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**

**Black Horse Continental**  $9.00 per person

- Fresh melons & berries, basket of assorted muffins, croissants and danish
- Bagel with cream cheese and house made preserves
- Freshly brewed regular and decaffeinated coffee
- Fresh orange and cranberry juice

**Bayonet Buffet**  $21.00 per person

- Fresh Melons & Berries
- Assorted Muffins
- Croissants
- Danish
- Country Potatoes
- Scrambled Eggs
- French Toast
- Applewood Bacon
- Country Sausage

- Freshly brewed regular and decaffeinated coffee
- Fresh orange & cranberry juice

**Omelet Station**  add $8.00 per person

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, ginger 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 crème fraîche 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
Grilled asparagus with parmesan wrapped in prosciutto
Seasonal melon wrapped in serrano ham

Hot (Passed or Stationary)
Chicken tenders with honey mustard sauce
Spicy asian chicken wings with ranch dressing
Jerk chicken and mango salsa on a crispy wonton
Thai chicken satay with spicy peanut dipping sauce
Smoked chicken and pepper jack quesadillas with chipotle aioli
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
Baked mushrooms with crab, artichoke, cream cheese and jalapeño
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 sauce
Spinach and feta cheese phyllo triangles
Vegetable spring rolls with sweet chili sauce
Vegetable quesadilla with grilled tomato sauce

Choice of 3 items ~ $13.00 per person
Choice of 4 items ~ $14.00 per person
Choice of 5 items ~ $15.00 per person
Choice of 6 items ~ $16.00 per person

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

$6.00 per person

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

$7.00 per person

**Raw Vegetable Platter**
Assorted fresh vegetables, pickles, olives, roasted peppers and herbed buttermilk ranch

$5.00 per person

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

$6.00 per person

**Antipasti**
Roasted peppers, tomatoes, prosciutto, artichokes, olives, salami and provolone

$7.00 per person

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

$10.00 per person

**Tartare Station**
Ahi tuna tacos with wasabi and sweet chili sauce in a crispy wonton shell
Salmon gravlax with dill mustard aioli and toasted mini bagel chips
Oysters on the half shell

$10.00 per person

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 $6.00 per person
- 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 $6.00 per person
- Herb crusted goat cheese with spinach and balsamic vinaigrette
- 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
- 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 $24.00 per person
- Grilled chicken breast with tri color pasta, colorful peppers and alfredo cream sauce
- Barbequed chicken with shoe string onions
- Chicken piccata 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

Beef
- Tri-Tip of Beef with wild mushroom sauce $26.00 per person
- Pepper crusted sirloin with green peppercorn cream sauce $27.00 per person
- New York steak with mushroom cabernet sauce $28.00 per person
- Roast prime rib of beef with au jus and horseradish sauce $29.00 per person
- Roasted beef tenderloin with béarnaise $29.00 per person

Seafood
- Grilled salmon with a white wine butter sauce and fruit salsa $25.00 per person
- Sautéed halibut with a black bean papaya salsa $34.00 per person
- Panco crusted tilapia with lemon herb sauce $25.00 per person
- Herb crusted calamari steak with a lemon thyme sauce $26.00 per person
- Grilled shrimp with red pepper and cayenne sauce $25.00 per person
- Sesame seared ahi tuna with vegetable stir fry, wasabi and sweet chili glaze $28.00 per person

Pork $26.00 per person
- BBQ baby back ribs with country coleslaw
- Pork scaloppini with current and wild mushroom marsala
- 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 $24.00 per person
- 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) $29.00

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

$36.00 per person

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity
Prices are subject to change without notice
**Chef Stations**
These Stations may be added to any buffet  
(30 people minimum)

- **Pineapple-Glazed Ham**  $7.00 per person
- **Roasted Breast of Turkey**  $7.00 per person
- **Beef Tenderloin**  $8.00 per person
- **Tri Tip of Beef**  $7.00 per person
- **Roasted Prime Rib of Beef**  $8.00 per person
- **Fajitas Station**  $7.00 per person
- **Pasta Station**  $8.00 per person

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  $32.00 per person

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  $32.00 per person

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

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  $22.00

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**  $32.00 per person

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

**Vegetables and Sides**
- Saffron rice pilaf
- Seasoned black beans

**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

**Dessert**
- Corn bread pudding with tequila, lime glaze and honey

---

**Fajita Grande Buffet**  $30.00 per person

**Salad**
- Mixed green salad with ranch and balsamic vinaigrette

**Entrées**
- 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**  $22.00 per person

**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  $32.00 per person

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  $32.00 per person

Salad
Italian greens with artichoke hearts, goat cheese and pesto vinaigrette
Antipasti platter with eggplant, tomatoes, sweet peppers, marinated mushrooms, salami, pepperoni and fresh mozzarella

Entrées
Fried calamari tubes and steaks with basil with spicy marinara sauce
Cheese ravioli with marinara, asiago and pesto sauce
Roasted chicken with sautéed italian greens and sun dried tomato

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

Dessert
Tiramisu

GERMAN BUFFET  $32.00 per person

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 $37.00 per person

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 $34.00 per person

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

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
**SUNDAY BRUNCH**  $37.00 per person

- Smoked salmon with bagels, whipped cream cheese, sliced onion and capers
- Carved prime rib with red wine sauce and creamy horseradish
- French toast with warm maple syrup and whipped pecan butter
- Grilled asparagus with sundried tomato and olive tapenade
- Chilled shrimp with cocktail sauce
- Fresh fruit with assorted berries
- Hickory smoked bacon and breakfast sausage
- Roasted potato medley with onions and herbs
- Scrambled eggs
- Sliced heirloom tomatoes with aged balsamic
- Seasonal mixed greens with shallot vinaigrette
- Grilled chicken with local artichokes
- Chocolate dipped strawberries
- Mixed berry tarts
- Pecan pie
- Assorted cookies

**HAWAIIAN LUAU**  $40.00 per person

**Appetizers**

- Thai chicken satay with spicy peanut dipping sauce
- Red seedless grapes with goat cheese and candied pecan

**Salad**

- Fresh sliced tropical fruit platter
- Garden isle baby greens with macadamia nuts, croutons, papaya seed and balsamic dressing
- Local style macaroni salad

**Vegetables**

- Roasted hawaiian sweet potatoes
- Wok-cooked fresh vegetables

**Entrees**

- Sesame seared mahi mahi with lime ponzu sauce
- Marinated grilled huli huli chicken with fresh pineapple

All food and beverage prices are subject to 9.25% sales tax and 18% gratuity

Prices are subject to change without notice
**Box Lunches**

**Bayonet**
Barbecued tri tip or grilled chicken breast  
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  
$21.00

**Black Horse Lunch**
Black forest ham, smoked turkey, roast beef or grilled vegetable  
Hoagie roll  
Seasonal whole fruit  
Potato chips  
Chocolate chip cookie  
Bottled water  
$18.00

**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  
$20.00

**Calzones Italiano**
Pepperoni, sausage or vegetarian calzone  
Stuffed with fresh mozzarella and marinara  
Mixed greens salad with house dressing  
Peanut butter cookie  
Gatorade  
$19.00

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**
- **Domestic** $4.50
- **Import** $5.50
  Anchor Steam, Becks, Black Horse Ale, Blue Moon, Budweiser, Bud Light, Coors, Coors Light, Corona, Fat Lip, Fat Tire, Gordon Biersch Marzen, Gordon Biersch Hefeweisen, Guinness, Heineken, Kona, MGD, Miller Lite, Red Stripe, Stella Artois, St Pauli NA, Sierra Nevada Pale Ale

**WELL** $6.00
- Castillo rum, Taaka vodka, Burnett’s gin, Tres Zavano tequila,
- Clan McGregor scotch, Early Times whiskey, Korbel brandy

**CALL** $7.00
- Absolute, Bacardi, Beefeater, Canadian Club, Captain Morgan, Cuervo, Dewar’s, Jim Beam,
- Johnnie Walker Red, Jack Daniels, Jameson’s, J&B, Midori, Mount Gay, Myers, Seagram's 7, Sailor Jerry, Southern Comfort, Tanqueray, Wild Turkey

**PREMIUM** $8.00 and Up
- Amaretto Di Saronno, B&B, Baileys, Belvedere, Bombay Sapphire, Chambord, Chivas,
- Cointreau, Courvoisier, Crown Royal, Cuervo 1800, Drambuie, Frangelico, Glenfiddich,
- Glenlivet, Grand Marnier, Grey Goose, Hennessy, Jagermeister, Johnnie Walker Black,
- Kahlua, Ketel One, Makers Mark, Macallan, Midori, Patron, Remy Martin, Tuaca

**BEVERAGES** $2.75
- 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