

Bayard's

EVENTS & CATERING



Bayard's Culinary Professionals provide a wide selection of:

Conference Package Menus For Your Next Event

We have included:

Continental Breakfast Menu

Buffet Luncheon

Beverage Options

DAY TIME ROOM RENTAL FEES

JEWEL ROOM

\$150 for 1/2 day, \$250 for full day



BROAD ROOM

\$100 for 1/2 day, \$200 for full day



PEARL SUITE

\$250 for 1/2 day, \$500 for full day



STONE ROOM

\$250 for 1/2 day, \$500 for full day



PRESIDENT'S LOUNGE

\$250 for 1/2 day, \$500 for full day



HANOVER ROOM

\$250 for 1/2 day, \$500 for full day



MARINE ROOM

\$750 for 1/2 day, \$1250 for full day

Customized Printed Menus are Included for all Events

AV Prices

LCD Projector - \$200

Screen - \$50

Wireless Handheld Mic - \$100

Lavaliere Mic - \$150

Drape System - \$125 - \$375

Flip charts with Markers - \$25

Conference Phone - \$50

Hard-Wired Internet (includes technician) - \$300

Wi - Fi Capability - gratis

Podium - gratis

CONFERENCE PACKAGE MENU



CONTINENTAL BREAKFAST MENU

Seasonal Sliced Fresh Fruit

Assorted Brioches: Apricot, Cherry, Sugar

Almond Chausson, Chausson Napolitano

Bagels

Chausson Napolitano

Raisin and Almond Scones

Butter, Cream Cheese and Jams

Assorted Juices, Coffee, Tea, Water

Buffet and Seated Breakfast Menu available

\$15.00 per guest additional



A.M. BREAK

Coffee, Tea, Juice and Assorted Soft Drinks

BUFFET LUNCHEON

SALADS *(select two)*

Baby Field Greens Salad, *house dressing*
Heart of Romaine, *lemon confit, caesar dressing*
Mozzarella, Tomato, *basil oil*
Green Beans, Mushroom, Gruyere Salad,
balsamic vinaigrette

Tomato, Basil, Arugula, Shaved Asiago,
lemon vinaigrette
Tri color salad, Blue Cheese, Walnuts,
red wine vinaigrette
Pasta Salad Primavera

PASTA *(select one)*

Beef Stroganoff with Buttered Noodles • Truffled Mushroom Cavatelli
Gnocchi with Lamb Ragout • Shrimp & Penne Pasta

ENTRÉES *(select one)*

Atlantic Salmon, *sautéed escarole, white beans*
Monkfish Piccata, *artichokes, fingerling potatoes*
Seared Chicken *stuffed with spinach and pinenuts*
Seared Sea Scallops, *tomato and asparagus risotto*
Boneless Short Ribs *with bbq or balsamic glaze*
Roasted Chicken, *haricot vert and wild mushroom*

VEGETABLES

(select one)

Green Beans Almondine
Steamed Sugar Snap Peas and Baby Carrot
Creamed spinach
Creamed Peas and Bacon
Cauliflower Au Gratin
Bouquetiere Vegetables
(Broccoli, Cauliflower, Carrots with Fresh Herbs)

STARCH SELECTION

(select one)

Orzo, Tomatoes, Basil
Roasted Potatoes
Crushed Potatoes
Au Gratin Potatoes
Wild Rice
Polenta Fries

DESSERTS

Pastry Chef's Selection of Assorted Mini Pastries Assorted Financiers, Brownies, and Cookies

***Sandwich Buffet Menu and Seated Lunch Menus available on request*

P.M. BREAK

Assorted Pound Cakes to include, Lemon, Poppy and Chocolate Chip
Assorted Cookies
Coffee, Tea, Juices and Assorted Soft Drinks

Food and Beverage: \$100.00 per guest

****20% Administrative Fee and 8.875% Sales Tax on entire bill**