



ONE BAY AVE



EVENTS

Weddings

bayaveevents.com | 401.351.3111

8% Sales Tax and 20% Administration Fee will be applied to all menu pricing.

Items and prices are subject to change without notice until written guarantee is confirmed.

Warwick Cove Package

\$85 per guest

Package to include:

- ❖ Personal Wedding Coordinator to help plan your Special Day
- ❖ Your Personal Event Manager on the Day of your Wedding
- ❖ White or Ivory Table Linens and Napkins
- ❖ Fresh Floral Centerpieces and Votive Candles for all Guest Tables
- ❖ Gold Chiavari Chairs

The Reception:

- ❖ Open Social Hour with a Deluxe Bar
- ❖ International Cheese and Cracker Display
- ❖ Choice of 3 Passed Hors d'Oeuvres
- ❖ Champagne Toast for Every Guest
- ❖ Choice of Soup or Salad
- ❖ Choice of Appetizer Course
- ❖ Choice of 2 Entrées, One Starch, and One Vegetable

The Romance Package

\$75 per guest

Package to include:

- ❖ Personal Wedding Coordinator to help plan your Special Day
- ❖ Your Personal Event Manager on the Day of your Wedding
- ❖ White or Ivory Table Linens and Napkins
- ❖ Gold Chiavari Chairs

The Reception:

- ❖ Open Social Hour with a Standard Bar
- ❖ International Cheese and Cracker Display
- ❖ Choice of 3 Passed Hors d'Oeuvres
- ❖ Champagne Toast for Every Guest
- ❖ Choice of Soup or Salad
- ❖ Choice of One Entrée, One Starch, and One Vegetable

On the Bay Package

\$65 per guest

Package to include:

- ❖ Personal Wedding Coordinator to help plan your Special Day
- ❖ Your Personal Event Manager on the Day of your Wedding
- ❖ White or Ivory Table Linens and Napkins
- ❖ Gold Chiavari Chairs

The Reception:

- ❖ Open Social Hour with a Standard Bar
- ❖ International Cheese and Cracker Display
- ❖ Choice of 3 Passed Hors d'Oeuvres
- ❖ Champagne Toast for Every Guest
- ❖ Choice of One Entrée, One Starch, and One Vegetable

Passed Hors d'Oeuvres

Priced per 50-100 Pieces

California Roll

Crab, Cucumber, and Spicy Mayo

Black Bean and Avocado Tortilla Cups

Served with a Mango Salsa

Chicken Santa Fe in Phyllo

with Roasted Corn Salsa

\$75/\$160

Asian Marinated Beef

Served on a Crispy Fried Wonton

Mozzarella au Frit

Crispy Fried Fresh Mozzarella

Vegetable Egg Rolls

Served with Sweet and Sour Sauce

The Cozy Dog

Sliced All Beef Dog en Croute served with a Dijon Mustard Sauce

\$85/\$160

Passed Hors d'Oeuvres

Spanakopita

Spinach Feta Cheese, Cream Cheese and Spice wrapped in a Pastry Shell

Meatballs

Mini Meatballs served with Marinara Sauce

Swedish Cocktail Meatballs

Mini Meatballs served with a Traditional Cream Gravy

Chicken Satay

Lime and Soy marinated Chicken, served with a Thai Peanut Sauce

Vegetable Stuffed Mushrooms

Mushroom Caps with Herb and Garden Vegetable Stuffing

Seafood Stuffed Mushrooms

Mushroom Caps with Maryland Style Crabmeat Stuffing

Mac and Cheese Croquets

Lightly Breaded Homemade Mac and Cheese Bites

\$90/\$170

Coconut Chicken

Coconut Battered Chicken Tenders served with an Apricot Ginger Sauce

Sesame Chicken

Thinly cut Chicken with Sesame served with an Asian Dipping Sauce

Chicken Quesadillas

Chicken, Chili Pepper, Smoked Cheese and Peppers in a Flour Cornucopia

Cheese Quesadillas

Smoked Cheese and Peppers in a Flour Cornucopia

Pork Potstickers

Pork-filled Fried dumplings served with a Sesame Ginger Dipping Sauce

\$95/\$180

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Passed Hors d'Oeuvres

Ginger Chilled Scallop in a Silver Spoon

with Mandarin Orange and Shaved Scallion

Crab Rangoon

A Blend of Crab meat, Cream Cheese, Scallions and Seasonings. Served with Sweet and Sour Dipping Sauce

Chicken Empanadas

Southwestern Spiced Chicken, Jack Cheese, and Vegetables wrapped in Flakey Dough and fried golden brown

Beef Empanadas

Southwestern Spiced Beef, Jack Cheese, and Vegetables wrapped in Flakey Dough and fried golden brown

Teriyaki Beef Satay

Asian marinated Beef Skewers served with a Thai Peanut Sauce

Sausage Stuffed Mushrooms

Mushroom Caps with Sweet Italian Sausage Stuffing

\$100/\$190

Lobster Mac and Cheese

Elbow Macaroni and Tender Lobster Meat

Mini Chicken Cordon Bleu

Tender Chicken Breast stuffed with Cheese and Ham

Chicken Wellington

French Pastry wrapped Chicken and Mushroom Bites

\$110/\$210

Passed Hors d'Oeuvres

Mini Crab Cakes

Mini Maryland Style Crab Cakes served with a Cilantro-Lime Aioli

Mini Beef Wellington

French Pastry wrapped Beef and Mushroom Bites

Scallops and Bacon

Skewered Fresh Sea Scallops Wrapped in Bacon

Shrimp Cocktail

Gulf Shrimp served with house made Cocktail Sauce

\$125/\$240

Bacon Wrapped Casino Shrimp

Gulf Shrimp Stuffed with Casino Breading and Wrapped in Bacon

\$135/\$260

Sesame Seared Tuna Sashimi

Served with a Wasabi Aioli Coconut Fried Shrimp Coconut battered Shrimp served with an Apricot Ginger Sauce

\$145/\$275

Stationary Hors d'Oeuvres

International Cheese and Cracker Display

With Fresh Fruit Garnish

[\\$3.50 Per Person](#)

Vegetable Crudité

Served with a Cucumber Dill or a Red Pepper Dip

[\\$3.50 Per Person](#)

Raw Bar

Shrimp Cocktail, Little Neck Clams, Oysters on the Half Shell served over ice with Cocktail Sauce, Horseradish and Fresh Lemon

[Market Price](#)

Mediterranean Display

Hummus, Tabbouleh with Imported Olives, Marinated Mushrooms, House made Pita Chips and Flatbread

[\\$6 Per Person](#)

Southwest Station

Seasoned Tri Colored Tortilla Chips, served with Queso and Homemade Pico de Gallo

[\\$3.00 Per Person](#)

Pizza Table

An Assortment of Flatbread Style Pizza Squares

[\\$3.75 Per Person](#)

Home Made Chips n'Dip

Our Famous House-made Potato Chip

Served with French Onion, Bacon Scallion Dip or Gorgonzola Dip

[\\$2.00 Per Person](#)

Stationary Hors d'Oeuvres

Enhancements

Serves 45-50 People

Bruschetta

Toasted Baguette Slices Served with a Diced Tomato, Shredded Basil, Balsamic Vinegar Extra Virgin Olive Oil and Minced Garlic Topping

\$60

Savory Cheesecake

Eight Inch Tomato and Basil Cheesecake Served with Toasted Baguette Slices

\$70

Spinach and Artichoke Dip

Warm and Creamy. Artichoke mixed with Imported Cheese Served with Seasoned Pita Chips

\$75

Fresh Baked Brie en Croute

Creamy Brie with a Raspberry Almond Filling Baked in a Flaky Pastry Shell

\$125

Grilled and Chilled Vegetables

Seasonal Selection of Grilled Vegetables brushed with Balsamic Dressing

\$210

Antipasto

With Salami, Capicola, Pepperoni, Provolone Cheese, Swiss Cheese, Roasted Peppers, Marinated Mushrooms and Olives

\$250

Appetizers

Butternut Squash Ravioli

With Sage and Brown Butter Sauce

\$3.75 per person

Penne or Bowtie Pasta

Served with either Marinara or Alfredo Sauce

\$2.75 per person

Tortellini A La Vodka

With Asparagus Tips

\$3.50 per person

Maryland Crab Cakes

Served with a Cilantro-Lime Aioli

\$5.00 per person

Shrimp Cocktail

With Lemon and Cocktail Sauce

\$5.75 per person

Shrimp Scampi Risotto

Sautéed Gulf Shrimp served over Risotto Milanese - drizzled with a Garlic Lemon Butter Sauce

\$5.50 per person

Lobster Ravioli

Twin Lobster Raviolis, drizzled with a Roasted Tomato Beurre Blanc and Garnished with fresh Herbs

\$5.50 per person

Salads

Mixed Green Salad

A Blend of Baby Greens drizzled with a Sweet Balsamic Vinaigrette

Garden Salad

A Combination of Lettuce & Market Fresh Vegetables with your choice of Italian or Ranch Dressings

Classic Caesar Salad

Caesar Dressing Crisp Romaine Lettuce, Parmesan Cheese & Garlic Croutons

Salad Caprese

Fresh Garden Tomatoes, fresh Mozzarella Cheese, and sweet Basil drizzled with an Extra Virgin Olive Oil and Balsamic Reduction

Arugula and Shaved Parmesan Salad

Arugula Greens, Red Grape Tomato, Bermuda Onion, and shaved Parmesan Cheese gently tossed with Fresh Lemon and Virgin Olive oil

Cranberry Gorgonzola Salad

Tender Field Greens topped with Dried Cranberries, Toasted Walnuts, Crumbled Gorgonzola, and Champagne Vinaigrette

Spinach Salad

Tender Baby Spinach, Crumbled Fresh Goat Cheese, toasted Almonds and Fresh Strawberries with a Sweet Balsamic Syrup and Virgin Olive Oil

Pear, Walnut and Gorgonzola Salad

Tender Field Greens, topped with thinly sliced Anjou Pears, toasted Walnuts & crumbled Gorgonzola Cheese drizzled with a Honey, Black Pepper Vinaigrette

Soups

Italian Wedding Soup

Miniature Italian Meatballs, Baby Spinach & Pasta in an Aromatic Chicken Broth

Butternut Bisque

Butternut Squash Pureed with Fresh Vegetables and a Hint of Vanilla

Oriental Wedding Soup

A rich Chicken Broth, scented with Asian Aromatics, Sweet Carrots, Snow Peas, Jasmine Rice & tender Chicken Breast Drizzled with Toasted Sesame Oil

Chilled Gazpacho Soup

The perfect Summer soup, a medley of Vegetables and Latin Herbs Married in a zesty Tomato Broth served cold

French Onion Soup

Caramelized Onions, Garlic Crouton, and a Rich Broth Topped with Grated Swiss Cheese

New England Clam Chowder

A Northeast Favorite, Tender Cape Cod Clams, Aromatic Vegetables and New Potatoes Simmered in a succulent Cream Broth

Poached Strawberry and Champagne Soup

Fresh California Strawberries poached in Champagne and sweet Honey, Served chilled with a scoop of Lemon Sorbet and Fresh Mint.

Maine Lobster and Sweet Corn Bisque

Elegant Bisque loaded with Maine Lobster side by side with Native Sweet Corn Chowder topped With Crème Fraiche and fresh Herbs

Entrées

Poultry

New England Harvest Stuffed Chicken Breast

Boneless Breast of Chicken stuffed with Our Signature Roasted Apple and Cranberry Stuffing and finished with a Chardonnay Cream Sauce

Chicken St. Germaine

Parmesan Encrusted Breast of Chicken topped with Spring Onions, Tomato Concassed and a Lemon Butter Sauce

Chicken Boursin

Boneless Breast of Chicken, Stuffed with Prosciutto Ham, Creamy Boursin Cheese, Baby Spinach and Roasted Peppers with a Shallot Beurre Blanc Sauce

Chicken Balsamic

Garlic Marinated Breast of Chicken Roasted Button Mushrooms, Baby Spinach and Roma Tomatoes finished with a Balsamic Butter Sauce

Chicken Piccata

Lightly Floured Chicken Breast Sautéed with Lemon, Capers and White Wine

Boneless Breast of Chicken

A Boneless Breast of Chicken Stuffed with Sage Dressing and Topped with Supreme Sauce

Roasted Native Turkey

Tender Slices of Breast Meat with Sage Dressing topped with Giblet Gravy

Chicken Romana

Galantine of Chicken stuffed with Mozzarella Cheese, Baby Spinach, Italian Sausage and Ricotta Cheese with a Roasted Red Pepper Cream Sauce

Herb Roasted Statler Breast of Chicken

Herb Marinated, Semi-Boneless Breast of Chicken, Pan Seared and finished With a Chardonnay Reduction and Fresh Herbs

Chicken Forestiers

Herb Roasted Breast of Chicken, Hardwood Smoked Bacon, French Shallots and Wild Mushrooms, deglazed with Cognac and finished with Cream

Fish

Baked Stuffed Fillet of Sole

Delicate Fillet of Sole Stuffed with Spinach and Baby Gulf Shrimp topped with Lemon Butter Sauce

Pan Seared Atlantic Salmon fillet

Market Fresh Atlantic Salmon Fillet, Pan Seared Served with a Ginger Honey Glaze

Gulf Shrimp

Gulf Shrimp with a Classic Maryland Blue Crabmeat Stuffing

Pan Seared Halibut Fillet

Market Fresh Atlantic Halibut Fillet, Pan Seared and finished with a Chardonnay Reduction and Fresh Herbs

Based on Market Price

Grilled Swordfish Steak

Marinated Swordfish steak, Topped with Tropical Fruit Salsa and Citrus Butter Sauce

Based on Market Price

Beef

Herb Roasted New York Sirloin

Tender Sirloin Marinated with Fresh Herbs, Slow Roasted, Thinly Sliced and Finished with a Cremini Mushroom Cabernet Sauce, Cabernet Demi-glace or a Classic Béarnaise Sauce.

Roast Sirloin Diane

Marinated Sirloin of Beef roasted slowly and thinly sliced, topped with Sautéed Mushrooms, Shallots, and a Madeira Wine Sauce.

Roasted Sirloin Au Poivre

Tender Sirloin Strip, brushed with whole grain Mustard and encrusted with Cracked Black Peppercorns, sliced thinly with a Cognac Dijon Cream Sauce.

Cranberry Glazed Loin of Pork

Cranberry Glazed Pork Loin, Slow Roasted and Basted with Sautéed Cinnamon Apples.

Veal Marsala

Sautéed Veal Cutlets in a Marsala and Mushroom Sauce.

Veal Piccata

Sautéed Veal Cutlets in a White Wine Sauce with Capers and Lemon.

Gilled Filet of Beef

Prime Cut Filet Mignon wrapped in Applewood Smoked Bacon and Finished with a Cremini Mushroom Cabernet Sauce, Cabernet Demi-glace or a Classic Béarnaise Sauce.

Roasted Prime Rib of Beef

Slow roasted beef rib eye cooked to Perfection and served with Natural Pan Juices.

Combination Meals

Land and Sea

Five Ounce Portion of Tender Petite Filet of Beef, Dressed with Choice of Cabernet Demi- Glace, Cremini Mushroom Cabernet Sauce, or Béarnaise sauce Accompanied by Two Baked, Crab Stuffed Gulf Shrimp

Roasted N.Y. Sirloin and Pan Seared Herb Roasted Chicken

Slow Roasted Sirloin Strip and Pan Seared Boneless Breast of Chicken with a Caramelized Shallot and White Wine Reduction

Atlantic Salmon and Roasted N.Y. Sirloin

Pan Seared Atlantic Salmon with Citrus Butter paired with Hand Carved Roasted Sirloin with Mushroom Jus

Beef Filet and Seared Diver Scallops

Petite Filet of Beef paired with Seared Diver Scallops Lemon/Tarragon Beurre Blanc sauce

Petite Filet Mignon and Grilled Jumbo Shrimp

Five oz Grilled Filet Mignon with two Marinated Gulf Shrimp drizzled with Scampi Butter.

Herb Roasted Breast of Chicken and Seared Atlantic Salmon

Herb Roasted Chicken Breast with Mushroom Jus paired With Seared Salmon with Citrus Butter

Baked Haddock and Stuffed Clams

Baked White Fish Topped with Baby Shrimp and Scallops accompanied by Stuffed Clams Casino

Maine Lobster and Crab Strudel

Baked Maine Lobster Served with Drawn Butter by a Lobster and Lump Crab Filled Pastry. Served with a Plum Tomato Relish and Basil Aioli.

Charge Based on **Market Price**

Stations

Mediterranean

Chicken, Beef and Vegetable Kabobs with Rice Pilaf

\$36 per person

Italian

Chicken Piccata or Chicken Marsala with Mixed Vegetables —Substitute Shrimp Scampi

\$24.00 per person

Asian

Teriyaki Chicken and Beef with Stir Fried Asian Vegetables Served with Fried Rice —Substitute Stir Fried Shrimp.

\$24.00 per person

Mexican

Chicken and Beef Fajitas served with Pico di Gallo, Bell Peppers, Onions and Sour Cream. Served with Spanish Rice.

\$16.00 per person

New England Station

New England Pot Roast with Fresh Roasted Vegetables, Garlic Mashed Potatoes, Pan Fried Seafood Cakes and Accompanied with a Creamy Clam Chowder.

\$28 per person

Carving Stations

Roasted Sirloin with Horseradish Sauce and a Cabernet Mushroom Sauce, Fresh Roasted Turkey with Orange Cranberry Chutney and Pan Gravy Garlic and Herb, or Cranberry Glazed Roast Pork with Sautéed Cinnamon Apples or Bake Virginia Ham with Grilled Pineapple Chutney.

Pasta Station

Choice of Two Pastas (Ziti, Fettuccini, Bowtie or Linguine) Choice of Two Sauces
(Alfredo, Marinara, Ala Vodka, Pesto and Gorgonzola-Amaretto)

\$9 per person

Mashed Potato Bar

Roasted Red Bliss and Chef Selected White Mashed Potatoes Piped into Martini Glasses Accompanied with Butter, Sour Cream, Chives, Bacon, Cheese, Mushrooms and Pan Gravy.

\$8 per person

Dessert Stations

Viennese Table

Mini Pastries, Petit Fours, Mini Eclairs, Assorted Cannolis, Cakes, and Chocolate Dipped Strawberries

\$8 - \$12 per person

Chocolate Fountain

Warm Melted Chocolate Served with Assorted Fruit, Biscotti, Cookies, Pretzel Rods, Marshmallows, and Cheesecake Bites.

\$9 per person

Sundae Bar

An assortment of flavored ice creams from Warwick Ice Cream Co. accompanied by a variety of toppings that Include: Reese Pieces, Oreos, Sprinkles, Crushed Peanuts, Whipped cream, Salted Caramel Sauce, Hot Fudge and Strawberry Sauce. And of course, Cherries on top!

\$7.95 Per person

Shortcake Station

Homemade flaky country style biscuits, whipped cream, fruit toppings.

\$6.00 per person

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*Vegetarian / *Vegan Options*

Pasta Primavera

Assorted Grilled Vegetables Served over Chefs Choice Pasta Tossed in a Oil and Garlic Sauce

***Stuffed Portabella Mushroom**

Balsamic Glazed Portabella Stuffed with Sautéed Onions, Baby Spinach, and Cannellini Beans. Served over a Bed of Cranberry Wild Rice with a Touch of Marinara Sauce and Garnished with a Balsamic Reduction

Eggplant Parmesan

Thinly Sliced Fried Eggplant Layered with Mozzarella and Marinara Sauce over Chef's Selection Pasta

***Vegan Fried Rice**

Onions, Ginger, Carrots, Pea Shoots, Cabbage, Broccoli, and Water Chestnuts Tossed in Asian Style Fried Rice Topped with Shaved Scallions

***Mild Vegetable Curry**

Roasted Cauliflower, Bell Peppers, Onions, and Carrots Tossed in a Mild Yellow Coconut Curry Served over White Rice

***Vegetable Pad Thai**

Cabbage, Carrots, Onions, Bean Sprouts, Rice Noodles, in a Spicy Brown Sauce

Starches

Risotto

Creamy Parmesan Risotto with fresh Garlic and Herbs

Roasted Red Bliss Potato

Roasted Red Potatoes, Fresh Garlic and Rosemary drizzled With Olive Oil and Roasted Golden Brown

Garlic Mashed Potato

Tender Potatoes, Poached with Whole Garlic Cloves and mashed Smooth with Butter and Fresh Cream.

Duchesses Potatoes

Creamy Whipped Potato, lightly seasoned and piped into a Delicate Rosette and roasted Golden Brown.

Delmonico Potatoes

Tender Potato tossed with Cream, Cheddar Cheese and Fresh Herbs Baked Golden Brown Au Gratin Style

Baked Potato

Roasted Potato coated in Olive Oil, Sea Salt and Cracked Pepper Served with a side of Sour Cream

Sweet Potato

mashed with Sweet Cream Butter, Vermont Maple Syrup, and a Pinch of Freshly Ground Cinnamon

Rice Pilaf

Long Grain Rice and Toasted Orzo sautéed with Aromatic Vegetables, Herbs and Spices, steamed in a Rich Chicken Broth

Cranberry Wild Rice

Long Grain and Wild Rice with Cranberries and Herbs

Vegetables

Chef's Vegetables

Seasonal Medley A Delicious selection of Seasonal Vegetables, Cooked Al Dente and Seasoned with Butter, Sea Salt and Cracked Black Pepper

Orange Glazed Carrots

Sweet Baby Carrots tossed with Butter, Brown Sugar, Florida Orange Juice, and Fresh Herbs

Green Beans Almandine

Tender Green Beans tossed with Sea Salt, Cracked Pepper and Toasted Almonds Drizzled with Melted Butter

Peas and Carrots

Sweet English Peas and Diced Carrots tossed with Sea Salt, Butter and Cracked Black Pepper

Steamed Broccoli

Steamed Broccoli Florets Seasoned with a Sprinkle of Sea Salt and a squeeze of Fresh Lemon

Corn and Pepper Trio

Sautéed Sweet Corn tossed with Diced Red and Green Pepper Drizzled with Sea Salt and Melted Butter

Green Bean Bundles

Tender Green Beans Wrapped with Red Pepper and Carrot

Steamed Asparagus Bundles

Tender Pencil Asparagus Bundled in a Summer Squash Ring with Red Pepper Strips and drizzled with Melted Butter

The Italian Buffet

\$21.95 per person

(35-person minimum)

Includes:

- ❖ A Function Coordinator to Help Plan Your Event
- ❖ A Hostess for Your Function
- ❖ Color Coordinated Linens

Your Menu Includes Served Salad (Choice of One)

Tossed Salad or Caesar Salad

Entrée

(Choice of One)

Chicken Scampi, Meat Lasagna, Vegetable Lasagna, Chicken Parmesan, Chicken St. Germaine, Chicken Piccata or Chicken and Broccoli with Garlic and Oil or Alfredo Sauce.

Served with the following:

Homemade Italian Meatballs

Sausage, Peppers and Onions

Penne Pasta Marinara

Vegetable Medley

Fresh Rolls

Chef's Choice of Dessert Fresh Brewed Coffee and Tea

Additional Amenities Available for Your Convenience

International and Domestic Cheese, Cracker

Additional \$2.75 per person

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Create Your Own Wedding Dinner Menu

All Entrées Served with Chef's Choice of Starch and Vegetable, Fresh Artisan Rolls and Butter, Coffee and Tea Service.
There is a \$2 charge per Entrée for a Split Menu.

Included with your dinner is the following:

A Function Coordinator to Help Plan Your Event

A Hostess for Your Function

Salad

Tossed Salad (Included) Mixed Greens and Seasonal Vegetables with Italian or Ranch Dressing

Caesar Salad (Included) Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, and our Creamy Caesar Dressing

Cranberry Gorgonzola Salad (\$1.50 addl.) Organic Field Greens, Toasted Walnuts, Crumbled Gorgonzola, Dried Cranberries, and a Champagne Vinaigrette

Strawberry Spinach Salad (\$2.00 addl.) Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese, with a Balsamic Vinaigrette

Appetizers

Soup du Jour \$3.50 Our Chef's Selection of Seasonal Soups

Strawberry and Cantaloupe Plate \$3.50 Served Chilled and topped with a Strawberry Chantilly

Penne Pasta \$3.50 Tossed with your choice of Marinara or Alfredo Sauce

Seasonal Ravioli \$6.95 Choice of our Seasonal Ravioli Selections (Butternut Squash, Wild Mushroom)

Maryland Crab Cakes \$8.95 Tender Blue Crab Cakes, served with a Cilantro-Lime Aioli

Chilled Shrimp Cocktail \$8.95 Three Chilled Shrimp served with Lemon and our Cocktail Sauce

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Dinner Entrées

Chicken Selections

Harvest Stuffed Chicken \$17.95 Boneless Chicken Breast stuffed with a Cranberry Herb Dressing and served with a Chardonnay Cream Sauce.

Chicken Marsala \$17.95 Sautéed Breast of Chicken topped with Wild Mushrooms, and a Marsala Sauce

Chicken St. Germaine \$17.95 Parmesan Encrusted Breast of Chicken topped with Spring Onions, Tomato Concassé and a Lemon Butter Sauce.

Statler Chicken Breast \$20.95 Herb Marinated Semi Boneless Chicken Breast, Pan Seared with a Chardonnay Reduction.

Seafood Selections

Baked Atlantic Scrod \$18.95 Flaky Whitefish topped with a Seasoned Breadcrumbs, Drawn Butter, White Wine and Lemon

Fillet of Sole \$19.95 Delicate Sole Fillet, Stuffed with Baby Spinach & Gulf Shrimp and Lemon Butter Sauce

Honey Glazed Salmon \$19.95 Fresh Atlantic Salmon, Pan Seared and brushed with a Sweet Honey Glaze

Baked Stuffed Shrimp \$22.95 Three Jumbo Shrimp with New England Style Seafood Stuffing

Beef Selections

Roasted Pork Loin \$17.95 Cranberry Glazed Pork Loin, served with Sautéed Cinnamon Apples

Baked Virginia Ham \$17.95 Served with a Pineapple Gastrique

Herb Roasted Sirloin \$21.95 Slow Roasted Beef, thinly sliced and served with choice of Cabernet

Demi- Glace, Cremini Mushroom Cabernet Sauce or a Classic Béarnaise

Prime Rib (20 person Min) \$26.95 Slow roasted Prime Rib served medium rare with au Jus

Grilled Beef Tenderloin (20 persons Minimum) \$29.95 Bacon Wrapped and Served with a Cabernet Demi

Desserts

Ice Cream with Sauce \$2.75

Vanilla Ice Cream served with choice of Chocolate, Carmel, or Strawberry Sauce

Strawberry Shortcake \$3.50

Sweet Strawberries served over a Homemade Biscuit and topped with Whipped Cream

Brownie a La Mode \$3.50

Moist Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, topped w/Whipped Cream and Cherry

Milk Chocolate Mousse \$3.75

A fluffy, Chocolate Mousse, served with Fresh Whipped Cream

New York Cheesecake \$4.50

Rich New York style Cheesecake topped with a sweet Strawberry Sauce

Hot Apple Dumpling \$4.50 Served with Vanilla Ice Cream and a warm Apple Cinnamon Sauce

Custom Cake \$4.50

A Cake designed for your occasion

All Entrees Served with the Chef's Choice of Starch and Vegetable Fresh Rolls and Butter, Coffee and Tea Service

Additional Amenities Available for Your Convenience

Social Hour Open Bar

Dinner Wine

International Cheese and Cracker Display

Three Passed Hors d'Oeuvres

Upgraded Linen

Champagne or Chocolate Fountain

Floral Centerpieces

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Premixed Drink List

Pre-Mixed Mimosas and Infused Wines

Sold by the gallon with approximately 15-25 drinks per gallon

Apple Infused Chardonnay • Midori Mimosa • Kir Pomegranate Infused Cabernet • Peach Mimosa • Kir Royale • Mimosa • Sangria

\$125

Premixed Cocktails

Sold by the gallon with approximately 15-25 drinks per gallon

Bloody Marys • Sea Breeze • Fuzzy Navel Screwdriver • Sex on the Beach

\$125

Premixed Signature Martinis and Cocktails

Sold by the gallon with approximately 15-25 drinks per gallon

Cosmopolitan • Blue Raspberry Martini • Pomarine • Appletini Chocolate Martini • Lemon Drop Martini • Melon Ball • French Martini • Midori Sour • Daiquiri • Bacardi Cocktail • Margarita Mojito • Tequila Mojito

\$145

International Coffee Station

Minimum 25 Servings

Anisette • Amaretto • Black Sambuca • Kahlua Grand Mariner • Frangelico
• Bailey's Irish Cream • Irish Whiskey

\$7 Per Drink

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