



Bayes Southern Bar & Grill would like to thank you for considering our restaurant for your next event. Here at Bayes we pride ourselves on offering great quality food and service. Every event Bayes is responsible for is carried out with fine quality and attention to our guest needs. It is our promise to always give you our best. Bayes offers three different types of catering options, see right for details.

Sincerely,

A handwritten signature in black ink, appearing to read "E. Daniel Unda".

E. Daniel Unda  
General Manager

## ORANGE BEACH BUFFET

25 PER PERSON



Two Entrees, a Vegetable of the Day, House or Caesar Salad, our Signature White Chocolate Bread Pudding and Complementary Tea service. \$25 per person (add an entree for \$5 extra per guest)

### Shrimp and Grits with a Tasso Cream Sauce

Shrimp sautéed with Tasso (Louisiana Smoked Ham) and cream served over our signature Parmesan grits

### Chicken Veaux Carre

Grilled Chicken served with mashed potatoes topped with a mushroom and tasso cream sauce covered in mozzarella cheese

### Madeira Tenderloin

Grilled tenderloin prepared medium served over smashed potatoes, topped with a Madeira Mushroom Sauce

### Seafood Pasta

Shrimp and Crawfish tossed in a creole Alfredo sauce with Penne Pasta and Parmesan on top



## SIT DOWN OPTIONS

Bayes offers a variety of sit down options, each can be adjusted to fit reasonable requests. We will need at least 72 hour notice for any group larger than 30 people. Groups larger than 30 will need to provide 25% of the final cost 48 hours before the event. Tax and Gratuity not included. All sit down options include a choice of our Bayes House salad or Caesar salad, three entrée options, and dessert.

### BON SECOUR BAY

25 PER PERSON



#### Chicken Vieux Carre

Grilled chicken breast, Parmesan smashed potatoes, Crawfish and mushroom cream sauce, Mozzarella, Diced red bell peppers.

#### BBQ Shrimp and Grits

Five jumbo gulf shrimp cooked in a Tasso cream sauce and served over stone ground Parmesan grits.

#### Pork Chop

Tender cut of pork seasoned with our house blend of spices. Served with smashed potatoes and a seasonal vegetable.

### OYSTER BAY

30 PER PERSON



#### Catfish Orleans

Fried Catfish, topped with crawfish Étouffée, served over fries.

#### Shrimp and Crawfish Pasta

Shrimp, Crawfish tails, Chicken stock and cream sauce, Penne noodles

#### Maderia Tenderloin

Tenderloin sliced served with potatoes, vegetables and topped with house made Madeira sauce with mushrooms.

### WOLF BAY

35 PER PERSON



#### Rib-eye

14 Oz hand cut Rib-eye, seasoned with sage and rosemary and served with Parmesan smashed potatoes and a seasonal vegetable.

#### Duck Breast

Duck breast pan seared served medium over a bed of grits with braised spinach. Topped with a Cherry Port Reduction.

#### Fish of the Wharf

Fresh fish grilled, served over Maque Choux topped with BBQ Shrimp.



## BANQUET MENU

### APPETIZERS



Each item below is priced per person

Fish Strips Lightly Battered and Fried Served with House Made Tartar and Cocktail Sauce.	\$3.95
Chicken Fingers Choice of Fried or Grilled	\$2.95
Bacon Wrapped Shrimp Baked with Applewood Smoked Bacon served with a Bourbon Glaze (2 per guest)	\$6.95
Crawfish Beignets Served with Sriracha Aoli and a onion bacon jam	\$5.95
Marinated Gulf Shrimp Fried, Grilled or Boiled (2 per guest)	\$3.95
Smoked Fish Dip All white fish dip smoked in house	\$4.95
Crab Cakes Crab, peppers and house made crab cake seasoned breading topped with Hollandaise	\$3.95
Fried Green Tomatoes Served with Crab Meat and Hollandaise	\$3.95
Duck and Andouille Egg-rolls	\$2.95
Chicken Skewers	\$3.95
Shrimp Skewers	\$3.95
Beef Skewers	\$2.95
Boudin Balls	\$2.95
Meat Pies	\$2.95

### SALADS



Each item below is priced per person

House Salad Romaine, Cheddar, Tomatoes, Cucumbers, Croutons, and Choice of Dressing	\$4.00
Greek Pasta Salad Penne Pasta, Feta Cheese, Tomatoes, Black Olives	\$4.00
Caesar Salad Romaine, House Made Caesar Dressing, Shredded Parmesan Cheese, and Croutons	\$4.00
Caprese Salad Sliced Tomatoes, Fresh Water Mozzarella, Basil Oil and a Balsamic Reduction	\$4.00

### SOUPS



All soup is priced per gallon

Shrimp Corn and Bisque	\$60
Chicken and Sausage Gumbo	\$60
Tomato Basil	\$60

### LUNCH BOXES



Each item below is priced per person

Your choice of Ham and Cheese, Smoked Turkey with Swiss, Club, or Grilled Chicken served with chips and a cookie	\$12
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## BANQUET MENU

### ENTREES



We have a scratch kitchen and we are not tied to only these items. If there is something you really want, tell us chances are we can make it happen. Each item below is priced per person

Chicken Veaux Carre Served over smashed potatoes topped with a mushroom and tasso sauce	\$4.95
Crawfish Étouffée Served over rice	\$5.95
Shrimp and Grits Shrimp & Crawfish tossed in a creole Alfredo over penne pasta, topped with shredded Parmesan cheese	\$4.95
Madeira Tenderloin Served over smashed potatoes	\$5.95
Seafood Pasta Served over Parmesan grits tossed in a tasso cream sauce	\$4.95
Pork Tenderloin Served over smashed potatoes	\$3.95
Chicken Pasta Blackened Chicken, onions and peppers penne pasta Garlic Alfredo sauce	\$4.95

### SIDES



Each item below is priced per pan (feeds 25 people)

Parmesan Smash Potatoes	\$60
Grits	\$65
Roasted Vegetables	\$60
Green Beans	\$60
Rice	\$55
Corn Maque Choux	\$70
Black Eye Peas	\$60

### PLATTERS



Each item below is priced per person

Vegetable Platter Carrots, Celery, Zucchini, Squash, Broccoli, Served with Ranch	\$3.95
Cheese Platter Swiss, Cheddar, Blue Cheese, Colby, Pepper Jack	\$3.95
Fruit Platter Strawberries, Blue Berries, Raspberries, Melon, with Whipped Cream	\$3.95
Deli Meat Platter Turkey, Ham, Salami, Prosciutto	\$4.95

### CARVING STATION



Feeds 25 people

Herb Roasted Pork Loin Red Wine Demi and Bread	\$250
Prime Rib Ajus, horseradish cream, and bread	\$350
Glazed Ham Pineapple Chutney Bread	\$225
Sage and Rosemary Tenderloin Red Wine Demi and Bread	\$300

### DESSERT



Feeds 25 people

Carrot Cake	\$60
Key Lime Pie	\$50
White Chocolate Bread Pudding	\$60
Cookie Platter	\$50
Chocolate Covered Strawberries	\$60
Brownies	\$50