

Bay Harbor Hotel Tampa

BANQUET MENUS





HORS D'OEUVRES

All Prices Based on 100 Pieces

COLD CANAPES

Tomato, Basil and Feta Bruschetta - \$175
Smoked Salmon and Cucumber on Crostini - \$300
Shrimp and Scallop Ceviche - \$300
Seared Ahi Tuna Served on Sliced Cucumber - \$300
Prosciutto, Goat Cheese and Fig on a Crisp - \$200
Hummus, Cherry Tomato on Crostini - \$175
Melon Wrapped in Prosciutto - \$200

HOT HORS D'OEUVRES

Coconut Shrimp - \$250
Beef Empanadas - \$200
BBQ or Swedish Meatballs - \$175
Chicken or Beef Satay - \$200
Chicken Wings - \$200
Spinach Stuffed Mushrooms - \$400
Mini Beef Wellington - \$300
Scallops Wrapped in Bacon - \$300
Mini Quiche - \$200
Oriental Spring Rolls - \$175
Crab Rangoon - \$200
Chicken Fingers - \$175



PLATED DINNER

Three-Course

Higher priced Entrée Prevails if More Than One Entrée is Chosen. Served with Freshly Baked Warm Rolls and Butter All Plated Dinners Include Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and a Selection of Hot Teas

1ST COURSE (SELECT ONE)

Classic Caesar Salad with Shredded Parmesan, Garlic Croutons, and Creamy Caesar Dressing

Baby Spinach With Candied Pecans, Red Onions, Roasted Red Peppers, and a Warm Raspberry Bacon Vinaigrette

Fresh Garden Salad with Julienne Carrots, Sweet Campari Tomatoes, Cucumbers, and Choice of Dressing

Thai Salad with Mango Pear Salsa, Edamame, Avocado, Crisp Wontons and a Thai Chili Dressing

2ND COURSE (SELECT UP TO THREE)

NEW YORK STRIP STEAK - \$55

With Smokey Gorgonzola and Espresso Infused Balsamic Glaze

FILET MIGNON - \$60

With a Jumbo Lump Crab Bearnaise Sauce

PAN SEARED DIVER SCALLOPS - \$55

With Sweet Corn Puree and Bacon Corn Hash Topping

CHICKEN MILANESE - \$45

Hand Breaded Chicken, Pan Fried and Topped with Kalamata Olives, Artichoke Hearts Roasted Red Peppers, Capers, and Balsamic Glaze

PAN SEARED FRESH FLORIDA GROUPER- \$55

With Lemon Beure Blanc Sauce

CENTER CUT DUROC PORK CHOP - \$50

With Carmalized Shallots and Apple Cider Glaze

CHICKEN MARSALA - \$45

With Plump Mushrooms and Rich Marsala Wine Sauce

3ND COURSE (SELECT ONE)

Smores Chocolate Mousse - Vanilla Bean Creme Brule - Coconut Rum Cake - Key Lime Pie



COOKOUT BUFFET

Priced Per Person Based on 1.5 Hours of Service.

All Buffets Include Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and a Selection of Hot Teas

Minimum of 30 Guests, Less then 30 Add \$4 Per Person

SALADS

Fresh Garden Salad with Julienne Carrots, Sweet Campari Tomatoes, Cucumbers, and Choice of Dressings
Southern Style Potato Salad

ENTREES

Select Three:

Carolina Pulled Pork in an East Carolina Bbq Sauce
100% Angus Beef Hamburger Cooked on Our Black Iron Grill
Backyard Hot Dogs Simmered in Dark Beer
New York Street Vendor Sausage and Sweet Peppers
Country Style Fried Chicken
Golden Chicken Fingers
Beer Battered Cod Fish

SELECT ACCOMPANIMENTS

Baked Three Cheese Pasta Rice Pilaf Farm Fresh Corn on the Cob Baked Beans Corn Bread

DESSERT

Chocolate Pecan Tart Peach Cobbler \$45



BAHA BUFFET

Priced Per Person Based on 1.5 Hours of Service.

All Buffets Include Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and a Selection of Hot Teas

Minimum of 30 Guests, Less then 30 Add \$4 Per Person

SALADS

Spinach Salad - Strawberries, Orange Slices, Macadamia Nut, Feta Cheese and Citrus Dressing Tomato Avocado Salad - Sliced Tomatoes, Fresh Avocado, Sweet Onion Dressing

ENTREES

Select Two:

Grilled Tequila Lime Marinated Chicken Breast with Mango Salsa Smoked Grilled Chicken Breast

With Tomatoes, Sweet Peppers and Drizzled With Citrus Chipotle Sauce

Dry Rubbed Skirt Steak with Roasted Mushrooms, Onions and Chilis Honey Jalapeño Glazed Roasted Pork Loin

SELECT ACCOMPANIMENTS

Black Beans and Rice
Pasta with Tomatoes, Red Onions and Ranchero Sauce
Roasted Red Potatoes with Jalapeños and Chilis
Chef 's Selection of Market Vegetables
Cuban Bread

DESSERT

Mango Cheesecake Pineapple Upside Down Cake \$54



TUSCANY BUFFET

Priced Per Person Based on 1.5 Hours of Service. Served with Garlic Knots

All Buffets Include Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and a Selection of Hot Teas

Minimum of 30 Guests, Less then 30 Add \$4 Per Person

SALADS

Caesar Salad - Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing Caprese Salad - Sliced Tomatoes, Fresh Mozzarella, Green Basil, and Olive Oil

ENTREES

Select Two:

Grilled Breast Of Chicken

Drizzled with Herb Oil Then Layered With Tomatoes, Basil and Fresh Mozzarella

Parmesan Crusted Chicken

With Fresh Thyme, Oregano, Salt and Pepper in a Sweet Butter and White Wine Reduction Imported Sweet Italian Sausage Grilled with Sautéed Peppers and Onions Chicken Marsala with Plump Mushrooms and Rich Marsala Sauce

> Nut Crusted Salmon with Lemon Butter Sauce Eggplant Parmesan with Ricotta and Mozzarella

SELECT ACCOMPANIMENTS

Select Two:

Penne With Sautéed Spinach, Eggplant, and Tomatoes, Olive Oil and Garlic
Penne Pasta in a Pink Cream Sauce
Tuscan Tortellini with Tomato and Basil Sauce
Italian Green Beans

DESSERT

Tiramisu Cannoli

\$48



TAMPA DINNER BUFFET

Priced Per Person Based on 1.5 Hours of Service. Served with Warm Rolls and Butter and Chef's Selection of Dessert.

All Buffets Include Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and a Selection of Hot Teas

Minimum of 30 Guests, Less then 30 Add \$4 Per Person

SALADS

Select Two:

Caesar Salad - Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing

Garden Salad - with Cherry Tomatoes, Cucumber, Red Onion and Ranch & Italian Dressings

Pasta Primavera Salad

SIDES

Select Two:

Rosemary Roasted Potatoes, Garlic Smashed Potatoes
Wild & Long Grain Rice Pilaf, Black Beans and Spanish Rice
Chef's Seasonal Vegetables, Roasted Corn with Bell Peppers and Potatoes

ENTRÉES

Herb Roasted Chicken
Beef Tip Bordelaise
Pork Loin in a Honey Mustard Sauce
Ybor City Spanish Mojo Pork
Gulf Grouper with Lemon Citrus Buerre Blanc Sauce
Caribbean Jerk Salmon with Lime, Papaya and Mango

Choice of One Entree-\$45

Choice of Two Entrées \$50

Choice of Three Entrées \$55



BEVERAGE PACKAGES

Priced Per Person. A Bartender Fee of \$75 Per Bartender will be Added For All Bars

HOSTED BAR

BEER, WINE AND SOFT DRINK BAR

One Hour	\$12
Two Hours	\$20
Three Hours	\$28
Four Hours	

CALL BAR

One Hour	\$16
Two Hours	\$24
Three Hours	\$32
Four Hours	\$40

PREMIUM BAR

One Hour	\$18
Two Hours	\$26
Three Hours	\$34
Four Hours	\$42

HOST OR CASH BAR BY CONSUMPTION

CALL BAR

PREMIUM BAR

Call Brand Cocktails\$8	Premium Brand Cocktails\$8
Domestic Beer\$5	Domestic Beer\$5
Imported Beer\$6	Imported Beer\$6
House Wine\$7	House Wine\$7
Soda, Water and Juice\$4	Soda, Water and Juice\$4



RENTAL ITEMS

LCD Projector\$200 Per Day	
36' Flat Screen Television\$250 Per Day	
Wireless Lavalier\$25 Per Day	
Projector Screen 8x8\$50 Per Day	
Wireless Microphone\$25 Per Day	
Flip Chart\$25 Per Day	
DVD Player\$25 Per Day	
Specialty Linen	
Chair Covers & Sashes	
Chiviari Chairs	
Wireless LED Uplights\$600 12 Lights, Available in 20 colors, or Alternating Color	



GENERAL INFORMATION

DEPOSIT AND PAYMENT PROCEDURES

A non-refundable deposit of \$500 is due along with the signed contract. This is due within two weeks of the contracts issue and secures the space for your event. Full payment for the function must be received fourteen (14) days prior to the event. A 24% Service charge and 7% Sales tax will be added to the final total for the function.

Please refer to your catering sales manager for most accurate food and beverage minimums for your event.

FOOD AND BEVERAGE SERVICE

It is our pleasure to custom design a menu for you and to accommodate your special requests to ensure the success of your function. Menu prices are not able to be guaranteed more than 90 days prior to the event. We reserve the right to serve all food and beverage and do not allow any outside food and beverage to be provided with the exception of cake and accompanying items. Final menu selection must be submitted to the Catering Department at least three weeks in advance; otherwise items selected cannot be guaranteed.

GUARENTEE

It is imperative that the Catering office is notified of the exact number of guests attending at least fourteen (14) days prior to the scheduled date of the function. The number of guests given will serve as the guarantee for which we will prepare the agreed-upon menus and for which you will be charged. If the guarantee of attendance is not received seven (7) business days prior to the function, the estimated attendance, as indicated on the face of this agreement, will become the guaranteed attendance and charges will reflect this.

INCLEMENT WEATHER

Bay Harbor Hotel reserves the right to move outdoor events to event space other than those appearing on the catering agreement if inclement weather occurs. This space shall be agreed upon with parties involved at least three (3) hours prior to the beginning of the event.