Catering Menu

BLENDING TRADITION WITH INNOVATION TO CREATE A SYMPHONY FOR THE SENSES. AN UNWAVERING DEDICATION TO SOURCING THE FINEST INGREDIENTS AND A PASSION FOR ELEVATING THE DINING EXPERIENCE. A GASTRONOMIC JOURNEY UNLIKE ANY OTHER.

1 McClure Way, Seaside
(831)264-6317
www.BAYONETBLACKHORSE.COM

Receptions

Stationed Hors d'Oeuvres

Artisanal Cheese Board
Humboldt Fog, San Joaquin Gold, Manchego, Smoked Cheddar, Aged Provolone
$400 per Board

Vegetable Crudités Platter
Assorted Grilled & Fresh Vegetables, Olives, Roasted Peppers, Pickles and Herbed Buttermilk Ranch
$250 per Board

Artisanal Charcuterie Board
14 Month Prosciutto, Calabrese Salame, Pistachio Mortadella, Finnochiona Salame
$450 per Board

Italian Antipasti Board
Prosciutto, Salami, Olives, Artichokes, Provolone, Roasted Peppers, Tomatoes, Crostini bread
$450 per Board

Seafood Station
Monterey Bay Shrimp, Crab, Oysters and Mussels
Fresh Lemon, Cocktail Sauce & Horseradish
$800 per Board

EACH BOARD/STATION SERVES APPROXIMATELY 45 GUESTS

ALL FOOD & BEVERAGE PRICES DISPLAYED ARE SUBJECT TO 22% SERVICE CHARGE AND 9.25% SALES TAX.

Receptions

Passed Hors d'Oeuvres

Cold Appetizers

Shaved Ribeye Crostini

Shafts Farm Bleu Cheese, Pickled Red Onion, Horseradish Aioli

Apple Crostini

Fuji Apple, Whipped Goat Cheese, Crushed Walnuts, Honey

Shaved Prime Rib Slider

Brioche Bun, Horseradish Aioli, Pickled Onion, Shafts Farm Blue Cheese

Seared Ahi Wonton

Chili Ginger Ponzu, Shaved Radish, Wonton Crisp

Hummus Coins

Zucchini and Squash Coins, Hummus, Radish, Carrot

Selection of Three Items (3) for one hour reception $22PP

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Receptions

Passed Hors d'Oeuvres

Hot Appetizers

Crispy Polenta Cake
Grilled Marinated Shrimp, Garlic Herb Aioli

Calamari Fritto Misto
Calamari, Shrimp, Lemon, Shishito Peppers Calabrian Chili Aioli, San Marzano Cocktail Sauce

Mini Beef Wellington
Sauce Bearnaise, Mushroom Duxelles, Puff Pastry

Crispy Chicken Empanada
Avocado Salsa, Shaved Radish, Cilantro

Market Vegetable Spring Roll
Rice Paper, Shaved Veggies, Sprouts, Chili Ginger Ponzu

Cacio e Pepe Arancini
Romesco Sauce, Aged Parm, Spring Herbs, Mollica Lemon

Crab Wonton Crisp
with Whipped Cream Cheese, Sweet Chili, Green Onion

Plated Selections

Select One of First Course

Oceanview Caesar

Artisanal Romain, Grated Romano, Mollica, Grilled Lemon, Caesar

Market Greens

Mixed Greens, Shaved Carrot, Radish, and Cucumber, Candied Pecan, Crumbled Goat Cheese Sherry Date Vinaigrette

Tomato Caprese

Fresh Mozzarella, Seasonal Tomato, EVOO, Balsamic Pearls Reggiano Crisp

Wedge

Romaine, Blue Cheese Crumbles, Cherry Tomato, Bacon Crumble, Mollica, Pickled Red Onion, Cucumber, Blue Cheese Dressing, Shaved Radish

Select One of Second Course

Land

24 Hour Braised Beef Short Rib
Sauce Bordelaise, Pearl Onions & Foraged Local Mushrooms | $55

Seared Ribeye
Sauce Bearnaise, Bordelaise Pearl Onions & Foraged Mushrooms Fresh Chive | $65

California Coastal Sage-Brushed Chicken
Grilled Lemon, Fresh Cilantro, Charred Market Broccolini Torpedo Onion | $45

Sea

Butter Poached Rock Cod
Mollica, Miso-Garlic Grilled Purple Cabbage Pickled Fresno Chili | $50

Grilled Pacific Salmon
Lemon Beurre Blanc, Pickled Fresno Chili Shaved Radish | $50

Seafood Risotto
Shrimp & Scallop, Assorted Market Baby Peas, Fava Beans, Albatross Ridge Chardonnay, Pea Shoots | $50

Vegetarian

Yellow Squash Ricotta, Yellow Squash, Marinara, Mollica, Polenta Bar, Lemon Herb Ricotta | $45 PP

Grilled Portobello, Garlic, Sauteed Mushrooms and Tomato, Vegan Demiglaze | $45 PP

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