



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

Black Horse Continental \$14.00 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 Breakfast Buffet \$29.00 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 \$13.00 per person



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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 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
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 ~ \$16.00 per person

Choice of 5 items ~ \$19.00 per person

Choice of 6 items ~ \$22.00 per person

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STATIONARY APPETIZERS

Assorted Domestic Cheese

\$8.00 per person

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

Assorted Imported Cheese

\$9.00 per person

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

Raw Vegetable Platter

\$8.00 per person

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

Vegetable Crudités

\$9.00 per person

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

Antipasti

\$9.00 per person

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

Seafood Station

\$14.00 per person

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

Tartare Station

\$14.00 per person

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

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PLATED DINNERS

Soups \$8.00 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 \$8.00 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 \$31.00 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 \$33.00 per person
Pepper crusted sirloin with green peppercorn cream sauce \$34.00 per person
New York steak with mushroom cabernet sauce \$35.00 per person
Roast prime rib of beef with au jus and horseradish sauce \$36.00 per person
Roasted beef tenderloin with béarnaise \$36.00 per person

Seafood

Grilled salmon with a white wine butter sauce and fruit salsa \$32.00 per person
Sautéed halibut with a black bean papaya salsa \$41.00 per person
Panko crusted tilapia with lemon herb sauce \$32.00 per person
Herb crusted calamari steak with a lemon thyme sauce \$33.00 per person
Grilled shrimp with red pepper and cayenne sauce \$32.00 per person
Sesame seared ahi tuna with vegetable stir fry, wasabi and sweet chili glaze \$35.00 per person

Pork \$32.00 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 apple rosemary jus

Vegetarian \$31.00 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, and roasted pepper napoleon

Combination (Choose and two from above) \$36.00

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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 beurre 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

\$45.00 per person



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CHEF STATIONS

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

Pineapple-Glazed Ham	\$9.00 per person
Roasted Breast of Turkey	\$9.00 per person
Beef Tenderloin	\$10.00 per person
Tri Tip of Beef	\$9.00 per person
Roasted Prime Rib of Beef	\$10.00 per person
Fajitas Station	\$9.00 per person
Pasta Station	\$10.00 per person

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SPECIALTY BUFFETS

SANTA MARIA BARBEQUE \$40.00 per person

Salad

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

Entrees

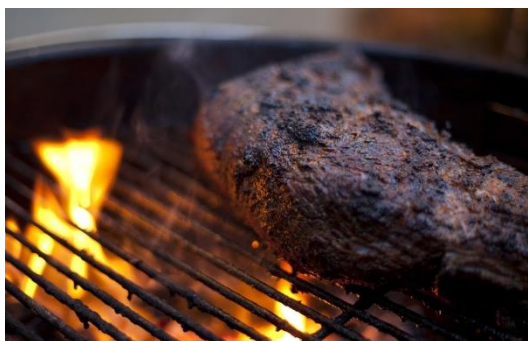
Tri-tip of beef with wild mushroom sauce
Grilled chicken with mirapua and chicken broth

Vegetables and Bread

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

Dessert

Assorted cakes and brownies



TEXAS BACK YARD BARBEQUE \$40.00 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 \$30.00

Salad and Sides

Cole slaw
Fresh fruit
Potato salad
Mixed greens with mustard vinaigrette

Entrees

Grilled chicken breasts
Hamburgers
Hot dogs

Dessert

Assorted cookies



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TASTE OF THE SOUTHWEST \$40.00 per person

Salad

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

Vegetables and Sides

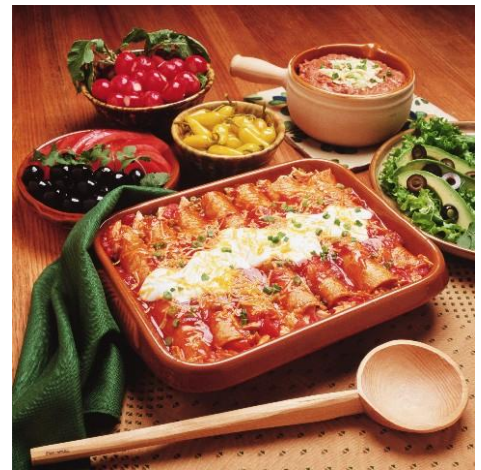
Saffron rice pilaf
Seasoned black beans

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 \$39.00 per person

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 tortillas

Sides

Spanish rice
Black Beans



DELICATESSEN BUFFET \$30.00 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



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CARIBBEAN ISLAND BUFFET \$40.00 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 \$40.00 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 \$40.00 per person

Soup and Salad

Beer and cheese soup
Cucumber salad

Entrées

Beef goulash
Chicken schnitzel
Bratwurst and peppers

Vegetables

Spätzle
Pan roasted carrots
Speckbohnen (German green beans)
Warm potato salad

Dessert

German chocolate cake



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TASTE OF NEW ORLEANS \$44.00 per person



Appetizers

Oysters on the half shell
Steamed mussels with fennel broth

Soup and Salad

Cajun shrimp gumbo
Mixed greens with fried oysters and pesto vinaigrette

Entrées

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

Pecan pie

TASTE OF THE HOLIDAYS \$45.00 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



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SUNDAY BRUNCH \$46.00 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 potatoes with onions and herbs

Scrambled eggs

Seasonal mixed greens with shallot vinaigrette

Grilled chicken with local artichokes

Chocolate dipped strawberries

Mixed berry tarts

Assorted cookies



HAWAIIAN LUAU \$49.00 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



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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 \$6.00 Craft & Import \$7.00 Hard Seltzer \$7.00

805, 1066, Blue Moon, Boont Amber Ale, Budweiser, Bud Light, Cali Squeeze, Coronado Weekend Vibes, Dust Bowl Hazy IPA, Estrella Jalisco, Heineken, Kona Big Wave, Land & Sea, Mai Tai IPA, North Coast IPA, Peroni, Sam Adams, Scrimshaw, Stella Artois, Turbodog, Ultra

HARD BEVERAGES \$7.00

Angry Orchard, Bud Seltzer, Cliché', Golden State Cider, Long Drink, Nutrl, Tin City Lemonade, Vita Coco

WELL \$7.00

Cruzan rum, New Amsterdam vodka, New Amsterdam gin, Cuervo Silver tequila, Ballantine's scotch, Jim Beam whiskey, Korbel brandy

CALL \$8.00

Absolut, Bacardi, Capt. Morgans, Canadian Club, Dewars, Fireball, Jager, Jack Daniels, Jameson's, Malibu, Midori, Sailor Jerry, Seagram's 7, Tanqueray, Wild Turkey

PREMIUM \$9.00 and Up

Amaretto, Bailey's, Bombay Sapphire, The Botanist, Bulleit, Casamigos, Chambord, Cointreau, Courvoisier, Crown Royal, Cuervo Traditional, Dalmore 12, Dobel, Don Julio, El Jefe, Four Roses, Frangelico, Glenlivet, Glenmorangie, Grand Marnier, Grey Goose, Hanger, Hennessy, Herradura, High West, Horse Solder, Kahlua, Ketel One, Laphroaig, Maker's Mark, Mescal, Mi Campo, Patron, Proper 12, Remy 1738, Tito's, Tuaca, Woodinville, Woodford

BEVERAGES \$3.00

Coffee, Iced Tea, Lemonade, Juice, Soft Drinks and Bottle Water



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