

Bay Pointe Country Club

Formal Menu \$25-\$35 per person.

Starters

1. Spinach And Artichoke Dip – Served with Fresh- Made Flour Tortilla Chips
2. Spicy Chicken, or Beef, Quesadilla—Flour Tortilla stuffed with Chicken, Cheese, Grilled Corn, Black Beans, Onions and Peppers. Served with Fresh Tomato Salsa and Sour Cream
3. Mushroom Bisque
4. Shrimp and Corn Bisque
5. Seafood Stuffed Mushrooms—Button Mushrooms Stuffed with Fresh Shrimp & Crabmeat, Topped with Parmesan and Baked in White Wine and Butter
6. Cesar Salad
7. Simple Salad—Romaine Lettuce, Diced Tomato, Red Onions, Cheddar Cheese.

Main Course

1. Filet Mignon with Bourbon Pepper Cream Sauce—Served with Sautéed Spinach and Roasted New Potatoes
2. Honey and Jalapeno Glazed Grilled Salmon—Served with Roasted Garlic Mashed Potatoes and Grilled Vegetables
3. Pork Tenderloin with Smoked Gouda Cheese Grits topped with Crawfish Etouffee- Served with Sautéed Mixed Vegetable Medley
4. Roasted Chicken Alfredo—Served with toasted Gambino Bread

Dessert

1. Bay Pointe Bread Pudding with Rum Sauce
2. Double Chocolate Chunk Caramel Brownie topped with Ice Cream
3. Mixed Fruit in Sweet Mint Sauce

\$25-\$35 per person. Price includes a selection from each category & choice of non-alcoholic beverages: Sweet Tea, Un-sweet Tea, Water or any Coke Product. Gratuity of 15% will be added to parties of 15 or more. **Prices subject to change due to market price fluctuations**