



BAYFRONT INN  
5TH AVE

CORPORATE & SOCIAL  
EVENTS MENU

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# BREAKFAST BUFFETS

Breakfast Buffets include Assorted Fruit Juices, Bottled Water, Coffee & Tea.

## Continental Breakfast

*\$15.95 per person*

Assorted Pastries, Muffins & Bagels

Assorted Fresh Fruit

Fruit Yogurts

Butter & Preserves

## Executive Breakfast

*\$21.95 per person*

Fresh Scrambled Eggs

Smoked Bacon & Farmers Sausage

Bambu Signature Home Fries

Assorted Pastries

Butter & Preserves

## Additional Items

*(Per person pricing)*

Pancakes with Syrup	\$5
French Toast with Syrup	\$6
Yogurt Parfaits	\$8
Eggs Benedict	\$10



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Menus can be made Gluten or Vegetarian friendly – Inquire with our Catering Manager for Details.  
All Prices Subject to 23% Service Fee & 6% Tax

# LUNCH BUFFETS

Lunch Buffets include Assorted Soft Drinks, Bottled Water, Coffee & Tea.

## Gourmet Sandwich Bar

*\$25.95 per person*

A Selection of Fresh Made Sandwiches on Chef's Choice of Deli Breads and Wraps, a Green Salad with Shaved Vegetables & Citrus Dressing and Freshly Baked Cookies

- Smoked Ham, Swiss Cheese, Lettuce, Tomato, Grainy Mustard Ali
- Smoked Turkey, French Brie Cheese, Cranberry Jam, Lettuce, Tomato
- Roasted Garlic Hummus, Romaine Hearts, Cucumbers, Avocado, Pickled Red Onions, Black Beans, Feta Cheese in a Sun Dried Tomato Basil Tortilla

## Build a Bowl

*\$25.95 per person*

Choice of Blackened or Grilled Chicken Breast or Pulled Pork

Yellow Rice and Black Beans, Fire Roasted Corn, Romaine Lettuce, Radicchio, Feta Cheese, Pico de Gallo, Scallions, Cherry Tomato, Ranch, Buttermilk Ranch, Balsamic Dressing

Freshly Baked Cookies

## The Italian Job

*\$25.95 per person*

Crispy Chicken Parmigiano, Fire Roasted Tomato Sauce, Mozzarella Cheese Penne Pasta, Oven Burst Cherry Tomatoes, Roasted Garlic, Pesto Cream Sauce Bambu Caesar Salad, Garlic Bread  
Tiramisu Squares



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# LUNCH BUFFETS

Lunch Buffets include Assorted Soft Drinks, Bottled Water, Coffee & Tea.

## Taco Bar

**\$25.95 per person**

Choice of Tequilla Lime Chicken or Grouper

Citrus Apple Slaw, Housemade Guacamole, Sour Cream,  
Pico de Gallo, Shredded Cheese, Corn & Flour Tortillas

Tex-Mex Salad (Artisan Lettuce, Fire Roasted Corn,  
Tomato, Pickled Red Onion, Peppers, Cajun Ranch Dressing

Cinnamon Dusted Churros

## All American BBQ

**\$25.95 per person**

BBQ Chicken with Hickory BBQ Sauce & Grilled Pork Sausages

Mac & Cheese, Citrus Cole Slaw, Potato Salad, Sweet  
Cornbread

Peach Cobbler

## Side of Spain – *Upgrade*

**\$35.95 per person**

Naples Award Winning Paella – Shrimp, Clams, Mussels, Chorizo  
Sausage, Roasted Peppers & Onions, Spanish La Bomba Rice, Saffron  
Tomato Broth

Spanish Salad – Artisan Greens, Shaved Manchego Cheese, Black  
Olives, Sun Dried Tomatoes, Oregano Vinagrette

Cinnamon Dusted Churros with Chocolate Sauce



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# TAKE A BREAK

Breaks Include Assorted Juices, Bottled Water, Coffee & Tea.

## Morning Break

*\$10.95 per person*

Assorted Muffins  
Bagels with Cream Cheese  
Cinnamon Buns  
Assorted Fresh Fruit  
Yogurt Parfaits

## Afternoon Break

*\$10.95 per person*

Fresh Baked Cookies  
Double Fudge Brownies  
Assorted Chips  
Pretzels  
Assorted Fresh Fruit



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# CANAPE

Hors D'oeuvres / Pick Any 3 – \$25 per Person

Cocktail Reception Items Run for 1 Hour and are Priced at 3 Pieces per Person.

Add an Additional Piece for \$8.50 per Person

## Vegetarian

Heirloom Tomato Bruschetta, Basil, Aged Balsamic

Grilled Cheese & Tomato Soup Shooters

Brie Crostini, Caramelized Onion, Fig Jam

Mini Vegetable Spring Roll, Gochujang Sauce

Spanakopita, Spinach & Feta Cheese Phyllo Pastry

## Seafood

Coconut Shrimp, Crispy Fried, Thai Chili Dip

Tuna Tataki, Sesame Crusted, Wakame Salad, Pickled Onion, Unagi Sauce

Crabmeat Stuffed Mushroom Caps

Bacon Wrapped Scallops, Onion Jam, Micro Greens

## Meat

Pulled Pork Sliders, Hickory BBQ Sauce, Creamy Slaw, Crispy Onions, Brioche Bun

Chicken Satay Skewers, Marinated with Coconut Milk Peanut Butter, Soy Sauce, Teriyaki Dip

Beef Tenderloin Crostini, Horseradish Cream, Crispy Onions, Micro Greens

Mini Beef Sliders, Caramelized Onion Bacon Jam, Bambu Sauce, Cheddar Cheese, Brioche Bun

Pork Belly Bao Bun, Pickled Vegetables, Asian Slaw, Gochujang Sauce, Micro Greens



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# COCKTAIL RECEPTION PLATTERS

## Charcuterie Platter

*\$25 per person*

Artisan Cured Meats, Imported & Domestic Cheeses, Seasonal Fruit Compote, Savannah Bee Company Honeycomb, Fleur de Dijon, Olive Tapenade, French Baguette

## Deli Meat & Cheese Plater

*\$15 per person*

Country Ham & Smoked Turkey, Salami, Provolone, Aged Cheddar, Swiss Cheese, Pickles, Deli Mustard, Mayo, Sliced Breads

## Crudit  & Dip

*\$10 per person*

Heirloom Carrots, Celery, Peppers, Cucumbers, Broccoli, Hummus, Buttermilk Ranch Dressing

## Fresh Fruit Platter

*\$12 per person*

Sliced Melons, Pineapple, Berries, Citrus and Tropical Fruit

## Smoked Salmon Platter

*\$19 per person*

Herb Cream Cheese, Capers, Shaved Onions, Dill, Lemons, Petite Bagels



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# PLATED DINNERS

2 Course \$65 / 3 Course \$79 / 4 Course \$94 / 5 Course \$108

Includes Freshly Baked Bread, 1 Choice of Appetizer, 2 Entrées, 1 Dessert and Coffee & Tea

## Soup

Italian Chicken & Rice, Summer Vegetables, Parsley, Yellow Rice

Heirloom Tomato & Basil, French Cream, Herb Oil

Cuban Black Bean, Chorizo, Lime Crema, Rice, Cilantro, Cumin

Toscana, Italian Sausage, Kale, Potato, Cream Broth

## Salad

Bayfront Greens, Artisan Greens, Florida Orange, Chèvre Goat Cheese, Cherry Tomato, Candied Pecans, Heirloom Watermelon Radish, Dried Cranberry, Citrus Vinaigrette

Bambu Caesar, Crisp Romaine, Radicchio Lettuce, Applewood Smoked Bacon, Shaved Parmigiano Reggiano, Seasoned Croutons, Garlic Dressing

Heritage Green Salad, Artisan Lettuce Blend, Shaved Vegetable Crudit , Shallot Vinaigrette

Heirloom Tomato, Watermelon & Burrata Cheese, Citrus Vinaigrette, Aged Balsamic, Mint, Pickled Red Onion

## Pasta

Penne Amatriciana, Smoked Pancetta, Fire Roasted Tomato, Pecorino, Chili, Basil

Gemelli Mac & Cheese, Aged Cheddar, Parmigiana Reggiano, Pecorino Romano, Cream

White Clam, Penne Whole Baby Clams & Chopped Clams, Olive Oil, Roasted Garlic, White Wine, Cream, Basil

## Entr e

**Served with Chef's Choice of Seasonal Vegetables**

Herb Crusted Salmon-Blister Cherry Tomato, Capers, Lemon White Wine, Butter, Basil

Grilled Sirloin Steak, Garlic Oil Marinated, Red Wine Jus

Prosciutto Wrapped Chicken Breast, Stuffed with Sundried Tomato & Goat Cheese, Mushroom Marsala Cream Sauce

Pork Tenderloin, Herb Crust Roasted, Chimichurri Sauce

Vegetarian Puttanesca, Fire Roasted Tomatoes, Capers, Olives, Olive Oil, Herbs

## Starch

**Choice of One**

Garlic Mashed Potato

Oven Roasted Heirloom Fingerling Potato

Au Gratin

Lemon Risotto

Rice Pilaf

## Dessert

Garlic Mashed Potato

Oven Roasted Heirloom Fingerling Potato

Au Gratin

Lemon Risotto

Rice Pilaf



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# BUFFET DINNERS

Create Your Own Buffet

\$89.95 per person – Choice of 2 Soup/Salad, 1 Pasta, 2 Entrées, 1 Starch  
Includes Freshly Baked Bread, Dessert, Coffee & Tea

## Soup

Italian Chicken & Rice, Summer Vegetables, Parsley, Yellow Rice  
Heirloom Tomato & Basil, French Cream, Herb Oil

Cuban Black Bean, Chorizo, Lime Crema, Rice, Cilantro, Cumin

Toscana, Italian Sausage, Kale, Potato, Cream Broth

## Salad

Bayfront Greens, Artisan Greens, Florida Orange, Chèvre Goat Cheese, Cherry Tomato, Candied Pecans, Heirloom Watermelon Radish, Dried Cranberry, Citrus Vinaigrette

Bambu Caesar, Crisp Romaine, Radicchio Lettuce, Applewood Smoked Bacon, Shaved Parmigiano Reggiano, Seasoned Croutons, Garlic Dressing

Heritage Green Salad, Artisan Lettuce Blend, Shaved Vegetable Crudit , Shallot Vinaigrette

Heirloom Tomato, Watermelon & Burrata Cheese, Citrus Vinaigrette, Aged Balsamic, Mint, Pickled Red Onion

## Pasta

Penne Amatriciana, Smoked Pancetta, Fire Roasted Tomato, Pecorino, Chili, Basil

Gemelli Mac & Cheese, Aged Cheddar, Parmigiana Reggiano, Pecorino Romano, Cream

White Clam, Penne Whole Baby Clams & Chopped Clams, Olive Oil, Roasted Garlic, White Wine, Cream, Basil

## Entr e

**Served with Chef's Choice of Seasonal Vegetables**

Herb Crusted Salmon–Blister Cherry Tomato, Capers, Lemon White Wine, Butter, Basil

Grilled Sirloin Steak, Garlic Oil Marinated, Red Wine Jus

Prosciutto Wrapped Chicken Breast, Stuffed with Sundried Tomato & Goat Cheese, Mushroom Marsala Cream Sauce

Pork Tenderloin, Herb Crust Roasted, Chimichurri Sauce

Vegetarian Puttanesca, Fire Roasted Tomatoes, Capers, Olives, Olive Oil, Herbs

## Starch

**Choice of One**

Garlic Mashed Potato

Oven Roasted Heirloom Fingerling Potato

Au Gratin

Lemon Risotto

Rice Pilaf

## Dessert

Chef's Selection of Dessert



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# CHILDREN'S MENU

*\$12 per child aged 3 to 11 years  
Complimentary per child aged 0 to 2 years*

*Select one Entrée:*

## Chicken Fingers

French Fries  
Fruit

## Macaroni & Cheese

French Fries  
Fruit



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# PERSONAL BAR

## All-Inclusive Bar Options

### Beer & Wine

House Wine – Red & White

Domestic Beers – Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra

Imported Beers – Heineken, Corona, Corona Light, Modelo Especial, Modelo Negro

Hard Seltzers – High Noon, NUTRL, Surfside Tea

1 Hour: \$20 per person

2 Hours: \$25 per person

3 Hours: \$30 per person

4 Hours: \$35 per person

### Standard Bar

Titos Vodka, 1800 Tequila, Bacardi Rum, Captain Morgan, Tanqueray Gin, Jack Daniels Whiskey, Jim Beam Bourbon, Domestic & Imported Beers, Hard Seltzers, House Red, House White

1 Hour: \$30 per person

2 Hours: \$40 per person

3 Hours: \$45 per person

4 Hours: \$50 per person

### Premium Bar

Ketel One & Tito's Vodka, Don Julio Reposado & Silver Tequilas, Rum Haven, Bacardi & Captain Morgan Rums, Bombay Sapphire & Tanqueray Gins, Crown Royal Whiskey, Bullet Bourbon/Rye, Rodney Strong Chardonnay, Santa Margarita Pinot Grigio, Oyster Bay Sauvignon Blanc, Josh Cabernet, 14 Hands Merlot, Murphy Goode Pinot Noir, Domestic & Imported Beers, Hard Seltzers

1 Hour: \$40 per person

2 Hours: \$50 per person

3 Hours: \$55 per person

4 Hours: \$60 per person



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# WAKE ME UP

10 Guest Minimum

## Mimosa Brunch Bar – Standard

Zardetto Prosecco – Orange Juice – Pineapple Juice  
Cranberry Juice – Fresh Fruit Garnishes

1 Hour: \$18 per person

3 Hours: \$28 per person

2 Hours: \$23 per person

4 Hours: \$33 per person

## Mimosa Brunch Bar – Premium

LaMarca Prosecco – Aperol Liqueur – Orange Juice – Pineapple Juice  
Cranberry Juice – Grapefruit Juice – Passion Fruit Syrup – Blackberry Syrup  
Mango Syrup – Fresh Fruit Garnishes – Fresh Herb Garnishes

1 Hour: \$23 per person

3 Hours: \$33 per person

2 Hours: \$28 per person

4 Hours: \$38 per person

## Bloody Mary Bar – Standard

Tito's Vodka – Zing Zang Regular and Blazing Bloody Mary Mixes – Celery  
Pickles – Olives – Pepperoni Sticks – Lemons – Limes

1 Hour: \$20 per person

3 Hours: \$30 per person

2 Hours: \$25 per person

4 Hours: \$35 per person

## Bloody Mary Bar – Premium

Grey Goose Vodka – Zing Zang Regular and Blazing Bloody Mary Mixes – Celery  
Pickles – Olives – Pepperoni Sticks – Lemons – Limes – Jalapeños  
Stuffed Olives – Bacon – Cheese – Shrimp

1 Hour: \$25 per person

3 Hours: \$35 per person

2 Hours: \$30 per person

4 Hours: \$40 per person



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# VENUE DETAILS

Check out our gallery of photos: [www.bayfrontinnnaples.com](http://www.bayfrontinnnaples.com)  
Hotel Room Blocks available, see Sales & Catering Manager for details,

## Indoor Dining Room

Seated Events/Dinner up to 40 guests

Standing Events/Cocktails up to 60 guests

*Full Day Rental (1 to 6 hours) \$300*

## Waterside Terrace (Outdoor)

Seated Events/Dinner up to 50 guests

Standing Events /Cocktails up to 90 guests

*Full Day Rental (1 to 6 hours) \$600*



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