

BAYSIDE MENU

SEATED MENU

SALADS

Please select one salad to be served

MIXED GREEN SALAD

Choose either Balsamic or Raspberry Vinaigrette (Choose one to be served)

CHICKEN CAESAR SALAD

Served with croutons & parmesan cheese, with creamy Caesar dressing on the side with grilled chicken

MAIN ENTRÉE

Please select two items to be offered

BOURBON GLAZE SALMON

Wild caught Salmon filet, brushed with a bourbon glaze.

HONEY ORANGE GROUPE

Grouper baked with a fresh honey orange glaze

MOJITO CHICKEN

Grilled Chicken breast sautéed in a blend of citrus juices

SIDES

Please select one side to be served with all meals

MASHED POTATO & GRAVY

WHITE RICE & BLACK BEANS

FRESH SEASONAL VEGETABLES

DESSERT

Please select one to be served

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

Soft Drink & Iced Tea is included or Coffee Service
\$26.00

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

SEA BREEZE MENU

Seated Menu

STARTER

HORS D' OEUVRES PLATTER

Choose two items from the Hors D' Oeuvres menu option 1

SALAD

Please select one to be served

CHICKEN SPINACH SALAD

Baby Spinach leaves tossed with mushrooms, red onion & egg tossed in a chili lime dressing

CAESAR SALAD

Crispy Romaine Hearts chopped and tossed in our creamy Caesar dressing topped with Parmesan

FRESH GARDEN SALAD

Spring Mix, cucumbers, diced tomato, red peppers, red onions in a Balsamic Vinaigrette dressing

MAIN ENTRÉE

Please select two entrées to be served

CHURRASCO STEAK

14 oz Grilled Skirt steak served with a chimichurri sauce

MOJITO CHICKEN

Grilled Chicken breast sautéed in a blend of citrus juices

MANGO MAHI MAHI

Grilled Mahi topped with a fresh mango chutney

FRIED SHRIMP

Golden fried jumbo shrimp, served with cocktail & Tarter sauce

SIDES

Please select two to be offered as a choice with all entrées

WHITE RICE & BLACK BEANS

FRENCH FRIES

MASHED POTATO & GRAVY

FRESH SEASONAL VEGETABLES

DESSERT

Please select one dessert to be offered

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

Soft drink and Iced tea are included
\$35.00

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SEA BREEZE MENU

Seated Menu

STARTER

HORS D' OEUVRES PLATTER

Choose two items from the Hors D' Oeuvres menu option 1

SALAD

Please select one to be served

CHICKEN SPINACH SALAD

Baby Spinach leaves tossed with mushrooms, red onion & egg tossed in a chili lime dressing

CAESAR SALAD

Crispy Romaine Hearts chopped and tossed in our creamy Caesar dressing topped with Parmesan

FRESH GARDEN SALAD

Spring Mix, cucumbers, diced tomato, red peppers, red onions in a Balsamic Vinaigrette dressing

MAIN ENTRÉE

Please select two entrées to be served

CHURRASCO STEAK

14 oz Grilled Skirt steak served with a chimichurri sauce

MOJITO CHICKEN

Grilled Chicken breast sautéed in a blend of citrus juices

MANGO MAHI MAHI

Grilled Mahi topped with a fresh mango chutney

FRIED SHRIMP

Golden fried jumbo shrimp, served with cocktail & Tarter sauce

SIDES

Please select two to be offered as a choice with all entrées

WHITE RICE & BLACK BEANS

FRENCH FRIES

MASHED POTATO & GRAVY

FRESH SEASONAL VEGETABLES

DESSERT

Please select one dessert to be offered

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

Soft drink and Iced tea are included
\$35.00

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VIZCAYA MENU

SEATED MENU

STARTER

Please select one item to be served

CRAB CAKES SLIDERS

Seasoned lump crab pan seared, served over a tomato chutney & drizzled with a spicy aioli

OYSTER ROCKEFELLER

Delicious blend of spinach, cheese, garlic and shallots

LOBSTER SPRING ROLL

Lobster, Napa cabbage, ginger, cilantro, green & red peppers sautéed in a sesame seed oil, all wrapped in a spring roll

POKE CHIPS

Ahi tuna tossed in a spicy soy sauce, served on wonton chips

SALADS

Please select one salad to be served for your event

FRESH GARDEN SALAD

Spring Mix, cucumbers, diced tomato, red peppers, red onions in a Balsamic Vinaigrette dressing

ARUGULA SALAD

Topped with candied walnuts, crispy warm goat cheese, drizzled with a raspberry vinaigrette

CAESAR SALAD

Crispy Romaine Hearts chopped and tossed in our creamy Caesar dressing topped with Parmesan

MAIN ENTRÉE

Please select two entrées to be offered for the dinner

FILET MIGNON

Served with a garlic herb compound butter

HONEY ORANGE GROUPEL

Grouper baked with a fresh honey orange glaze

SHRIMP SKEWERS

Two skewers of large shrimp, basted with a garlic wine butter

LEMON CHICKEN

Tender Chicken breast sautéed in a lemon garlic butter sauce served with mushrooms

MACADAMIA NUT MAHI MAHI

Combination of toasted Macadamia nuts and coconut served with a teriyaki glaze and mango puree

SIDES

Please choose two sides that will be offered as an option with the main entrée

MASHED POTATO & GRAVY

FRESH SEASONAL VEGETABLES

WHITE RICE & BLACK BEANS

HARICOT VERT WITH SHALLOTS

DESSERT

Please select one item to be served

NEW YORK STYLE CHEESE CAKE

KEY LIME PIE

ULTIMATE CHOCOLATE CAKE

Please choose either Soft Drink & Ice Tea or Coffee service to be served
\$47.00

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

ATTENTION GUEST

Thank you for your interest in considering TRADEWINDS WATERFRONT BAR & GRILL for your event; the following procedures are necessary to reserve your event date.

1. Fill out our Special Event Inquiry Form and email it to events@tradewindsbarandgrill.com
2. Within 24 to 48 hours you will be contacted by our Event Coordinator to follow up with any specific questions you might have about the food and event. We will send you our Event Order to signed with all details requested.
3. Upon receiving the Event order form and acceptance of the terms of the proposal, please sign our Credit Card Authorization Form for reservation purposes. The amount of \$200.00 is required to secure your reservation
4. A final BEO will be sent to you once payment is received. This will be you confirmation of the event.

*Please note that until you received confirmation from our event coordinator, the date you are trying to reserve is not guarantee.

IMPORTANT INFORMATION

IS THERE A ROOM RENTAL FEE

No room rental fee, we are an outdoors restaurant with a semi-private area for events

CAN I BRING MY OWN ALCOHOL

Due to insurance regulations we cannot allow outside alcoholic beverages into the restaurant for group events. Please ensure all of your guests refrain from bringing any outside alcoholic beverages into your event or an automatic \$200.00 fee will be charge to your bill. We provide with a drinks package with a variety of options for alcoholic beverages.

CAN I BRING A CAKE?

Yes, we will eliminate desserts option from the menu and take \$1.00 off the price per person. We will cut and serve your cake

WILL THE TABLES HAVE LINENS?

If you would like to add linen, we can provide you with cloth linen for an extra \$10.00

CAN I HAVE A CAKE/GIFT TABLE?

Yes, if needed. At the time you give your final number of guest we will discuss setup and special needs (i.e. cake/gift table and set up requirements)

HOW IS LIQUOR & WINE CHARGED?

Either on consumption or a choice of one of our drink packages.

WHAT IF IT RAINS AND MY PARTY IS SCHEDULED?

Our outside venue is covered with roof. In case of severe weather we will reschedule the event at no extra fee

CAN I DECORATE?

Yes, you have 1 hour before your reservation for decoration/set-up. No hanging anything on the walls or windows

HOW LONG WILL I HAVE THE AREA FOR?

Parties are typically schedule for 3 hours

WHERE CAN I PARK?

Bayside Marketplace has cover parking available at an hourly rate.