Mixed greens, variety of fresh vegetables, 3 meats and cheeses, plus Soup of the Day
   - 8.00

8. **Pizza** (24 pieces / serves 8-10 people)
   - Cheese
   - 24.00
   - Pepperoni or Sausage
   - 27.00
   - Veggie
   - 27.00
   - Chicken Club (Ranch Sauce, Chicken, Bacon, Tomato And Onion)
   - 28.50
   - Deluxe (Pepperoni, Sausage, Mushroom, Peppers and Black Olives)
   - 30.00

9. **Taco Salad Bar** (minimum of 20 people)
   - Tortilla Bowl, meat, lettuce, tomato, olives, cheddar cheese, nacho chips and nacho cheese
   - 7.70

10. **Taco Bar** (minimum of 20 people)
    - Build your own Tacos. Hard and soft shells, taco meat, lettuce, tomatoes, cheddar cheese, chips and Nacho cheese. Three (3) tacos per person.
    - 7.15

11. **Mexican Buffet** (minimum of 20 people)
    - Build your own Taco, Taco Salad, Chicken Fajita, Beef Burrito, or Nacho Supreme.
    - 11.90

12. **Pizza Buffet** (minimum of 20 people)
    - House salad with your choice of 5 types of pizza. Choose from:
      - Cheese
      - Pepperoni and Sausage
      - Deluxe
      - Chicken Club
      - Vegetarian
    - 8.15

13. **Soup and Half a Sandwich**
    - Cup of Soup of the Day served with a half a sandwich.
    - 4.50

14. **Specialty Salads**
    - Individually boxed, includes dinner roll and butter with dressing on the side.
    - Salad choices are:
      - Strawberry Cashew
      - Fresh Orange with Almonds
      - Chef Salad
      - Turkey Club
    - Dressing choices are:
      - Creamy Fruit Poppy
      - House Vinaigrette
      - Ranch
      - French (regular or light)
    - 7.20

**Ala Carte Lunch items:**
- Hot Barbeque Pork Sandwich 6.30
- Shredded pork served warm on a bun with homemade chips
- Soup of the Day with Crackers 3.00
- Salads by the Bowl 3.00
- Choices include: Pasta, Broccoli, Fruit, or Tossed Green Salad with Dressing (Ranch, French (regular or light), Italian, Blue Cheese or Caesar)
- Homemade Chips 1.85

**Assorted Cookies, Bars, and Pies**
- Cookies 8.50
- Bars 8.50
- Pecan Pie 2.50
- Pumpkin Pie 2.50
- Apple Pie 2.50

CUSTOM DESSERTS AVAILABLE UPON REQUEST
Five Buffet Options

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

Barbeque Buffet - ($11.50 per person)

(20 Guest Minimum)

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

Burrito Buffet - ($12.50 per person)

Your choice of either BEEF or CHICKEN Burritos

Served with:
Mexican Rice, Nacho’s with Cheese Sauce, Lettuce, Tomato, Onion, Cheddar Cheese, Sour Cream, Salsa and Red Sauce

Chinese Buffet - ($14.00 per person)

(20 Guest Minimum)

Your choice of either BEEF BROCCOLI STIR FRY or CHICKEN STIR FRY WITH VEGETABLES

Served with:
Rice, Veggie Lo-Main, 1(one) Egg Roll with sauces, Egg Drop Soup and a Fortune Cookie

Additional Egg Rolls available at a cost of $1.25 per Egg Roll
**Bistro Buffet - ($13.50 per person)**

(20 Guest Minimum)

All prices include freshly baked rolls and butter with entrées

**ENTRÉE SELECTION**

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

1. Seasoned Grilled Chicken Breast with Roasted Peppers & Onions
2. Cheese Stuffed Shells in Marinara 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**

**HOT SIDE SELECTION**
(Choice of ONE)

1. Roasted Red Skin Potatoes
2. Rice Blend
3. Classic Whipped Potatoes
4. Garlic Bread

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**Bay Buffet - ($14.25 per person)**

(20 Guest Minimum)

All prices include freshly baked rolls and butter with entrées

**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. Oven Braised Beef slow roasted in red wine gravy
3. Bacon Wrapped Chicken Breasts in cream sauce
4. Café Bay Lasagna (choice of 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**

**HOT SIDE SELECTION**
(Choice of ONE)

1. Mashed Potatoes
2. Rice Blend
3. Herb-Roasted Potatoes
4. Garlic Bread