



## BANQUET MENU

1 McClure Way Seaside, CA 93955  
(831)-899-7271



Greetings,

On behalf of Bayonet Black Horse, I would like to extend a warm welcome to you and your guests. We take pride in delivering the extra touch that reflects our gracious hospitality and service.

We invite you to tour our facility and explore the many options available to you. Our Managers and staff will assist in personalizing your event to make it special and unforgettable.

Enclosed is our banquet menu. While it is very comprehensive, and we realize you may have something particular in mind, our professional culinary team is capable of preparing anything from regional favorites to exotic specialties. We take pleasure in tailoring your desires to meet your individual needs. So, please do not hesitate to ask.

Our management team will make sure they spend the time to ensure all your requests are taken care of from the planning stages to the moment of execution. We want to make your event unforgettable.

We look forward to serving you and hosting your special event.

Sincerely,

Jeff Nelson  
Director of Food and Beverage

## **BREAKFAST BUFFETS**

### **Black Horse Continental**    \$11.00 per person

Fresh melons & berries, basket of assorted muffins, croissants and danish  
Bagel with cream cheese and house made preserves  
Freshly brewed regular and decaffeinated coffee  
Fresh orange and cranberry juice

### **Bayonet Breakfast Buffet**    \$23.00 per person



Fresh Melons & Berries

Assorted Muffins

Croissants

Danish

Country Potatoes

Scrambled Eggs

French Toast

Applewood Bacon

Country Sausage



Freshly brewed regular and decaffeinated coffee  
Fresh orange & cranberry juice

### **Omelet Station**    add \$10.00 per person



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## **APPETIZERS**



### **Cold (Passed or Stationary)**

California rolls with sweet soy, ginger and wasabi  
Cilantro lime bay shrimp on cucumber slices  
Crabmeat and mango salsa on a crispy won ton  
Scallop ceviche with avocado on toasted corn chips  
Smoked salmon on a corn pancake with crème fraiche and dill  
Sesame seared ahi tuna on a wonton crisp with a soy wasabi aioli  
Maytag bleu cheese on granny smith apples with candied walnut  
Sun dried tomato with fresh mozzarella cheese on a garlic crostini  
Crispy fried smoked turkey and guacamole roll-ups  
Grilled asparagus with parmesan wrapped in prosciutto  
Seasonal melon wrapped in serrano ham

### **Hot (Passed or Stationary)**

Chicken tenders with honey mustard sauce  
Spicy asian chicken wings with ranch dressing  
Jerk chicken and mango salsa on a crispy wonton  
Thai chicken satay with spicy peanut dipping sauce  
Smoked chicken and pepper jack quesadillas with chipotle aioli  
Beef kabobs with mushrooms, peppers and teriyaki sauce  
Mini beef wellington with béarnaise  
Asian meatball with sweet chili sauce  
Oysters rockefeller with hollandaise sauce  
Grilled sea scallops wrapped in bacon  
Fried prawns with caper cocktail sauce  
Grilled garlic shrimp with cajun seasoning  
Pan-fried crab cakes with red pepper aioli  
Lobster ravioli with a tomato cream sauce and fried basil  
Baked mushrooms with crab, artichoke, cream cheese and jalapeño



New zealand lamb lollipops with mint jelly sauce  
Skewered sweet italian sausage and peppers with dijon mustard  
Roast duck breast on sourdough baguette with sweet chili sauce  
Spinach and feta cheese phyllo triangles  
Vegetable spring rolls with sweet chili sauce  
Vegetable quesadilla with grilled tomato sauce

Choice of 3 items ~ \$13.00 per person  
Choice of 4 items ~ \$14.50 per person  
Choice of 5 items ~ \$16.00 per person  
Choice of 6 items ~ \$17.50 per person

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## **STATIONARY APPETIZERS**

### **Assorted Domestic Cheese**

\$6.00 per person

Cheddar, Swiss, Monterey jack and pepper jack  
with fresh melon, seasonal berries  
and an assortment of crackers

### **Assorted Imported Cheese**

\$7.00 per person

Boursin, brie, havarti, herbed goat cheese  
with fresh melon, seasonal berries  
and an assortment of crackers

### **Raw Vegetable Platter**

\$6.00 per person

Assorted fresh vegetables, pickles, olives,  
roasted peppers and herbed buttermilk ranch

### **Vegetable Crudités**

\$7.00 per person

Assorted grilled fresh vegetables, pickles, olives,  
roasted peppers and herbed buttermilk ranch

### **Antipasti**

\$7.00 per person

Roasted peppers, tomatoes, prociutto, artichokes,  
olives, salami and provolone

### **Seafood Station**

\$12.00 per person

Shrimp, crab meat, oysters and mussels with fresh lemon,  
cocktail sauce and horseradish mustard aioli

### **Tartare Station**

\$12.00 per person

Ahi tuna tacos with wasabi and sweet chili sauce in a crispy wonton shell  
Salmon gravlax with dill mustard aioli and toasted mini bagel chips  
Oysters on the half shell

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## PLATED DINNERS

### **Soups** \$6.00 per person

New england clam chowder  
French onion soup glazed with three cheeses  
Roasted red pepper bisque with toasted pine nuts  
Southwest chicken tortilla with cilantro and tortilla strips  
Cream of wild mushroom drizzled with white truffle oil  
Cream of asparagus with roasted peppers

### **Salads** \$6.00 per person

Herb crusted goat cheese with spinach and balsamic vinaigrette  
Hearts of romaine with caesar dressing, garlic croutons and grated asiago  
Young organic greens with candied walnuts, goat cheese and balsamic vinaigrette  
Iceberg wedge with diced tomatoes, onion rings, maytag bleu cheese crumbles and ranch dressing  
Young organic greens with toasted pine nuts, golden raisins and caper vinaigrette



### **Entrées**

(Served with seasonal vegetables and mashed potatoes, roasted potatoes, au gratin potatoes, rice pilaf or wild rice)

#### **Chicken** \$26.00 per person

Grilled chicken breast with tri color pasta, colorful peppers and alfredo cream sauce  
Barbequed chicken with shoe string onions  
Chicken piccata sautéed in garlic, white wine, capers, lemon and butter  
Chicken breast stuffed with roma tomatoes, jack cheese and basil in a whole grain mustard sauce

#### **Beef**

Tri-Tip of Beef with wild mushroom sauce \$28.00 per person  
Pepper crusted sirloin with green peppercorn cream sauce \$29.00 per person  
New York steak with mushroom cabernet sauce \$30.00 per person  
Roast prime rib of beef with au jus and horseradish sauce \$31.00 per person  
Roasted beef tenderloin with béarnaise \$31.00 per person

#### **Seafood**

Grilled salmon with a white wine butter sauce and fruit salsa \$27.00 per person  
Sautéed halibut with a black bean papaya salsa \$36.00 per person  
Panko crusted tilapia with lemon herb sauce \$27.00 per person  
Herb crusted calamari steak with a lemon thyme sauce \$28.00 per person  
Grilled shrimp with red pepper and cayenne sauce \$27.00 per person  
Sesame seared ahi tuna with vegetable stir fry, wasabi and sweet chili glaze \$30.00 per person

#### **Pork** \$28.00 per person

BBQ baby back ribs with country coleslaw  
Pork scaloppini with current and wild mushroom marsala  
Pepper crusted medallions of pork tenderloin with a green peppercorn sauce  
Double cut pork chop with bleu cheese, Granny Smith apples and rosemary jus  
Roasted pork loin with mushroom, spinach, and cheese bread stuffing with apple rosemary jus

#### **Vegetarian** \$26.00 per person

Roasted vegetable lasagna with basil pesto cream  
Cheese tortellini tossed with sun dried tomatoes, spinach and Gorgonzola cream sauce  
Crispy polenta, wild mushroom, spinach, roasted pepper and boursin cheese napoleon

#### **Combination** (Choose and two from above) \$31.00

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# **BAYONET BUFFET DINNER**

## **Salads** (Choose 2)

House made potato salad  
Pasta salad with olives and cucumber vinaigrette  
Mixed greens with balsamic vinaigrette and ranch  
Spinach salad with bacon, red onions and goat cheese  
Tomato, red onion, cucumber and feta with garlic and extra virgin olive oil  
Hearts of romaine with caesar dressing, garlic croutons and grated asiago  
Iceberg lettuce with diced tomatoes, onion rings, maytag bleu cheese crumbles and ranch dressing  
Tomatoes, basil and fresh mozzarella with balsamic vinegar and extra virgin olive oil  
Spinach salad with marinated red onions, bleu cheese, granny smith apples and raspberry dressing

## **Vegetables** (Choose 2)

Sautéed seasonal vegetable  
Green beans with toasted almonds  
Carrots with brown sugar glaze  
Fresh corn on the cob with butter  
Cauliflower au gratin with horseradish  
Zucchini and squash with garlic and herbs  
Steamed asparagus with hollandaise sauce on the side  
Steamed broccoli with cheddar cheese sauce on the side

## **Starches** (Choose 1)

Wild rice  
Rice pilaf  
Buttered pasta  
Garlic mashed potatoes  
Potatoes au gratin with caramelized onions  
Roasted red potatoes with rosemary and garlic



## **Entrées** (Choose 2)

Tri-tip of beef with wild mushroom sauce  
Slow roasted honey BBQ shredded pork  
Pasta and prawns with alfredo sauce  
Braised chicken with artichoke hearts, mushrooms and peppers  
Italian sausage with peppers and onions  
BBQ chicken with fried onions  
Pork loin with sautéed apples  
Grilled mahi mahi with a chive beurre blanc  
Sautéed salmon with tomato, sauvignon blanc, lemon and capers  
Grilled chicken breast with whole grain mustard sauce

## **Desserts** (Choose 1)

Carrot cake  
Cheese cake  
Chocolate cake  
Assorted cookies  
German chocolate cake  
Chocolate almond brownies

\$38.00 per person



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## **CHEF STATIONS**

These Stations may be added to any buffet  
(30 people minimum)

<b>Pineapple-Glazed Ham</b>	\$7.00 per person
<b>Roasted Breast of Turkey</b>	\$7.00 per person
<b>Beef Tenderloin</b>	\$8.00 per person
<b>Tri Tip of Beef</b>	\$7.00 per person
<b>Roasted Prime Rib of Beef</b>	\$8.00 per person
<b>Fajitas Station</b>	\$7.00 per person
<b>Pasta Station</b>	\$8.00 per person

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## SPECIALTY BUFFETS

### **SANTA MARIA BARBEQUE** \$34.00 per person

#### **Salad**

New potato salad with onion, egg and green onion aioli  
Mixed green salad with ranch and balsamic vinaigrette

#### **Entrees**

Tri-tip of beef with wild mushroom sauce  
Grilled chicken with mirapua and chicken broth

#### **Vegetables and Bread**

Ranch style beans with country sausage  
Sautéed farm fresh vegetables  
Garlic bread

#### **Dessert**

Assorted cakes and brownies



### **TEXAS BACK YARD BARBEQUE** \$34.00 per person

#### **Salad**

Mixed greens with tomato, cucumber, onion and whole grain mustard vinaigrette  
New potato salad with onion, egg and green onion aioli  
Seasonal fresh fruit and berries

#### **Entrées**

Barbecue ribs  
Barbecue chicken  
Grilled tri-tip of beef

#### **Vegetables and Bread**

Fresh corn on the cob with butter  
Baked beans with bacon, molasses and mustard  
Dinner rolls

#### **Dessert**

Apple berry cobbler



### **HAMBURGER COOKOUT** \$24.00

#### **Salad and Sides**

Cole slaw  
Fresh fruit  
Potato salad  
Mixed greens with mustard vinaigrette

#### **Entrees**

Grilled chicken breasts  
Hamburgers  
Hot dogs

#### **Dessert**

Assorted cookies



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## **TASTE OF THE SOUTHWEST** \$34.00 per person

### **Salad**

Jalapeno caesar with crispy romaine and polenta croutons  
Iceberg with chipotle blue cheese, avocado and pico de gallo

### **Vegetables and Sides**

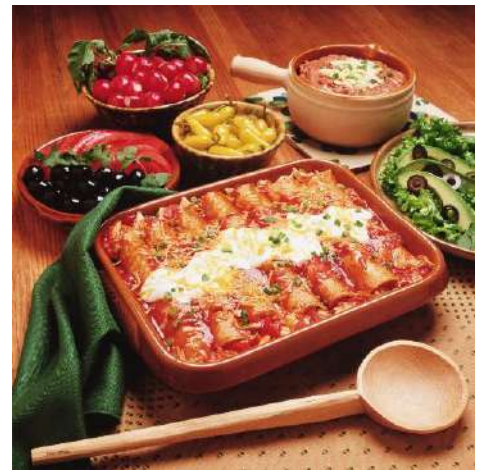
Saffron rice pilaf  
Seasoned black beans

### **Entrées**

Grilled chicken with orange chipotle glaze  
Tortilla crusted salmon with poblano cream sauce  
Blue corn cheese enchiladas with jalapeno cream sauce and jack cheese

### **Dessert**

Corn bread pudding with tequila, lime glaze and honey



## **FAJITA GRANDE BUFFET** \$32.00 per person

### **Salad**

Mixed green salad with ranch and balsamic vinaigrette

### **Entrees**

Chicken and beef strips  
Salsa, pico de gallo, guacamole and sour cream  
Roasted onions, red and green peppers  
Shredded sharp cheddar cheese  
Flour and corn tortillas

### **Sides**

Spanish rice  
Black Beans



## **DELICATESSEN BUFFET** \$24.00 per person

### **Salad**

Pasta salad  
Potato salad

### **Sandwiches**

Roast beef, smoked turkey and black horse ham  
Swiss, monterey jack, pepper jack and cheddar cheese  
Buttermilk, wheat and sourdough bread  
Lettuce, tomato, onion, pickle, pepperoncini and cherry peppers  
Mayonnaise, yellow and dijon mustard

### **Dessert**

Assorted cookies



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## **CARIBBEAN ISLAND BUFFET** \$34.00 per person

### **Salad**

Tomato, cucumber, red onion and feta cheese with mediterranean vinaigrette  
Hearts of romaine, avocado, papaya, toasted cashews and marinated onions with a papaya seed vinaigrette

### **Entrées**

Jerk chicken with spanish rice and diced pineapple  
Grilled Mahi Mahi with fresh exotic fruit salsa

### **Vegetables**

Black beans with tomato salsa  
Grilled vegetables with balsamic marinade and basil aioli

### **Dessert**

Key lime pie



## **ITALIAN FESTIVAL BUFFET** \$34.00 per person

### **Salad**

Italian greens with artichoke hearts, goat cheese and pesto vinaigrette  
Antipasti platter with eggplant, tomatoes, sweet peppers, marinated mushrooms, salami, pepperoni and fresh mozzarella

### **Entrées**

Fried calamari tubes and steaks with basil with spicy marinara sauce  
Cheese ravioli with marinara, asiago and pesto sauce  
Roasted chicken with sautéed italian greens and sun dried tomato

### **Vegetables and Bread**

Ratatouille fresh vegetables and herbs  
Homemade flat bread with caramelized onions and mozzarella cheese  
Herb garlic bread with asiago cheese

### **Dessert**

Tiramisu



## **GERMAN BUFFET** \$34.00 per person

### **Soup and Salad**

Warm new potato salad  
Lentil soup with croutons  
Marinated beet and root vegetable with goat cheese vinaigrette

### **Entrées**

Beef goulash  
Veal schnitzel  
Sausage and peppers

### **Vegetables**

Spatzle  
Glazed carrots  
Creamed spinach  
Potatoes au gratin

### **Dessert**

German chocolate cake



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**TASTE OF NEW ORLEANS** \$39.00 per person



**Appetizers**

Oysters on the half shell  
Boiled crawfish with spicy dust

**Soup and Salad**

Cajun shrimp gumbo  
Black-eyed peas with rice and cajun vinaigrette  
Mixed greens with fried oysters and pesto vinaigrette

**Entrées**

Steamed mussels with fennel broth  
Blackened shrimp with pecan butter  
Roasted pork loin with white bean cassoulet

**Vegetables and Bread**

Red beans and rice  
Crawfish potato cakes  
Green bean casserole  
Corn bread

**Dessert**

Chocolate pecan pie

**TASTE OF THE HOLIDAYS** \$37.00 per person

**Soup and Salad (Choose Two)**

Roasted butternut squash bisque  
Young organic mixed greens with sonoma mustard vinaigrette  
English cucumber with tomatoes, roasted onions, feta cheese and kalamata olives with shallot vinaigrette  
Grilled vegetable platter with basil aioli and roasted pepper coulis

**Entrées (Choose Two)**

Stuffed chicken with roma tomatoes, basil leaves, mozzarella cheese and whole grain mustard sauce  
Root beer glazed ham with a sun dried cherry chutney  
Sautéed salmon with roasted pepper coulis and basil aioli  
Roast turkey with giblet gravy

**Vegetables (Choose Two)**

Grandma's stuffing  
Garlic mashed potatoes  
Candied five spiced yams  
Medley of winter vegetables

**Bread**

Fresh baked dinner rolls

**Dessert**

Pumpkin and apple pie



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## **SUNDAY BRUNCH** \$39.00 per person

Smoked salmon with bagels, whipped cream cheese, sliced onion and capers

Carved prime rib with red wine sauce and creamy horseradish

French toast with warm maple syrup and whipped pecan butter

Grilled asparagus with sundried tomato and olive tapenade

Chilled shrimp with cocktail sauce

Fresh fruit with assorted berries

Hickory smoked bacon and breakfast sausage

Roasted potato medley with onions and herbs

Scrambled eggs

Sliced heirloom tomatoes with aged balsamic

Seasonal mixed greens with shallot vinaigrette

Grilled chicken with local artichokes

Chocolate dipped strawberries

Mixed berry tarts

Pecan pie

Assorted cookies



## **HAWAIIAN LUAU** \$42.00 per person

### **Appetizers**

Thai chicken satay with spicy peanut dipping sauce

Red seedless grapes with goat cheese and candied pecan

### **Salad**

Fresh sliced tropical fruit platter

Garden isle baby greens with macadamia nuts, croutons, papaya seed and balsamic dressing

Local style macaroni salad

### **Vegetables**

Roasted hawaiian sweet potatoes

Wok-cooked fresh vegetables

### **Entrees**

Sesame seared mahi mahi with lime ponzu sauce

Marinated grilled huli huli chicken with fresh pineapple



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## **BOX LUNCHES**

### **BAYONET**

Barbecued tri tip or grilled chicken breast  
Homemade foccacia or Ciabata bread  
Avocado and tarragon aioli  
Tri color pasta salad  
Grilled vegetables with pesto  
Mixed seasonal fruit cup  
Homemade chocolate brownie  
\$22.00



### **BLACK HORSE LUNCH**

Black forest ham, smoked turkey, roast beef or grilled vegetable  
Hoagie roll  
Seasonal whole fruit  
Potato chips  
Chocolate chip cookie  
Bottled water  
\$19.00



### **MEDITERRANEAN MARKET STYLE LUNCH**

Prosciutto, cappacola and genoa salami  
Goat cheese, pecorino and parmigiano-reggiano  
Carr's table water crackers and sliced baguette  
Marinated olives and peppers  
Cornichons  
Dijon mustard  
Pellegrino  
\$21.00

### **CALZONI ITALIANO**

Pepperoni, sausage or vegetarian calzone  
Stuffed with fresh mozzarella and marinara  
Mixed greens salad with house dressing  
Peanut butter cookie  
Gatorade  
\$20.00



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## **SPIRITS**

### **WINE**

Our wine list changes seasonally. We can work with you to select wine from our wine list or if there is a specific wine that you are interested in, we will see if it is available for your event.

### **BEER   Domestic \$5.00   Import \$6.00   Hard Seltzer \$6.00**

English Ales 1066, Amstel Light, Anchor Steam, Boont Amber Ale, Bud Seltzer, Bud, Bud Light, Coors Light, Corona, Cornado IPA, Firestone Union Jack, Firestone 805, Guinness, Heineken, Kona, Long Drink, Michelob Ultra, Modelo, North Coast, Orange Avenue Wheat, Scrimshaw, Stella Artois, Turbo Dog, Whiteclaw

### **WELL   \$6.50**

Castillo rum, Taaka vodka, Burnett's gin, Tres Zavano tequila, Clan McGregor scotch, Early Times whiskey, Korbel brandy

### **CALL   \$7.50**

Absolut, Bacardi, Bulleit, Capt Morgans, Canadian Club, Dewars, Fireball, Jager, J.W. Red, Jack Daniels, Jamesons, Malibu, Midori, Myer's, Sailor Jerry, Seagrams 7, Tanqueray, Wild Turkey

### **PREMIUM   \$8.50 and Up**

Amaretto, Bailey's, Bombay Sapphire, Casamigos, Chambord, Cointreau, Courvoisier, Crown Royal, Don Julio, El Jefe, Four Roses, Frangelico, Glenfiddich, Glenlivet, Godiva, Grand Marnier, Grey Goose, Hennessy, Herradura, J.W. Black, Kahlua, Ketel One, Macallan, Maker's Mark, Patron, Remy Martin, Tito's, Tuaca, Woodford

### **BEVERAGES   \$3.00**

Coffee, Iced Tea, Lemonade, Juice, Soft Drinks and Bottle Water



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