BAY POINTE

OFF-SITE CATERING MENU

LOCATION DROP OFFS • BUFFET SETUP

delivered fresh from
our kitchen to your location

PLACE YOUR ORDER TODAY!

Whether you're planning a wedding, graduation party, corporate luncheon, birthday celebration, or family get-together, let Bay Pointe bring our signature hospitality and exceptional dining experience to you. We'll deliver the same delicious cuisine and thoughtful presentation you've come to expect from Bay Pointe, wherever your event takes place.

From intimate gatherings to milestone celebrations, Bay Pointe makes it easy to host a memorable event filled with great food, without the hassle. Let us bring the Bay Pointe experience to your celebration!

TO GET STARTED: simply complete the Order Form and fill out your Delivery and Payment Information included in this packet. ***Orders require at least 7 days' notice and payment at the time of submission.***

ORDER SIZE: Offsite catering is available for groups of 10 to 150 guests. Orders are accepted in increments of 10 guests to ensure seamless preparation and service.

SETUP: Approximately 72 hours prior to your event, we'll confirm all delivery and setup details. On the day of, our professional Bay Pointe banquet staff will deliver and stage your catering using disposable pans, wire chafers, sternos, serving utensils, plates, napkins, and silverware — everything needed for a beautiful and effortless presentation.

DELIVERY: Deliveries are available between 10 AM and 6 PM within 25 miles of Bay Pointe. Our team will work directly with you to ensure every detail is handled with care. NOTE: Delivery times and dates are based on availability. Off-site catering is not available on holidays.

TO PLACE YOUR ORDER: Please request an official order form from our Sales Team via phone or email (below). Order forms will be sent to you via DocuSign.
Email: events@baypointeinn.com
Phone: 269-672-8117

ONSITE EVENTS: *Please request our onsite banquet menu for events taking place here at Bay Pointe venues! This menu is for off-site catering* only.

DELIVERY INFORMATION:

Your Name: _____

Date Of Delivery: _____ (orders must be at least 7 days in advance of delivery date)

Requested Time of Delivery: _____ (Must Be Between 10am & 6pm)

Name of Business/Venue (if applicable): _____

Address of Delivery: _____

Is this address ☐ residential or ☐ commercial?

Please list out any additional set up instructions that may apply:

_____

_____

OFF-SITE CATERING MENU ORDER FORM:

MENU KEY: GF = Gluten Free* DF = Dairy Free V = Vegetarian
Bay Pointe is not a gluten free facility, but we do offer items made without gluten (GF)*

Drop-off catering prices apply to off-site events only and are not valid for events hosted at Bay Pointe owned venues.
NOTICE: All federal, state, and local laws with regard to food and beverage purchases and consumption are strictly adhered to.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

APPETIZERS / DESSERT (EACH PLATTER serves approx 20 guests)

order qt: _____ **HUMMUS / $75 per platter**
Classic Hummus Served GF Tortilla Chips (GF, DF)

order qt: _____ **BUFFALO CHICKEN DIP / $95 per platter**
Cream Cheese Based Dip with Chicken, Hot Sauce, and Bleu Cheese (GF)
Served with GF Tortilla Chips

order qt: _____ **SPINACH AND ARTICHOKE DIP / $95 per platter**
Creamy Dip with Spinach, Artichoke, and Parmesan. Served with GF Tortilla Chips (GF)

order qt: _____ **ITALIAN PINWHEELS / $95 per platter**
Flour Tortilla with Cream Cheese, Basil and Hot Capocollo

order qt: _____ **ASSORTED CHEESE AND CRACKERS / $95 per platter**
Cheddar, Colby Jack, Gouda, Swiss, Boursin and Brie. Served with Assorted Crackers

order qt: _____ **VEGETABLES WITH RANCH / $95 per platter**
Carrots, Celery, Cucumbers, Broccoli, and Seasonal Vegetables Served with Ranch (GF)

order qt: _____ **BBQ MINI MEATBALLS / $110 per platter**
Italian Style Beef & Pork Meatballs in BBQ Sauce

order qt: _____ **TOMATO BRUSCHETTA CROSTINI / $110 per platter**
Fresh Tomatoes, Onion, Bell Peppers and Garlic then Finished with Balsamic Reduction
Served with Crostini on the Side (DF)

order qt: _____ **FRIED VEGETABLE SPRING ROLLS / $110 per platter**
Fresh Mushrooms, Carrots, Onions, Cabbage and Green Beans. With A Sweet Chili
Dipping Sauce (DF)

order qt: _____ **MINI ASSORTED DESSERTS / $108 per platter**
Assorted Mini Cheesecakes, Cookies & Decadent Brownies

order qt: _____ **ASSORTED COOKIES / $48 per platter**
Assorted Cookies (Chocolate Chip, Peanut Butter, Sugar, and Oatmeal Raisin)

NOTE: Each platter is roughly 30 pieces which serves approximately 20 guests, we recommend a minimum of 2 appetizers per event.

BAY POINTE OFF-SITE CATERING MENU / ORDER FORM PAGE 2:

THEMED BUFFETS (PER PERSON - ORDER QUANTITIES OF 10 ONLY):

order qt: _____

MORNING FAVORITES

$20 per person

Berries and Cream French Toast Casserole

Served with Syrup and Whipped Cream

Sausage Patties

Breakfast Potatoes

order qt: _____

CLASSIC COOKOUT

$20 per person

BBQ Pork with Slider Buns

Coleslaw

Redskin Potato Salad

Baked Beans

House-Made Kettle Chips

order qt: _____

FIESTA TACO BUFFET

$20 per person

Seasoned Ground Beef

Refried Beans (Vegetarian)

Tortilla Chips

Flour and Hard Shell Tortillas

Condiments: sour cream, diced onion, diced tomato, shredded lettuce, shredded cheddar cheese, hot sauce

order qt: _____

CHICKEN ALFREDO BUFFET

$20 per person

Penne Pasta Tossed in Alfredo Sauce

Grilled Chicken Breast

Caesar Salad w/Caesar Dressing

Rolls & Butter

order qt: _____

DELI WRAP LUNCH

$20 per person

Smoked Turkey Club Wraps

Deli Sliced Turkey served in a Spinach Wrap with Crispy Bacon, Lettuce, Tomato, Swiss Cheese and Dijon Spread

Homemade Pasta Salad

House-Made Kettle Chips

order qt: _____

CHEF'S FRESH SPREAD

$20 per person

Cherry Chicken Salad

Roasted Chicken, Diced Celery and Dried Cherries tossed in Creamy Dressing

Crossiants

Broccoli Salad

House-Made Kettle Chips

A LA CARTE BUFFET ADDITIONS:

☐ **BBQ CHICKEN BREAST (GF, DF)**
$5 per person
**pairs perfectly with the Classic Cookout Buffet*

☐ **MESQUITE CHICKEN WRAPS**
$5 per person
**Mesquite Grilled Chicken Breast, Applewood Smoked Bacon, Fresh Baby Spinach, Tomatoes, Cheddar Cheese and Barbeque Ranch Dressing. Rolled in a Jalapeno Cheddar Tortilla.*

☐ **MIXED GREEN SALAD (GF, DF, V)**
$5 per person
**served with ranch and balsamic vinaigrette dressings*

☐ **TURKEY PESTO WRAPS**
$5 per person
**Smoked Turkey Breast, Provolone, Romaine, and Pesto Aioli. Rolled in a Flour Tortilla*

☐ **FRUIT SALAD (GF, DF, V)**
$5 per person

NOTE: Please select one buffet from the options listed above per order.

BAY POINTE OFF-SITE CATERING MENU / ORDER FORM PAGE 3:

TRADITIONAL BUFFET (PER PERSON - ORDER QUANTITIES OF 10 ONLY):

order qt: _____ **ONE ENTREE BUFFET / $30 per person**
Includes House Salad with Ranch and Balsamic Viniagrette Dressings, Garlic Mashed Yukon Potatoes, and Seasonal Vegetables. Select Entree From Below List

order qt: _____ **TWO ENTREE BUFFET / $37 per person**
Includes House Salad with Ranch and Balsamic Viniagrette Dressings, Garlic Mashed Yukon Potatoes, and Seasonal Vegetables. Select Two Entrees From Below List

ENTREE CHOICE SELECTION - CHECK ONE OR TWO ENTREES:

☐ **TERIYAKI PINEAPPLE CHICKEN**
Chicken Breast Topped with Pineapple and Glazed with a Teriyaki Sauce. (GF, DF)

☐ **TUSCAN CHICKEN (GF)**
Grilled Chicken Breast Topped with a Creamy Spinach and Sun-Dried Tomato Sauce.

☐ **LONDON BROIL**
Thinly Sliced Flank Steak Served with a Mushroom Demi Glacé. (GF, DF)

☐ **SIZZLE STEAK**
Tenderized 6 oz Ball Tip Sirloin Served with Demi Glacé. (GF, DF)

☐ **ASIAN VEGAN STIRFRY**
(Vegetarian, vegan, gluten free, dairy free)
An Array of Fresh Vegetables Stir-Fried and Finished with Sweet Chili Sauce Served over Jasmine Rice.

☐ **VEGETARIAN PESTO PASTA**
(Vegetarian)
Pasta Tossed with Fresh Seasonal Vegetables and Finished withan Olive Oil & Fresh Basil Pesto, Peppers & Lemon Juice

PAYMENT INFORMATION:

Credit Card Number: _____ Credit Card Expiration: _____/_____

Name as it appears on Credit Card: _____ CVV Code (3-4 digit code): _____

Billing Address: _____

City: _____State:_____Zip:_____

Contact Cell Number: _____ Email: _____

Additionally, by signing below, I agree to the following terms;

- There is a $300 food & beverage minimum requirement for your off-site catering order. If you have not met this amount with the quantity ordered, your card will be charged the difference.
- By selecting this box, you agree that a 18% service fee and 6% sales tax.
- Note: Bay Pointe does have a 3% credit card payment processing fee for all credit card transactions.
- This card will be charged upon receipt of the order with total due, along with all taxes & fees.

Authorized User Signature: _____ Date: _____