



BANQUET MENUS

Meetings & Receptions A La Carte Menu

Hors d' oeuvres & Reception Displays

Stand Up Reception Displays

Brunch & Break Menus

Breakfast Menus & Buffets

Brunch Buffet & Break Menus

Luncheon Buffet Menus

Luncheon Hot Entrees

Box Lunches

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Dinner Buffets

Themed Buffets

- ***Prices are subject to change due to food costs changing daily. All food and beverage prices are subject to 7% tax & 21% gratuity.***



MEETINGS & RECEPTIONS

A La Carte Menus

Meetings & Receptions

A La Carte Menu

Coffee per Gallon	\$28.00 per gallon
Assorted Carafe Fruit Juices	\$18.00 per carafe
Soft Drinks	\$ 2.00 each
Bottled Water	\$ 2.00 each
Iced Tea with Lemon	\$14.00 per pitcher
Lemonade	\$14.00 per pitcher
Assorted Cookies	\$19.95 per dozen
Danish Pastry	\$20.95 per dozen
Doughnuts	\$20.00 per dozen
Fresh Bagels & Cream Cheese	\$24.00 per dozen
Assorted Muffins/butter	\$20.00 per dozen
Fudge Brownies	\$20.00 per dozen
Fresh Fruit Bowl	\$40.00 (serves 25) \$80.00 (serves 50)
Assorted Fruit Yogurts	\$3.50 each
Hot Buttered Popcorn	\$12.00 per bowl
Hot Cinnamon Rolls	\$22.00 per dozen
Bowl of Chips with Ranch	\$25.00 per bowl
Nacho Chips with Salsa	\$30.00 per bowl
Mixed Nuts	\$30.00 lb.
Pretzels	\$12.50 per bowl
Chocolate Dipped Strawberries	\$38.00 per dozen
Candy Bars	\$3.50 each
Granola or Energy Bars	\$3.50 each
Juice Bars	\$4.50 each



HORS D'OEUVRES & RECEPTION

DISPLAYS

Hors d'Oeuvres and Reception Displays

Carving Stations:

(Price includes Carver for two (2) hours)

Tenderloin of Beef au jus and Horseradish

With Sliced Baguettes

\$350 serves 20 people

Prime Rib au jus and Horseradish

With Sliced Baguettes

\$350.00 serves 25 people

Breast of Turkey with Gravy with

Cranberry Relish and Sliced Baguettes

\$275.00 serves 25 people

Honey Baked Ham or clove Studded Boneless Ham

With Whole Grain Mustard Honey Sauce

And Sliced Baguettes

\$300.00 serves 25 - 30 people

Roast Stuffed Pork Loin with Pineapple Salsa

And Sliced Baguettes

\$285.00 serves 30 people

Ahi Tuna Pepper Crusted, served Medium Rare

With Tropical Salsa

\$300.00 serves 25 people



STAND UP RECEPTION DISPLAYS

Stand Up Reception Displays

Imported and Domestic Cheese Display

Cheddar, Monterey Jack, Swiss, Brie

\$150 serves 25 people

\$250 serves 50 people

\$300 serves 100 people

Fresh Fruit Display

A Selection of fruits & berries seasonal

\$150 serves 25 people

\$250 serves 50 people

\$300 serves 100 people

Crudite Display

*Assorted Fresh, Grilled and Chilled Vegetables with
Bleu Cheese and Assorted Dips*

\$150.00 serves 25 people

\$250.00 serves 50 people

\$300.00 serves 100 people

Smoked Salmon Display

*Side of Smoked Salmon with
Sliced Tomatoes, Red Onion,
Capers, Chopped Egg and Dill Sauce*

\$300.00 serves 25 people

Antipasta Display

Traditional Antipasta

Variety of crackers

\$225.00 serves 25 people

\$300.00 serves 50 people

\$400.00 serves 100 people

Assorted Quesadillas

Served with Salsa and Sour Cream

\$175.00 serves 25 people

\$300.00 serves 50 people

\$500.00 serves 100 people

Individual Per Piece Items:

(100 pieces each)

Cold Items:

<i>Deviled Eggs</i>	<i>\$110.00</i>
<i>Petit Sandwich Boards</i>	<i>\$175.00</i>
<i>Jumbo Gulf Shrimp Cocktail</i>	<i>\$275.00</i>
<i>Raw Oysters</i>	<i>Market</i>
<i>Watermelon Basket with Fruit</i>	<i>\$125.00</i>

Hot Items:

(100 pieces each)

<i>Barbecue Riblets</i>	<i>\$175.00</i>
<i>Chicken Drummettes</i>	<i>\$175.00</i>
<i>Buffalo Chicken Wings</i>	<i>\$175.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$175.00</i>
<i>Swedish Meatballs</i>	<i>\$175.00</i>
<i>Beer Battered Mushrooms with Horsey Sauce</i>	<i>\$175.00</i>
<i>Quiche Lorraine</i>	<i>\$175.00</i>
<i>Chicken Breast Strips with Honey Mustard</i>	
<i>Or Barbecue Sauce</i>	<i>\$175.00</i>
<i>Marinated Chicken Skewers</i>	<i>\$200.00</i>
<i>Marinated Beef Skewers</i>	<i>\$200.00</i>
<i>Italian Stuffed Mushrooms</i>	<i>\$175.00</i>

Best Western
BAY HARBOR
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BRUNCH & BREAK MENUS

Best Western Bay Harbor Brunch & Break Menus

Brunch Buffet

(Minimum of 20 people)

Assorted Danish

Butter & Jelly

Bagels with Salmon, Cream Cheese,

Red Onions and Tomato

Seasonal Fruit

Toast

Scrambled Eggs with cheese

Breakfast Potatoes

Bacon or Sausage

Chicken Breast with Rosemary

Salmon Tarragon

Chef's selection of vegetables

Penne Pasta Salad

Orange Juice

Cookies & Brownies

Brewed Coffee & Decaf Coffee and

Assorted Teas

\$32.95

Continental Buffet

Orange Juice

Assorted Danish & Bagels

Butter & Jelly

Assorted Sliced Meats & Cheeses

\$11.95

The Healthy Break

(Minimum of 20 people)

Assorted Seasoned Fruit

Granola Bars, Banana Bread, Nuts

Bottled Water

\$9.95

Energy Break (Minimum of 12 people)

Red Bull and Assorted Power Drinks,

Power Bars, Low Fat Yogurt and

Seasonal Fruit & Coffe/Teas **\$11.95**

Morning & Afternoon Add-on's

Coffee Service

(Coffee, Decaf Coffee & Hot & Cold Teas)

\$ 28.00 per gallon

Assorted Soda's **\$2.00 per person**

Bottled Water **\$2.00 per person**

Assorted Fresh Fruit **\$3.00 per person**

Granola & Fruit Bars **\$2.00 per person**

Assorted Yogurts **\$2.00 per person**

Sweet Treats

Assorted Cookies **\$2.00 per person**

Assorted Brownies **\$3.00 per person**

Chocolate Dipped

Strawberries **\$4.00 per person**

Assorted Candy Bars **\$6.95 per person**

Half Time

Tortilla chips with Salsa & Guacamole

\$5.95 person

Baskets of Popcorn, Pretzels or Bar Mix

\$3.95 per person

Best Western
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BREAKFAST MENUS

Best Western Bay Harbor Breakfast

*These breakfast menus may be served plated for groups under 12 or presented buffet style for larger groups**

Continental Breakfast

\$9.95 per person

*Assorted Danish & Bagels
With Cream Cheese
Butter and Jelly
Orange Juice
Brewed Coffee, Decaf Coffee
And Assorted Tea*

A La Carte Add-ons

<i>Scrambled Eggs</i>	<i>\$1.99 per person</i>
<i>Assorted Cold Cereals</i>	<i>\$1.65 per person</i>
<i>Assorted Flavored Yogurts</i>	<i>\$1.99 per person</i>
<i>Choice of Bacon, Sausage or Ham</i>	<i>\$1.99 per person</i>

Cereal Continental Breakfast

\$12.95 per person

*Assorted Danish & Bagels
With Cream Cheese
Butter and Jelly
Orange Juice
Hot Oatmeal with Brown Sugar
Assorted Cold Cereals
Low and Non-Fat Milk
Seasonal fruit
Brewed Coffee & Decaf Coffee
And Assorted Teas*

Breakfast Buffets

Minimum of 20 people

Casual Buffet

\$12.75 per person

Mini Croissants, Danish

Butter & Jelly

Scrambled eggs with Cheese

Toast

Bacon or Sausage

Breakfast potatoes

Assorted Cereals with Low or Non-fat milk

Seasonal Fruit

Orange Juice

Brewed Coffee, Decaf Coffee, and Assorted Teas

Country Breakfast Buffet

\$12.95 per person

Mini Croissants, Danish

Butter & Jelly

Scrambled eggs with Cheese

Or

Western Scramble with Diced Ham,

Cheese, Peppers and Onions

Breakfast Potatoes

Seasonal Fruit

Orange Juice

Brewed Coffee, Decaf Coffee, and Assorted Teas

Benedict Breakfast Buffet

\$14.95 per person

Mini Croissants, Danish

Butter & Jelly

Choice of Benedict:

Nova Benedict - Smoked Salmon, capers, Hollandaise

Country Benedict - Sausage gravy

Traditional Benedict

Breakfast Potatoes

Seasonal Fruit

Orange Juice

Brewed Coffee, Decaf Coffee, and Assorted Teas



BRUNCH BUFFETS & BREAK MENUS

Best Western Bay Harbor Brunch & Break Menus

Brunch Buffet

(Minimum of 20 people)

Assorted Danish

Butter & Jelly

Bagels with Salmon, Cream Cheese,

Red Onions and Tomato

Seasonal Fruit

Toast

Scrambled Eggs with cheese

Breakfast Potatoes

Bacon or Sausage

Chicken Breast with Rosemary

Salmon Tarragon

Chef's selection of vegetables

Penne Pasta Salad

Orange Juice

Cookies & Brownies

Brewed Coffee & Decaf Coffee and

Assorted Teas

\$32.95

Continental Buffet

Orange Juice

Assorted Danish & Bagels

Butter & Jelly

Assorted Sliced Meats & Cheeses

\$11.95

The Healthy Break

(Minimum of 20 people)

Assorted Seasoned Fruit

Granola Bars, Banana Bread, Nuts

Bottled Water

\$9.95

Energy Break (Minimum of 12 people)

Red Bull and Assorted Power Drinks,

Power Bars, Low Fat Yogurt and

Seasonal Fruit & Coffe/Teas **\$11.95**

Morning & Afternoon Add-on's

Coffee Service

(Coffee, Decaf Coffee & Hot & Cold Teas)

\$ 28.00 per gallon

Assorted Soda's **\$2.00 per person**

Bottled Water **\$2.00 per person**

Assorted Fresh Fruit **\$3.00 per person**

Granola & Fruit Bars **\$2.00 per person**

Assorted Yogurts **\$2.00 per person**

Sweet Treats

Assorted Cookies **\$2.00 per person**

Assorted Brownies **\$3.00 per person**

Chocolate Dipped

Strawberries **\$4.00 per person**

Assorted Candy Bars **\$6.95 per person**

Half Time

Tortilla chips with Salsa & Guacamole

\$5.95 person

Baskets of Popcorn, Pretzels or Bar Mix

\$3.95 per person

Best Western
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LUNCHEON SANDWICHES

TUNA OR CHICKEN SALAD CROISSANT

Creamy Chicken Salad or Tuna Salad *\$12.50 per person*
Chicken Breast Salad with Crunchy Cashews
Served in a Flaky Butter Croissant Accompanied by Lettuce, Tomato, Pickle
Cole Slaw & Potato Chips plus a dessert

Prime Rib Sandwich *\$13.95 per person*

Tender Sliced Roast Beef with Au Jus
Served on a Hoagie Roll with Lettuce, Tomato & Pickle Accompanied by
Potato Chips, Cole Slaw and a dessert

Croissant Turkey Club *\$12.50 per person*

The Traditional Club along with Cole Slaw and Potato Chips
Plus a dessert

Chicken Club *\$13.95 per person*

A grilled Chicken Breast on a Toasted Kaiser Roll
With Cheddar Cheese, Lettuce, Bacon and Tomato
Served with Fries and Cole Slaw

TAMPA'S FAMOUS PRESSED CUBAN *\$12.95 per person*

Smoked Ham, Turkey, Roasted Pork with lettuce, Tomato, Pickle
Mayo & Mustard Mix Served on Traditional Pressed Cuban Bread
With Potato Chips, Cole Slaw and a dessert.

Grouper Sandwich *\$MARKET*

Served with Cole Slaw, Potato Chips and a dessert



LUNCHEON BUFFET MENUS

Luncheon Buffets

Buffets include appropriate accompaniments, Bread and Butter, Coffee and Tea.

Deli Lunch Buffet

Cole Slaw

Mixed Green Salad

Potato Salad

Assorted Meats and Cheeses

*Sliced Tomato, slice Red Onion, Lettuce,
Pickles, Olives and Pepperoncini*

Basket of Assorted Breads

Seasonal Fruits

Choice of Cookies, Brownies or Lemon Bars
\$17.95 per person

Bay Buffet Luncheon

Mixed Green Salad

Pasta Salad

Marinated Artichoke Salad

Chicken Piccata

Rice

Seasonal Vegetables

Seasonal Fruit

Chef's Choice Dessert

\$22.95 per person

Mexican Buffet

(Minimum of 30 people)

Cesar Salad

Tortilla Soup

Seafood Cerviche

Shredded Spiced Beef or Chicken

Warm Corn and Flour Tortillas

Grated Monterey Jack, and Cheddar Cheeses

Sour Cream, Black Olives, Shredded Lettuce,

Diced Green Onion, Diced Tomato

Black or Refried Beans

Spanish Rice

Salsa Fresca

Guacamole

Tortilla Chips

Fried Ice Cream

\$23.95 per person

Picnic Buffet

Grilled Hot Dogs

Grilled Hamburgers/Cheeseburgers

(Veggie Burgers upon Request)

Lettuce, Pickle Relish, Sliced Tomato,

Onion, Condiments

Potato Salad

Cole Slaw

Selection of chips

Ice Tea

Chef's Dessert Choice

\$14.95 per person

Soup & Salad Buffet

(Minimum of 30 people)

Select Two Soups:

Chowder

Crabby Corn

French Onion

Tortilla Soup

Caesar Salad Station

Pasta Salad

Mixed Greens

Spinach

Diced Chicken and Ham

Shrimp

Croutons, Garbanzo Beans, Broccoli, Nuts

Bacon, Diced Egg, Bleu Cheese Crumbles

Tomato and Bermuda Onion

Dressings:

Champagne Vinaigrette

Creamy Ranch

Basket of Assorted Breads

Chef's Choice Dessert

\$24.95 per person

Best Western
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LUNCHEON HOT ENTREES

Lunch Hot Entrees

Roast Pork Loin with Dijonnaise Sauce served with mashed potatoes \$17.95

Grilled chicken Breast Panini with fresh Basil served with Cole Slaw \$15.95

Grilled Filet of Salmon with Lemon Caper Butter \$21.95

Grilled Breast of Chicken with Rosemary and Mushroom Sauce \$18.95

Slow Roasted Tri Tip with Rosemary Horseradish Sauce \$21.95

Petite Prime Rib with Creamy Horseradish and Au Jus \$24.95

Grilled Shrimp with Spanish Rice \$24.95

Chicken Mornay over Broccoli \$18.95

London Broil with Mushroom Burgundy Demi Glaze \$21.95

Broiled, Blackened or Grilled Mahi Mahi \$22.95

Petite Filet Mignon \$32.95

Menus are available for Children upon request

(All lunches include a choice of soup or salad, Entrée and Dessert, Appropriate Accompaniments, Bread & Butter, Coffee & Teas.)

Best Western
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BOX LUNCHES

Box Lunches

Basic To Go

Ham on Rye with Swiss Cheese

Turkey on White with Cheese

Chicken Salad with lettuce and tomato

Potato Salad

Cookie

Soda or Bottled Water

\$10.95

Box Deli

Slices of Roast Beef, Smoked Ham, Turkey Breast, Cheese

On White or Rye

Cole Slaw

Brownie

Soda or Bottled Water

\$12.95

Box Chicken Sandwich Lunch

Sliced Grilled Chicken Breast with Cheese on White or Rye

Pasta Salad

Cookies

Soda or Bottled Water

\$12.95

Boxed Lunches are packaged to go with plastic utensils, napkins, condiments, salt & pepper.

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LUNCH COLD ITEMS

Luncheon entrees include choice of Soup or Salad, Entrée and Dessert, Appropriate Accompaniments, Bread and Butter, Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea

Menu's with two entrée choices will be billed per person at the highest entrée price.

Starter Courses

Choice of One Below:

- 1) New England Clam Chowder
Or Crabby Corn Soup
Castroville Artichoke Soup*

Choice of One Below:

- 1) Traditional Caesar Salad with
Garlic Croutons and Parmesan Cheese*

- 2) Salad of Mixed Greens with
Roasted Roma Tomato Vinaigrette and Croutons*

- 3) Mozzarella and Tomato Slices
with Basil Olive Oil*

- 4) Traditional Caesar Salad
with Garlic Croutons and Parmesan*

Cold Entrees

Choice of:

*Grilled Chicken Breast
Or Sauteed Shrimp
\$15.95 per person*

*Grilled Shrimp & Scallops over Mixed Greens
With Grilled Garden Vegetables tossed in a Vinaigrette of Roasted
Roma Tomatoes
\$17.95 per person*

*Grilled Salmon
Served over a Bed of Spinach Leaves
And Lettuce with Mushrooms
\$23.95 per person*

Sesame Chicken Salad
Sliced Breast of Chicken
On a Bed of Mixed Greens with
Tomato, Pea Pods, sliced Oranges,
Toasted Sesame Seeds and Herbs.
\$17.95

Cobb Salad
With Sliced Chicken Breast, Bacon,
Bleu Cheese, Tomato and Sliced Egg over
Mixed Greens with Balsamic Vinaigrette
\$17.95

Seafood Cobb Salad
Grilled Shrimp, Salmon, Fresh
Mozzarella, Bacon, Bleu Cheese, Tomatoe
And Sliced Egg over Mixed Greens with Balsamic
Vinaigrette
\$23.95

Best Western
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DINNER BUFFETS

Dinner Buffets

(Minimum of 30 people)

Buffets include appropriate accompaniments, Bread and Butter, Brewed Coffee and Ice Tea.

Florida Buffet

Roast Chicken Buffet with Sage and Roasted Garlic Sauce

Crab Ravioli

Rice

Seasonal Fresh Vegetables

Mixed Green Salad

Seasonal Fruit Display

Cheesecake

\$29.95

Tampa Buffet

Carved Roast Prime Rib of Beef Au Jus

With Horseradish Sauce

Hot Grilled Salmon

Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Sliced Tomatoes and Cucumbers with Feta

Marinated Mushrooms with Sherry and shallots

Mix Green Salad with Champagne Vinaigrette

Chef's Dessert Choice

\$36.95

Clipper Buffet

Grilled Halibut with Basil Herb Sauce

Roast Chicken Breast Piccata

Blackened Mahi Mahi

Marinated Three Bean Salad

Sliced tomatoes, Cucumbers, and Red Onion

with Feta cheese and Champagne Vinaigrette

Scalloped Potatoes

Seasonal Fresh Vegetables

Chef's Choice of Dessert

\$ Market Price

Tampa Bay Buffet

*Carved Tenderloin of Beef
Roast chicken with Marsala and Mushrooms
Grilled Salmon
Seasonal Fresh Vegetables
Red Roasted Potatoes
Traditional Caesar Salad
Chilled Past Primavera and Basil Salad
Chef's Choice of Dessert.*

\$39.95

Barbecue Dinner Buffet

*Taos Grilled Chicken
Roasted Pork Loin
Barbecue Pork Ribs
Corn on the Cob
Chili Beans
Cole Slaw
Mixed Greens with Ranch Dressing
Baked Potato Bar to include:
Sour Cream
Chives
Bacon Bits
Grated Cheese
Butter
Cornbread/Honey & Butter
Warm Apple Cobbler*

\$ 27.95

Seafood Buffet

*New England Chowder
Calamari Salad
Local Mixed Greens
Artichokes, tomato and Feta
Tenderloin of Beef
Fresh Steamed Clams and Mussels
Grilled Salmon
Red New Potatoes with Herbs
Seasonal Vegetables
Chef's Choice of dessert*

\$ Market Price

Italian Buffet

Minestrone Soup

Caesar Salad

Marinated Artichokes

Tomato Florentine with Pine Nuts

Pasta Station:

Seafood Ravioli with Shrimp Sauce

Penne Pasta with Choice of Alfredo or Marinara Sauce

Chicken Piccata

Eggplant Parmesan

Antipasto Display

Garlic Bread

Chef's Choice of Dessert

\$45.95

New England Crab Boil

(minimum of 50 people)

Fruit Display

Mixed Green Salad with Dressings

Cold Marinated Mussels with Vinaigrette Dressing

Cole Slaw

Steamed - Snow Crab

Steamed Clams

Peel & Eat shrimp

Corn on the Cob

New Potatoes

Chef's Choice of Dessert

\$ Market Price

Hawaiian Luau Buffet

Aloha Salad

Tropical Fruit Salad

Pepper Steak Polynesian

Sweet & Sour Chicken

Fried Rice

Oriental Vegetables

Hot Rolls & butter

Iced Tea with Lemon/Coffee

Pineapple Upside - down Cake

\$28.95



THEMED BUFFETS

*Requires 50 people or more for the
following themed events*

WESTERN ROUND UP

TOSSED GARDEN SALAD

POTATO SALAD

NY STRIP STEAKS

BARBEQUE CHICKEN

BAKED BEANS

BAKED POTATOES

CORN ON THE COBB

CORN BREAD

ASSORTED FRUIT PIES

\$32.95 per person

HAWIIAN LUAU BUFFET

ALOHA SALAD

TROPICAL FRUIT SALAD

PEPPER STEAK POLYNESIAN

SWEET & SOUR CHICKEN

FRIED RICE

ORIENTAL VEGETABLES

HOT ROLLS WITH BUTTER

ICED TEA WITH LEMON

COFFEE AND DECAF

PINEAPPLE UPSIDEDOWN CAKE

\$28.95 per person

ADD: WHOLE ROASTED PIG - MARKET PRICE

MEXICAN FIESTA

NINE LAYER DIP

SLICED FRESH FRUIT

CHICKEN & BEEF FAJITA BAR

BLACK BEANS & YELLOW RICE

BEEF BURRITO FILLING

*GUACAMOLE, SOUR CREAM, SALSA, DICED TOMATOES, SHREDDED LETTUCE,
JALAPENO PEPPERS, SHREDDED CHEESE*

Fried Ice Cream

CHURROS

COFFEE, DECAF, HOT TEA AND ICED TEA

\$27.00 per person

COCKTAILS

HOSTED BAR BY THE HOUR:

The amount below is on a per person basis in accordance with the guarantee attendance or the actual attendance, if higher.

House Brands: One (1) hour \$10.50 per person, \$9.00 per additional hour.

Premium Brands: One (1) hour \$12.50 per person, \$10.50 per additional hour.

Deluxe Brands: One (1) hour \$16.00 per person, \$14.00 per additional hour.

BY THE DRINK:

House Brands \$4.50

Premium Brands \$5.75

Deluxe Brands \$7.00

Domestic/Light Beer \$3.50

Premium/Import \$4.25

House Wines \$4.75

Cordials \$6.75

Mineral Water \$2.75

Soda's \$2.00

LABOR CHARGES:

Bartender & Cashiers Fees are \$75.00 for the first hour and every additional hour is \$25.00 per hour. EXCLUDING CASH BAR.

All prices are subject to 7% Tax and 21% Gratuity

Wine Lists are available upon request.

