

CORPORATE & SOCIAL EVENT

MENUS



1221 5th Avenue South, Naples, Florida 34102 | 239-649-5800 | sales@bayfrontinnnaples.com



Breakfast

Continental Breakfast \$12.95 per person

Executive Breakfast \$16.95 per person

Muffins, Croissants and Cinnamon Rolls

A Selection of Fruit Juices and Water

Fresh Fruit Tray

Coffee & Tea

Scrambled Eggs, Farmers Sausage and Homefries

Muffins, Croissants and Cinnamon Rolls

A Selection of Fruit Juices and Water

Fresh Fruit Tray

Coffee & Tea



Add Ons

\$5.00 per person **Pancakes**

\$6.00 per person **Parfaits**

Lunch Buffets

\$19.95 per person

Gourmet Sandwich Bar

A Selection of Freshly Made Sandwiches on Chef's Choice of Bread and Wraps:

- Ham & Swiss
- Turkey & Cheddar
- Egg Salad
- Vegetarian Sandwiches

Large Bayfront Greens Salad with Chef's Choice of 2 Dressings

Freshly Baked Cookies

Non-Alcoholic Beverages

Build a Bowl

Choice of Blackened Chicken or Pulled Pork

Yellow Rice and Black Beans, Quinoa, Romaine Lettuce, Radicchio, Feta Cheese, Salsa, Scallion, Diced Tomato, Cajun Ranch, Buttermilk Ranch, Balsamic Dressing

Freshly Baked Cookies

Non-Alcoholic Beverages

Breaks

\$8.95 per person

Nacho Break – Crisp Tortillas, Queso, Salsa, Sour Cream, Lettuce, Pickled Jalapeno

Parfait Break - Greek Yogurt, Granola, Fresh Fruit

Fresh Fruit Tray — A Selection of Hand Cut Melons, Berries, Pineapple and Citrus

Freshly Baked Cookies - \$15 per dozen

Taco Bar

Choice of Beef or Chicken with Mixed Peppers and Onions

Shredded Cheese, Corn Tortillas, Lettuce, Pico di Gallo, Sour Cream, Guacamole, Nacho Chips

Green Salad with Shaved Vegetables and Chef's Choice of Dressing on the Side

Freshly Baked Cookies

Non-Alcoholic Beverages

Mac and Cheese Bar

Mac and Cheese – Aged Cheddar, Parmesan, Queso, Provolone, Fresh Cream

Caesar Salad with Garlic Dressing, Croutons, Smoked Bacon, Shaved Parmesan

Garlic Bread

Freshly Baked Cookies

Non-Alcoholic Beverages



Canapes

Hors D'oeuvres Pick 4 - \$37.00 per person

\$31.00 with the Dinner Package

Vegetarian

Tomato and Mozzarella Arancini, Fire Roasted Tomato Sauce

Caprese Skewers, Marinated Bocconcini, Heirloom Tomato, Basil

Cauliflower Bites, Smokey BBQ Sauce

Spanakopita, Spinach and Feta Wrapped in Butter Phyllo Pastry



Seafood

Crispy Coconut Shrimp, Chili Thai Dip

Crabmeat Stuffed Mushroom Caps

Shrimp Cocktail, Cocktail Sauce

Bacon Wrapped Scallops

Meat

Chicken Satay Skewers, Teriyaki Dip

Pulled Pork Sliders, Hickory BBQ Sauce, Crispy Onions

Beef Sliders, Caramelized Onion Bacon Jam, Bambu Sauce, Cheddar

Pork Pot Stickers, Ginger and Sesame Soy Dip

Assorted Already Built Cheese & Meat Crackers topped with Olives & Mini Dills

Mini Chicken Cordon Blue, Ham and Swiss filled Crispy Chicken

Cocktail Reception Platters

Antipasto Platter

\$15 per person (A La Carte)
Selection of Charcuterie Meats and Cheeses
with Pickles and Crackers

Seasonal Cheeseboard

\$15 per person (A La Carte)
Selection of Domestic & Imported Cheese
and Crackers

Crudité & Dip

\$9 per person (A La Carte)
A Selection of Fresh Vegetables with
Buttermilk Ranch Dip

Fresh Fruit Platter

\$11 per person (A La Carte)
Freshly Sliced Fruit & Berries



Plated Dinners

2 Course \$65 | 3 Course \$75

4 Course \$85 | 5 Course \$95

Soup

Creamy Roasted Tomato with Basil and Cracked Pepper

Black Bean with Roasted Garlic, Avocado and Sour Cream

Minorcan Seafood Chowder, Prawns, Clams, Potato, Fresh Fish (+\$5)

Salad

Bayfront Greens, Florida Citrus, Dried Cranberry, Goat Cheese, Candied Pecans, Citrus Vinaigrette

Heritage Greens, Shaved Vegetable Crudité, Heirloom Cherry Tomato, Balsamic Vinaigrette

Caesar Salad, Romaine, Radicchio, Shaved Parmesan, Smoked Bacon, Croutons, Garlic Dressing

Pasta

Penne with Smoked Bacon, Spinach, Cherry Tomato, Vodka Rose and Parmesan

4-Cheese Mac and Cheese, Provolone, Cheddar, Parmesan, Queso

Penne with Clams, Cream, Tomato, Parsley, Dill, Lemon and Cajun Spice

Entrée

Choice of 2 Entrees, all served with Market Vegetables and Roasted Heirloom Potatoes

Filet Mignon Steak – 6oz Centre-Cut Filet, Peppercorn Jus

Seared Mahi-Mahi with Pineapple Salsa

Florida Caught Grouper with Smoked Tomato Relish

Pacific Wild Caught Salmon with Parmesan and Peppercorn Compound Butter

Grilled chicken Breast, Madagascar Green Peppercorn Jus

Roasted Pork Tenderloin, Preserved Mango Chutney

Goat Cheese Stuffed Portobello Mushroom, House Chimmi-Churri

Dessert

Double Dutch Flourless Chocolate Torte, Chocolate, Caramel Sauce, Chantilly (GF)

Reese's Peanut Butter Pie, Caramel Sauce, Chantilly Cream



Host & Cash Bars

All-Inclusive Bar Options

Bar set up fee of \$150.00 will be added to all Bar Packages

Beer & Wine

House Wine - Red & White

Domestic - Bud, Bud Light, Coors Light & Miller Lite Imported - Heineken, Corona, Corona Lite & Becks

1 Hour: \$20.00 per person 2 Hours: \$25.00 per person 3 Hours: \$30.00 per person 4 Hours: \$35.00 per person

Standard Bar

Absolute Vodka, Sauza Tequila, Bacardi Rum, Jim Beam, Domestic & Imported Beer, House Red & White Wines

1 Hour: \$25.00 per person 2 Hours: \$35.00 per person 3 Hours: \$40.00 per person 4 Hours: \$45.00 per person

Premium Bar

Tito's Vodka, Beefeaters Gin, 1800 Silver Tequila, Crown Royal Whiskey, Jack Daniels, Domestic & Imported Beer, House Red & White Wines

1 Hour: \$35.00 per person 2 Hours: \$45.00 per person 3 Hours: \$50.00 per person 4 Hours: \$55.00 per person

Premium Wine Packages available

Cash Bar available upon request



Venue Information

Neapolitan Room (Indoor)

Ceremonies up to 60 guests Receptions up to 60 guests Buffet dinners up to 45 guests

Full Day Rental (1 to 6 Hours) \$500.00

Waterside Terrace (Outdoor)

Ceremonies up to 70 guests Receptions up to 70 guests Buffet dinners up to 70 guests

Full Day Rental (1 to 6 Hours) \$600.00

