

SPECIAL EVENTS PLANNER

**Bay View Restaurant
Marine Corps Recruit Depot
San Diego, Ca**

DAY BREAKERS

Priced Per Person

The Eye Opener

Freshly brewed coffee, decaf, hot tea.

3.00

The Early Bird Continental

Chilled juices (orange, cranberry, apple, tomato),
assorted Danish, muffins, butter and assorted jellies,
coffee, decaf, hot tea.

6.00

Sunrise Continental

Fresh fruit medley, chilled juices, (orange, cranberry, apple, tomato)
assorted Danish, muffins, butter and jellies,
coffee, decaf, hot tea.

7.00

Breakfast Buffet

Minimum 50 Guests

Chilled juices (orange, cranberry, apple, tomato),
fresh fruit medley, Danish, muffins,
scrambled eggs with Cheddar cheese, home fried red potatoes,
choice of two meat items:
Texas double-smoked bacon, maple sausage links, smoked ham,
coffee, decaf, hot tea.

10.95

Buffet Enhancements

Buttermilk biscuits with country gravy, apple-stuffed pancakes,
petite quiche, mini-croissants, potato pancakes with sour cream.

2.25 per item per person

Luncheon

Available Tuesday through Friday, from 11:00 am to 1:30 pm

Chef's Luncheon Buffet

Your guests enjoy the Bay View's outstanding dining room buffet, and dine in a private room with linen and table service. Includes freshly-baked rolls, coffee, iced tea and dessert.

10.50 per person

Parties of 75 or more receive Luncheon Buffet Set-up, including salad options listed below:

Baby Spinach Salad add 1.75

With walnuts, sun-dried cranberries and Dijon vinaigrette

Chef's Salad of Baby Greens add 1.75

With pecans, Maytag Bleu cheese and balsamic vinaigrette

Served Luncheon

Includes house green salad, freshly-baked rolls, brewed coffee or iced tea, house dessert

Roasted Half-Chicken

Roasted in our slow-cooking ovens with special rotisserie style seasonings. Served with southwest style black beans and creamy slaw.

12.50

Stuffed Chicken Breast

Bread crumb-coated and oven roasted with a broccoli-Cheddar stuffing, served with a zesty Parmesan-herb sauce, rice pilaf and fresh vegetables.

12.50

Chicken Sesame

Our most requested chicken dish, prepared with our special sesame seed-Parmesan breading, Grilled, topped with sautéed mushrooms and a drizzle of herb butter.

Served with rice pilaf & fresh vegetables.

13.50

Chicken Zita Primavera

Charbroiled marinated julienne strips of chicken breast combined with pasta, crisp vegetables, tiny peas and our creamy Alfredo sauce.

13.95

Turkey Breast & Stuffing

Chef's own stuffing recipe with cornbread, apples, walnuts and savory leaf seasoning.

Served with mashed Yukon potatoes, pan gravy.

13.50

LUNCH ENTREES (continued)

Filet of Salmon

Always fresh, grilled & served with tarragon aioli, roasted Rosemary Red potatoes & vegetables.

14.95

Hunter-Style Beef Brisket

Fork-tender beef braised with savory red wine, baby carrots, green onions and forest mushrooms.

Served with pan gravy, gnocchi and fresh vegetables.

13.00

Grilled Chicken Caesar Salad

Breast of Chicken over Romaine hearts tossed with freshly made croutons, shredded Parmesan and Caesar dressing

11.50

*** Sandwiches ***

Meatloaf Sandwich

Served open-faced on garlic bread with carmelized onions, mashed Yukon potatoes and brown gravy.

10.00

The Bay View Club Croissant

Bay View roasted turkey breast, Texas double-smoked bacon, leaf lettuce, tomato and mayo on a grilled Kaiser roll. Served with red potato salad and Kosher dill pickle.

11.50

*** Desserts ***

House Dessert

Dulce De Leche Cake or Mini Carrot Cake Piece (choose one) no extra charge

Strawberry Shortcake Sundae

Buttery pound cake, vanilla bean ice cream, fresh strawberries, whipped cream 3.00

Banana-Caramel Xango, a delicious dessert wrap made with a deep-fried flour tortilla stuffed with banana-caramel filling, rolled in cinnamon sugar, with raspberry sauce..... 3.00

Crème Brûlée Cheesecake 4.00

Note: We recommend that only one entrée be selected for served meals. This expedites preparation and service to your guests. Additional serving time should be considered when two (**maximum**) entrees are selected.

If a split menu is desired, the price charged is the higher of the two entrees, plus \$2.25 per person to cover the additional preparation and serving time.

HORS D'OEUVRES

COLD HORS D’OEUVRES

Count sizes approximate

Garden Vegetable Basket with pesto-Ranch dip (serves 100)	140.00
Marketplace Cheese Assortment, with gourmet crackers (serves 100)	225.00
Poached Salmon Display (9-10# average, whole fish) fresh garnish of herbs and vegetables. Served with dill aioli and sliced baguette. (Serves 75-100 People)	275.00
Fresh Fruit Tray with raspberry yogurt dip (serves 100)	165.00
Jumbo Baja Cocktail Shrimp , iced and displayed in a punch bowl (5 lbs/90 pieces)	150.00
Grilled Vegetables & Portobello Mushroom tray with garlic-olive oil drizzle (100 pieces)	100.00
Grilled Asparagus Spears , olive oil and garlic, served with roasted red pepper aioli (175-200 pieces)	75.00
Silver Dollar Sandwiches , assorted fillings (50 pieces)	95.00
Deviled Eggs (50 pieces)	45.00
Chef’s Canapes (50 pieces)	65.00

SAVORY DIPS AND SNACKS

Serves approximately 50

Red Bell Pepper Hummus , served with pita chips	50.00
Bruchetta , fresh tomato spread with basil, garlic, capers and Greek olives surrounded by toasted baguette slices	50.00
Crab & Artichoke Dip , served warm with sliced baguettes	75.00
Smoked Salmon Dip , chilled and served with sliced baguettes	75.00
Tortilla Chips & Salsa	40.00
Potato Chips with Ranch Dip	35.00
Cocktail Mixed Nuts (4-lb bowl)	50.00
Gold Fish (3-4 lb bowl)	20.00

HOT HORS D’OEUVRES

Count sizes are approximate

TRAY-PASSED HORS D’OEUVRES

Chef’s selection, (4 pieces per person)	5.00
Cocktail Pizzas 2” with assorted traditional and gourmet toppings (50 pieces)	40.00
Artichoke Hearts Stuffed with Feta cheese, cream cheese & Parmesan, lightly breaded & deep fried (50 pieces per order)	110.00

HORS D'OEUVRES (Continued)

Baked Brie Wheel & Walnuts in Puff Pastry (2.5# wheel—serves 20-25).....	55.00
Grilled Lamb Bites , served with tzatziki dip (100 pieces)	110.00
Portobello & Cheese Ravioli with roasted tomato-basil cream, (275 pieces)	120.00
Asian Chicken Skewers with spicy peanut sauce (50 pieces)	65.00
Mushrooms & Mozzarella Crostini (50 pieces).....	40.00
Blue Crab-stuffed Mushrooms (50 pieces)	85.00
Calamari Steak Strips with sesame seed breading (75 pieces).....	80.00
Popcorn Shrimp Tasty little shrimp battered and fried, served with a trio of sauces. 3# per order. 75.00	
Meatballs in Sour Cream Sauce (150 pieces)	70.00
Buffalo-style Hot Wings with bleu cheese dip (50 pieces)	40.00
Spanikopita Triangles , layers of filo dough with spinach and Feta filling (50 pieces)	100.00
Chicken Empanadas with salsa fresca (60 pieces).....	85.00
Pork Pot Stickers , served with Hoisin sauce (60 pieces)	60.00
Vegetable Spring Roll , with sweet and sour sauce (90 pieces).....	65.00

THE CARVERY

Chef-carved to order with silver dollar rolls and appropriate condiments



TOP ROUND OF BEEF

23 lb, 130 2-ounce sandwiches
275.00

BREAST OF TURKEY

14 lb, 75 2-ounce sandwiches
225.00

BROWN SUGAR-GLAZED HAM

12 lb, 75 2-oz sandwiches

DINNER BUFFET

(Minimum Service 75)

The MCRD BAY VIEW RESTAURANT will gladly customize a buffet from our entree list. Buffets are served with freshly-baked rolls, two salads of your choice, accompaniments, fresh vegetables, coffee or iced tea

SALADS

Choose two

(For each additional item, add 2.00 per person)

Bay View Caesar salad

Asian Slaw, spicy peanut dressing

Vine-ripened tomatoes & fresh Mozzarella salad

California Fresh Fruit Medley. Fresh seasonal fruit, apples and berries

Baby Spinach Salad with walnuts, sun-dried cranberries and Dijon vinaigrette

Chef's Salad of Baby Greens with pecans, Maytag Bleu Cheese and Balsamic vinaigrette

ACCOMPANIMENTS

Choose one

(For each additional item, add 1.50 per person)

Herb-infused rice

Penne Pasta with basil butter and Parmesan

Oven-roasted Rosemary Red Potatoes

White Cheddar & Chive Mashed Yukon Potatoes

Cornbread Apple-walnut Stuffing (Roast Turkey or Pork entrées only)

DINNER BUFFET ENTREES (continued)

BROWN SUGAR LOIN OF PORK

Served with pan gravy and sautéed spiced apples

ATLANTIC SALMON

Always fresh, charbroiled and served with tarragon aioli.

MAHI-MAHI

Mild, firm mahi-mahi charbroiled and served with fresh avocado salsa.

CHICKEN CHARDONNAY

Zesty orange-Chardonnay sauce with kiwi, strawberries and Red Flame grapes.

STUFFED SHELLS FLORENTINE

Jumbo pasta shells with a filling of Ricotta, spinach and Italian cheeses. Baked with mushroom-marinara sauce

ROAST TOP ROUND OF BEEF au jus

Finest quality slow-roasted, buffet-carved, served with creamed horseradish sauce.

ROSEMARY LAMB

Succulent roast leg of lamb with a rub of Dijon, fresh herbs and garlic. Served w/rosemary pan sauce and mint jelly.

CHICKEN BREAST with Forest Mushrooms

Hunter style with a mellow tomato-wild mushroom, Merlot wine sauce.

STUFFED CHICKEN BALTINE

A flavorful boneless leg of chicken with a wild rice and mushroom stuffing.

Served with a raspberry-Merlot sauce,

SEAFOOD RAVIOLI

Large round tomato-flavored pasta with a sauce of toasted pine nuts, fresh basil and cream.

TURKEY BREAST & STUFFING

Chef's special stuffing recipe prepared with corn bread, apples, walnuts and savory leaf seasoning. Served with mashed skin-on red potatoes, pan gravy and cranberry sauce. (Chef suggests creamy mashed potatoes with this entree.)

2 Entrees \$ 23.00 * 3 Entrees \$ 25.00

*** PREMIUM DINNER BUFFET SELECTIONS ***

Addition charge per person for the following items:

STEAMSHIP ROUND OF BEEF au jus Add 2.00 per person

Buffet-carved, served with creamed horseradish sauce.

For best results roasted medium-rare or medium only. Minimum service: 100

ROAST PRIME RIB OF BEEF au jus Add 4.00 per person

Buffet-carved, served with creamed horseradish sauce.

BEEF TENDERLOIN STROGANOFF Add 3.00 per person

Choice filet strips with wild mushrooms and onion

in a traditional sour cream wine sauce.

(Serving suggestion: accompany with penne pasta or herb-infused rice)

AWESOME SHRIMP FETTUCINI Add 5.00 per person

A feast of flavors and textures, succulent scampi-style shrimp and lightly breaded shrimp in a creamy house recipe Parmesan Alfredo folded into tender pasta.

(Note: this entrée excludes choice of potato or rice)

SERVED DINNERS

SERVED APPETIZERS

TRAY-PASSED HORS D'OEUVRES

Chef's selection, 4 pieces per person
5.00

BAY SHRIMP COCKTAIL

Chilled Bay shrimp, served on a bed of chopped celery with zesty cocktail sauce, lemon & crackers.
5.50

FRENCH ONION SOUP

Rich caramelized onions in savory broth with homemade croutons and Asiago cheese
Maximum 60 guests
3.50

PORTOBELLO & CHEESE RAVIOLI

Served with roasted red bell pepper cream sauce
3.50

* SERVED DINNERS *

(Maximum Service 100)

Includes freshly-baked rolls, choice of salad, accompaniment, coffee or iced tea.

SALADS

Choose one

Bay View Caesar Salad * Chef's Salad of Baby Greens

ACCOMPANIMENTS

Choose one:

Oven-roasted Rosemary Red Potatoes, Penne Pasta with Basil Butter,
White Cheddar & Chive Mashed Yukon Potatoes, Herb-infused Rice

STEAKHOUSE QUALITY PRIME RIB, STEAKS & CHOPS

We serve only the finest Midwestern beef, Choice grade, aged for flavor and tenderness

TOP SIRLOIN STEAK 10 ounce

Well-trimmed, thick, charbroiled, Premium Steakhouse quality.
Served with sautéed mushrooms and glazed with steak butter.
24.00

PRIME RIB OF BEEF au jus 10 ounce

Specially seasoned and roasted in our slow-cooking ovens.
Served with creamed horseradish sauce. Minimum order quantity: 15
26.00

DINNER SERVICE (continued)

COLORADO PORK CHOP 8 ounce

Charbroiled well-fed naturally-raised pork from a family-owned ranch.
Served with warm cinnamon spiced apple sauce.

20.00

*** DINNER COMBINATIONS ***

TOP SIRLOIN & SESAME CHICKEN

Charbroiled petite steak with extremely popular special sesame-style chicken breast.

25.00

TOP SIRLOIN & SALMON

Charbroiled petite steak with grilled fresh salmon and avocado-lime butter.

28.50

MIXED GRILL

Delightful grilled trio of steak, chicken breast and salmon, served with sauces.

26.50

SEAFOOD SPECIALTIES

FILET OF SALMON

Always fresh, charbroiled and served with avocado-lime butter

20.00

CRAB-STUFFED SALMON

Baked with our special recipe Blue Crab stuffing. Served with fresh dill sauce.

22.00

AWESOME SHRIMP FETTUCINI

A feast of flavors and textures, succulent scampi-style shrimp and lightly breaded shrimp in a creamy house recipe Parmesan Alfredo folded into tender pasta.

(Note: this entrée excludes choice of potato or rice)

24.50

POULTRY

TURKEY BREAST & STUFFING

Chef's special stuffing recipe prepared with corn bread, apples, walnuts and savory leaf seasoning. Served with mashed skin-on red potatoes, pan gravy and cranberry sauce.

(Chef suggests creamy mashed potatoes with this entree.)

19.00

CHICKEN SESAME

Grilled breast of chicken with a special sesame seed breading, topped with sautéed mushrooms, and a drizzle of herb butter.

19.00

Note: We recommend that only one entrée be selected for full service meals. This will expedite preparation and service to your guests. Additional serving time should be considered when two (maximum) entrees are selected. If

a split menu is desired, the price charged is the higher of the two entrees, plus **\$2.25 per person** to cover additional preparation and serving time. **(Max. service 100)**

DESSERTS

Priced Per Individual Serving Except Where Noted

DULCE DE LECHE CAKE , an intensely chocolate bundt-style cake with caramel and toffee. Served in a pool of homemade chocolate sauce.....	3.50
CRÈME BRULEE CHEESECAKE , a New York-style cheesecake enhanced with an irresistible flame-browned cane sugar finish	3.50
XANGO , a delicious dessert wrap made with a deep-fried flour tortilla stuffed with banana-caramel filling, rolled in cinnamon sugar and served with raspberry sauce.....	4.50
RASPBERRY SORBET	2.50
PREMIUM VANILLA BEAN ICE CREAM	2.50
CHEF’S TRIFLE , layered in a large punch bowl with Marionberries, pound cake, fresh pastry cream, brandy and whipped cream (minimum 50 guests).....	3.50
COOKIES , freshly baked in our kitchen. Chef’s assortment, per dozen.....	7.50
BROWNIE BITES , small pieces, dozen.....	12.00

BREAKS AND REFRESHMENTS

COFFEE, DECAF, TEA per pot.....	6.00
ICED TEA, per pitcher.....	5.00
FRUIT JUICE, individual, (orange, cranberry, apple)	1.50
CHILLED JUICES, carafe (orange, apple, tomato, cranberry).....	6.50
CHILLED MILK, carafe	6.50
SOFT DRINKS, assorted, each	1.25
BOTTLED WATER, half-liter	1.75
RASPBERRY YOGURT, each	1.75
MINI MUFFINS, assorted, per dozen.....	19.00
MINI DANISH, assorted, per dozen	23.00

BEVERAGE SERVICE

The Bay View offers hosted or cash bar service for your private party:

CASH BAR (No Host):

Each guest purchases his own drinks at the bar and pays the bartender.

HOSTED BAR

The Party Host is billed at the end of the event according to consumption, with prior arrangements made with your catering sale representative. A prepayment of 90% of your estimated bar sales is required prior to your event.

BARTENDER FEE

For either a Hosted or Cash Bar, a fee of \$40.00 per hour per bartender is charged, with a minimum of 2 consecutive hours. No minimum bar sales are required.

One bartender is scheduled for approximately every 100 guests. Bar Service is limited to a **maximum of 4 hours per event.** Cocktail Service is available at a rate of **\$25.00 per hour per server** (minimum of two consecutive hours).

PORTABLE BAR

Portable Bars are available to supplement regular bars when additional bar service is required. A portable bar is not adequate as the only bar for a special event. Each portable bar has a **\$100.00 set-up fee**, and bartender charges as shown above apply. A guarantee of **100** guests or more must be met before a portable bar may be requested.

LIQUOR SERVICE	Per Drink	
	Hosted Bar	Cash Bar
Well Brands	3.50	4.00
Call Brands	3.75	4.25
Premium Brands	4.00	4.50

BEER SERVICE	Per Bottle	
	Hosted Bar	Cash Bar
Domestic Beer	3.00	3.50
Imported	3.50	4.00
Non-Alcohol	2.50	3.00

HOUSE WINE SERVICE (Chablis, Blush, Burgundy)		
	Hosted Bar	Cash Bar
By the Glass	3.00	3.50
By the Carafe	10.00	11.00
One carafe of wine serves approx. 7 glasses.		

HOUSE CHAMPAGNE		
One bottle serves six (6) glasses.		
	Hosted Bar	Cash Bar
Champagne	12.00	13.00
Sparkling Cider	9.00	10.00

PUNCH

Each bowl of punch contains 3 gallons and provides approximately 60 servings

Champagne Punch	65.00
Margarita Punch	65.00
Wine Cooler Punch	65.00
Screwdriver Punch	65.00

NON-ALCOHOL PUNCH	
Guava-Passion Fruit Punch	45.00
Lemonade Punch	45.00

ALL BEVERAGES MUST BE PURCHASED FROM THE BAY VIEW RESTAURANT.

With Bay View prior authorization, privately-owned wines may be brought in to an event.

A corkage fee of \$10.00 per bottle will be charged.

A service charge of 19% will be added to all hosted beverage purchases.