



*Bay Club at Westshore Yacht Club*  
*2023 Catering Package*

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# Catering Information & Guidelines

Please review the following information to ensure that your experience is memorable & successful

## **GUIDELINES ON MENU SELECTION:**

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us 7 business days in advance of any individuals with dietary restriction so that we may provide a positive dining experience. **Please note all prices are subject to change and ALL food and beverage must be provided by The Bay Club.**

## **BUFFETS:**

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may NOT be removed from function locations.

## **TAX & GRATUITY:**

All Food & Beverage is subject to 24% service fee and applicable taxes. If your organization is tax exempt a valid form must be provided.

## **GUARANTEE COUNT:**

All headcounts will be due no later than 7 days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

## **PAYMENT:**

A NON-REFUNDABLE deposit of \$2,500 (may vary based on your party details). To secure function space your deposit will be required within fourteen days of your booking date. 60 days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than 7 days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

## **LIABILITY:**

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

## **FACILITY ROOM FEES:**

Fees apply to a 4-hour maximum time allotment. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Clearing of the entire pool deck fee is \$2,500

## **STAFF:**

Staff requirements are based on number of guests attending the event and the style of the event. For ALL weddings and vow renewals there is a day of coordination fee that is implemented of \$1,200, please ask for the guidelines.

## **PARTY OVERTIME:**

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$150 per hour if notified ahead of time, \$250 on day of event. Event hours can only be extended to 12am indoors & 11pm on the pool deck.

## **CEREMONY CHARGE:**

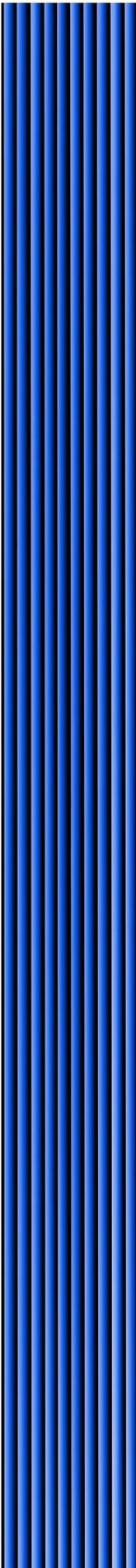
Outdoor ceremony including garden chairs, set-up & ceremony time, is a flat fee of \$1,200

## **DISPLAYS, DECOR & FAVORS:**

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our Event Manager. Any décor that requires a ladder must be executed either by a licensed and insured décor company or by an individual that has signed a liability waiver. The use of confetti and glitter is not permitted in or on anything. Non-LED candles must be contained.

## **VENDORS & SET-UP:**

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and sign a liability waiver. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Any items left will be brought to our Event Manager's office to be picked up by Tuesday following event. If not picked up items will be discarded.



## Event Rooms and Spaces

A room rental and Food and Beverage minimum charge will be applicable based on each space utilized, day of week and time of event. There is a \$2 set up fee per person for each space being utilized.

### **Bistro Room**

The Bistro is The Bay Club's main dining room, located on the upper level of the clubhouse. It offers magnificent views of Westshore Yacht Club's Marina and beautiful Tampa Bay.

### **Semi-Private Dining Room**

The Semi-Private Dining Room is located right next to the Bistro. It offers gorgeous water views of the Westshore Yacht Club's Marina. It can be seated for events and can be configured to accommodate intimate luncheons, business meetings & semi-private dinners.

### **Studio/Bridal Room**

The studio is located to the far right, opposite of the bistro on the second level. It offers a great space for small birthday parties, baby showers and perfect as a bridal room suite.

### **Pool Deck**

The Pool Deck is a perfect place to have a waterfront view of Tampa Bay, to watch the sunset with all your guests. It can comfortably accommodate up to 250 people for a sit-down dinner, and a maximum of 400 people for a reception style event.

### **Port Room**

The Port Room is a great room for a small intimate gathering for business meetings with power point presentations and a nice balcony to enjoy.

# Breakfast Buffets

Minimum of 25 Guests Required for Buffets, Includes Coffee, Tea & Assorted Juice

## CONTINENTAL BUFFET \$10

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danishes, or Bagels with Cream Cheese

## SUNRISE BUFFET \$22

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danish, Hickory Bacon, Sausage Patties & Grits,

### Please select one:

- Crustless Quiche - Ham & Cheese OR Quinoa & Jalapeno OR Broccoli & Cheese
- Fluffy Scrambled Eggs
- Vegetarian Scramble with scrambled eggs, spinach, mushrooms & mozzarella
- Meat Lover's Scramble with scrambled eggs, cheddar cheese, bacon, sausage, peppers & onions
- Mediterranean Scramble with baby spinach, feta, roasted red peppers, zucchini & tomatoes

## DOCKSIDE BUFFET \$22

Sliced Fresh Seasonal Fruit, Fresh Baked Muffins & Danish, Western Scrambled Eggs (Cheddar Cheese, Onions & Peppers), Hickory Bacon, Breakfast Potatoes, Biscuits with Sausage & Gravy, & Southern Grits

# Plated Breakfast

Minimum of 15 Guests Required for Plated Breakfast, Includes Coffee, & Assorted Juice

## BUTTERMILK WAFFLE \$12

Homemade Waffle, Whipped Cream & Maple Syrup, Served with Hickory Bacon & Scrambled Eggs

## BREAKFAST SANDWICH \$12

Ham or Sausage, Cheese & Scrambled Eggs on an English Muffin or Croissant with Fresh Fruit

## RISE & SHINE BREAKFAST \$15

Fluffy Scrambled Eggs, Hickory Bacon, Sausage, Breakfast Potatoes & Fresh Seasonal Fruit

# A LA CARTE

MUFFINS & DANISH per dozen - \$24

BAGELS WITH CREAM CHEESE & JELLY per dozen - \$36

GRANOLA BARS per dozen - \$15

PARAFaits per dozen - \$45

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**All Food & Beverage prices are subjected to change and have a service charge and tax added**

# Lighter Buffet \$30

Minimum of 25 Guests Required, Includes Coffee, Tea, must be served by 2pm

## Choice of 5 Selections

Freshly Chilled Strawberry Soup Shooters	Caprese Salad Skewers with Balsamic Glaze
Icy Spicy Shrimp on Cucumber	Prosciutto Wrapped Asparagus
Mini Quiche Assortment	Fresh Fruit Brochettes
Avocado Devilled Eggs	Mini Vegetable Crudites

## Choice of Two

Cabernet Poached Pear with Bleu Cheese & Walnut Finger Sandwich  
Pimento Cheese & Ham Finger Sandwich  
Smoked Turkey & Cranberry Finger Sandwich  
Bacon, Egg & Tomato Finger Sandwich  
Smoked Salmon, Chive Crème Fraiche & Pickled Onion Mini Bagels  
Roast Beef, Boursin & Sliced Radish Mini Bagels  
Smoked Turkey, Smoked Gouda & Caramelized Onions Mini Bagels  
Shrimp with Dill & Lemon Crème Fraiche Mini Bagels

## Make it Great Enhancements:

Must accompany a Plated or Buffet Entree

Bagel Bar - Assorted Bagels, Cream Cheese Spreads, Whipped Butter, Nutella, Sliced Tomatoes, Cucumber & Red Onion Slices—\$10 per person

Belgian Waffle Bar - Waffles, Fruit Toppings, Whipped Cream, Butter, Candied Pecans, Chocolate Chips & Maple Syrup—\$12 per person

Grits Bar - Cream Cheese Grits with Bacon, Caramelized Onions, Cheddar Cheese, Tomatoes, Scallions & Butter -\$8pp

All Day Coffee Station - Assortment of Hot Teas, Regular & Decaffeinated Coffee - \$75

All Day Juice Bar - Fresh Orange, Cranberry, Apple Juice & Passion Fruit - \$8 per Carafe

Bubbly Bar - Prosecco, Orange, Peach & Pineapple Fruit Juice & Assorted Berries - \$24pp

Infused Water - Cucumber & Mint, Pineapple & Strawberry, Citrus Blueberry, Basil & Lemon \$35 each

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# Plated Lunch \$22

Minimum of 15 Guests Required, Includes Coffee, Tea, must be served by 2pm

**Select 1 Soup or Salad & 1 Sandwich**

## SOUPS

Roasted Plum Tomato & Vegetable

Broccoli & Cheese

Italian Wedding

Tomato Bisque

Black Bean with Yellow Rice

New England Clam Chowder

## SALADS

Bay Club House Salad topped with Lettuce, Tomato, Red Onion, Cucumber & Croutons

Classic Hand Torn Caesar Hearts of Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Ybor Salad Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette +3pp

Plant City Salad Arugula, Goat Cheese, Strawberries, & Toasted Almond +\$3pp

## SANDWICHES

Chicken Waldorf Croissant - Classic Chicken Salad, White Meat Chicken, Mayo, Candied Walnuts, Apple & Celery

Roasted Turkey & Baby Swiss Wrap with Spinach & Tomato

Caprese on Cuban - Tomato, Mozzarella, Guacamole, Pesto-Mayo & Red Onion on Cuban Bread

Antipasto Sandwich - Ham, Salami, Provolone, Red Onion, Banana Peppers, Lettuce, Tomato on Cuban Bread

Classic Club - Ham, Turkey, & Swiss or Cheddar, Lettuce, Tomato & Bacon on Toasted White or Wheat

Sliced Beef - Boursin Cheese, Roma Tomato, Crisp Greens, Horseradish Mayo on Cuban Bread

Classic Cuban Sandwich – Pressed with Mojo Pork, Ham, Salami, Swiss, Mayo, Mustard & Pickles

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# Lunch Buffets

Minimum of 25 Guests Required for Buffets, Includes Coffee & Iced Tea  
Only available until 3pm

SUMMER FRESH BUFFET—Tuna Salad, Chicken Salad, Egg Salad & Pasta Salad, Mixed Greens with Tomatoes, Cucumbers, Onions, Shredded Carrots, Pepperoncini, Shredded Cheese, Homemade Croutons & Vinaigrette Dressing with Assorted Breads & Rolls—\$23

DELI BOARD BUFFET—Mixed Greens Garden Salad, Tomatoes, Cucumbers, Onions, Olives, Shredded Jack Cheese, Served with Ranch & Balsamic Dressing, Seasonal Fresh Fruit, Baked Ham & Roasted Turkey, Sliced American & Swiss Cheese, Lettuce, Sliced Tomatoes, Onions, Pickles, Creamy Cole Slaw & Assorted Breads—\$25

ITALIAN BUFFET - Tossed Caesar Salad, Chicken Parmigiana or Chicken Marsala, Lasagna or Pasta Bolognese, Italian Seasoned Green Beans & Garlic Rolls—\$25

SOUTHERN BUFFET—Tossed Salad, Chef's Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables & Club Rolls—\$25

ALL AMERICAN BUFFET—Tossed Garden Salad, Ranch & Balsamic Dressing, Watermelon Salad, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Onion, Tomato & Cheese Platter—\$26

FIESTA BUFFET—Tortilla Chips with Fresh Salsa, Taco & Fajita Bar with seasoned Ground Beef & Chicken (fajita style), Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice & Refried Beans—\$26

## AFTERNOON PICK ME UPS

Chocolate Chip Cookies \$2 each

Brownies \$2.50 each

Assorted Chips \$1.25 each

Fresh Fruit Cups \$3 each

Assorted Candy Bars \$1.25 each

## Vegetarian Options

STUFFED RED PEPPER \$24 lunch | \$30 dinner

Coconut Rice with an array of Grilled Vegetables topped with Balsamic Glaze & Feta

PORTOBELLA STACK \$24 lunch | \$30 dinner

Marinated Portobello Mushroom, Charbroiled Red Bell Peppers, Zucchini, Yellow Squash, Red Onions & Mozzarella Cheese, Red Pepper Vinaigrette

CAULIFLOWER STEAK \$24 lunch | \$30 dinner

Served with Candied Carrots & Roasted Red Potatoes

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# Plated Lunch & Dinners

Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections  
Lunch pricing applicable until 3pm

## **FIRST COURSE** *Select One*

### BAY CLUB HOUSE

Mesclun Salad with Tomato, Cucumber, Onion, Carrot

### CAESAR

Hand Torn Romaine Lettuce, Shaved Parmesan, Croutons

### PECAN SALAD +1

Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans

### YBOR SALAD +1

Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

## **SECOND COURSE** **Maximum Selection of Two, billed based on highest price**

PAN SEARED FILET topped with Red Wine Demi Glaze | \$40

GRILLED NEW YORK STRIP with Herb Butter Sauce | \$45

SALMON topped with Orange Marmalade · \$28 lunch | \$38 dinner

GROUPE PICATTA · \$30 lunch | \$40

Pan Seared topped with Lump Crab Meat & Bearnaise Sauce

SHRIMP & GRITS Homemade Grits topped with Shrimp & Assorted Cheese · \$23 lunch | \$33 dinner

MAHI MAHI Sundried & Artichoke Beurre Blanc served with Risotto \$27 lunch | \$37 dinner

SAUTEED BREAST OF CHICKEN WITH CHOICE OF SAUCE · \$24 lunch | \$34 dinner

Champagne, Bruschetta, Picatta, Marsala, Cordon Bleu

STUFFED CHICKEN · Stuffed with Prosciutto & Spinach topped with Asiago Sauce \$25 lunch | \$35 dinner

PINEAPPLE RUM MARINATED PORK LOIN · \$22 lunch | \$30 dinner

## **SIDE ITEMS**

Select Two

Rice Pilaf

Steamed White Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Ziti with Tomato Basil Sauce

Broccoli +1pp

Glazed Carrots

Green Beans with Toasted Almonds

Seasonal Green Beans

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

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# Create Your Own Buffet

Minimum of 30 Guests

LUNCH: Two Entrées • \$32 | Three Entrées • \$36 (Lunch pricing applicable until 3pm)

DINNER: Two Entrées • \$45 | Three Entrées • \$55

## SALAD BAR

Choose One

CAESAR SALAD — Romaine Lettuce, Croutons & Tomatoes tossed in a Creamy Dressing

BAY SALAD — Mixed Greens, Tomatoes, Cucumbers, Olives & Croutons

CHOPPED ICEBERG SALAD - Iceberg Lettuce, Bacon, Onion, Tomato, Crumbled Blue Cheese served with Bleu Cheese Dressing

YBOR SALAD—Iceberg Lettuce, Sliced Ham, Tomatoes, Green Olives, Parmesan Cheese served with Red Wine Vinaigrette +1

## ENTRÉE SELECTIONS

Bruschetta Roasted Chicken

Maple Pecan Crusted Chicken

Chicken Picatta, Sautéed Breast  
with a Lemon Capers Sauce

Baked Caprese Chicken

Chicken Breast Florentine with White Wine  
Sauce

Cabernet Sliced Flank Steak  
topped with Button Mushrooms

Sliced Flank Steak with Bordelaise Sauce

Braised Short Ribs

Rosemary & Thyme Roasted Turkey

Salmon with a Bourbon Glaze

Creamy Salmon with Leeks & Potatoes

Citrus Salmon topped with a Homemade Salsa

Blackened Gulf Shrimp & Pasta Primavera  
with Shoestring Vegetables

Grilled Mahi with a Seasonal Salsa

Sliced Honey Baked Ham with a Pineapple Glaze

Herb Crusted Pork Loin with Brown Gravy

Pork Loin with a Marsala Rosemary Demi Glaze

## SIDE ITEMS

Rice Pilaf

Steamed White Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Ziti with Tomato Basil Sauce

Broccolini +1pp

Glazed Carrots

Green Beans with Toasted Almonds

Seasonal Green Beans

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

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## Displays

Minimum of 25 guests

ANTI PASTA DISPLAY - Grilled Zucchini, Asparagus, Squash, Peppers & Marinated Roasted Asiago Artichokes with Marinated Baby Mozzarella & Sliced Bread \$15 per person

CHARCUTERIE BOARD | \$18 per person

Displayed with Seasonal offerings including Imported & Domestic Cheeses, Meats, Pickled Vegetables & Spreads

CAPRESE DISPLAY | \$12 per person

Roma Tomatoes & Buffalo Mozzarella, Fresh Basil & Pesto topped with Balsamic Vinaigrette on top of Spring Mix & Arugula

TRIO OF BRUSHETTA | \$12 per person

Caprese, Tapenade, Caramelized Onion & Bleu Cheese Bruschetta & Sliced Bread

INTERNATIONAL CHEESE DISPLAY | \$15 per person

Display of International & Domestic Cheeses, Assorted Crackers & Sliced Bread

SEASONAL FRUIT DISPLAY | \$10 per person

Seasonal Fruits served with a Berry Yogurt Dipping Sauce

FRESH GARDEN DISPLAY | \$8 per person

Celery, Carrot, Cucumber, Broccoli, Grape Tomatoes Served with Ranch & Bleu Cheese

## Homemade Dips

Serves 50 guests

Hot Crabmeat Dip with Crostini's · \$250  
Bread · \$150

Cheese Queso Dip served with Tortilla Chips · \$150  
Points · \$200

Buffalo Chicken Dip with Tortilla Chips · \$175

Duo of Tzatziki & Hummus served with Pita

Artichoke & Spinach Dip with Fried Tortilla

Beer Cheese Dip with Pretzel Bread · \$160

## Cold Hors d'oeuvres

Cold Hors d'oeuvres as shown priced per 50 pieces. Minimum 50 pieces

Butler Passed \$75 per attendant

Stuffed Cherry Tomatoes with Boursin Cheese · \$100

Jumbo Shrimp Cocktail · \$200

Tuna Poke atop Wonton Chips · \$175

Prosciutto Wrapped Asparagus or Pears · \$125

Cranberry & Prosciutto Crostini · \$100

Raw Oysters · market Price

Chicken Salad with Grapes & Pecans atop a Toast Point \$125

Tomato Caprese Skewer · \$150

Stuffed Peppadew · \$100

Icy Spicy Shrimp · \$150

Bruschetta · \$125

Antipasto Skewers · \$150

Street Corn Crostini · \$125

Vegetable Luxuries \$135

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**illness. Alert your server if you have special dietary requirements.**

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## Hot Hors d'oeuvres

Hot Hors d'oeuvres as shown priced per 50 pieces, Minimum 50 pieces  
Butler Passed \$75 per attendant

Flank Steak Skewers · \$175	Coconut Shrimp with Orange Thai Chili Sauce · \$200
Oyster Rockefeller · market price	Bacon Wrapped Shrimp \$200
Mini Cubans · \$150	Scallops wrapped in Bacon \$225
Crab Cakes with Remoulade · \$200	Grilled Bacon Wrapped Figs \$125
Cuban Cigars · \$150	Vegetable Egg Rolls · \$125
Crab Rangoon's · \$150	Stuffed Mushrooms · \$175
Sausage & Pepper Skewers · \$100	Meatballs (choice of sauce) · \$125
Bourbon Chicken Skewers · \$150	Vegetable OR Pork Pot Stickers · \$150
Gorgonzola Tenderloin in Bacon · \$200	Chicken Quesadilla with Salsa · \$125

## Specialty Carved Stations

\$250 Chef Attendant Fee Required per Attendant  
Must accompany a variety of Hors d'oeuvres

Glazed Ham with Honey Mustard & Rolls serves 25   \$400
Roasted Turkey Breast with Cranberry Relish & Rolls serves 35   \$550
Roasted Prime Rib of Beef & Rolls serves 20   Market Price
Peppercorn Seared Tenderloin with Au Jus, Horseradish & Rolls serves 15   Market Price
Fresh Atlantic Salmon with a Bourbon Glaze & Rolls serves 25   Market Price
Top Round With Au Jus & Creamy Horseradish & Rolls serves 50   Market Price

## Specialty Action Stations

\$250 Chef Attendant Fee Required per Attendant  
Must accompany a variety of Hors d'oeuvres

### FRESH GARDEN SALAD STATION | \$12 per person

Choice of Ybor Salad, Cobb Salad, Caesar, or Bay House Salad

### SMASHED POTATO OR BAKED POTATO BAR | \$13 per person

Creamy Mashed Potatoes & Whipped Yams topped with your favorites, Sharp Cheddar, Parmesan Cheese, Crumbled Bacon, Whipped Butter, Sour Cream, Marshmallows, Brown Sugar & Chives

### PASTA EXPLOSION ACTION STATION | \$15 per person

Pasta sautéed to order with Marinara & Alfredo Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Sliced Mushrooms, Peppers, & Black Olives, Onion, Garlic, Spinach & Garlic Rolls

### MACARONI & CHEESE BAR | \$17 per person

Macaroni served in a Martini Glass with Traditional Cheese & Alfredo Cream Sauce accompanied with Sun Dried Tomatoes, Diced Ham, Bacon, Jalapeno, Roasted Corn, Bay Shrimp, Popcorn Chicken, Basil Pesto & Grated Parmesan Cheese

### STIR FRY ACTION STATION | \$19 per person

Marinated Chicken & Beef sautéed to order with Carrots, Shrimp, Onions, Peppers, Broccoli, Chives, Green Beans, Peas, Zucchini, Pineapple & Nuts over Sweet & Sour or Teriyaki Sauce, Steamed Rice

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# Dessert Stations

\$250 Chef Attendant Fee Required per Attendant for action stations

## SUNDAE BAR | \$10 per person

Vanilla & Chocolate Ice Cream, Chopped Nuts, Hot Fudge, Hot Caramel Sauce, Sprinkles, Chocolate Chips, Crumbled Cookies, Cherries & Whipped Cream

## COBBLER ACTION STATION | \$8 per person

Fruit Cobbler a la Mode, Select Cherry, Apple or Peach, topped with Vanilla Bean Ice Cream

## BANANA FOSTER ACTION STATION | \$12 per person

Sauce of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur & flambéed Bananas served Vanilla Ice Cream

## CHERRIES JUBILEE ACTION STATION | \$10 per person

Cherries & Liqueur flambéed and served over Vanilla Ice Cream

## FLAMING DONUT ACTION STATION | \$10 per person

Glazed donuts tossed in a flambéed Bourbon sauce served over Vanilla Ice Cream

## GRILLED POUND CAKE | \$6 per person

Buttery Pound Cake lightly grilled topped with Fresh Seasonal Berries

## ASSORTED COOKIE PLATTER | \$4 per person

Peanut Butter, Oatmeal Raisin & Chocolate Chips

## - BY THE SLICE -

\$6 per slice (ask our Event Manager for more options)

Apple Pie, Pecan Pie

Red Velvet Cake

Cheesecake topped with Seasonal Fruit

Classic Chocolate Cake

## - CHEF'S SIGNATURE SWEET STATION -

Minimum 25 people Price and selections determined by requests and availability

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# Reception Packages

The First Mate~ 75 per person plated OR 85 for buffet

## STATIONED HORS D'OEUVRES ~Select Four

Butler Passed available for \$75 per attendant

Grilled Bacon Wrapped Figs  
Vegetable Egg Rolls with Sweet Thai Chili  
Tangy BBQ Meatballs  
Cheese  
Stuffed Mushroom  
Antipasto Skewers  
Street Corn Crostini

Cuban Cigars with Mayo Mustard Sauce  
Sausage & Pepper Skewers  
Breaded Artichoke Hearts with Romano  
Caprese Skewers  
Stuffed Peppadew  
Prosciutto Wrapped Asparagus or Pears

## SALAD - Select One

With freshly baked rolls & butter

**House Salad** - Artisan Lettuce, Tomato, Olives, Cucumbers, Red Onion, Croutons

**Caesar Salad** - Hand Torn Romaine with shaved parmesan & croutons

**Spinach & Bacon Salad** - Fresh Spinach, Bacon, Tomato & Egg +\$1

**Bay Club Citrus Salad** - Artisan Lettuce with Arugula, Mandarin Oranges, Dried Cranberries, Avocado, Red Onion & Goat Cheese +\$2

## ENTREES ~Choose Two

Sautéed Chicken Breast (select style) Champagne, Bruschetta style, Open face Cordon Bleu Cheese, Marsala with Mushrooms

Roasted Halibut or Cod (select style) Piccata, Ginger & Soy Sauce, Cilantro Cream Sauce

Herb Crusted Grilled Pork Medallions with an Apple Demi-Glace

Braised Boneless Short Rib with Red Wine Demi-Glace

Flat Iron Steak with Chimichurri Sauce

Pecan Crusted Salmon with Honey Mustard Cream +\$3pp

Prime Rib with Horseradish & Au Jus+\$5pp

## SIDE ITEMS

Select Two

Rice Pilaf

Steamed White Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Ziti with Tomato Basil Sauce

Broccolini +1pp

Glazed Carrots

Green Beans with Toasted Almonds

Seasonal Green Beans

Vegetable Medley

Collard Greens

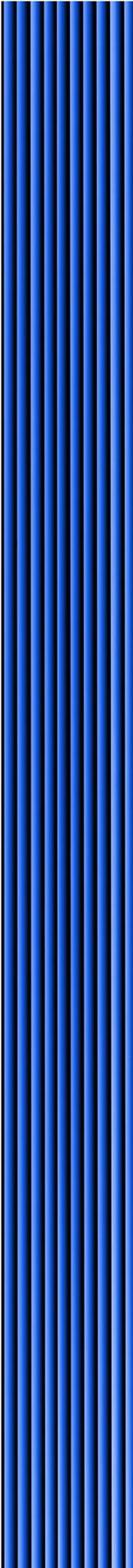
Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

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## The Horizon Package

### \$95 per person plated or \$105 for buffet

#### STATIONED HORS D'OEUVRES ~Select Four *(Butler Passed available for \$75)*

Beef Wellington with Horseradish Sauce	Crab Cakes with Remoulade
Bacon Wrapped Scallop	Smoked Salmon Crostini with Boursin
Cheese	
Tuna Poke Wonton Chips	Salmon Mousse Cucumber Round
Stuffed Mushrooms	Cuban Cigars
Nola Shrimp & Grits	Vegetable Egg Rolls
Bruschetta	Tuscan Anti Pasta Skewers

#### SALAD - Select One

With freshly baked rolls & butter

Bay Club Citrus Salad with mandarin, dried cranberries, red onion, goat cheese

Ybor salad - Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

Plant City - arugula, goat cheese, strawberries, toasted almonds

#### ENTREES ~Choose Two

Roasted Airline Chicken Breast with Lemon & Rosemary  
Pecan Crusted Salmon with Honey Mustard Cream  
Crab Stuffed Shrimp with a Rosemary Lemon Butter Sauce  
Sweet Onion Braised Short Rib with Tomato Balsamic Jus  
Prime Rib with Au Jus  
Grilled Pork Chop with Artichoke, Bacon & Leek Cream  
Macadamia Mahi Mahi with a Coconut Mango Glaze

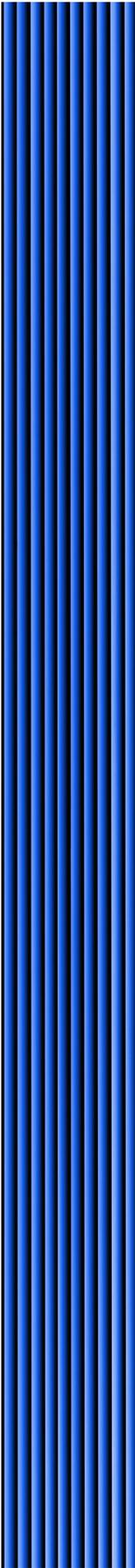
#### SIDTEMS

Select Two

Chipotle Cheddar Mashed	Bacon & Onion Brussel Sprouts
Roasted Red Potatoes	Risotto
Potato Gratin Stack	Roasted Red Vegetables
Garlic Mashed Potatoes	Asparagus
Red Jasmine Rice	Truffle Potatoes
Broccolini	

**Consumer Advisory** Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.

All Food & Beverage prices are subjected to change and have a service charge and tax added



## The Captain Package

### \$135 per person for plated OR \$150 for buffet

{Includes iced tea, regular & decaffeinated coffee}

#### STATIONED HORS D'OEUVRES

Select Four (*Butler Passed available for \$75*)

Beef Wellington with Horseradish Sauce  
Bacon Wrapped Scallop  
Tuna Poke atop Wonton Chips  
Stuffed Mushrooms  
Coconut Shrimp with Orange Thai Chili Sauce  
Nola Shrimp & Grits  
Bruschetta

Crab Cakes with Remoulade  
Smoked Salmon Crostini with Boursin Cheese  
Salmon Mousse atop a Cucumber Round  
Flank Steak Skewers  
Cuban Cigars  
Vegetable Egg Rolls  
Tuscan Anti Pasta Skewers

#### SALAD Select One

With freshly baked rolls & butter

Bay club citrus salad - Mandarin, Dried Cranberries, Red Onion, Goat cheese

Spinach & Bacon Salad, with Sliced mushroom & Egg

Plant City - Arugula, Goat cheese, Strawberries, Toasted almonds

Ybor - Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

#### ENTREES ~Choose Two

Grilled Filet Mignon with Coffee Crust & Demi  
Sea Scallops with a Sweet Chili Butter Sauce  
Grouper Oscar topped with Crabmeat, Asparagus & Hollandaise  
Chilean Sea Bass  
Breast of Chicken Coq Au Vin with a Red Wine Demi-Glace  
Chicken Phyllo with Mushroom Sherry Cream Sauce

#### SIDE ITEMS

Select Two

Chipotle Cheddar Mashed  
Roasted Red Potatoes  
Potato Gratin Stack  
Garlic Mashed Potatoes  
Red Jasmine Rice  
Broccolini

Bacon & Onion Brussel Sprouts  
Risotto  
Roasted Red Vegetables  
Asparagus  
Truffle Potatoes

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## Cash Bar & Upon Consumption Pricing

Cash Bar arrangements are available. A fee of \$150 per Bartender will be applicable. The State of Florida Liquor Control Board regulates the sale and service of alcoholic beverages. It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages on to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises. We reserve the right to refuse service to anyone who appears intoxicated. Single Pour Drinks, No shots, doubles or Straight Pours Permitted

### **MATE LIQUOR PACKAGE • \$9**

Tito's  
Bacardi  
Captain Morgan  
Beefeater  
Sauza  
Jack Daniels  
Jim Beam  
Dewar's White Label

### **CAPTAIN PACKAGE • \$13**

Grey Goose  
Bacardi  
Mount Gay  
Bombay Sapphire  
Patron  
Crown Royal  
Makers Mark  
Glenfiddich 12yr

### **IMPORT BEER PACKAGE • \$7**

Corona  
Corona Light  
Heineken  
Guinness  
Stella

### **DOMESTIC BEER PACKAGE • \$6**

Budweiser  
Bud Light  
Miller Lite  
Coors Lite  
Michelob Ultra  
Yuengling

### **HOUSE WINE BY THE GLASS • \$9**

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

### **ASSORTED SODAS • \$2.50**

**\*NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES\***

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## **OPEN BAR SERVICE**

**(PRICING IS ON A PER PERSON BASIS)**

Completely stocked bars featuring Call and Premium brand liquors charged on consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

- ◇ Full Liquor Bar
- ◇ No shots, Doubles or Straight Pours Permitted
- ◇ Barware Included
- ◇ \$150 Bartender Fee/per bar set

<b>HOURS</b>	<b>BEER &amp; WINE</b>	<b>MATE</b>	<b>CAPTAIN</b>
<b>One Hour</b>	\$20	\$25	\$30
<b>Two Hours</b>	\$25	\$34	\$40
<b>Three Hours</b>	\$30	\$43	\$50
<b>Four Hours</b>	\$35	\$52	\$60
<b>Five Hours</b>	\$40	\$60	\$70

**BUBBLY BOTTLES:**  
 Gambino Prosecco \$24  
 Mum Napa Rose \$65  
 Mum Napa \$65

Additional Gourmet Beverage Stations are available upon request

**\*NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES\***

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