



## STARTERS SOUP AND SALADS

### **ASIAN STYLE TIGER PRAWN CEVICHE 15.75**

Citrus Ginger Soy Marinade, Tomato,  
Cucumber, Avocado, Cilantro, Red Onion, Roasted Sesame Oil

### **THIN SLICED COLD SMOKED SCOTTISH SALMON 15.75**

Warm Blini, Dill, Cucumber, Capers, Red Onion

### **TARTARE OF SASHIMI GRADE YELLOWFIN TUNA 14.75**

Lightly Spiced with Soy, Chili and Ginger  
Crushed Avocado, Wonton Crisps

### **CAST IRON SEARED FREE RANGE QUAIL AND HUDSON VALLEY FOIE GRAS 17.75**

On Scallion Pancake, Shiitake Mushroom  
Asian "BBQ" Glaze, "Sunny Side Up" Quail Egg

### **LOBSTER BRUSCHETTA 15.25**

Grilled Artisan Bread, Maine Lobster Salad,  
Haas Avocado, Lemon Aioli

### **GRIDDLE CRAB CAKE 14.75**

Lump Blue Crab, Soft Herb Cabbage Slaw, Chipotle Aioli

### **TOMATO BURRATA MOZZARELLA 14.25**

Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette

### **ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 14.25**

Honey Toasted Walnuts, Aged Balsamic Reduction  
Red Belgian Endive, Upland Water Cress

### **SOUP OF THE DAY 9.50**

Recited Daily

### **TIGER PRAWN SALAD 16.75**

Organic Greens, Greek Yogurt Dressing, Cucumber, Tomato,  
Red Onion, Mini Peppers, Kalamata Olives, Barrel Aged Greek Feta

### **BRESADLA CARPACCIO 14.50**

Thinly Sliced Air Dried Beef Strip-Loin, Capers,  
Wild Arugula Salad, Shaved Reggiano Parmesan

### **AUTUMN SALAD 14.50**

Smoked Prosciutto, Shaved Red Onion, Maytag Blue Cheese Crumbles  
Anjou Pear, Organic Grapes, Toasted Pistachios, White Balsamic Vinaigrette

### **SIMPLE ORGANIC MIXED GREENS SALAD 9.50**

Mustard Balsamic Vinaigrette

### **CHOPPED HEART OF ROMAINE SALAD 9.50**

Parmesan Dressing, Shaved Parmesan and Focaccia Croutons

## **BAYSIDE CATERING**

Holidays ~ Weddings ~ Corporate Events ~ Special Occasions ~ Office Luncheons  
Inquire Within or Visit [www.Bayside-Catering.com](http://www.Bayside-Catering.com)

## MAIN COURSE

**WILD MUSHROOM CRUSTED "SEA OF CORTEZ" HALIBUT (WILD) 29.75**  
Yukon Gold Potato Puree, Green Asparagus, Riesling Sauce

**GRILLED PACIFIC SWORDFISH (WILD) 29.75**  
Heirloom Tomato, Lemon Risotto, Petit Garden Greens

**SOY GLAZED ORGANIC SCOTTISH SALMON 29.00**  
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

**SEARED DIVER SCALLOPS (WILD) 29.75**  
White Wine Caper Sauce, Lobster Mashed Potatoes, Roasted Pepper

**PAN ROASTED JUMBO TIGER PRAWNS 27.75**  
"Famous Green " Risotto with Sugar Snap Peas

**PENNE PASTA 19.75**  
Chicken Breast, Tomato, Olives, Capers, Basil, Parmesan

**FUSILLI PASTA 19.75**  
Spicy Italian Sausage, Charred Peppers, Parsley, Parmesan Reggiano

**FETTUCCINE PASTA 19.75**  
Slowly Braised Ragu of Colorado Lamb, Peccorino Romano Cheese

**OVEN ROASTED SHELTON FARM CHICKEN BREAST 22.75**  
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

**GRILLED VENISON LOIN MEDALLIONS 33.75**  
Anjou Pear, Ginger Cranberry Coulis, Pan Roasted Potato Gnocchi  
Brussel Sprouts, Wilted Spinach, Star Anis Red Wine Reduction Sauce

**OVEN ROASTED RACK OF LAMB 34.75**  
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

**PRIME TOP SIRLOIN CULOTTE STEAK 28.00**  
Blue Cheese Potato Leek Fondu, Arugula Pesto, Wine Merchant Sauce

**GRILLED 8 OZ FILET MIGNON 33.75**  
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

**16 oz RIB-EYE STEAK 36.00**  
Roasted Garlic Sauce, Broccolini, French Fries

### 3 COURSE MENU 49.75

#### **COMPRESSED MAINE LOBSTER SALAD**

Lemon Aioli, Crushed Avocado, Crispy Flatbread, Petit Greens

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#### **OVEN ROASTED WILD MUSHROOM CRUSTED "SEA OF CORTEZ" HALIBUT**

Yukon Gold Potato Puree, Green Asparagus, Riesling Sauce

OR

#### **GRILLED 8 OZ FILET MIGNON**

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

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**CHOOSE ANY DESSERT FROM OUR LIST**