



BANQUET MENU

1 McClure Way Seaside, CA 93955
(831-899-7271)

Greetings,

On behalf of Bayonet Black Horse, I would like to extend a warm welcome to you and your guests. We take pride in delivering the extra touch that reflects our gracious hospitality and service.

We invite you to tour our facility and explore the many options available to you. Our Managers and staff will assist in personalizing your event to make it special and unforgettable.

Enclosed is our banquet menu. While it is very comprehensive, and we realize you may have something particular in mind, our professional culinary team is capable of preparing anything from regional favorites to exotic specialties. We take pleasure in tailoring your desires to meet your individual needs. So, please do not hesitate to ask.

Our management team will make sure they spend the time to ensure all your requests are taken care of from the planning stages to the moment of execution. We want to make your event unforgettable.

We look forward to serving you and hosting your special event.

Sincerely,

Jeff Nelson
Director of Food and Beverage

BREAKFAST BUFFETS

Assorted Danish

Assorted Donuts

Assorted Muffins

Served with butter and fresh preserves

Fresh Baked Bagels

Served with cream cheese and fresh preserves

Seasonal Fresh Fruit

Continental Breakfast

Fresh fruit platter

Basket of assorted muffins, croissants and danish

Fresh brewed regular and decaffeinated coffee

Orange and cranberry Juice

Bayonet Breakfast Buffet

Fresh fruit platter

Basket of assorted muffins, croissants and danish

Breakfast potatoes

Fresh brewed regular and decaffeinated coffee

Orange Juice and cranberry juice

Choice of two:

Scrambled Eggs

Quiche

Pancakes

French Toast

Choice of two:

Ham

Bacon

Sausage

Omelet Station

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

APPETIZERS

Cold (Passed or Stationary)

California Rolls with sweet soy and wasabi
Cilantro lime bay shrimp on cucumber slices
Crabmeat and mango salsa on a crispy won ton
Scallop ceviche with avocado on toasted corn chips
Smoked salmon on a corn pancake with lemon crème fraiche and dill
Sesame seared ahi tuna on a wonton crisp with a soy wasabi aioli
Maytag bleu cheese on granny smith apples with candied walnut
Sun dried tomato with fresh mozzarella cheese on a garlic crostini
Crispy fried smoked turkey and guacamole roll-ups

Hot (Passed or Stationary)

Chicken Strips with honey mustard sauce
Spicy Asian chicken wings with ranch dressing
Jerk chicken and mango salsa on a crispy wonton
Sesame crusted chicken satay with spicy peanut dipping sauce
Smoked chicken and pepper jack quesadillas with chipotle aioli
Mini beef kabobs with mushrooms, peppers and teriyaki sauce
Mini beef Wellington with béarnaise
Asian meatball with sweet chili sauce
Oysters Rockefeller with hollandaise sauce
Grilled sea scallops wrapped in bacon
Fried prawns with caper cocktail sauce
Grilled garlic shrimp with Cajun seasoning
Pan-fried crab cakes with red pepper aioli
Lobster ravioli with a tomato cream sauce and fried basil
New Zealand lamb lollypops with mint jelly sauce
Skewered sweet Italian sausage and peppers with dijon mustard
Roast duck breast on sourdough baguette with sweet chili vinaigrette
Spinach and feta cheese phyllo triangles
Baked mushrooms filled with crab, artichoke, cream cheese and jalapeño
Vegetable spring rolls with sweet chili sauce
Vegetable quesadilla with grilled tomato sauce

Choice of 3 items

Choice of 4 items

Choice of 5 items

Choice of 6 items

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

STATIONARY APPETIZERS

Assorted Domestic Cheese

Cheddar, Swiss, Monterey jack and pepper jack,
with fresh melon, seasonal berries
and an assortment of crackers

Assorted Imported Cheese

Boursin, brie, havarti, herbed goat cheese
with fresh melon, seasonal berries
and an assortment of crackers

Raw Vegetable Platter

Assorted fresh vegetables, pickles, olives,
roasted peppers and herbed buttermilk ranch

Vegetable Crudités

Assorted grilled fresh vegetables, pickles, olives,
roasted peppers and herbed buttermilk ranch

Antipasti

Roasted peppers, tomatoes, prociutto, artichokes,
olives, salami and provolone

Pasta Station

Tri colored spiral and penne pasta, homemade marinara and alfredo sauce,
shrimp, chicken and sausage, mushrooms, peppers, onions,
garlic, tomatoes, spinach, seasonal vegetables and extra virgin olive oil

Seafood Station

Shrimp, crab meat, oysters and mussels with fresh lemon,
cocktail sauce and horseradish mustard aioli

Tartare Station

Tuna taco with wasabi and sweet chili sauce in a crispy wonton shell
Salmon gravlax tartare with dill mustard aioli and toasted mini bagel chips

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

PLATED DINNERS

Soups

New england clam chowder
French onion soup glazed with three cheeses
Roasted red pepper bisque with toasted pine nuts
Southwest chicken tortilla with cilantro and tortilla strips
Cream of wild mushroom drizzled with white truffle oil
Cream of asparagus with roasted peppers

Salads

Hearts of romaine with caesar dressing, garlic croutons and grated asiago
Young organic greens with candied walnuts, goat cheese and balsamic vinaigrette
Iceberg wedge with diced tomatoes, onion rings, maytag bleu cheese crumbles and ranch dressing
Herb crusted goat cheese with spinach and balsamic vinaigrette
Young organic greens with toasted pine nuts, golden raisins and caper vinaigrette

Entrées

(Served with seasonal vegetables and mashed potatoes, roasted potatoes, au gratin potatoes, rice pilaf or wild rice)

Chicken

Grilled chicken breast with tri color pasta, colorful peppers and alfredo cream sauce
Barbequed chicken with shoe string onions
Chicken picatta sautéed in garlic, white wine, capers, lemon and butter
Chicken breast stuffed with roma tomatoes, jack cheese and basil in a whole grain mustard sauce
Chicken breast stuffed with mushrooms, red apples and shallots

Beef

Tri-Tip of Beef with wild mushroom sauce
Pepper crusted sirloin with green peppercorn cream sauce
New York steak with mushroom cabernet sauce
Roast prime rib of beef with au jus and horseradish sauce
Roasted beef tenderloin with béarnaise

Seafood

Grilled salmon with a white wine butter sauce and fruit salsa
Sautéed halibut with a black bean papaya salsa
Prosciutto wrapped sea bass with sweet pea coulis
Herb crusted calamari steak with a lemon thyme sauce
Grilled shrimp with red pepper and cayenne sauce
Sesame seared ahi tuna with vegetable stir fry, wasabi and sweet chili glaze

Pork

BBQ baby back ribs with country coleslaw
Pork scaloppini with current and wild mushroom marsala
Medallions of pork tenderloin with a green peppercorn sauce
Pepper crusted medallions of pork tenderloin with a green peppercorn sauce
Double cut pork chop with bleu cheese, Granny Smith apples and rosemary jus
Roasted pork loin with mushroom, spinach, and cheese bread stuffing with apple rosemary jus

Vegetarian

Roasted vegetable lasagna with basil pesto cream
Cheese tortellini tossed with sun dried tomatoes, spinach and Gorgonzola cream sauce
Crispy polenta, wild mushroom, spinach, roasted pepper and boursin cheese napoleon

Combination (Choose and two from above)

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

BAYONET BUFFET DINNER

Salads (Choose 2)

House made potato salad
Pasta salad with olives and cucumber vinaigrette
Mixed greens with balsamic vinaigrette and ranch
Spinach salad with bacon, red onions and goat cheese
Tomato, red onion, cucumber and feta with garlic and extra virgin olive oil
Hearts of romaine with caesar dressing, garlic croutons and grated asiago
Iceberg lettuce with diced tomatoes, onion rings, maytag bleu cheese crumbles and ranch dressing
Tomatoes, basil and fresh mozzarella with balsamic vinegar and extra virgin olive oil
Spinach salad with marinated red onions, bleu cheese, granny smith apples and raspberry dressing

Vegetables (Choose 2)

Sautéed seasonal vegetable
Green beans with toasted almonds
Carrots with brown sugar glaze
Fresh corn on the cob with butter
Cauliflower au gratin with horseradish
Zucchini and squash with garlic and herbs
Steamed asparagus with hollandaise sauce on the side
Steamed broccoli with cheddar cheese sauce on the side

Starches (Choose 1)

Wild rice
Rice pilaf
Buttered pasta
Garlic mashed potatoes
Potatoes au gratin with caramelized onions
Roasted red potatoes with rosemary and garlic

Entrées (Choose 2)

Tri-tip of beef with wild mushroom sauce
Slow roasted honey BBQ shredded pork
Pasta and prawns with alfredo sauce
Braised chicken with artichoke hearts, mushrooms and peppers
Italian sausage with peppers and onions
BBQ chicken with fried onions
Pork loin with sautéed apples
Grilled mahi mahi with a chive buerre blanc
Sautéed salmon with tomato sauvignon blanc, lemon and caper sauce
Grilled chicken breast with whole grain mustard sauce

Desserts (Choose 1)

Carrot cake
Cheese cake
Chocolate cake
Assorted cookies
German chocolate cake
Chocolate almond brownies

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

CARVING STATIONS

These Stations may be added to any buffet
(30 people minimum)

Pineapple-Glazed Ham

Roasted Breast of Turkey

Beef Tenderloin

Tri Tip of Beef

Roasted Prime Rib of Beef

Fajitas Station

Pasta Station

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

SPECIALTY BUFFETS

SANTA MARIA BARBEQUE

Salad

New potato salad with onion, egg and green onion aioli
Mixed green salad with ranch and balsamic vinaigrette

Entrees

Tri-tip of beef with wild mushroom sauce
Grilled chicken with mirapua and chicken broth

Vegetables and Bread

Ranch style beans with country sausage
Sautéed farm fresh vegetables
Garlic bread

Dessert

Assorted cakes and brownies

TEXAS BACK YARD BARBEQUE

Salad

Seasonal fresh fruit and berries
New potato salad with onion, egg and green onion aioli
Mixed greens with tomato, cucumber, onion and whole grain mustard vinaigrette

Entrées

Barbecue ribs
Barbecue chicken
Grilled tri-tip of beef

Vegetables and Bread

Fresh corn on the cob with butter
Baked beans with bacon, molasses and mustard
Dinner rolls

Dessert

Apple berry cobbler

HAMBURGER COOKOUT

Salad and Sides

Cole slaw
Fresh fruit
Potato salad
Five bean salad
Mixed greens with mustard vinaigrette

Entrees

Grilled chicken breasts
Hamburgers
Hot dogs

Dessert

Assorted cookies

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

TASTE OF THE SOUTHWEST

Salad

Jalapeno caesar with crispy romaine and polenta croutons
Iceberg with chipotle blue cheese, avocado and pico de gallo

Entrées

Grilled chicken with orange chipotle glaze
Tortilla crusted salmon with poblano cream sauce
Blue corn cheese enchiladas with jalapeno cream sauce and jack cheese

Vegetables and Sides

Saffron rice pilaf
Seasoned black beans

Dessert

Corn bread pudding with tequila, lime glaze and honey

FAJITA GRANDE BUFFET

Salad

Mixed green salad with ranch and balsamic vinaigrette

Entrees

Chicken and beef strips
Salsa, pico de gallo, guacamole and sour cream
Roasted onions, red and green peppers
Shredded sharp cheddar cheese
Flour and corn tortillas

Sides

Spanish rice
Black Beans

DELICATESSEN BUFFET

Salad

Pasta salad
Potato salad

Sandwiches

Roast beef, smoked turkey and black horse ham
Swiss, monterey jack, pepper jack and cheddar cheese
Buttermilk, wheat and sourdough bread
Lettuce, tomato, onion, pickle, pepperoncini and cherry peppers
Mayonnaise, yellow and dijon mustard

Dessert

Assorted cookies

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

CARIBBEAN ISLAND BUFFET

Salad

Tomato, cucumber, red onion and feta cheese with mediterranean vinaigrette
Hearts of romaine, avocado, papaya, toasted cashews and marinated onions with a papaya seed vinaigrette

Entrées

Jerk chicken with spanish rice and diced pineapple
Grilled Mahi Mahi with fresh exotic fruit salsa

Vegetables

Black beans with tomato salsa
Grilled vegetables with balsamic marinade and basil aioli

Dessert

Key lime pie

ITALIAN FESTIVAL BUFFET

Salad

Italian greens with artichoke hearts, crumbled goat cheese and pesto vinaigrette
Antipasti platter with eggplant, tomatoes, sweet peppers, mushrooms, salami and mozzarella balls

Entrées

Fried calamari and basil with spicy marinara sauce
Cheese filled ravioli with marinara, asiago and pesto sauce
Roasted chicken breast with sautéed italian greens and sun dried tomato tapenade

Vegetables and Bread

Ratatouille of fresh vegetables and herbs
Homemade flat bread with caramelized onions and mozzarella cheese
Herb garlic bread with asiago cheese

Dessert

Tiramisu

GERMAN BUFFET

Soup and Salad

Warm new potato salad
Lentil soup with croutons
Marinated beet and root vegetable with goat cheese vinaigrette

Entrées

Beef goulash
Veal schnitzel
Sausage and peppers

Vegetables

Spatzle
Glazed carrots
Creamed spinach
Potatoes au gratin

Dessert

German chocolate cake

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

TASTE OF NEW ORLEANS

Appetizers

Oysters on the half shell
Boiled crawfish with spicy dust

Soup and Salad

Cajun shrimp gumbo
Black-eyed peas with rice and cajun vinaigrette
Mixed greens with fried oysters and pesto vinaigrette

Entrées

Steamed mussels with fennel broth
Blackened shrimp with pecan butter
Roasted pork loin with white bean cassoulet

Vegetables and Bread

Red beans and rice
Crawfish potato cakes
Green bean casserole
Corn bread

Dessert

Chocolate pecan pie

TASTE OF THE HOLIDAYS

Soup and Salad (Choose Two)

Roasted butternut squash bisque
Young organic mixed greens with sonoma mustard vinaigrette
English cucumber with tomatoes, roasted onions, feta cheese and kalamata olives with shallot vinaigrette
Grilled vegetable platter with basil aioli and roasted pepper coulis

Entrées (Choose Two)

Roast turkey with giblet gravy
Root beer glazed ham with a sun dried cherry chutney
Sautéed salmon with roasted pepper coulis and basil aioli
Stuffed chicken with roma tomatoes, basil leaves, mozzarella cheese and whole grain mustard sauce

Vegetables (Choose Two)

Grandma's stuffing
Garlic mashed potatoes
Candied five spiced yams
Medley of winter vegetables

Bread

Fresh baked dinner rolls

Dessert

Pumpkin and apple pie

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

BOXED LUNCHES

BAYONET LUNCH

Barbecued tri tip or grilled chicken breast sandwich
Homemade foccacia or Ciabata bread
Avocado and tarragon aioli
Tri color pasta salad
Grilled vegetables with pesto
Mixed Seasonal Fruit Cup
Homemade chocolate brownie
Arizona ice tea

BLACK HORSE LUNCH

Ham, smoked turkey, roast beef or grilled vegetable sandwich
Hoagie roll
Seasonal whole fruit
Potato chips
Chocolate chip cookie
Bottled water

MEDITERRANEAN MARKET STYLE LUNCH

Prosciutto, cappacola and genoa salami
Goat cheese, pecorino and parmigiano-reggiano
Carr's table water crackers and sliced baguette
Marinated olives and peppers
Cornichons
Dijon mustard
Pellegrino

CALZONI ITALIANO

Pepperoni, sausage or vegetarian calzone
Stuffed with fresh mozzarella and marinara
Mixed greens salad with house dressing
Peanut butter cookie
Gatorade

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

SPIRITS

WINE

Our wine list changes seasonally. We can work with you to select wine from our wine list or if there is a specific wine that you are interested in, we will see if it is available for your event.

BEER

Amstel Light, Anchor Steam, Becks, Boddingtons, Budweiser, Bud Light, Coors, Coors Light, Corona, English Pale Ale, Gordon Birsh, Guinness, Heineken, MGD, Michelob Ultra, Miller Lite, O'Doul's, Red Hook IPA, Sapporo, Tecate, Widmere Hefewiesen

WELL

Bacardi rum, Taaka vodka, Gordan's gin, Tres Reyes tequila, Clan McGregor scotch, Early Times whiskey, Korbel brandy

CALL

Absolute, Absolute Citron, Bacardi Gold, Beefeater, Canadian Club, Captain Morgan, Cuervo, Cutty Sark, Dewar's, Jim Beam, Johnnie Walker Red, Jack Daniels, Parrot Meyers, Midori, Mount Gay, Sauza, Seagram's 7, Seagram's VO, Smirnoff, Southern Comfort, Stolichnaya, Tanqueray, Wild Turkey 101

PREMIUM

Amaretto Di Saronno, B&B, Baileys, Bombay, Bombay Sapphire, Bushmills, Chambord, Chivas, Cointreau, Courvoisier, Crown Royal, Cuervo 1800, Drambuie, Frangelico, Glenfiddich, Glenlivet, Grand Marnier, Grey Goose, Grey Goose Citron, Hennessy, Jagermeister, Johnnie Walker Black, Kahlua, Ketel One, Ketel One Citron, Makers Mark, Macallan, Midori, Remy Martin, 10 Cane, Tuaca

BEVERAGES

Coffee, Ice tea, Lemonade, Juice, Soft drinks and Bottle Water

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

WINE LIST

WHITE WINE

2005 Smoking Loon California	<i>Chardonnay</i>
2006 Chalone Monterey County	<i>Chardonnay</i>
2006 Caposaldo Veneto	<i>Pinot Grigio</i>
2005 Sutter Home	<i>White Zinfandel</i>
2006 Wente Riverbank	<i>Riesling</i>

RED WINE

2004 Chalone Monterey County	<i>Cabernet Sauvignon</i>
2005 Aquinas Napa Valley	<i>Cabernet Sauvignon</i>
2004 Firestone Central Coast	<i>Merlot</i>
2006 Wyndam Estate Bin 333	<i>Pinot Noir</i>
2005 Jacob's Creek Australia	<i>Shiraz</i>
2006 Bolla DOCG	<i>Chianti</i>

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice

PREFERRED VENDORS

COORDINATOR

A Special Occasion

Amy Lagrimas 831-917-6441

Amy Byrd

831-626-6261 amy@amybyrdweddings.com

FLOWERS

Fleurish

Melody King 831-626-7570
www.FleurishFloralDesigns.com

CAKE

Freedom Bakery & Confections

Cara Stackhouse 831-245-8093
www.fbandc.com 831-722-5691

DJ

Jamalot

831-394-8683 Jamalot@sbcglobal.net
831-224-3429 Terry Hill

Dance Trax

831-658-0746/831-521-1620 Bret Conneau

MINISTER

Sweet Pea Wedding Services

Steve Beck 408-842-3910
www.weddingsbysweetpea.com

Kate O'Brien

831-601-1241 www.amontereybaywedding.com

Francis C. Duda

831-626-8236 www.frduda@gmail.com

LODGING

Embassy Suites on Monterey Bay

Kay Gonzales 831-241-9132

PHOTOGRAPHER

Excellent Focus

Jennifer Church 831-402-1056
www.excellentfocus.com

Perspectives by Jen

831-521-6982 www.perspectivesbyjen.com

CHAIR COVERS AND TABLE LINENS

GBS Linen Supply

Ruby 510-224-0830

A Creative Cover

650-344-7025 Kathy Sidelle
www.acreativecover.com