



WEDDING MENU



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



Wow, it's really happening, congratulations! Best news yet, you have found Bayside Catering, and we're highly rated for our menus, service, and ease of execution!

Bayside Catering makes wedding fare an experience you and your guests will always remember. We offer our services in a great all-inclusive price, providing easy budgeting in the hectic and emotional time of planning your day. Whether you envision a formal reception with a Plated Dual Entrée Dinner or a rustic wedding featuring barbecue, Bayside Catering can transform your ideas into something more!



PLATED DUAL ENTREE DINNER

Why have your guests settle for one when they can have the choice of two?

The Dual Entrée Dinner offers a variety of refined options that will ensure your guests enjoy each bite!

\$117 per guest, all inclusive

Butler Passed Hors D'oeuvres - Pick 3

Vegetable Egg Rolls with Sweet Chili Drizzle
Chicken Satay with Tangy Peanut Sauce
Goat Cheese and Bacon Dates
Seasonal Crudities with Honey Lime Herb Dip
Roasted Asparagus Tart
BBQ Bourbon Meatballs
Bacon Wrapped Sweet Potato

Plated Salad - Pick 1

Mixed Greens Salad
Seasonal lettuce and vegetables, dressings on side
Baby Spinach Salad
Fresh Spinach with Walnuts, Bacon, Apples, Golden Raisins and Craisins

Dual Entree Dinner - Pick 2

Beef Tenderloin Medallions over Mushroom Demi-Glace
Jumbo Lump Maryland Crab Cake
Airline Chicken Breast with Parmesan Cream
Striped Bass "Rockfish" over Lemon Beurre Blanc

Sides - Pick 2

Seared Potato Cake
Roasted Red Bliss Potatoes
Tarragon Jasmine Rice
Grilled Asparagus
Roasted Spring Carrots
Blanched Broccolini

Pull Apart Yeast Rolls with Sweet Cream Butter

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –
Bottled Beer, Great Wines, Soft Drinks, Water
Linens from our Polyester Selection
Inclusive of tablecloths and napkins
Flatware, Silverware, Glassware
Setup and Cleanup
Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



WEDDING STATIONS

Offering your guests the option of options, an array of choices for their own individual tastes, a 'stations' arrangement is very popular. Each menu is separated for shorter lines and faster service!

\$107 per guest, all inclusive

Hors D'oeuvres - Choice of 3

Roasted Asparagus Tart

Seared Asparagus, Brie Cheese, Capers, Puff Pastry

Seared Crab Cake

Maryland Tradition, With A Caribbean Cilantro Tartar

Berry And Brie Tart With Toasted Pecans

Seasonal Bramble Berries, Brie Cheese, Phyllo Cup

Artisan Cheese Platter

Assorted Cheese And Fruit Varieties, Heritage Crackers

Bacon Wrapped Dates

Stuffed With Goat Cheese

Flank Steak Pinwheels

With A Dollop Of Ancho Chili Sauce

Bourbon Meatballs

Smothered In A Homemade Bourbon Sauce

Warm Spinach And Artichoke Dip

Served With Baguette Slices

Seasonal Vegetable Crudites

Complimented By A Honey Lime Herb Dip

Caprese Skewers

Grape Tomato, Mozzarella, And Basil With A Balsamic Drizzle

Stations - Please choose 3 of your liking:

Carving Station

Slow Smoked Beef Brisket, Beef Au Jus

Herb Roasted Turkey Breast, White Gravy

Italian Rope Sausage, Grilled and Sliced

Pull Apart Yeast Rolls

Salad Station

Fresh Mixed Field Greens and Chopped Romaine Lettuce

Diced Grilled Chicken or Flank Steak

Tomatoes, Cucumbers, Shredded Carrots, Sweet Onions, Dried Cranberries, Candied Pecans,

Gorgonzola Cheese, Shredded Cheddar Cheese, Bacon Bits, Croutons

Choice of 3 Dressings



WEDDING STATIONS

Shrimp & Grits Station

Seasoned Gulf Shrimp

Southern Style Grits

Cheddar Cheese, Crispy Bacon, Caramelized Onions, Red Peppers,

Chopped Tomatoes, Cilantro, Scallions, Jalapenos, Maple Syrup and Butter

Fresh Cornbread

Macaroni & Cheese Station

Five Cheese Macaroni

Crispy Bacon, Scallions, Caramelized Onions, Chopped Tomato,

Toasted Panko Bread Crumbs, Pulled BBQ Chicken, Hot Sauce

Mashed Potato Station

Red Bliss Mashed Potatoes

Caramelized Onions, Crispy Bacon, Scallions, Sautéed Mushrooms, Gravy, Butter,

Sour Cream, Shredded Cheddar Cheese, Pulled Pork BBQ

Pig Pickin' Station

Smoked Whole Hog, Fully Dressed

Assorted BBQ Sauces

Crisp Creamy Coleslaw

Slider Rolls and Cornbread

Pasta Station - Choice of 2

Penne Pasta with Marinara

Creamy Bow Tie Pasta Alfredo

Pasta Palermo

Pesto Pasta with Peas and Pine Nuts

Topped with Italian Marinara Meatballs, Grilled Chicken, or Grilled Shrimp

Sliced Italian Bread with Herb Infused Olive Oil

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –

Bottled Beer, Great Wines, Soft Drinks, Water

Linens from our Polyester Selection

Inclusive of tablecloths and napkins

Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



BBQ BUFFET

Give your guests a selection of food that will keep them coming back for more! A simple, yet mouthwatering assortment of traditional comfort foods that everyone is bound to love.

\$90 per guest, all inclusive

Hors D'oeuvres (Displayed)

Artisan Cheese Platter

Assorted cheese and fruit varieties, Heritage Crackers

Seasonal Vegetable Crudites

Crisp fresh vegetables, Green Goddess dip

Bourbon Glazed Meatballs

Served hot with a sweet & tangy bourbon finish

Fresh Greens Salad

Seasonal lettuce mix with cut vegetables and croutons, dressings on side

Dinner Buffet

Pulled Pork Barbecue

Slow Smoked and tossed in our signature sauce

Open Pit Beef

Sliced Top Round, cooked to medium rare perfection

BBQ Chicken Pieces

A taste of summer by the pool

Sides

Home Style Potato Salad

Crisp Creamy Coleslaw

Western Style Baked Beans

Fresh Vegetable Pasta Salad

Silver Queen Corn on the Cob

Ice Cold Sliced Watermelon

Fresh Baked Slider Rolls and Cornbread

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –

Bottled Beer, Great Wines, Soft Drinks, Water

Linens from our Polyester Selection

Inclusive of tablecloths and napkins

Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



CARIBBEAN FARE

Let your taste buds experience your honeymoon early with Bayside's twist on a variety of Caribbean inspired dishes. Made fresh in Maryland, a look forward to white beaches and blue water!

\$101 per guest, all inclusive

Butler Passed Hors D'oeuvres

Bacon Wrapped Shrimp

Succulent prawn, bacon wrapped, mango habanero glaze

Fried Plantains

An island favorite, tossed in Cinnamon Sugar

Pork Tenderloin Crostini

Juicy pork loin, peach bourbon sauce

Seared Crab Cake

Maryland tradition, with a Caribbean cilantro tartar

Bayside Atoll Salad

Mixed greens, cucumbers, radishes, tropical fruits, mango vinaigrette

Dinner Buffet - Pick 2

Citrus Infused Chicken

Seared breast, thyme, pineapple salsa

Coffee Rubbed Flank Steak

Sliced to portion, bell peppers, carrots

Jerk Grouper

A mean fish! Seasoned and seared, sweetened with coconut reduction

Cuban Reef Shrimp

Large and tender, tossed in lime-garlic broth

Sides

Caribbean Fried Rice

Tomato Cucumber Salad with Grated Jicama

Zucchini Sweet Potato Hash

Jalapeno Cornbread with Sweet Cream Butter

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –

Bottled Beer, Great Wines, Soft Drinks, Water

Linens from our Polyester Selection

Inclusive of tablecloths and napkins

Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



ITALIAN EXPERIENCE

Through an assortment of our delectable Italian dishes, provided buffet style for a more 'at home' feel, Bayside Catering creates the embracing environment a wedding craves.

\$105 per guest, all inclusive

Hors D'oeuvres

Antipasto Skewers

Grape Tomato, Mozzarella, Artichoke Heart, Salami, Olive

Roasted Asparagus Tart

Seared Asparagus, Brie Cheese, Capers, Puff Pastry

Meatball Parmesan

Choice Ground Beef, Zesty Marinara

Spinach And Feta Stuffed Mushrooms

Tender Mushrooms, Sautéed Spinach, Salted Feta Cheese

Bruschetta Salad

Romaine, Basil, Grape Tomato, Balsamic Vinaigrette

Dinner Buffet - Pick 2

Chicken Piccata

Lemon, White Wine, Capers

Blackened Mahi Mahi

Toasted Pine Nuts, Parsley, and Butter Sauce

Char-Grilled Steak Florentine

Ribeye, Simply Salted, Grilled With Olive Oil

Penne Carbonara

Creamy Pasta, Bacon Crumble, Five Cheese Crust

Sides

Roasted Red Bliss Potatoes

Fresh Char-Grilled Vegetables

Crunchy Italian Bread With Herb Infused Olive Oil

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –

Bottled Beer, Great Wines, Soft Drinks, Water

Linens from our Polyester Selection

Inclusive of tablecloths and napkins

Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



FRENCH CUISINE

Surprise your guests with the decadent cuisine of European elegance, something delightful yet sophisticated. With a variety of premium options, there is something everyone will enjoy!

\$130 per guest, all inclusive

Hors D'oeuvres

Garlic Butter Escargot Canape

Classic Sautéed Sea Snail, Garlic, Parsley Butter, Toast Point

Berry And Brie Tart With Toasted Pecans

Seasonal Bramble Berries, Brie Cheese, Phyllo Cup

Fig-Olive Tapenade Crostini

Sweet And Salty Fig And Olive, Goat Cheese, Crisp Baguette

Assiette De Charcuterie

Beautifully Smoked And Sliced Meats And Cheeses

Salade De Maison

Country Salad With Asparagus, Beets, Walnuts, Lemon Dijon Vinaigrette

Entrees - Pick 2

Chicken Cordon Bleu

Airline Chicken Breast, Thinly Sliced Ham, Dijon Parmesan Cream

Crevettes Grillées

Succulent Grilled Shrimp, Skewered With Broccoli, Herb Butter

Coquilles St. Jacques

Sea Scallops, Andouille, Shallots And Garlic Cream Sauce, Bread Crumbs

Filet Poivré

Peppered And Grilled Beef Tenderloin, Lemon Beurre Blanc

Sides

Potato Gratin

Saffron Rice

Steamed Green Beans With Julienne Carrots

French Rolls

Warmed To A Light Crust, Sweet Cream Butter

As with all of our wedding packages, we include the following:

Tier 1 Bar Package –

Bottled Beer, Great Wines, Soft Drinks, Water

Linens from our Polyester Selection

Inclusive of tablecloths and napkins

Flatware, Silverware, Glassware

Setup and Cleanup

Service Staff (within one (1) hour travel)

***Inquire about other Bar, Linen, and Flatware options**



OTHER INFORMATION

Not finding what you're looking for? These menus are our favorite wedding options featuring all-inclusive pricing for food, bar, rental items, and staff. Visit our website for full catering menus, which can be customized to make your wedding as spectacular as you have envisioned!

www.BaysideBull.com/Catering

Frequently Asked Questions

Do you have a minimum guest count to provide catering?

No, we do not have a minimum guest count to provide catering services. We have done small anniversary parties for 2 and company picnics for 2,000.

Do you provide servers for a catered event?

Yes, Bayside Catering is a full-service caterer, which includes kitchen staff, servers, bartenders, and support members to assist with setup, replenishing buffets, serving a plated dinner, clearing tables, and breaking down at the end of the event.

Are we able to provide our own beverages?

We strongly suggest having Bayside Catering supply the bar package to relieve your guests or yourself of the extra hassle. If your venue allows, you are welcome to provide your own beverages. However, you will be required to obtain a one-day liquor license (if venue requires) and we do have a \$150 bar equipment fee along with a \$200 bar deposit.

We are having a buffet menu, why do you have servers on the proposal?

Even if you are having a buffet style reception, service staff are needed to help with setup for the reception, replenishing the buffet, cleaning throughout the event, and breaking down at the end.

Do you cook on site?

Yes, if the facility has the space and caterers are allowed, our preference is to cook on site for the freshest and highest quality of food.

What type of deposit is required to secure your catering services?

To secure catering services, a 1/3 deposit along with signed contract are needed.

When is our final guest count and payment due?

Final payment and guest count are due 7 days prior to the event date.

Let's Make Your Wedding Amazing Together!

Call one of our expert sales associates today to discuss your thoughts and ideas:

(410) 956 - 6009

Mon - Fri 9:00am - 5:00pm





