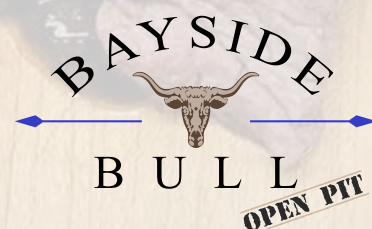




CATERING MENU



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

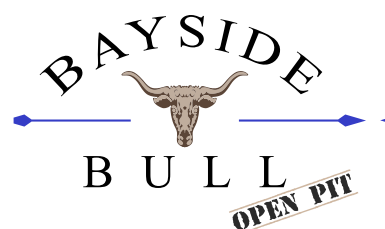
At Bayside Catering, make every wedding reception an unforgettable event. We will walk you through the event details from start to finish. To us, weddings are not just about the menu, they are an expression of you and your partner. From Traditional to Tapas, Bayside Catering will make your special day 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	\$7.16/lb
Crisp Creamy Cole Slaw	\$6.39/lb
Western Style Baked Beans	\$7.09/lb
Fresh Vegetable Pasta Salad	\$6.92/lb
Creamy Mac & Cheese	\$7.90/lb

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, Lemonade
\$9.50/gallon \$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



BBQ MENUS



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



DESSERTS

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

HORS D'OEUVRES

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 Chilé 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 Chipotle 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

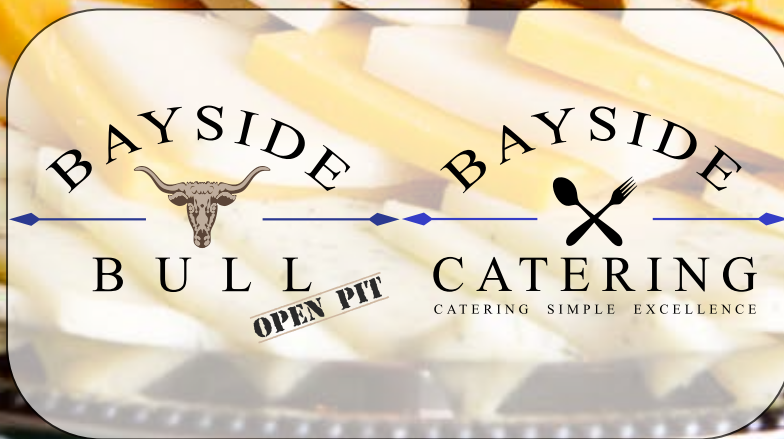
\$28.33/person

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





BAYSIDE
BULL
OPEN PIT



BAYSIDE



BULL

OPEN PIT

BAYSIDE



CATERING

CATERING SIMPLE EXCELLENCE