



— BANQUET MENU —

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*The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.*

*We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request, and we will quote you a price tailored to your very own menu selection.*

*We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to affair. We also require a deposit per person when booking affair. You will be required to pay the forty-eight hour confirmation count upon completion of the affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.*

*We assure you that the staff and management will do our utmost to ensure a most memorable occasion.*



— *Banquet Luncheon* —

*Please select two entrée selections.*

**Appetizer**

Cup of Soup Du Jour

*We always have two great homemade soups to choose from.*

**Entrées**

Grilled Chicken Salad

*Warm, sliced and grilled chicken breast atop a crisp garden salad with balsamic vinaigrette or choice of dressing/ Garlic bread*

Crabcake Sandwich

*Sweet or French Fries/ Coleslaw*

Plain 'n Juicy Burger

*On a toasted kaiser roll - with or without cheese  
Sweet or French Fries/ Coleslaw*

Grilled Chicken Breast Sandwich

*Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll  
Sweet or French Fries/ Coleslaw*

Bailey's Signature Salad

*Fresh mixed salad greens with hearts of palm and artichokes, cherry tomatoes and broccoli, topped with sliced sweet marinated sirloin. Served with sweet raspberry Italian dressing and topped with honey roasted pecans.*

**Beverages**

Coffee • Tea • Iced Tea • Soda  
*(refills available - no charge)*

**Desserts**

*Please see our selection on page S-7.*

PRICE PER PERSON ~ \$9.95

*Menu price is subject to 18% gratuity and 6% state sales tax.*

— *Banquet Luncheon* —

*Please select two entrée selections.*

*Appetizer*

*Cup of Soup Du Jour*

*We always have two great homemade soups to choose from.*

*Entrées*

*All entrées served with rolls*

*Fish 'n Chips*

*Fried in a lite beer batter and served with homemade chips,  
dill tarter sauce and coleslaw*

*Caesar Salad*

*Crisp romaine tossed with parmesan croutons and caesar salad dressing  
Grilled skinless chicken breast or tender grilled shrimp*

*Catch of the Day*

*Blackened, broiled or grilled*

*Baked potato or french fries*

*House salad ~ choice of dressing*

*Chicken Parmesan*

*Litely breaded in a fresh tomato sauce and topped with whole milk  
mozzarella and parmesan cheese ~ served golden brown.*

*House salad (choice of dressing)*

*Beverages*

*Coffee • Tea • Iced Tea • Soda*

*(refills available - no charge)*

*Desserts*

*Please see our selection on page S-7.*

**PRICE PER PERSON ~ \$11.95**

*Menu price is subject to 18% gratuity and 6% state sales tax.*

— *Banquet Dinner* —

*Please select two entrée selections.*

*Appetizer*

Cup of Soup Du Jour

*We always have two great homemade soups to choose from.*

*Entrées*

Chicken or Veal Parmesan

*Pan-fried and topped with tomato sauce, provolone and parmesan cheese.  
Baked en casserole.*

Roast Prime Rib of Beef

*Seasoned and slow roasted.*

Char-Grilled Deluxe Pork Chop

*Boneless and served with cinnamon apples.*

Catch of the Day

*Blackened, broiled or grilled.*

*~ Above entrées include tossed house salad (choice of dressing) or Caesar salad and rolls ~  
~ Choice of baked potato, linguini pomodora, sweet or french fries and vegetable medley ~*

*Beverages*

Coffee • Tea • Iced Tea • Soda

*(refills available - no charge)*

*Desserts*

*Please see our selection on page S-7.*

PRICE PER PERSON ~ \$18.50

*Menu price is subject to 18% gratuity and 6% state sales tax.*

— *Banquet Dinner* —

*Please select two entrée selections.*

*Appetizer*

Cup of Soup Du Jour

*We always have two great homemade soups to choose from.*

*Entrées*

Deluxe Maryland Crabcake Dinner

*Two homemade crabcakes served with tartar and cocktail sauces*

USDA Choice Center Cut Top Sirloin (8 oz.)

Sautéed Jumbo Shrimp and Jumbo Scallop Scampi  
*Sautéed to perfection in white wine, lemon and garlic butter.*

Prime Rib of Beef, Au Jus

*Seasoned and slow roasted.*

Blackened, Broiled or Grilled Catch of the Day

Crab Key Chicken

*Boneless breast of chicken sautéed in white wine and topped with jumbo lump crabmeat, asparagus spears and a lite Bernaise sauce.*

Chicken Shrimp & Broccoli Alfredo

*Served steaming hot and tossed with penne pasta*

*All entrées include house green garden salad (choice of dressing) or Caesar salad, choice of baked potato, linguini pomodora, rice, sweet or french fries and vegetable medley and rolls*

*Beverages*

Coffee • Tea • Iced Tea • Soda

*(refills available - no charge)*

*Desserts*

*Please see our selection on page S-7.*

PRICE PER PERSON ~ \$19.95

*Menu price is subject to 18% gratuity and 6% state sales tax.*

— *Banquet Dinner* —

*Please select two entrée selections.*

*Appetizer*

Cup of Soup Du Jour

*We always have two great homemade soups to choose from.*

*Entrées*

Prime Rib of Beef, Au Jus

*Seasoned and slow roasted.*

Jumbo Beer-Battered Shrimp Tempura

*Served with orange marmalade sauce.*

Char-Broiled Strip Steak

*10 ounce*

Veal or Chicken Parmesan or Marsala

Seafood Pomodora

*Fresh jumbo sea scallops, jumbo shrimp, middle neck clams and mussels in a fresh plum tomato basil and garlic sauce tossed with special pasta.*

*All entrées include house green garden salad (choice of dressing),  
choice of baked potato, rice, sweet or french fries and vegetable medley and rolls*

*Beverages*

Coffee • Tea • Iced Tea • Soda

*(refills available - no charge)*

*Desserts*

*Please see our selection on page S-7.*

PRICE PER PERSON ~ \$21.95

*Menu price is subject to 18% gratuity and 6% state sales tax.*

*Please select two appetizers and two entrée selections.*

### *Appetizers*

French Onion Gratiné  
Steamed Prince Edward Island Mussels  
Silver Dollar Mushrooms Stuffed with Crabmeat  
Four Shrimp Cocktail  
Soup Du Jour

### *Salads*

Caesar Salad  
House Garden Salad (*choice of dressing*)

### *Entrées*

Filet Mignon ~ 9 oz. center cut  
Baby Brazilian Lobster Tails ~ *with drawn butter (three 3 oz.)*  
Prime Rib of Beef, Au Jus ~ *King Cut ~ seasoned and slow roasted*

#### *Surf & Turf*

*Prime Rib of Beef ~ seasoned & slow roasted ~ one 3 oz. baby lobster tail with drawn butter*  
— or —  
*10 oz. Top Sirloin Center Cut ~ one 3 oz. baby lobster tail with drawn butter*

#### *Chicken or Veal Francaise*

*Lightly breaded and sautéed in wine, butter and lemon*

*All entrées include choice of baked potato, rice, sweet or french fries, linguini pomodora and vegetable medley, choice of tossed salad (choice of dressing) or Caesar salad and rolls*

### *Beverages*

Coffee • Tea • Iced Tea • Soda  
*(refills available - no charge)*

### *Desserts*

*Please see our selection on page S-7.*

PRICE PER PERSON ~ \$29.50

*Menu price is subject to 18% gratuity and 6% state sales tax.*

— *Hors d'oeuvre Prices* —

Hot

Hot and Spicy Shrimp ( <i>per piece</i> ) . . . . .	\$ .80
Jumbo Stuffed Mushrooms with Crabmeat ( <i>per piece</i> ) . . . . .	.90
Buffalo Wings ( <i>per piece</i> ) . . . . .	.65
Fried Chicken Tenders ( <i>per piece</i> ) . . . . .	.75
Fried Mozzarella Sticks ( <i>per piece</i> ) . . . . .	.60
Assorted Tray ( <i>serves twenty-five people</i> ) . . . . .	51.00

Cold

Cheese Tray ( <i>serves twenty-five people</i> ) . . . . .	\$40.00
Vegetables & Dip ( <i>serves twenty-five people</i> ) . . . . .	45.00
Fruit & Cheese ( <i>serves twenty-five people</i> ) . . . . .	45.00
Assorted Tray ( <i>serves twenty-five people</i> ) . . . . .	51.00
Shrimp Cocktail ( <i>per piece</i> ) . . . . .	1.00
Clams ~ Half-shell ( <i>per piece</i> ) . . . . .	.80
Oysters ~ Half-shell ( <i>per piece</i> ) . . . . .	1.00

Bar

*Open Cash Bar Available*

*If paid by host/hostess in one check ~ 10% discount on bar items*

Champagne Toast (Great Western) ~ \$27.00 bottle  
*(serves approximately six people)*

Paul Masson Wine (Chablis, Rose or Burgundy) ~ \$16.00 carafe • \$8.00 half carafe  
*(serves approximately six people)*

*Premium Wines by the Bottle ~ See Wine List*

Desserts

*Please select three dessert items*

Homemade Rice Pudding . . . . .	\$1.75	Caramel Custard . . . . .	\$3.25
Apple Cobbler . . . . .	3.50	Key Lime Pie . . . . .	3.25
Fudge Brownie . . . . .	2.95	Chocolate Mousse . . . . .	2.25
Big Cheese Brulee . . . . .	4.25	Raspberry Sorbet . . . . .	2.50
Fresh Melon ( <i>in season</i> ) . . . . .	<i>price varies</i>	Chocolate Peanut Butter Pie . . . . .	3.50
Ice Cream . . . . .	2.75	Chocolate Lovin' Cake . . . . .	4.25
		Caramel Pecan Passion . . . . .	4.50

*~ Any Dessert Item served a la mode - additional 75¢ per item ~*

*All dessert items are subject to 18% gratuity and 6% state sales tax.*

*All bar items are subject to 18% gratuity.*