



BAYSIDE  
CATERING  
CATERING SIMPLE EXCELLENCE

# CATERING MENU

BAYSIDE  
BULL  
OPEN PIT

108 W. CENTRAL AVENUE, EDGEWATER, MD 21037  
410.956.6009 SALES@BAYSIDEBULL.COM



## DEVOTION TO EXCELLENCE

Creating memorable and customized events is our main goal. We offer full-service catering for Weddings, Backyard BBQs, Graduations, Corporate Lunches, and more. Contact us to learn more about how we can make your next event your best event!

### Weddings

At Bayside Catering, make every wedding reception an unforgettable event. We will walk you through the event details from start to finish. To us, weddings are not just about the menu, they are an expression of you and your partner. From Traditional to Tapas, Bayside Catering will make your special day a memory to last a lifetime.

### Corporate Catering

Bayside Catering has extensive experience in corporate catering services. We keep specific needs and expectations in mind as we customize menus for each of our clients. From meetings to associate lunches and special events, we prepare everyday favorites such as macaroni and cheese, sandwiches and soup to more elaborate courses delivered right to your business door.

### Other Services

Our commitment to excellence and detail has led us to form relationships with many different vendors in the Annapolis, Baltimore, and Washington D.C. areas. From bakers to musicians, we have connections to resources that have similar values and devotion to excellence. Feel free to ask Bayside Catering to provide additional recommendations for your event!







# OPEN PIT PLATTERS

Minimum of 10 Guests

## Traditional Bull Roast Platter

**\$16.80/person**

Open Pit Sliced Top Round of Beef  
Open Pit Sliced Smoked Turkey Breast  
Slow Smoked Pulled Pork BBQ  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Vegetable Pasta Salad  
Fresh Baked Kaiser Rolls  
Condiments: BBQ Sauce, Onions,  
Horseradish, Mayo, Mustard, Hot Sauce

## Pit Beef Platter

**\$13.80/person**

Open Pit Sliced Top Round of Beef  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Kaiser Rolls  
Condiments: BBQ Sauce, Onions,  
Horseradish, Mayo, Mustard

## BBQ Chicken Platter

**\$14.50/person**

BBQ Chicken Pieces  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Cornbread with Sweet Cream Butter  
Condiments: BBQ Sauce, Hot Sauce

## Pit Ham Platter

**\$13.80/person**

Open Pit Sliced Smoked Ham  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Kaiser Rolls  
Condiments: BBQ Sauce, Onions,  
Mayo, Mustard

## Pork BBQ

**\$13.80/person**

Slow Smoked Pulled Pork BBQ  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Kaiser Rolls  
Condiments: BBQ Sauce, Onions, Hot Sauce

## BBQ Ribs Platter

**\$20.45/person**

St. Louis Style Ribs Slow Smoked 'til  
Fallin' off the Bone  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Cornbread with Sweet Cream Butter  
Condiments: BBQ Sauce, Hot Sauce

## Pit Turkey

**\$13.80/person**

Open Pit Sliced Smoked Turkey Breast  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Kaiser Rolls  
Condiments: BBQ Sauce, Onions, Mayo, Mustard

## Pit by the Pound

**\$16.50/lb      \$16/5+lb**

Open Pit Sliced Top Round of Beef  
Open Pit Sliced Smoked Turkey Breast  
Open Pit Sliced Smoked Ham  
Open Pit Sliced Pork Loin  
Slow Smoked Pulled Pork BBQ  
Carolina Pork BBQ  
Slow Smoked Beef BBQ

## Sides by the Pound

Home Style Potato Salad	<b>\$7.16/lb</b>
Crisp Creamy Cole Slaw	<b>\$6.39/lb</b>
Western Style Baked Beans	<b>\$7.09/lb</b>
Fresh Vegetable Pasta Salad	<b>\$6.92/lb</b>
Creamy Mac & Cheese	<b>\$7.90/lb</b>



# BRUNCH MENUS



## Brunch Benedicts

**\$18.35/person**

Pouched Eggs Benedicts  
with Hollandaise Cream  
Individual Yogurt Parfaits with Seasonal Fruit  
Potato Hash Browns  
Seasonal Fresh Fruit Platter  
Fresh Baked Breakfast Pastries

## Omelet Station

**\$20.35/person**

Individual Request Omelet Bar:  
Available with Sausage, Bacon, Diced Ham, Mushrooms,  
Bell Peppers, Jalepenos, Onions, Cheddar Cheese  
Includes:  
Seasonal Fresh Fruit Platter  
Home Fried Potatoes  
Assorted Fresh Baked Scones

## Full Breakfast Buffet

**\$15.79/person**

Farm Fresh Scrambled Eggs  
Fanned Pancake Stack with Syrup  
Crisp Bacon  
Country Sausage Links  
Home Fried Potatoes  
Fresh Baked Breakfast Pastries  
Seasonal Fresh Fruit Platter

## Continental Breakfast

**\$11.83/person**

Assorted Fresh Breakfast Pastries: Scones,  
Muffins, Danishes and Bagels  
Hard Boiled Eggs  
Vanilla Greek Yogurt with Granola  
Seasonal Fresh Fruit Platter  
Assorted Jellies, Butter, and Cream Cheese

## Breakfast Sandwiches

**\$11.15/person**

Variety of Traditional Breakfast Sandwiches  
Egg, Sausage, Bacon, Cheese  
Croissant Rolls, English Muffins  
Seasonal Fresh Fruit Salad

## Brunch Sliders Buffet

**\$15.95/person**

Mixed Berry Salad  
Open Pit Beef Sliders with Arugula and  
Horseradish Cream  
Turkey and Brie Sliders with Berry Compote  
Ham and Cheddar Sliders with Granny Smith  
Apple and Dijon Mustard  
Mediterranean Pasta Salad  
Home Made Kettle Chips with French Onion Dip

## Beverages

Assorted Fruit Juices:

Apple, Orange and Cranberry **\$2.00/person**  
Fresh Brewed Coffee and Tea **\$2.50/person**  
Assorted Canned Sodas &  
Bottled Waters **\$2.43/person**



# CORPORATE MENUS

Minimum of 10 Guests

## Assorted Sandwiches

Served with Home Made Kettle Chips and French Onion Dip  
(Choice of 3 Sandwich Varieties)

**\$13.97 per person**

### Cattle Drive

Sliced Beef, Provolone Cheese and Caramelized Onions on Baguette

### Loosely Cuban

Sliced Smoked Ham and Pork Loin, with Swiss Cheese, Pickles and California Gold Sauce, Served on Baguette

### Turkey Point

Smoked Turkey, Swiss, Crisp Pickle Slice

### Boss Hog

Slow Smoked Ham, Caramelized Onions and Swiss Cheese with Honey Mustard

### South River Steak

Flank Steak with Fresh Spinach and Horseradish Cream Sauce

### Pitmaster

Combination of Pit Beef & Pit Ham, Thick Cut Bacon, Sharp Cheddar, Fried Onion ring, Smoky Mayonnaise, Baguette

### Vegan Delight

Sliced Avocado, Black Beans and Mixed Veggies with a Tomato Salsa, Wrapped in a Whole-Wheat Tortilla

### Harwood Ham

Sliced Pit Ham, Sliced Granny Smith Apple, Sharp Cheddar and Dijon Mustard

### South West Shrimp Wrap

Grilled Chipotle Shrimp, Pico de Gallo, Romaine, Roasted corn, Avocado Aioli

### Smokehouse Turkey

Smoked Turkey Breast, Smoked Gouda, Crispy Bacon, Grilled Red Onions, Sun Dried Tomatoes, Sweet Chili Aioli on Ciabatta

### Gracefully Garden

Carrots, Bell Peppers, Onions, and Bean Sprouts with a Dijon Yogurt Spread, Wrapped in a Whole-Wheat Tortilla

### Easy Caprese

Smoked Turkey, Heirloom Tomatoes, Fresh Mozzarella and Basil Leaves, Drizzled with a Balsamic Reduction on Ciabatta Bread  
(Available as a vegetarian option)

## Additional Sides Available

Home Style Potato Salad  
Fresh Vegetable Pasta Salad  
Western Style Baked Beans  
Crisp Creamy Cole Slaw  
Fresh Seasonal Fruit Salad  
Tossed Caesar Salad  
Garden Salad with Choice of Dressing

## Desserts

Assorted Cookies and Brownies

**\$2.79/person**

Gourmet Dessert Bars

**\$2.96/person**

## Beverages

Assorted Pepsi Sodas and/or Bottled Waters

**\$2.43/person**

Sweet or Unsweet Iced Tea,

**\$9.50/gallon**

Lemonade

**\$11.50/gallon**



# CORPORATE MENUS

Minimum of 10 Guests

## Premium Taco Bar

Three protein variety with traditional sides

**\$22.95 per person**

Cilantro Lime Pork  
Ground Taco Beef  
Fajita Chicken Breasts

Tortilla Chips, Corn Taco Shells, Flour  
Tortillas

Mango Salad with Romaine Lettuce

Warm Queso, Sautéed Peppers and  
Onions, Chopped Lettuce, Diced  
Tomato, Shredded Cheese, Pickled  
Jalapenos, Salsa, Sour Cream, and  
Guacamole

Mexican Rice  
Black Beans



## Delicious Rice Bowls

A plethora of options for an Asian style cuisine

**\$18.65 per person**

**Get Started on the Bottom: Layer in a Delicious Protein: Top It Your Way:**

(Add a 2nd Protein for \$1/pp)

Coconut Jasmine Rice  
Fresh Mixed Greens

Sliced Chicken Breast  
Marinated Flank Steak  
Smoked Turkey  
Pulled Pork

Caramelized Onions  
Diced Tomatoes  
Roasted Red Peppers  
Blanched Broccoli  
Shredded Carrots  
Crumbled Feta Cheese  
Crushed Bacon  
Chopped Peanuts  
Sliced Scallions

# BBQ MENUS



## Traditional BBQ

**\$19.53/person**

Open Pit Sliced Top Round of Beef  
Slow Smoked Pulled Pork BBQ  
Seasoned Chicken Pieces  
Steakhouse Tossed Salad with  
Parmesan Peppercorn and Balsamic Vinaigrette  
Western Style Baked Beans  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Fresh Baked Kaiser Rolls  
Condiments

## Grilled Kabobs

**\$23.09/person**

Kabobs 3 Ways:  
Grilled Chicken Kabobs  
Beef Tips Kabobs  
Roasted Vegetables Kabobs  
Coconut Rice  
Cucumber Tomato Salad  
Apple Pecan Spinach Salad  
Cornbread with Sweet Cream Butter

## Chicken & Pork

**\$16.95/person**

Seasoned Chicken Pieces  
Slow Smoked Pulled Pork BBQ  
Five Cheese Macaroni and Cheese  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Slider Rolls  
Condiments

## Ribs & Chicken Grill Out

**\$26.76/person**

BBQ Ribs - Slow Smoked til fallin' off the bone  
Chicken Pieces- Herb Roasted or Traditional BBQ  
Western Style Baked Beans  
Home Style Potato Salad  
Fresh Vegetable Pasta Salad  
Seasonal Fresh Fruit Platter  
Cornbread with Sweet Cream Butter  
Condiments

## Pig Pickin'

**\$27.73/person**

\*Slow Smoked Hog - Fallin' off the Bone Tender  
Traditional BBQ Chicken Pieces  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Five Cheese Macaroni and Cheese  
Fresh Baked Slider Rolls  
Condiments

\*Min 50 people for whole hog

## Flank Steak and Grilled Pork

**\$24.90/person**

Marinated Flank Steak with Mushrooms  
Bourbon Glazed Pork Loin  
Cadillac Cobb Salad  
Loaded Mashed Potatoes  
Bacon Braised Brussels Sprouts  
Assorted Dinner Rolls

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# BBQ MENUS

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## All American Cookout \$17.67/person

All Beef Ball Park Style Hot Dogs  
5 oz. Sirloin Burgers  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Vegetable Pasta Salad  
Fresh Baked Kaiser Rolls and Hot Dog Rolls  
Condiments

## Mixed Grill Cookout \$17.55/person

Slow Smoked Pulled Pork BBQ  
Seasoned Chicken Pieces  
1/3 Cut Italian Sausages  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Vegetable Pasta Salad  
Fresh Baked Kaiser Rolls  
Condiments



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## DESSERTS

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Assorted Fresh Baked Cookies  
Assorted Brownies:  
    Chocolate Chip, Cheesecake,  
    and Reese's Pieces  
Gourmet Pies:  
    Caramel Apple, Snicker's Blitz, Reese's Peanut  
    Butter Cup, Oreo Bash, or Key Lime  
Assorted Gourmet Dessert Bars  
Build Your Own Strawberry Shortcakes

Chocolate Dipped Pretzels or Strawberries  
    with Assorted Toppings  
Assorted Mini Cheesecake Bites  
Mini Cannolis, Cream Puffs, Eclairs  
Smith Island Cakes  
Cobbler  
    Apple, Peach, or Cherry

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# HORS D'OEUVRES

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## Displayed Hors d'Oeuvres

Inquire for Pricing and Additional Options

Cheese Platter with Gourmet Cracker Assortment, Garnished with Fresh Fruit  
Seasonal Vegetable Crudités with Greek Goddess Dip  
Hummus with Fresh Seasonal Vegetables and Baked Pita Bread  
Mexican Street Dip with Corn Tortilla Chips  
Maryland Crab Dip with Baguette Slices  
Warm Spinach and Artichoke Dip with Baguette Slices  
Home Made Kettle Chips with French Onion Dip  
Buffalo Chicken Dip with Corn Tortilla Chips  
Signature Smoked Chicken Wings  
BBQ Bourbon Meatballs  
Crab and Asparagus Flatbread



## Butler Passed Hors d'Oeuvres

Inquire for Pricing and Additional Options

### Chicken

Chipotle Chicken Tostada Cups  
Nashville Hot Chicken Bite  
Mini Chicken and Waffle Biscuit  
Chicken Satay with Tangy Peanut Sauce  
Buffalo Chicken Shooter

### Pork

Pulled Pork on Homemade Chip with Mango Drizzle  
Bacon Wrapped Sweet Potato  
Mini Loaded Potatos  
Cilantro Lime Pork Taco  
Pork Loin and Apple Crostini  
Prosciutto Wrapped Asparagus

### Beef

Beef and Swiss Crostini  
Flank Steak Pinwheels with Ancho Chili Sauce  
Bayside Beef Bruschetta  
Steak and Cheese Eggroll  
Beef Tips with Horseradish Cream

### Seafood

Petite Jumbo Lump Crab Cakes  
with Lemon Caper Aioli  
Grilled Shrimp Toast with Sweet Chili Aioli  
Bacon Wrapped Shrimp  
Old Bay Shrimp Shooter  
Crab Imperial Stuffed Shrimp

### Vegetarian

Garden Caprese Skewer  
Berry and Brie Tart with Chopped Pecans  
Spinach and Feta Stuffed Mushrooms  
Vegetable Egg Rolls with Sweet Chili Sauce  
Vegan Potato Bite  
Roasted Asparagus Tart  
Watermelon and Feta Skewer



# DINNER FARE

## Caribbean Feast

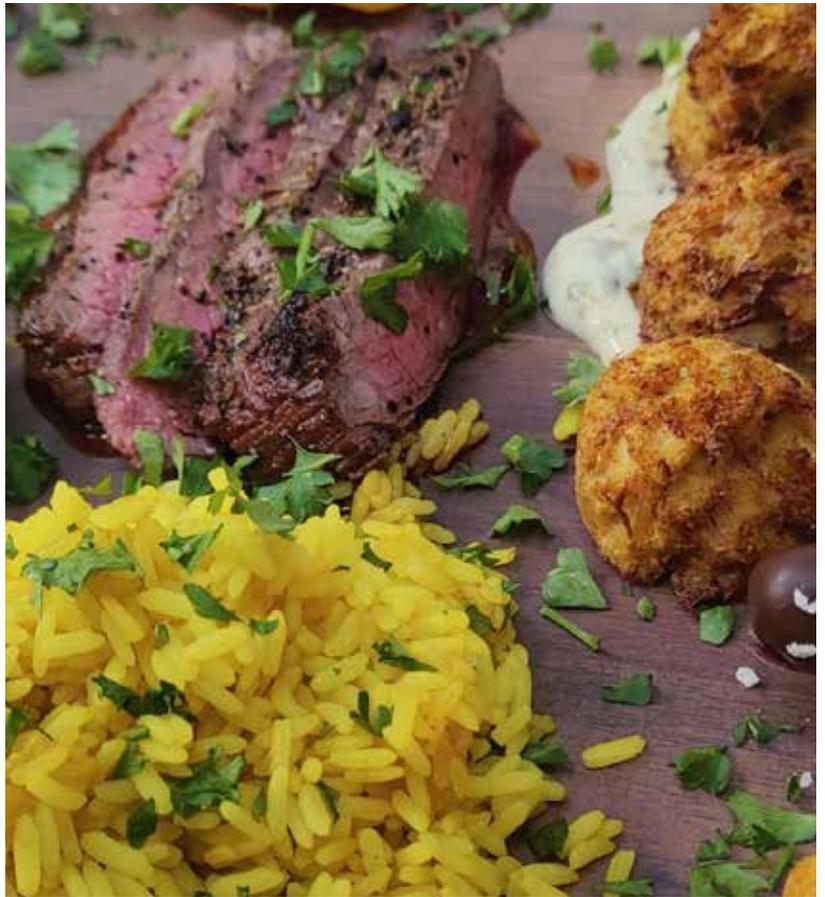
**\$44.80/person**

Whole Hog, Smoked and Fully Dressed  
with Assorted BBQ Sauces  
Bacon Wrapped Shrimp Skewers  
Jerk Chicken Breast  
Sunny Blend of Vegetables  
Caribbean Fried Rice  
Fresh Melons and Berries  
Fried Plantains with Cinnamon and Sugar  
Roasted Corn and Black Bean Salsa  
Fresh Baked Slider Rolls  
Condiments

## Meatloaf and Chicken

**\$21.65/person**

Sweet Chile Meatloaf  
Herb Roasted Chicken Pieces  
Steakhouse Tossed Salad with  
Parmesan Peppercorn and Balsamic Vinaigrette  
Fresh Snipped Green Beans with Julienne Carrots  
Five Cheese Macaroni and Cheese  
Cornbread with Sweet Cream Butter



## Herb Marinated Chicken and Salmon

**\$24.75/person**

Herb Marinated Chicken Breast  
Grilled Atlantic Salmon with Pineapple Salsa  
Mixed Berry Salad  
Grilled Seasonal Vegetables  
Red Bliss Garlic Mashed Potatoes  
Sautéed Button Mushrooms  
Pull Apart Yeast Rolls with Sweet Cream Butter

## Octoberfest Grill

**\$20.35/person**

Bratwurst, Knockwurst and Italian Sausage  
Roasted Vegetable Medley  
German Potato Salad  
Red Carnival Cole Slaw  
Fresh Baked Sausage Rolls  
Condiments

## Evening Fare I

**\$27.15/person**

Charcoal Grilled Flank Steak  
Berry Chipolte Glazed Chicken  
Steakhouse Tossed Salad with  
Parmesan Peppercorn and Balsamic Vinaigrette  
Steamed Broccoli and Carrots  
Roasted Red Bliss Potatoes  
Pull Apart Yeast Rolls with Sweet Cream Butter

## Evening Fare II

**\$34.65/person**

Bourbon Glazed Pork Loin  
Jumbo Lump Maryland Crab Cakes  
Baby Spinach Salad with Walnuts, Bacon, Apples,  
Golden Raisins, Craisins, Sweet Onion Vinaigrette  
Roasted Brussels Sprouts  
Creamy Au Gratin Potatoes  
Pull Apart Yeast Rolls with Sweet Cream Butter

# SEAFOOD SELECTIONS

## Taste of Maryland

**\$43.75/person**

Maryland Jumbo Lump Crab Cake  
with Lemon Caper Aioli  
Beef Tenderloin Medallions  
with Mushroom Demi Glaze  
Steakhouse Tossed Salad with  
Parmesan Peppercorn and Balsamic Vinaigrette  
Grilled Asparagus  
Roasted Red Bliss Potatoes  
Cornbread with Sweet Cream Butter

## Chicken and Shrimp

**\$27.73/person**

Chicken Chesapeake  
Garlic Lime Gulf Shrimp  
Crisp Caesar Salad with House Baked Croutons  
Wild Mushroom Risotto  
Steamed Broccoli and Carrots  
Warm Dinner Rolls with Butter

## Maryland Crab Feast

**Market Price**

Fresh Steamed Crabs (#1's and #2's Mixed)  
Open Pit Sliced Top Round of Beef  
Home Style Potato Salad  
Western Style Baked Beans  
Silver Queen Corn on the Cob  
Fresh Baked Kaiser Rolls  
Condiments  
Includes Brown Paper, Mallets, Crab Knives,  
Old Bay, Vinegar and Melted Butter

## Bull & Oyster Roast

**\$28.33/person**

Fresh Oysters Served on the Half Shell  
Open Pit Sliced Top Round of Beef  
Sliced Smoked Turkey Breast  
Slow Smoked Pork Barbecue  
Home Style Potato Salad  
Crisp Creamy Cole Slaw  
Western Style Baked Beans  
Fresh Baked Kaiser Rolls  
Condiments





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