



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 our highly rated menus and service.

Bayside Catering makes wedding fare an experience to be remembered. All-inclusive pricing provides easy budgeting in the hectic time of planning your perfect day. Whether you envision a formal reception with a plated dinner or a rustic wedding featuring barbecue, Bayside Catering can transform your ideas into something more!



PLATED DUAL ENTREE DINNER

A premium experience for your guests, providing 2 proteins on every plate.

\$149 per guest, all inclusive

Butler Passed Hors D'oeuvres - Pick 3

Mini Crab Cakes
Bacon Wrapped Sweet Potato
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
BBQ Bourbon Meatballs

Plated Salad - Pick 1

Steakhouse Tossed Salad
Chopped Romaine, Cheddar, Bacon, Tomato, Cucumber with
Parmesan Peppercorn and Balsamic Vinaigrette Dressings
Baby Spinach Salad
Fresh Spinach with Walnuts, Bacon, Apples, Golden Raisins and Craisins
Dijon Maple Vinaigrette Dressing

Dual Entree Dinner - Pick 2

Beef Tenderloin Medallions over Mushroom Demi-Glace
Jumbo Lump Maryland Crab Cake
Grilled Chicken Breast with Parmesan Cream
Bourbon Glazed Pork Loin

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, a 'stations' arrangement is very popular. Each menu is separated at your venue for shorter lines and faster service!

\$132 per guest, all inclusive

Hors D'oeuvres - Choice of 3

Mini 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

Charcoal Grilled Flank Steak

Herb Roasted Turkey Breast

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 and Mashed Potato Station

Five Cheese Macaroni, Buttery Mashed Potatoes

Crispy Bacon, Scallions, Caramelized Onions, Chopped Tomato, Sour Cream,
Toasted Panko Bread Crumbs, Pulled BBQ Pork, Hot Sauce

Taco Bar Station

Cilantro Lime Pork, Ground Taco Beef, Fajita Chicken Breast

Warm Queso, Sautéed Peppers and Onions, Chopped Lettuce, Diced Tomato,
Shredded Cheese, Jalapenos, Salsa, Sour Cream, and Fresh Guacamole
Corn Taco Shells, Flour Tortillas

Pig Pickin' Station

Smoked Whole Hog, Fully Dressed

Assorted BBQ Sauces

Crisp Creamy Coleslaw

Slider Rolls and Cornbread

Pasta Station - Choice of 2

Penne Al Dente with Marinara

Creamy Bow Tie Pasta Alfredo

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

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BBQ BUFFET

A simple, yet mouthwatering, assortment of traditional comfort foods that everyone is bound to love.

\$107 per guest, all inclusive

Hors D'oeuvres

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

Seasoned, Roasted, Housemade Barbecue

Sides

Home Style Potato Salad

Crisp Creamy Coleslaw

Western Style Baked Beans

Fresh Vegetable Pasta Salad

Fresh Baked Slider Rolls and Cornbread

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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!

\$124 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 Pork Loin

A mean Pig! 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

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ITALIAN EXPERIENCE

Through an assortment of delectable Italian dishes, Bayside Catering creates the embracing environment every wedding craves.

\$118 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

Cavatappi 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

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BRUNCH CUISINE

Surprise your guests with the decadent cuisine of breakfast, something delightful yet sophisticated.

\$130 per guest, all inclusive

Butler Passed Hors D'oeuvres

Mini Crab Cake

Maryland Tradition with Tartar

Berry And Brie Tart With Toasted Pecans

Seasonal Bramble Berries, Brie Cheese, Phyllo Cup

Chicken Waffle Biscuit

Petite Fried Chicken Bite, Drizzled in Hot Honey

Bacon Wrapped Sweet Potato

Beautifully Roasted, Glazed in Maple Syrup

Mixed Berry Salad

Mixed Greens, Bright Blend of Berries, Variety of Roasted Nuts, Berry Vinaigrette

Brunch Stations - Pick 3

Omelet Station

Made to Order

Sausage, Bacon, Diced Ham, Mushrooms, Bell Peppers, Jalapenos, Onions, Cheddar Cheese

Eggs and French Toast

Fresh Scrambled Eggs, French Toast Casserole, Crisp Bacon, Country Sausage Links

Home Fried Potatoes, Maple Syrup, Seasonal Fresh Fruit Platter

Shrimp and Grits

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

Carving Station

Charcoal Grilled Flank Steak, Rope Sausage, Mashed Potatoes

Pull Apart Rolls, Butter, Condiments

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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. However, the all-inclusive pricing in this menu requires at least 50 guests.

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 cleanup 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. Additionally, 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, our preference is to cook on site for the freshest and highest quality food.

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

To secure catering services, a 20% 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





