



At Bay Star Catering we strive to make your special event one to remember. Every element has been carefully crafted with attention to detail.

We specialize in locally caught Florida seafood and hand cut steaks pairing them with the freshest ingredients available.

Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard as we create a memorable experience.

Our event planners will work with you to create a spectacular menu for you and your guests. We look forward to seeing you soon.

## THE BRUNCH

### **SLICED FRESH FRUIT**

strawberry yogurt dip

### **PASTRIES & BREADS**

danish / croissant / banana bread  
muffin assortment / butter / fruit jam

### **MINI FRITATTA - select 2**

bacon/white cheddar  
roasted red pepper/ caramelized onion / Smoked gouda  
honey ham / swiss

### **BREAKFAST POTATOES**

peppers / onions

### **BLINTZ**

cheese / fruit compote

## BREAKFAST STATIONS

### **PASTRIES & BREADS**

danish / croissant / banana bread  
muffin assortment / butter / fruit jam

### **FRUIT & CHEESE DANISH**

### **SEASONAL FRESH FRUIT PLATTER**

### **YOGURT PARFAIT**

Yogurt, berries, granola

### **SCRAMBLED EGGS**

### **BREAKFAST POTATOES**

### **CRISPY BACON**

## BREAKFAST ENHANCEMENTS

### **WHOLE SMOKED SALMON** Market Price

eggs / capers / onions

### **MINI CRUSTLESS QUICHE** \$60 DZ

#### **CHOICE OF ONE FLAVOR**

roasted red pepper & smoked gouda  
mushroom / spinach / caramelized onions / swiss  
broccoli / cheddar  
bacon / swiss  
sausage / cheddar

### **OMELET ACTION STATION**

\$150 chef fee. One chef for each 50 guests

eggs / bacon / sausage / ham  
mushrooms / broccoli / onions / peppers /  
jalapenos  
spinach / mixed cheese

## THE BOXED LUNCH

### **ROAST BEEF**

white cheddar / horseradish cream / Sourdough

### **CRANBERRY NUT CHICKEN SALAD**

Croissant

### **CAPRESE**

tomato / mozzarella / basil / pesto / country french

### **HONEY HAM**

swiss / mayo / mustard / rye

house made chips & chocolate chip cookie

## CUTTING BOARD LUNCH

**SALADS / SIDES** – select two

### **CHOPPED SALAD**

bacon / tomato / cucumber / egg  
asiago / rice wine vinaigrette

### **ISLAND SLAW**

### **LOADED POTATO SALAD**

bacon / chives / cheese

### **PASTA SALAD**

cucumber / tomato / feta

### **HOUSE MADE POTATO CHIPS**

## CUTTING BOARD CONTINUED

### **DELI MEATS AND SALADS**

3 oz. – select three

honey ham  
sliced turkey  
sliced roast beef  
cranberry nut chicken salad  
shrimp salad

### **SANDWICH PAIRINGS**

bread assortment / lettuce / tomato / mustard / mayo / sliced cheeses

### **DESSERTS – select two**

fudge brownies  
chocolate chip cookies  
chocolate mousse

## PLATED LUNCH SELECTIONS

served with salad / starch / vegetable /  
dessert rolls & butter / water with lemons

### **SALAD SELECTIONS**

CHOICE OF ONE SALAD WITH PLATED LUNCH

**CAESAR SALAD** – Romaine / parmesan cheese /  
croutons / house Caesar dressing

**ISLAND WAY HOUSE SALAD** – mixed greens /  
tomatoes / cucumbers / jicama / roasted pumpkin  
seeds / asiago carrots / cheese / house dressing

### **DESSERT SELECTIONS**

**KEY LIME PIE** – whip cream / shortbread cookie  
crust

**CHEESECAKE** – whip cream / fresh berry

**RICH CHOCOLATE MOUSSE** – whip cream / chocolate  
garnish

### **STARCH SELECTIONS**

CHOICE OF ONE

wasabi mashed potatoes  
coconut almond rice  
roasted herb fingerling potatoes  
white sweet potato mashed  
garlic mashed potatoes  
white cheddar mac and cheese

## **VEGETABLE SELECTIONS**

CHOICE OF ONE

zucchini / squash  
green beans / almonds / cranberries / balsamic  
glaze  
steamed broccoli  
glazed carrots

## **HOT ENTRÉE SELECTIONS**

### **TOP SIRLOIN**

teriyaki glaze

### **CHICKEN PICATTA**

capers / citrus beurre blanc

**CHICKEN ROCKEFELLER** applewood smoked  
bacon / artichokes / bacon / spinach / hollandaise  
sauce

**PANKO CRUSTED HOG FISH** Key lime aioli

### **BEEF TIPS**

mushroom marsala sauce

## **BACKYARD BBQ**

### **ISLAND SLAW**

### **WATERMELON SALAD**

feta cheese / mint / white balsamic

### **DEVILED EGGS**

traditional

### **BBQ RIBS**

cranberry jerk

### **PULLED PORK SLIDERS**

mango bbq

### **CHICKEN THIGHS**

orange glaze

### **CORN BREAD MUFFINS**

### **MAC N' CHEESE**

vermont white cheddar

## LOBSTER BOIL

### **CAESER SALAD**

Romaine / parmesan / croutons

### **CORNBREAD**

honey butter

### **MAIN EVENT**

lobster tail / shrimp / andouille / corn on the cob  
herb baby red potatoes / clams

## FIESTA

### **HOUSE CHIPS & DIPS**

salsa / guacamole / queso

### **STREET TACOS**

PORK – salsa verde

CHICKEN – tomato salsa

SHORT RIB – chili rubbed

### **STREET CORN**

chipotle crème / black pepper / salsa roja

### **BLACK BEANS**

garlic / epazote

### **AVOCADO SALAD**

brussels sprouts / tomatillo / cotija / quinoa

### **QUESADILLAS**

red onion / peppers / aztec corn / spinach / jack cheese / shrimp

## ITALIAN

### **CAESER SALAD**

romaine / parmesan / croutons

### **TOMATO MOZZARELLA**

basil / balsamic reduction / pesto

### **MEATBALLS**

marinara

### **ROLLS**

### **CHEF'S PASTA STATION**

sausage / chicken / shrimp

onions / peppers / broccoli / mushrooms / Sundried tomatoes

alfredo / marinara / pesto

## TAILGATE

### **BEEF SLIDERS**

bacon jam / white cheddar / arugula

### **FRESH CATCH SLIDERS**

key lime aioli

### **PULLED CHICKEN**

cilantro aioli

### **CHICKEN WINGS**

cranberry jerk / mango bbq

### **LOADED POTATO SALAD**

bacon / cheddar / chives

### **DEVILVED EGGS**

Traditional

### **HOUSE MADE CHIPS**

## TRADITIONAL BUFFET

### **HORS D'OEUVRE**

cheese assortment / crackers / bread sticks / spicy pecans / fresh fruit pickles / sweet pepper jelly

### **SALAD** – select one

#### **CAESER SALAD**

romaine / parmesan / croutons

#### **ISLAND SALAD**

mixed greens / jicama / tomato / cucumber / carrots / asiago  
roasted pumpkin seeds / vinaigrette

#### **CAPRESE SALAD**

tomato / mozzarella / basil balsamic reduction

### **ENTRÉE** 4 oz, select two

#### **BEEF TIPS**

mushroom marsala

#### **GRILLED CHICKEN**

picatta – lemon/capers/white wine  
caprese – tomato/basil/mozzarella/pesto  
island – spinach/mozzarella, lemon butter

#### **GRILLED SALMON**

pineapple salsa

### **SIDES** – select two

wasabi mashed potatoes  
loaded mashed potatoes  
roasted baby reds  
island rice  
black beans & rice  
green beans  
zucchini & squash medley  
mac n' cheese  
honey glazed carrots

## DELUXE BUFFET

### **HORS D' OEUVRE**

cheese assortment / crackers / bread sticks / spicy pecans / fresh fruit / pickles / sweet pepper jelly  
tomato bruschetta  
mini shrimp cakes

### **SALAD** – select one

#### **CAESER**

romaine / parmesan / croutons

#### **GREEK**

feta / olives / tomatoes / pepperoncini / cucumbers / onions / vinaigrette

#### **WEDGE**

Iceberg / bacon / tomato / onion / bluecheese



**ENTRÉE** 4 oz / select two

**BEEF TIPS**

red wine demi

**BRAISED SHORT RIBS**

**CHICKEN BREAST**

piccata – lemon/capers/white wine

caprese – tomato/mozzarella, basil

island – spinach/mozzarella, lemon butter

**PORK**

bacon wrapped/maple bourbon

**MAHI**

grilled/pineapple salsa

**SIDES – Select two**

wasabi mashed potatoes

loaded mashed potatoes

island rice

sweet potato mashed

cauliflower gratin

mac n' cheese

roasted baby reds

root vegetables

hoisin glazed carrots

zucchini & squash medley

**PREMIER BUFFET**

**HORS D'OEUVRE**

cheese assortment / crackers / bread sticks / spicy pecans / fresh fruit

pickles / sweet pepper jelly

season vegetables assortment / dip

mini crab cakes/sweet pepper jelly

tomato bruschetta

**SALAD – select one**

**CAESER**

romaine / parmesan / croutons

**STRAWBERRY**

spring mix/spicy pecans / blue cheese / strawberries / vinaigrette

**WEDGE**

Iceberg / bacon / tomato / red onion / blue cheese

## PREMIER BUFFET CONTINUED

**ENTRÉE** 4 oz – select three

**BEEF TENDERLOIN CARVING**

Horseradish cream

**BRAISED SHORT RIBS**

**PORK**

bacon wrapped/maple bourbon glaze

**CHICKEN**

boursin stuffed/peach chutney

**GROUPER**

grilled/pineapple salsa

**SIDES - select two**

wasabi mashed potatoes

loaded mashed potatoes

island rice

sweet potato mashed

cauliflower gratin

mac n' cheese

roasted baby reds

root vegetables

hoisin glazed carrots

zucchini & squash medl

## BUTLER PASSED APPETIZER SELECTIONS

**PER 50 PIECES**

TOMATO PESTO BRUSCHETTA

TUSCAN WHITE BEAN BRUSCHETTA

ROASTED BEET AND GOAT CHEESE BRUSCHETTA

ROASTED CORN, AVOCADO & TOMATO

BRUSCHETTA

FIG & GOAT CHEESE BRUSCHETTA

FRESH SEASONAL FRUIT SKEWERS

HONEY CURRY CHICKEN WONTON COCONUT GARNISH

CAPRESE CUPS

*TOMATO, MOZARELLA, FRESH BASIL AND BALSAMIC  
REDUCTION*

VEGETABLE ROULADE – ROLLED ZUCCHINI, RED  
PEPPER, ASPARAGUS AND HERBED GOAT CHEESE

GAZPACHO SHOOTER

HOUSE PIMENTO CHEESE IN FRIED WONTON

BAY SHRIMP COCKTAIL

**PER 50 PIECES**

SPICY TUNA ENGLISH CUCUMBER CUP WITH SEAWEED  
GARNISH

CRAB SALAD PHYLLO CUP

SMOKED SALMON DILL AND CREME FRAICHE ON  
CROSTINI

SCALLOP CEVICHE SHOOTER

SEARED BEEF TENDERLOIN HORSERADISH CREMA,  
CARMELIZED ONION, CROSTINI

BEEF CARPACCIO CROSTINI WITH PICKLED MUSTARD  
SEEDS AND CAPERS

TUNA NACHO – AHI TUNA, GUACAMOLE, PICKLED  
JALAPENO, HOUSE TORTILLA CHIP

SHRIMP COCKTAIL cocktail sauce

CHILI LIME SHRIMP AVOCADO ON CUCUMBER SLICE

## **BUTLER PASSED APPETIZERS**

### **PER 50 PIECES**

SMOKED GOUDA JALAPENOS WITH BACON  
CRAB CAKES SWEET PEPPER JELLY  
PULLED CHICKEN TOAST POINTS WITH CILANTRO AIOLI  
FILET BITES BLUE CHEESE ON SLIDED SEASONED SLICED  
POTATO  
SHRIMP TEMPURA COCKTAIL SAUCE  
BAKED BRIE AND FRESH RASPBERRY IN PUFFED  
PASTRY  
STUFFED MUSHROOMS ROCKEFELLER  
MEATBALLS MARINARA OR SWEET & SPICY KUNG PAO  
SAUCE  
SHORT RIB EMPANADAS JALAPENO CREMA  
SEARED SCALLOP BACON JAM  
COCONUT SHRIMP ORANGE GINGER MARMALADE  
LOLLIPOP LAMB CHOP  
BLACKENED SHRIMP ON FRIED WHITE CHEDDAR  
GRIT CAKE  
MINI GRILLED CHEESE OVER TOMATO BISQUE  
SHOOTER

## **PLATTERS AND DISPLAYS**

ASSORTED CHEESE AND CRACKERS DISPLAY WITH GRAPES

CANTINA DISPLAY  
HOUSE CRISPY TORTILLA CHIPS, GUACAMOLE, SALSA, QUESO  
FUNDIDO

CHARCUTERIE DISPLAY  
ASSORTED DOMESTIC AND IMPORTED CHEESES WITH  
SALAMI, ROASTED ALMONDS, OLIVES, FRESH BERRIES,  
PICKLED VEGETABLES, SWEET PEPPER JELLY, ARTISIAN  
CRACKERS AND FLAT BREADS

MEDITERRIAN DISPLAY  
HUMMUS, TABOULE, OLIVE TAPANADE, TZATZIKI, HOUSE  
FRIED CRISPY PITA CHIPS, FRESH SLICED VEGETABLES

SUSHI DISPLAY / GINGER / WASABI / SEAWEED SALAD

**ACCOMPANYMENT ACTION STATIONS  
ACTION STATIONS REQUIRE A CHEF  
ATTENDANT  
AT \$125 PER 75 GUESTS**

SLIDER STATION

SERVED ON MINI BRIOCHE BUNS  
BEEF SLIDER WITH BACON JAM AND CHEDDAR  
CHEESE  
BLACKENED LOCAL CATCH WITH KEY LIME AIOLI  
PULLED PORK WITH MANGO BBQ  
ROASTED VEGETABLE WITH GARLIC AIOLI  
\*PRICE BASED ON 3 SLIDERS PER PERSON

TACO STATION

STREET SOFT TACOS  
PORK WITH SALSA VERDE  
CHICKEN WITH TOMATO SALSA  
SHORT RIBS WITH CHILI RUB  
SERVED WITH SHAVED CABBAGE, CILANTRO,  
QUESO FRESCO, SALSA AND LIME  
\*PRICE BASED ON 3 TACOS PER PERSON

PASTA STATION

SELECTIONS TO INCLUDE  
TORTELLINI OR PENNE PASTA  
PESTO CREAM, MARINARA OR ALFREDO  
SHRIMP, SAUSAGE, CHICKEN, BROCCOLI, SUNDRIED  
TOMATOES, GARLIC, SPINACH, MUSHROOMS,  
SAUTEED ONIONS, PARMSEAN, RED PEPPER  
GARLIC BREAD

SHELLFISH STATION

FRESH SHUCKED YORK RIVER OYSTERS WITH  
CONDIMENTS  
SHRIMP COCKTAIL  
SCALLOP CEVICHE  
SEAFOOD CEVICHE  
MUSSELS  
\*PRICED AT 2 OF EACH OPTION PER GUEST

## **PLATED ENTRÉE DINNERS**

PLATED ENTRÉE SELECTIONS ARE SERVED WITH CHOICE OF (1)SALAD, (1)STARCH AND (1)DESSERT. SEASONAL VEGETABLES ROLLS, BUTTER.

## **SALAD COURSE SELECTIONS**

**SPINACH SALAD** - BABY SPINACH, DRIED CHERRIES, CANDIED PECANS, GOAT CHEESE, RASPBERRY VINAIGRETTE

**CAESAR SALAD** - ROMAINE LETTUCE, HOUSE-MADE GARLIC CROUTONS, PARMIGIANO-REGGIANO

**ISLAND WAY HOUSE SALAD** - MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, JICAMA, RADISH, CARROTS, ROASTED PUMPKIN SEEDS, ASIAGO SEEDS, RICE WINE VINAIGRETTE

**CAPRESE SALAD** - ARUGULA, GRAPE TOMATOES, FRESH MOZZARELLA, BASIL OIL AND BALSAMIC REDUCTION

## **SELECT ONE OPTION FOR ENTIRE PARTY**

**8 OZ. FILET MIGNON -**  
RED WINE DEMI

**CHICKEN PICATTA-**

**CHICKEN CAPRESE -**  
STUFFED WITH SPINACH AND MOZZARELLA  
FINISHED WITH PESTO CREAM AND BALSAMIC REDUCTION

**MUSHROOM MARSALA CHICKEN - \$30.00**  
POMEGRANATE-MOLASSES GLAZE

**GRILLED GROUPER -**  
CITRUS BUERRE BLANC AND BASIL OIL

**SURF & TURF**  
6 OZ FILET MIGNON & SPLIT LOBSTER TAIL FINISHED WITH  
CITRUS BUERRE' BLANC

## **DESSERT STATION OPTIONS**

Pick 3 Kinds f

Assorted Cookies and Brownies – Chocolate Chip, White  
Chocolate Macadamia Nut, Snicker Doodle, Rocky Road, Lemon  
Coconut Macaroons (gluten Free), Oatmeal Raisin, Chocolate Brownies

**Pick 3,4,or 5 kinds**

**Assorted Mini Mousse Shooters** – Chocolate, Key Lime, Strawberry  
Bavarian, Peanut Butter & Brownie, White Chocolate Banana Malt

**Assorted Mini Cup Cakes** – Chocolate w/ Chocolate Frosting, Yellow  
Cake w/ Peanut Butter Frosting, White Cake w/ Strawberry Frosting,  
White Cake with Key lime Frosting, Carrot Cake w/ Cream Cheese  
Frosting

**Assorted Minis** – Cheesecake, Chocolate Espresso Cake, Key Lime  
Pie, Carrot Cake, Lemon Bars, Island Way Bars, Cream Puffs, Eclairs,  
Mousses, Cookies, Brownies, Cupcakes

**Premium option** – Chocolate Covered Strawberries, Macarons (add  
\$2.00 for each premium option)

## **Drunken Cup Cakes**

Carrot Cup Cake w/ Amaretto  
Chocolate Cupcake w/ Chocolate Liquor  
Chocolate Cupcake w/ Kahlua  
Vanilla Cupcake w/ Baileys Irish Cream

## **FULL BAR SETUPS**

customer provides the alcohol, we take care of everything else

\* Only available at select locations

## **4 HOUR BEER & WINE BAR**

## **4 HOUR FULL LIQUOR CALL TIER, BEER & WINE BAR**

\$100.00 BAR SET UP FEE FOR ALL BARS

25 person minimum, plus 7% sales tax and 21% staff gratuity.

20 person minimum on delivery and set up events within 15 miles to  
insure quality. Delivery and set up fee \$75

20 person minimum on staffed events.

Staffed events will be staffed with chefs and servers and bartenders as  
needed @ \$100 per staff member.

Staff amount to be determined with guest count.

All deliveries to include eco-friendly serve ware.

Disposable plates, napkins and silverware \$1.50 per person

Hot items served in aluminum pans.

Wire chaffers and sternos upon request for an additional charge.

7 % sales tax and 21% staff gratuity to be applied on staffed events

7% tax to be applied on deliveries.