



Baywood Golf and Country Club is the perfect location for you to host a reception, meeting, conference or party! We pride ourselves on offering outstanding conditions and facilities, friendly service and attention to detail for every event.

Our Main Dining Room is perfect for small or large parties. For over 50 years members and guests have enjoyed the unsurpassed views of lush greens and fairways with our stunning redwood and spruce backdrop. We also have additional spaces available for small groups or intimate parties.

We look forward to planning your next event at Baywood Golf and Country Club.

*Wendy Smith, Wedding & Event Specialist*

*3600 Buttermilk Lane, Arcata, CA 95521*

*707.822.3686 ext. 108 [events@baywoodgcc.com](mailto:events@baywoodgcc.com)*

# *Baywood Breakfast Buffets*

## **Morning Eye-Opener**

**\$12**

Assorted Danish and House Made Muffins  
Orange Juice, Coffee, Decaf, Hot Tea

## **Continental Breakfast Buffet**

**\$15**

Assorted Danish and House Made Muffins, Fresh Fruit  
Orange Juice, Coffee, Decaf, Hot Tea  
-Bagels with Cream Cheese additional-

## **Healthy Continental Breakfast Buffet**

**\$20**

Hot Steel Cut Oatmeal, Hard Boiled Eggs, Yogurt and Granola,  
Quiche (veggie or meat), Fresh Fruit  
Orange Juice, Coffee, Decaf, Hot Tea

## **Savory Breakfast Buffet**

**\$25**

Continental Breakfast Buffet plus the following:  
Scrambled Eggs and Roasted Red Potatoes  
-Bacon or Sausage add \$3

## **Hearty Breakfast Buffet**

**\$25**

Continental Breakfast Buffet plus one of the following:  
Sausage & Cheese Scramble  
French Toast with Syrup  
Choice of Veggie or Meat Quiche  
Includes Roasted Red Potatoes  
-Bacon or Sausage add \$3

## **A la Carte Breakfast Enhancements**

Smoked Lox with Bagels and Cream Cheese \$12  
Cold Poached Salmon with Cream Cheese and Capers \$ as quoted  
Steel Cut Oatmeal \$5  
Whole Fruit \$5  
Yogurt and Granola \$5

# *Baywood Lunch/Party Buffets*

## **Pizza Party**

\$17

Choice of 3 Pizzas:

Margherita with Fresh Mozzarella, Tomato and Basil  
Fire Roasted Peppers, Grilled Red Onion, Goat Cheese  
Hawaiian with Sliced Ham, Grilled Pineapple, Crumbled Bacon  
BBQ Chicken, Red Onions, Carrots and Cilantro  
Classic Combination  
Pepperoni or Plain Cheese  
\*Served with choice of salad\*

## **Build Your Own Burger**

\$18

Mini Angus Burgers  
Assorted Cheeses  
Crispy Bacon, Sauteed Onions & Mushrooms  
Pickles, Sliced Tomatoes & Lettuce  
Ketchup, Thousand Island, BBQ & Ranch  
Served with choice of salad and assorted chips

## **Creative Quesadillas**

\$18

Choice of 3:

Brie and Green Apples  
Roasted Vegetables and Goat Cheese  
Beef, Pepper Jack Cheese and Chipotle Aioli  
Grilled Chicken and Cilantro with Roasted Pepper Salsa  
Three Cheese Delight with Pepper Jack, Mozzarella and Cheddar  
Cajun Shrimp, Red Onion, Sweet and Spicy BBQ Sauce  
Served with House Made Salsa, Sour Cream and Tortilla Chips  
\*Fresh Guacamole add \$3

## **Mac and Mash Martinis**

\$18

Decadent Mashed Potato and Mac & Cheese Varieties Served in Martini Glasses  
(choose 4 options)

Smoked Gouda Mac & Cheese  
Roasted Wild Mushrooms and Parmesan Mac & Cheese  
Loaded Mac with Bacon, Cheese, tomatoes and Scallions  
Roasted Garlic and Basil Shrimp Mashed Potatoes  
Sour Cream and Chive Mashed Potatoes  
Spinach and Feta Mashed Potatoes  
Served with choice of salad, rolls and butter

## **Light and Lovely Salad Display**

\$19

Mixed Greens and Chopped Romaine  
Grilled Chicken, Citrus Marinated Shrimp, Crumbled Bacon  
Feta, Gorgonzola and Parmesan Cheeses  
Roasted Red Peppers, Mushrooms, Toasted Seasonal Nuts  
Tomatoes, Carrots, Cucumbers, Chick Peas, Beets, Dried Cranberries, Chopped Egg  
Variety of Dressings  
Served with Rolls and Butter or Garlic Bread

## **Gourmet Pasta Buffet**

\$21

Trio of Freshly Cooked Pasta  
Pink Seafood Cream, Four Cheese and Roasted Tomato Basil Sauces  
Shrimp, Scallops, Grilled Chicken  
Seasonal Roasted Vegetables  
Fresh Garlic, Shredded Parmesan Cheese, Crushed Red Chili Flakes  
Served with choice of salad & Garlic Bread  
\*Add Lasagna \$5

## **South of the Border Station**

\$23

Custom-Built Fajitas and Tacos with Choice of Two Seasoned Meats:  
Marinated Strips of Chicken, Beef, Shrimp or Ground Beef (add a 3<sup>rd</sup> meat extra)  
Flour Tortillas  
Sautéed Sweet Bell Peppers and Onions  
Shredded Cheddar and Monterey Jack Cheeses  
Sliced Jalapenos, Shredded Lettuce, Diced Tomatoes and Onions  
Chips, House Salsa and Sour Cream  
\*Add Jumbo Tortilla Salad Bowls \$3  
\*Add Fresh Guacamole \$3

## **Breaks**

Assorted Cheese and Crackers \$3  
Yogurt and Granola \$5  
Popcorn, Caramel Corn, Spicy Snack Mix Trio \$3  
Assorted Chips and Pretzels \$3  
Brownies, Cookies or Lemon Bars \$3  
Assorted Power, Granola and Candy Bars \$3  
\*Use Hors D'oeuvres Displays as Additional Break Options\*

## *Hors d'oeuvres Displays*

### **Fresh Fruit Platter**

\$5

Seasonal Fruit in a beautiful display

### **Fresh Seasonal Crudites Display**

\$5

Served with Triple Herbed Cream Dip and crostinis

### **Warm Artichoke Dip**

\$5

Served with assorted crackers and crostinis

### **Tempura Avocado**

\$5

Whole avocado slices with sweet chili aioli

### **Bay Bread**

\$5

French bread topped with cheddar & blue cheese, crisp bacon and tomato, baked to perfection

### **Artisanal Fruit and Cheese Board**

\$10

An artful display of seasonal fruit and specialty cheeses

\*Local Cheese Board available as quoted\*

### **Shrimp Cocktail**

\$13

Jumbo shrimp served on ice with cocktail sauce and assorted crackers

## *Hors d'oeuvres*

*\$5 per selection or choose any three items for \$14*

**Caprese Skewers** Cherry Tomatoes, Fresh Mozzarella, & Basil with balsamic glaze

**Roll up Pinwheels (vegetarian)** Choose from a variety of vegetables and cheeses

**Roll up Pinwheels (meat)** Choose from a variety of meats and cheeses

**Tomato Basil Bruschetta** served atop a lightly season crostini

**Fresh Fruit Skewers** seasonal fruit with dipping sauce

**Meatballs** served with choice of BBQ, marinara or teriyaki sauces

**Chicken Wings** choice of teriyaki, BBQ or stinger wings served with blue cheese or ranch

**Chicken Satay** served with your choice of Thai peanut, teriyaki or marinara dipping sauce

**Spanakopita** Filo pastry stuffed with spinach and feta cheese

**Stuffed Mushrooms** choice of spinach and cheese or sausage and cheese filling

**\*Add Freshly Carved, Savory Meats to any Appetizer Option-**serves 25 people:

Choice of: Honey Glazed Ham, Tri-Tip, Roasted Turkey Breast \$125

Roasted Black Angus Prime Rib or New York Strip \$165

# *Dinner Buffets*

All buffets include rolls and butter, choice of one salad and two side dishes

Buffets require a minimum of 30 guests

For preparation descriptions, see Plated Dinner Menu

## **Baywood Buffet**

\$38

Choice of Three Entrees:

Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine

Roasted Breast of Chicken with Lemon and Fresh Herbs

Dijon White Fish with Parmesan Horseradish Crust

Salmon Fillet with Dill Cucumber Buerre Blanc

Oven Roasted Halibut (seasonal)

Pork Loin Medallions with Brandy Fired Apples

Roasted Turkey

Honey Glazed Ham

## **Grand Dinner Buffet**

\$45

Choice of Three Entrees, One Selection from the Signature Buffet and Two Selections from the Baywood Buffet:

Grilled Black Angus Tri Tip

Prime Rib (carving station required)

## **Dinner Buffet Accompaniments**

Choice of One Salad and Two Side Dishes for your Baywood or Signature Buffet (each additional choice \$5)

### **Salads:**

Classic Caesar

Potato

Penne Pasta

Spinach Salad with Blue Cheese Crumbles & Cranberry Walnut Vinaigrette

Mixed Baby Greens\*

\*choice of dressings: House Vinaigrette, Ranch and Blue Cheese

### **Side Dishes:**

Rosemary Red Potatoes

Potatoes Au Gratin

Roasted Garlic Mashed Potatoes

Baked Potato Served with Butter and Sour Cream

Wild Rice with Mushrooms and Toasted Seasonal Nuts

Seasonal Roasted Baby Vegetables

Herb Tossed Baby Carrots

Lemon Marinated Asparagus with Garlic and Shallots



## *Plated Dinners*

All entrees include mixed baby greens with house vinaigrette, rolls and butter, seasonal roasted baby vegetables and your choice of (one) garlic mashed potatoes, baked potato or rice.

### **Chicken Marsala**

\$36

with Fresh Mushrooms, Shallots and Marsala Wine

### **Roasted Breast of Chicken**

\$36

with Lemon and Fresh Herbs

### **Baked Stuffed Chicken**

\$37

With Spinach, Goat Cheese and Toasted Seasonal Nuts

### **Pork Loin Medallions**

\$38

with Brandy Fired Apples

### **Salmon Fillet**

\$38

with Dill Cucumber Buerre Blanc

### **Oven Roasted Halibut**

\$40

(seasonal)

### **Tri Tip**

\$45

Grilled Black Angus Tri Tip

### **Prime Rib**

\$46

Chef Carved, Served with Au Jus  
(minimum 20 guests)

### **Filet Mignon**

\$48

### **Vegetarian Options:**

\$32

Pasta with Choice of Alfredo, Marinara, Pesto or Olive Oil and Garlic  
Eggplant Parmesan

Grilled Baby Seasonal Vegetables Served Over Rice or Couscous  
Garlic Parmesan Polenta Served with Mediterranean Vegetable Ragout

\*Please ask about our options should any of your guests have food allergies or intolerances\*

\*Combinations of plated choices can be customized. Please ask for a price quote\*

\*When guests have more than one entrée choice, the same starch and vegetable will be served with all entrees\*

## *Desserts*

**Cookie/Brownie Platter**  
\$3

**Chocolate or Carrot Cake**  
\$5

**Chocolate Mousse**  
\$5

**Seasonal Fruit Cobbler/Crisp**  
\$6

**Bread Pudding with warm Bourbon Sauce**  
\$7

**Crème Brulee**  
\$7

**Cake/Dessert Service**  
\$1

Have our Chef's cut and plate your cake or dessert and our staff will gladly serve





# *Beverages*

## **Non-Alcoholic Beverages**

**\$3**

Includes Fountain Soda, Orange or Cranberry Juice, Lemonade, Iced Tea, Coffee or Tea

## **Alcoholic Beverages**

Please inquire for current pricing on the following:

Drink Tickets

Keg Beers

Beer, Wine and Cocktails

Champagne

## **Other Bar Services**

### **Satellite Bar**

**\$200**

For hosted events only

### **Corkage**

**\$16 per bottle**

For all outside bottles of wine/champagne brought in by guest  
Prior arrangements must be made for delivery/receipt/pick-up



\*20 percent service charge and sales tax added to all items\*

\*Please consult with Event Coordinator for audio/visual and other equipment pricing\*

\*All pricing in this packet is per person unless otherwise specified\*