



Baywood



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 60 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. 4 events@baywoodgcc.com

Baywood Breakfast Buffets

Morning Eye-Opener

\$13

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

Continental Breakfast Buffet

\$16

Assorted Danish and House Made Muffins, Fresh Fruit
Orange Juice, Coffee, Decaf, Hot Tea
-Bagels with Cream Cheese add \$3

Savory Breakfast Buffet

\$26

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

Hearty Breakfast Buffet

\$26

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

Additions:

Biscuits & Gravy \$10
Smoked Lox & Bagel Display \$12



Baywood Lunch/Party Buffets

Deli Buffet

\$18

Assorted Sliced Luncheon Meats: Turkey, Ham, Roast Beef
Assorted Sliced Cheeses: Swiss, Cheddar, Jack
Fresh Rolls
Condiment Platter: Lettuce, Tomato, Pickles, Onion
Mayonnaise, Mustard
Choice of Salad: Mixed Green, Orzo or Fruit & Chips

Pizza Party

(Parties of 50 or less)

\$19

Choice of 3 Pizzas:

Prosciutto, Roasted Garlic, Caramelized Onions & Balsamic Drizzle
Margherita with Fresh Mozzarella, Tomato & Basil
Bacon, Roasted Garlic, Caramelized Onions & Raspberry Jalapeno Jam
Hawaiian with Sliced Ham, Grilled Pineapple, Crumbled Bacon
BBQ Chicken, Red Onions, Bacon
Classic Combination
Pepperoni or Plain Cheese
Served with choice of salad

Build Your Own Burger

\$20

Mini Humboldt Grass Fed 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

Salad Display

\$20

Choice of 3:

Mixed Green Salad or Citrus Salad
Chicken Caesar Salad or Shrimp Louie
Cobb Salad or Roasted Beet Salad
Blue Cheese and Ranch or House Vinaigrette Dressing
Served with Rolls and Butter or Garlic Bread



Gourmet Pasta Buffet

\$23

Trio of Freshly Cooked Pasta
Creamy Blush Pesto, Alfredo 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

\$24

Custom-Built Fajitas and Tacos with Choice of Two Seasoned Meats:
Marinated Strips of Chicken and Ground Beef (add a 3rd meat extra)
Flour Tortillas
Sautéed Sweet Bell Peppers
Shredded Cheddar and Monterey Jack Cheeses
Sliced Jalapenos, Shredded Lettuce, Diced Tomatoes and Onions
Chips, House Salsa and Sour Cream
*Add Fresh Guacamole & Pico De Gallo \$3
Add Shrimp: \$2
Add Steak: \$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
Three Herb Dip with Crackers & Crostinis \$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 Crudités Display

\$5

Served with Triple Herbed Cream Dip and crostini's

Warm Artichoke or Spinach Dip

\$5

Served with assorted crackers and crostini's

Charcuterie Board

\$13

A hearty platter of custom cured meats and specialty cheeses

Local Cheese Board available as quoted

Artisanal Fruit and Cheese Board

\$10

An artful display of seasonal fruit and specialty cheeses

Local Cheese Board available as quoted

Shrimp Cocktail

\$14

Jumbo shrimp served on ice with cocktail sauce and assorted crackers

Hors d'oeuvres

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

****House Specialty**** Risotto Cakes with pesto cream, grilled tomato, fresh Mozzarella, drizzled with balsamic

Phyllo Bites Choice of: Smoked Salmon, Bacon-Smoked Provolone or Caprice

Antipasto Skewers Mozzarella, Salami, Sweet Pepper, Artichoke Heart, & Kalamata Olive

Prosciutto Melon Skewer Honeydew & Cantaloupe pieces wrapped in prosciutto with a balsamic reduction

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

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

Bruschetta Choice of Tomato Basil or Avocado served atop a lightly season crostini

Meatballs served with choice of BBQ, marinara or teriyaki sauces

Mini Quiches Choice of Quiche Lorraine or Mushroom Arugula

Spanakopita Filo pastry stuffed with spinach and feta cheese

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



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

\$40

Choice of Three Entrees:

Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine
Garlic Chicken-Crispy Topped With a Creamy Lemon Garlic Sauce
Citrus Herb Salmon Fillet
Parmesan Encrusted Tilapia
Pork Loin Medallions-Mustard Encrusted with Apricot Glaze
Hearty Vegetarian Lasagna

Grand Dinner Buffet

\$46

Choice of one of the following plus two Selections from the Baywood Buffet:
Carved Tri-Tip, Roasted Turkey or Honey Spice Glazed Ham

Prime Dinner Buffet

\$49

Carved Prime Rib and Two Selections from the Baywood Buffet:

Dinner Buffet Accompaniments

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

Salads:

Classic Caesar
Mediterranean Orzo Salad
Chef's Choice Seasonal Salad
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 Vegetables



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

\$38

With Fresh Mushrooms, Shallots and Marsala Wine

Garlic Chicken

\$38

Crispy Chicken Topped With a Creamy Lemon Garlic Sauce

Baked Stuffed Chicken

\$39

With Spinach, Goat Cheese and Toasted Seasonal Nuts

Parmesan Encrusted Tilapia

\$39

Pork Loin Medallions

\$40

Mustard Encrusted with Apricot Glaze

Salmon Filet

\$40

With Dill Citrus Herb

New York Steak

\$46

Grilled New York with Demi Glaze

Prime Rib

\$48

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

Filet Mignon

\$50

Bacon Wrapped with Demi Glaze

Vegetarian Options:

\$34

Pasta with Choice of Alfredo, Marinara, Pesto or Olive Oil and Garlic
Eggplant Parmesan
Hearty Vegetarian Lasagna
Mushroom Risotto
Vegetable Napoleon (Vegan Option available)

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

Bailey Double Chocolate Brownie
With Chocolate Sauce & Fresh Whipped Cream
\$5

Chocolate Mousse
With Candied Pecans
\$5

Lemon Bars
With Raspberry Sauce
\$6

Chef's Special Dessert
(Seasonal)
\$7

Crème Brulee
\$7

Cake/Dessert Service
\$1

Have our Chefs cut and plate your cake or dessert and our staff will gladly serve for you



Beverages

Non-Alcoholic Beverages

Inquire for pricing:

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

\$18 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

