



BAY VIEW
EVENT CENTER

Event and Catering Services



Welcome

The Bay View Event Center is a full-service catering facility. Our staff is here to assist you with any event or occasion including, but not limited to, wedding ceremonies and receptions, birthday parties, reunions, wedding anniversaries, military functions, promotions, retirement and holiday receptions. Our goal is to provide you and your guests with excellent food and outstanding service in a pleasant environment. Bay View Event Center prices are competitive with other similar facilities.

The Bay View Event Center MCRD San Diego

Catering Department
Catering Sales Manager: (619) 725-6265
Catering Coordinator: (619) 725-6388
Visit us online at sandiego.usmc-mccs.org



Breakfast Services

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SUNRISE CONTINENTAL

Minimum 25 guests, buffet duration is 60 minutes

Chilled juices, freshly brewed Colombian coffee and hot tea, freshly baked Danish, muffins, preserves and honey, California fresh fruit medley.

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BREAKFAST BUFFET

Minimum 30 guests, buffet duration is 60 minutes

Chilled juices, freshly brewed Colombian coffee and hot tea, freshly baked Danish, muffins, preserves and honey, California fresh fruit medley, Bay View breakfast potatoes, scrambled eggs, house-made salsa.

Select two of the following:

Crisp bacon, sausage links, smoked ham, waffles with maple syrup or Buttermilk biscuits with country gravy.

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BRUNCH BUFFET

Minimum 75 guests, buffet duration is 60 minutes

Seasonal, mixed fruit salad, mixed green salad with dried cranberries, toasted almonds and feta cheese served with choice of two dressings.

Fluffy scrambled eggs, french toast with maple syrup, crisp bacon strips or pork sausage links, breakfast potatoes.

Mini Quiche Florentine and Mini Quiche Lorraine

Carving Station* (Choice of One):

Roast breast of turkey with pan gravy and cranberry sauce, carved top round of beef with au jus and horseradish sauce, glazed ham with seasonal fruit chutney, and seasonal fresh vegetables
Brioche rolls with butter.

Chef's assorted mini dessert display, orange juice and cranberry juice, coffee, hot tea and iced tea.

Champagne available
Sparkling Cider available

*One Attendant included complimentary. Additional Attendants available.



Luncheon Services

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PLATED LUNCH

Includes coffee and iced tea. Dessert available.

HANDCRAFTED SANDWICHES

Includes small mixed green salad or pasta salad.

Panko-Crusted Mahi-Mahi Sandwich

Served on a ciabatta roll with lettuce and house-made tartar sauce.

Mediterranean Wrap

Mixed greens, Kalamata olives, sun-dried tomatoes, red onion, cucumber and feta cheese.

Turkey, Swiss & Avocado Sandwich

Pesto mayo on a whole wheat roll.

Ciabatta Club

Double-smoked thick bacon, smoked ham, turkey, leaf lettuce, sliced tomato and basil mayo on a toasted roll.

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ENTRÉE SALADS

Includes freshly baked rolls, coffee and iced tea. Dessert available.

Chicken Caesar Salad

The classic Caesar with grilled chicken breast, house-made croutons and Caesar dressing.

Shrimp & Avocado Salad

Romaine, diced red pepper, diced red onion, corn, jicama, red cabbage, cilantro-lime dressing.

Greek Salad

Romaine, baby greens, strips of grilled lemon-rosemary chicken, Kalamata olives, chopped tomato, cucumber & Greek-feta dressing.

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ENTRÉES

Includes house mixed salad with balsamic vinaigrette, freshly baked rolls, coffee and iced tea. Dessert available for an additional fee.

Charbroiled Fresh Catch

Served with rice pilaf and seasonal vegetables.

Panko-Crusted Chicken

Sautéed mushrooms, sun-dried tomato butter.
Served with rice pilaf and seasonal vegetables.

Seasonal Ravioli

Chef's choice seasonal filling with choice of cream sauce or marinara sauce.

Roast Breast of Turkey

Cornbread apple-walnut stuffing, cranberry sauce, mashed potatoes, pan gravy, and seasonal vegetables.

London Broil

Caramelized onion gravy, mashed potatoes and seasonal vegetables.

Chicken Del Mar

Grilled chicken breast, blue crab and béarnaise sauce.
Served with rice pilaf and seasonal vegetables.



LUNCH BUFFET

Minimum 40 guests, buffet duration is 60 minutes

Includes rolls with butter, coffee, tea, iced tea

Salads (Select One)

Mediterranean pasta salad

Cajun coleslaw

Macaroni salad

Mixed green salad with diced tomatoes, julienned carrots
and sliced cucumbers, balsamic vinaigrette

Entrees (Select Two)

Chicken picatta with lemon caper sauce

Herb baked chicken (Bone-in)

Beef stroganoff with mushrooms in a rich wine sauce

Pasta pomodoro with garlic, basil and tomato

Chicken cacciatore

Tilapia veracruz

Chicken teriyaki

Sweet and sour chicken

Chicken parmesan

Chicken in a creamy herb sauce

Chicken veracruz

Sides (Select Two)

Seasonal fresh vegetables

Rice pilaf

Whipped mashed potatoes, roasted garlic and parmesan cheese

Cheddar mashed potatoes

Buttered egg noodles

Desserts (Select One)

Chocolate cake, carrot cake, fruit cobbler



DELUXE LUNCH BUFFET

Minimum 50 guests, buffet duration is 60 minutes

Includes rolls with butter, Chef's assorted dessert display, coffee, tea, iced tea

Salads (Select Two)

Seasonal mixed fruit salad

Classic Caesar salad with romaine, parmesan and house-made croutons

Mixed green salad with dried cranberries, toasted almonds, feta cheese,
sesame seed vinaigrette

Arugula salad with pears, jicama, candied walnuts, crumbled goat cheese,
white balsamic vinaigrette

Entrees

Chicken picatta with lemon caper sauce

Herb baked chicken (bone-in)

Salmon with honey glaze or citrus herb butter

Beef Stroganoff with mushrooms in a rich wine sauce

Roast breast of turkey with pan gravy and cranberry sauce

Pasta pomodoro with garlic, basil and tomato

Stuffed pasta shells with ricotta cheese and fresh spinach, marinara sauce

Chicken teriyaki with pineapple

Chicken parmesan with tomato sauce

Sides (Select Two)

Seasonal fresh vegetables

Rice pilaf

Roasted yukon gold potatoes with rosemary

Whipped mashed potatoes, roasted garlic and parmesan cheese

Cheddar mashed potatoes





Dinner Services

... SERVED DINNERS

Includes freshly baked rolls, fresh vegetables, accompaniment, coffee, tea, iced tea. Desserts available for an additional fee.

Salads (choose one)

Classic Caesar salad, house spring mix salad with baby greens, Maytag blue cheese, sun-dried cranberries, candied pecans, balsamic vinaigrette or arugula salad with pears, jicama, candied walnuts, crumbled goat cheese, white balsamic vinaigrette.

Accompaniments (choose one)

Mashed potatoes, roasted yukon gold potatoes or rice pilaf.

ENTRÉES

Flat Iron Steak

6 oz. steak, charbroiled, topped with chimichurri sauce.

Flat Iron Steak Oscar

6 oz. steak, charbroiled, topped with asparagus, crab, and béarnaise sauce.

Angus Prime Rib of Beef

10 oz. cut, herb crusted, slowly roasted for hours, au jus, creamed horseradish sauce.

Filet Mignon

8 oz. charbroiled, topped with herb butter or hollandaise sauce.

Shrimp Veracruz

Tomato, olive and onion caper sauce.

Chef's Seasonal Catch

Seasonal fresh fish with lemon butter sauce.

Airline Breast of Chicken

Fresh natural chicken breast with meyer lemon and fresh rosemary.

Panko Crusted Chicken

Boneless battered chicken breast with sautéed mushrooms and sun-dried tomato butter sauce.

... DINNER COMBINATIONS

Steak and Panko Crusted Chicken

Charbroiled 6 oz. flat iron steak and panko crusted chicken.

Steak and Chef's Seasonal Catch

Charbroiled 6 oz. flat iron steak, served with Chef's seasonal catch.

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MEXICAN BUFFET

Minimum 50 guests, buffet duration is 60 minutes

Includes coffee, tea and iced tea

Salads (choose two)

Classic Caesar, jicama spicy coleslaw, roasted corn salad.

Accompaniments

Mexican rice, refried beans topped with cheese. chips, salsa, guacamole, and sour cream.

Entrees

Tamales (one choice of beef, chicken, pork or cheese)

Enchiladas (one choice of beef, chicken or cheese)

Pollo en Mole

Red snapper veracruz or shrimp veracruz

Pork Carnitas

Taco bar (one choice of carne asada, pollo asada, shrimp or fish) - served with appropriate condiments

Desserts

Flan and churros

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ITALIAN DINNER BUFFET

Minimum 50 guests, buffet duration is 60 minutes

Includes garlic bread, coffee, tea, iced tea

Salads (Select Two)

Caprese salad with sliced tomato, mozzarella and basil with extra virgin olive oil and balsamic glaze

Antipasto salad with diced meats, cheese, artichoke hearts and marinated vegetables in herb vinaigrette

Classic Caesar salad with romaine, parmesan and house-made croutons

Tuscan panzanella salad with chopped vegetables, cubes of crusty bread, garlic and olive oil

Entrees

Chicken parmesan

Eggplant rollatini

Sicilian swordfish

Gemelli pasta with pesto sauce

Cheese ravioli with vodka sauce or bolognese sauce

Stuffed pasta shells with ricotta cheese in a spinach cream sauce

Porchetta roast stuffed with garlic, fennel and herb *

Sides (Select Two)

Roasted broccolini with lemon and garlic

Garlic buttered green beans

Parmesan zucchini

Rice pilaf with parsley and pine nuts

Grilled polenta cakes

Rosemary and garlic roasted potatoes

Desserts (Select One)

Tiramisu, cannoli, panna cotta, fruit crostada, olive oil polenta cake

*Carved Item



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SOUTHERN DINNER BUFFET

Minimum 50 guests, buffet duration is 60 minutes

Includes garlic bread, coffee, tea, iced tea

Salads (Select Two)

Southern macaroni salad

Tangy carolina slaw

Watermelon salad with arugula, tomatoes, mint and feta cheese

Classic Caesar salad with romaine, parmesan, house-made croutons and Caesar dressing

Entrees

Shrimp and grits

Pulled pork or pulled beef with brioche rolls

BBQ chicken

Grilled hot links

Baby back ribs

Sides (Select Two)

Confetti Corn

Collard Greens

Mashed Sweet Potatoes

Jalapeno Macaroni and Cheese

Cheesy Grits

Country Style Baked Beans

Desserts (Select One)

Fruit cobbler, pecan pie, red velvet cake, key lime pie, texas chocolate cake, classic banana pudding



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DINNER BUFFET

Minimum 50 guests, buffet duration is 60 minutes

Includes freshly-baked rolls, seasonal fresh vegetables, coffee, tea, iced tea

Salads (choose two)

Classic Caesar salad, chopped greek salad, house garden salad (baby greens and romaine, julienne beets and carrots, fresh croutons and balsamic dressing).

Accompaniments (choose one)

Rice pilaf, roasted yukon gold potatoes with rosemary, mashed potatoes.

Entrées

Chef's Seasonal Catch

with citrus herb butter

Panko-Crusted Chicken

Sautéed mushrooms, sun-dried tomato butter sauce.

Grilled Chicken Breast

Fire-roasted red bell pepper sauce.

Stuffed Pasta Shells

Pasta shells stuffed with ricotta cheese in a spinach cream sauce.

Flank Steak

6 oz. steak with chimichurri sauce.

Roast Breast Of Turkey*

Cornbread apple-walnut stuffing, pan gravy, cranberry sauce.

Certified Angus Top Sirloin of Beef*

Choice, herb-crusted and slowly roasted for hours. Au jus, creamed horseradish sauce.

Hawaiian Plum Barbecue-Glazed Pork Loin*

Meyer dark rum sautéed cinnamon pears.

Brown Sugar and Dijon-Glazed Ham*

Spiced chunky apple sauce.

*Carved Item. One chef attendant complimentary.

Additional Carvers.

Desserts (select one)

Assorted dessert bars, chocolate cake, carrot cake.





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PREMIUM DINNER BUFFET

*Minimum 50 guests, buffet durations is 60 minutes.
Includes freshly-baked rolls, coffee, tea and iced tea.*

Salads *(choose two)*

Classic Caesar salad, chopped Greek salad, caprese salad, house spring mix salad (baby greens, Maytag blue cheese, sun-dried cranberries, candied pecans, balsamic vinaigrette).

Accompaniments *(choose two)*

Rice pilaf, roasted yukon gold potatoes with rosemary, cheddar mashed potatoes.

Entrées

Chef's Seasonal Catch

with citrus herb butter

Flank Steak

Charbroiled and served with chimichurri sauce.

Stuffed Pasta Shells

Pasta shells stuffed with ricotta cheese in a spinach cream sauce.

Panko-Crusted Chicken

Sautéed mushrooms, sun-dried tomato butter sauce.

Classic Chicken Cordon Bleu

in a Béchamel sauce.

Roast Breast Of Turkey*

Cornbread apple-walnut stuffing, pan gravy, cranberry sauce.

Meyer Natural Angus Prime Rib of Beef

Herb crusted, slowly roasted for hours, au jus, creamed horseradish.

Glazed Loin of Pork*

Seasonal fruit chutney.

Desserts *(select one)*

Traditional cheesecake, chocolate flourless cake, lemon iced cake

**Carved Item. One chef attendant complimentary. Additional carvers available.*



U.S. MARINE CORPS MESS NIGHT / DINING IN / DINING OUT

PACKAGE 1

Includes service charge, 4 hour room rental, appropriate linen, special table layout, (1) bartender and set-up. Includes freshly-baked rolls, coffee and iced tea. Dinner includes toasting portion of white, red, port wines, rum punch and grog.

APPETIZER

Wild shrimp cocktail chilled with zesty cocktail sauce

SALAD

House spring mix salad (baby greens, Maytag blue cheese, sun-dried cranberries, candied pecans, balsamic vinaigrette)

ENTRÉE

Filet Mignon & Panko Crusted Chicken Duet

Charbroiled steak with demi-glace and panko crusted chicken breast with mushrooms, sun-dried tomato butter. Served with mashed potatoes and seasonal vegetables. To ensure prompt meal service, all beef is roasted medium unless otherwise specified.

DESSERT

Chocolate Decadence Truffle Mousse Cake

Two-layer sheet cake with rich chocolate filling, chocolate sauce, whipped cream.

PACKAGE 2

Includes service charge, 4 hour room rental, appropriate linen, special table layout, (1) bartender and set-up. Includes freshly-baked rolls, coffee and iced tea. Dinner includes toasting portion of white, red, port wines, rum punch and grog.

APPETIZER

Wild shrimp cocktail chilled with zesty cocktail sauce

SALAD

House spring mix salad (baby greens, Maytag blue cheese, sun-dried cranberries, candied pecans, balsamic vinaigrette)

ENTRÉE

Top Sirloin Steak & Panko Crusted Chicken Duet

Charbroiled steak with chimichurri sauce and panko crusted chicken breast with mushrooms, sun-dried tomato butter. Served with mashed potatoes and seasonal vegetables. To ensure prompt meal service, all beef is prepared medium unless otherwise specified.

DESSERT

Chocolate Decadence Truffle Mousse Cake

Two-layer sheet cake with rich chocolate filling, chocolate sauce, whipped cream.



U.S. MARINE CORPS PROFESSIONAL DINNER

Includes service charge, 4 hour room rental, appropriate linen, special table layout, (1) bartender and set-up. Includes freshly-baked rolls, coffee and iced tea. Toasting wines and grog not included.

APPETIZER

Wild shrimp cocktail chilled with zesty cocktail sauce.

SALAD

House spring mix salad (baby greens, Maytag blue cheese, sun-dried cranberries, candied pecans, balsamic vinaigrette)

ENTRÉE

Top Sirloin Steak & Panko Crusted Chicken Duet

Charbroiled steak with chimichurri sauce and panko crusted chicken breast with mushrooms, sun-dried tomato butter. Served with mashed potatoes and seasonal vegetables.

To ensure prompt meal service, all beef is prepared medium unless otherwise specified.

DESSERT

Chocolate Decadence Truffle Mousse Cake

Two-layer sheet cake with rich chocolate filling, chocolate sauce, whipped cream.





HORS D'OEUVRES TRAYS

Charcuterie Board

Cured meats, cheeses, nuts, olives, dried fruits, crackers and sliced baguette

Hummus Platter

House-made blend served with sliced cucumbers and toasted pita triangles

Roasted Vegetable Display

Grilled peppers, zucchini, squash and onions served with garlic aioli

Antipasti Display

Cured meats and cheeses with pickled vegetables and mixed olives

Deli Selection

Sliced smoked turkey, cured ham and roast beef with sliced American, Swiss and cheddar cheeses. Served with assorted breads, rolls, accompaniments and condiments

Garden Vegetable Basket

Includes ranch dip.

Marketplace Fine Cheese Assortment

With distinctive crackers.

Fresh Fruit Tray

Chef's choice seasonal selections.



TEA SANDWICHES & PINWHEELS

Bite-sized finger sandwiches, 50 pieces per flavor:

Egg salad on wheat bread

Cucumber-herb butter on pumpernickel bread

Curried chicken salad on white bread

Ham and pimento cheese salad on rye

Mini tortilla rounds, 50 pieces per flavor:

Turkey with pesto, sun-dried tomato and mixed greens

Roast beef with horseradish cream, tomato and red onion

Whipped feta cheese, chopped tomato, cucumber and olives (Vegetarian)



COLD HORS D'OEUVRES

Antipasto Skewers with Mozzarella

Skewers of marinated mozzarella with grape tomatoes, salami, artichoke hearts and Kalamata olives.

Deviled Eggs

Traditional preparation.

Blue Cheese Endive Boat

Tangy blue cheese with candied walnuts on an endive spear.

Crab or Chicken Cucumber Bites

House-made crab salad or chicken salad served on cucumber rounds.

Grilled Vegetable Flatbread

Herbed goat cheese.

Cocktail Shrimp on Ice

Served with cocktail sauce and lemons.

Bruschetta

Grilled garlic bread with a spread of chopped tomato, fresh basil, capers, extra virgin olive oil, greek olives.

Salmon Mousse Canapé

Cucumber rounds with salmon herb mousse.

Tortilla Chips and House-Made Salsa

Guacamole (3 pounds), serves 30-40.

French Onion Dip

Served with Kettle Chips.



DESSERT BITES

Churros

Tubular fried dough dusted with cinnamon and sugar

Optional chocolate, caramel or fruit dipping sauce

Chocolate Mousse

Individual cups of decadent chocolate with whipped cream

Cream Puffs

Fluffy pastry filled with vanilla cream, chocolate cream or caramel cream

Mini Cheesecake Assortment

Traditional, chocolate, fruit

Dessert Bar Assortment

Lemon, peanut butter, chocolate, raspberry streusel

Fresh Baked Cookies

Oatmeal, chocolate chip or peanut butter

Brownie Bites

Prepared without nuts

Cupcakes

Vanilla or chocolate

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WARM DIPS

Baked Brie and Walnuts in Puff Pastry

With sliced baguettes, assorted nuts and fruit chutney, serves 40.

Warm Crab and Artichoke Dip

With sliced baguettes, serves 40.

Warm Spinach and Artichoke Dip

With sliced baguettes, serves 40.

Cheese Dip with Pretzels

Warm cheese with pretzels and assorted mustards, serves 40-50.

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TRAY-PASSED HORS D'OEUVRES

Chef's Selection *(choose 4 varieties)*

Blue cheese on endive

Warm brie on crostini with fig jam

Antipasto skewer

Chicken salad on a cucumber round

Phyllo-wrapped asparagus spears

Pork pot stickers with sweet & sour sauce

Chicken skewers with spicy peanut sauce

Cocktail pizzas with pesto shrimp, four-cheese, meat lovers, BBQ chicken (select two)

4 pieces per person

Premium Selection *(choose 4 varieties)*

Phyllo-wrapped asparagus spears

Bacon-wrapped scallops with remoulade

Cocktail pizzas with pesto chicken, four-cheese or meat lovers

Mini crab cakes with roasted pepper aioli

Beef empanada with black beans, corn and tomatillo sauce

Salmon mousse canapé on cucumber rounds

Seared ahi on cucumber rounds with asian slaw

4 pieces per person

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HOT HORS D'OEUVRES

Brie Crostini

Brie cheese on crostini with apricot jam

Spanakopita Bites

Flaky phyllo pastry filled with spinach, feta cheese and spices

Lamb Lollipops

Individual loin chops with mint sauce

Chicken Spring Roll

With sweet & sour sauce

Chicken Skewers

With spicy peanut sauce, teriyaki sauce or sweet chili sauce

Breaded Chicken Tenders

Boneless with chipotle ranch dip or buffalo sauce

Bacon-Wrapped Scallops

With remoulade

Meatballs

Choose from BBQ, teriyaki, marinara sauces

Pork Pot Stickers

With sweet chili sauce

Phyllo-Wrapped Asparagus Spears

With asiago cheese

Stuffed Mushrooms

Spinach, breadcrumbs and parmesan

Potato Skins

Cheddar cheese, bacon, green onion

Chicken Wings

Plain with buffalo sauce

Beef Empanadas

With black beans, corn and tomatillo sauce

Coconut Shrimp

With sweet chili sauce

Beef Wellington

Tender beef wrapped in puff pastry, hollandaise sauce



Quesadillas

Mixed cheese, brie and pear, jack cheese and roasted green chili

Arancini

Italian rice ball with warm cheese center, marinara sauce

Vegetable Samosa

Potatoes, peas, onions, carrots seasoned with spices

Dates Wrapped in Bacon

Stuffed with blue cheese

Quiche Florentine or Quiche Lorraine

A savory blend of spinach and cheese or bacon and cheese



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CARVED MEATS AND STATIONS

Serving yields are approximate. Freshly-baked brioche rolls and condiments included.

Beef Tenderloin

Roasted medium rare, served with horseradish cream sauce.
Yields 75-3 oz sandwiches

Tri-Tip

Citrus-herb marinated tri-tip with raspberry chipotle sauce.
Yields 75-3 oz sandwiches

Certified Angus Top Sirloin Of Beef

Yields 120-2 oz sandwiches.

Herb-Crusted Breast of Turkey

Yields 75-2 oz sandwiches.

Brown Sugar and Dijon Glazed Ham

Yields 120-2 oz sandwiches. Freshly-baked brioche rolls, condiments.

Side of Salmon

With traditional accompaniments. Yields 15 servings

Shredded Meat Station

Includes freshly-baked brioche rolls and condiments, select one flavor:

- Shredded BBQ beef or shredded beef machaca
- Pulled BBQ pork or carnitas pork
- Pulled BBQ chicken or jerk style pulled chicken

Nachos or Totchos Bar *(select one option)*

Tortilla chips with spicy nacho cheese sauce, cubed grilled chicken, jalapenos, diced tomato, green onion, sour cream and house-made salsas.
Crispy tater tots with spicy nacho cheese sauce, chopped bacon, jalapenos, diced tomato, chives, sour cream and house-made salsas.

Mashed Potato Bar

Whipped mashed potatoes with cheddar cheese, chopped bacon, sauteed mushrooms, diced tomato, chives, sour cream and brown gravy

Mac & Cheese Bar *(select one flavor)*

Spicy macaroni and cheese or panko crusted macaroni and cheese with toppings to include chopped bacon, sauteed mushrooms, jalapenos, diced tomato, chives, sour cream and house-made salsas.

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BEVERAGE SERVICES

The Bay View Event Center offers hosted or no host bar service for your private party.

No Host Bar

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

Hosted Bar *(The host pays for guests' drinks.)*

A pre-payment of 100% of estimated bar sales is required prior to your event.

Bartender Fee

For either a hosted or no host bar, a fee of **\$50.00** per hour, per bartender is charged with a minimum of two consecutive hours. No minimum bar sales are required.

One bartender is scheduled for approximately every 75-100 guests.

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 **\$150.00** set-up fee, bartender charges shown above apply. A guaranteed minimum of 75 guests must be met before a portable bar may be requested.

Corkage Fee

Wine and champagne are permitted to be brought into the facility at a corkage fee of \$10.00 per 750ml bottle. Corkage fees are pre-paid, bottles are opened as needed and refunds issued for any un-opened bottles.

Liquor Service

Well Brands
Call Brands
Cordials
Premium Brands

Beer Service

Domestic Beer
Premium Beer
Import Beer

Wine Service

By the Glass
By the Bottle

Champagne Service

One bottle serves six [6] glasses for a toast.
Champagne
Sparkling cider

Punch

Each bowl contains 3 gallons, approximately 60 servings.
Champagne punch
Margarita punch
Sangria punch

Non-Alcoholic Drinks

Guava-Passion Fruit Punch
Lemonade Punch
Soft Drinks
Bottled Water
Sparkling Water
Assorted Bottled Juices



Wedding Packages

WEDDING PACKAGE 1

Minimum 50 guests for buffet, buffet duration is 60 minutes

Wedding Buffet Package 1 Includes:

House Sparkling Wine Toast

Wedding Punch

Guava-passion fruit punch (Non-Alcoholic)

Displayed Hors d'oeuvres

Garden vegetable display with herb dip

Marketplace cheese display with assorted crackers

Tray Passed Hors d'oeuvres ~ 4 Pieces Per Person (Optional; Additional \$8.00 Per Person)

Phyllo-wrapped asparagus spears

Pork pot stickers with sweet chili garlic sauce

Chicken skewers with peanut sauce or teriyaki sauce

Bruschetta with garlic, chopped tomato, basil and olive oil

Salads (Select Two)

Classic Caesar salad with romaine, parmesan and house-made croutons

Mixed green salad with dried cranberries, toasted almonds,
feta cheese, sesame seed vinaigrette

Arugula salad with strawberries, crumbled goat cheese,
toasted almonds, strawberry vinaigrette

Greek salad with romaine, chopped cucumber, tomato, red onion, Kalamata olives and feta,
herb-feta vinaigrette

Accompaniments (Select One)

Rice pilaf

Roasted yukon gold potatoes with rosemary

Whipped mashed potatoes, roasted garlic and parmesan cheese

Entrees (Select Two)

Shrimp veracruz, sautéed onions, peppers, tomatoes and capers

Chicken picatta, lemon caper sauce

Italian pork roll, herb stuffed and roasted *

Char-broiled fresh salmon with honey glaze or citrus herb butter

Chicken marsala, sautéed mushrooms and marsala wine sauce

Chicken florentine, sautéed spinach and tomato cream sauce

Pasta shells stuffed with ricotta cheese in a spinach cream sauce

Roast breast of turkey with pan gravy and cranberry sauce *

Angus top sirloin of beef, herb crusted and served with au jus, creamed horseradish sauce *

Herb crusted pork loin with roasted apple chutney *

Marinated, grilled flank steak with chimichurri sauce

**One entrée will be carved complimentary. Additional carved items fee per item.*

Includes seasonal vegetable medley, coffee and iced tea, freshly baked rolls with butter.

WEDDING PACKAGE 2

Minimum 50 guests for buffet, buffet is 60 minutes in duration

Wedding Buffet Package 2 Includes:

Premium Sparkling Wine Toast

Wedding Punch

Guava-passion fruit punch (non-alcoholic)

Deluxe Displayed Hors d'Oeuvres

Deluxe garden vegetable display with herb dip

Traditional hummus with sliced cucumbers and pita triangles

Marketplace cheese display with assorted crackers

Tray Passed Hors d'Oeuvres ~ 4 Pieces Per Person

Phyllo-wrapped asparagus spears

Pork pot stickers with sweet chili garlic sauce

Chicken skewers with peanut sauce or teriyaki sauce

Cocktail pizzas (Select 2): pesto shrimp, four-cheese,
BBQ chicken, sausage & mushroom

Salads (Select Two)

Classic Caesar salad with romaine, parmesan, and
house-made croutons

Mixed green salad with dried cranberries, toasted almonds,
Feta cheese, sesame seed vinaigrette

Arugula salad with pears, jicama, candied walnuts,
Crumbled goat cheese, white balsamic vinaigrette

Caprese salad with sliced tomato, mozzarella, basil,
Olive oil and balsamic glaze

Accompaniments (Select Two)

Rice pilaf

Roasted yukon gold potatoes with rosemary

Whipped mashed potatoes, roasted garlic and parmesan cheese

Macaroni and cheese

Cornbread apple-walnut stuffing

Entrees (Select Two)

Char-broiled fresh salmon with citrus herb butter



Chicken picatta with lemon and caper sauce

Portobello mushroom ravioli with herbed cream sauce (vegetarian)

Roast breast of turkey with pan gravy and cranberry sauce *

Angus prime rib of beef, herb crusted and served with au jus, creamed horseradish sauce *

Citrus-herb marinated tri-tip with raspberry chipotle sauce *

Panko-crusted chicken with mushrooms, sun-dried tomato butter

New York strip steak with chimichurri sauce

**One entrée will be carved complimentary; additional carved items incur \$100 carver fee per item.
Includes seasonal vegetable medley, coffee and iced tea, freshly baked rolls with butter*



WEDDING PACKAGE 3

***The Bay View Event Center recommends selecting one entrée for the entire group. If you offer a choice, we will allow a maximum of three entrees. The higher priced entrée will apply to all entrees selected. An exact count of each entrée is required seven business days prior to the event and you must provide place cards with the name of each guest and the entrée selected in a word format. (No stickers or colored dots are permitted as entrée designation).*

Wedding Plated Package 3 Includes:

House Sparkling Wine Toast

Wedding Punch

Guava-passion fruit punch (non-alcoholic)

Displayed Hors d'Oeuvres

Garden vegetable display with herb dip

Spinach and artichoke dip with sliced baguettes

Tray Passed Hors d'Oeuvres 4 Pieces Per Person (Optional; Additional \$8.00 Per Person)

Phyllo-wrapped asparagus spears

Pork pot stickers with sweet chili garlic sauce

Chicken skewers with peanut sauce or teriyaki sauce

Bruschetta with garlic, chopped tomato, herbs and olive oil

Salads (Select One)

Classic Caesar salad with romaine, parmesan and house-made croutons, Caesar dressing

Mixed green salad with dried cranberries, toasted almonds, feta cheese, sesame seed vinaigrette

Caprese salad with sliced tomato, mozzarella, basil, olive oil and balsamic glaze

Arugula salad with strawberries, toasted almonds, crumbled goat cheese, strawberry vinaigrette

Accompaniments (Select One)

Rice pilaf

Roasted yukon gold potatoes with rosemary

Whipped mashed potatoes, roasted garlic and parmesan cheese

Entrees

Airline breast of chicken, pan roasted herb and tomato sauce

Panko-crusted chicken breast with mushrooms, sun-dried tomato sauce

New York Steak, 8 oz. char-broiled and served with herb butter

Filet mignon, 8 oz. char-broiled and served with mushroom demi-glace

Chef's seasonal catch (salmon, sea bass, halibut) honey glaze or citrus herb butter

Combination Entrees

Flat iron steak and chicken

Char-broiled steak with herb butter and grilled chicken with roasted red bell pepper sauce

Chicken and salmon

Grilled chicken with roasted red bell pepper sauce and salmon with citrus herb butter

Flat iron steak and salmon

Char-broiled steak with peppercorn cream sauce and salmon with citrus herb butter

Filet mignon and shrimp

Char-broiled filet with mushroom demi-glace and shrimp scampi with garlic and butter

Vegetarian/Gluten Free Entrees

Portobello mushroom ravioli with sage cream sauce (vegetarian)

Roasted vegetables with brown rice and balsamic reduction (gluten free/vegetarian)

Includes seasonal vegetable medley, coffee and iced tea, freshly baked rolls with butter





Additional Services

The Bay View Event Center will help you arrange your meeting or group function. Equipment rental items and other available services are listed below.

Additional Hour of Facility Use

Must be confirmed with the Catering Department no later than 30 days before your event

Ceremony Set-up Fee

Use of Bay View Lawn for two hours, water station, outdoor electrical access
(Chairs and arch must be provided through outside vendor*)

Use of Bay View Lawn for two hours, white folding chairs, square arch, water station, outdoor electrical access

*Only licensed and insured vendors are permitted. Chairs may be delivered and set-up two hours prior to ceremony and must be removed no later than two hours after the ceremony. Client is responsible for coordinating all aspects of chair delivery, set-up and removal.

Off Premise Set Up Fee

Includes linen for food and beverage tables, chafing dishes and utensils for buffet style food service only; plated meal service off-site is not available.

- Banquet server fee \$30/hr per server
- Bartender fee \$50/hr per bartender
- Chef/attendant fee \$50.00 per chef/attendant

Video Equipment

Large screen tv with HDMI cable

Electrical Service Charge

For DJ

Audio Equipment

Includes microphone, podium and sound system

Cake Cutting (other than wedding reception)

Includes plates, forks, cutting and service of cake

Flag and Stand

Spandex Linen for Belly Bars

Black only

Screen/LCD Projector (ballroom only)

10' x 10' drop down screen, LCD projector, HDMI cable

* Client must provide laptop computer

Audio cord for phone music via House Speakers (ballroom only)



Special Event Policies

This information has been prepared to assist you in planning your event at the Bay View Event Center.

1. The Bay View Restaurant is pleased to offer complete catering services for any event or occasion including military functions, promotions, wedding ceremonies and receptions, anniversaries, birthdays, theme events, parties and holidays.

2. Base Access

If your attendees do not have base access with military ID or CAC card, a complete guest list, including all vendors, must be provided to the Catering Office **seven (7) days prior** to your event. The only form accepted is the approved Bay View Excel template and must be in alphabetical order by last name and include all of the following information:

- Last name
- First name
- Suffix, if applicable

Vendors must provide information on **all possible** delivery drivers.

3. Refunds

If your event is canceled, 100% of your deposit will be forfeited. The only exception is in the event of military orders requiring deployment or relocation.

4. Room Rentals

Room Rental fees include the use of the room for up to four (4) hours and includes all set-up and linens.

Ballroom and Henderson Room - Monday through Friday, 8am-12pm, 12pm-4pm

Ballroom and Henderson Room - Monday through Friday, 6pm-10pm

Ballroom and Henderson Room - Saturday and Sunday, 12pm-4pm

Ballroom and Henderson Room - Saturday and Sunday, 6pm-10pm

Solarium Room, Patio Room, Crawford Room, Crawford Lounge

Monday through Friday, 8am-12pm, 12pm-4pm

Monday through Friday, 6pm-10pm

Saturday and Sunday, 12pm-4pm

Saturday and Sunday, 6pm-10pm

5. Food/Beverage/Weekend minimums/Labor Fees

Please ask the Catering Manager about the current food and beverage minimum requirement for your event. An additional labor fee will apply to a Sunday event.

6. Duration of Event

Parties are reserved for a maximum of four (4) hours. A fee, or portion thereof, is charged for parties that wish to continue beyond their scheduled time. Starting your event earlier than previously scheduled may not be feasible due to other catering commitments. Labor scheduling is based on the beginning and ending times indicated on the contract. Changes in these times may incur additional charges.

7. Payments of Deposits

A. An initial deposit in the amount of 25% is required. A signed catering agreement and your initial deposit confirms your reservation.

B. A minimum of 90 days prior to the event, a deposit is required so that the total on deposit is equal to 50% of the total estimated charges.

C. A minimum of one (1) week prior to the event, a final deposit is required so that the total on deposit is equal to 100% of the total estimated charges. The final payment must be in certified funds, i.e., cash, credit card or cashier's check.

8. Prices subject to change. Consult your catering representative for confirmation of prices. Prices for items listed as "market price" will be confirmed (90) days prior to your event.

9. Menu Substitutions are available, however, pricing may vary.

10. Weddings must have a professional wedding coordinator hired for the rehearsal through the conclusion of the reception.





Photo credit: Martina Aleksandrova



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BAY VIEW

EVENT CENTER

Event and Catering Services