

Baia Kitchen & Wine Bar

8323 Bayside Rd Chesapeake Beach, MD 20678

(443) 550-3516

*Banquet Package*



COASTAL ITALIAN  
KITCHEN & WINE BAR

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# Rooms & Capacities

*Baia Kitchen & Wine Bar offers a private dining experience perfect for any special occasion, from rehearsal dinners to baby showers, birthday and milestone celebrations to happy hour, business meetings, and everything in between!*

## THE PATIO

Maximum seating capacity of fifty (50) Standing capacity of seventy-five (75)

A/V not available

Food & Beverage minimum:

Before 3pm:

Sunday-Thursday \$1500

Friday & Saturday \$2500

After 3pm:

Sunday-Thursday \$2500

Friday & Saturday \$4000

## THE TUSCANY ROOM

Maximum seating capacity fifty (50)

A/V Available

Food & Beverage minimum:

Before 3pm:

Sunday-Thursday \$1500

Friday & Saturday \$2500

After 3pm:

Sunday-Thursday \$2500

Friday & Saturday \$4500

## THE TERRACE

Our beautiful rooftop patio boasts amazing unobstructed views of the Chesapeake Bay!

This space will be sure to impress all of your guests!

In the event of inclement weather, and at the discretion of management the Chesapeake room may be used as the backup event space.

Maximum seating capacity of fifty (50) Standing capacity of seventy-five (75)

A/V available

Food & Beverage minimum:

Before 3pm:

Sunday-Thursday \$1500

Friday & Saturday \$2500

After 3pm:

Sunday-Thursday \$2500

Friday & Saturday \$5000

## *Menu*

*We have a variety of menu packages from hors d'oeuvres and lunches to full course meals. More information detailing each package is included in this brochure. We will help you to pick the perfect menu for your event!*

## *Deposits and Exclusive Room Usage*

*In order to secure your private dining reservation, we require submission of your signed contract and a non refundable deposit due at the time that you submit your signed contract. Payment of the deposit can be made using our Deposit Payment Form, over the phone, or in person. Forms of acceptable payment include credit/debit cards, business checks, or cash. While we apologize for any inconvenience, we cannot accept personal checks.*

*If your final cost of food and beverage, before service charge, taxes, and any applicable fees, does not amount to the required minimum, then the balance between the required minimum and your final food and beverage cost will be added to your final bill labeled as a unmet minimum.*

## *Service Charge and Taxes*

A twenty percent (20%) service charge and all appropriate sales taxes will be added to all food and beverage charges.

## *Audio/Visual*

Baia currently has audio/visual capabilities available in The Tuscany Room for any photo slideshows, business presentations, or videos, etc. that you may want to incorporate into your event. Please notify us in advance if you desire to use our A/V system. There are no additional fees for this service; however, we strongly urge and encourage that you come into the venue prior to your event for advanced testing of all equipment and computer compatibility. This testing will ensure that your presentation goes off without a hitch.

## *Decorations*

While we do not currently provide any party décor, you are more than welcome to bring any flowers, linens, balloons, candles (encased), or any other table decorations for your event with the exception of glitter. We are happy to accommodate any storage needs for floral decorations on the day of your event and to assist in decorating for your event. We ask that nothing be affixed to the walls or windows of the restaurant.

# Family Style Lunch

\$26.95

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House Made Focaccia & Herb oil

## Salad

Choose One

### LITTLE GEM CAESAR

*baywater farms greens, caesar vinaigrette, garlic butter breadcrumb, egg, parmigiana reggiano*

### SIMPLE GARDEN

*baywater farms greens, croutons, red onion, cucumber, olive, white balsamic*

## Entrees

Choose Two

### ROMA PINSA

*pomodoro, fior di latte, tomato confit, basil, e.v.o.o (vg)*

### MUSHROOM PINSA

*garlic cream, Chesapeake's bounty mushrooms, smoked mozzarella, stracciatella, crispy onions, truffle oil, balsamic glaze (vg)*

### SPAGHETTI POMODORO

*heirloom tomato confit, basil, 24 month parmigiano reggiano (vg)*

### RICOTTA GNOCCHI AL FORNO

*fennel sausage, vodka sugo, pecorino romano*

# Plated Lunch

\$36.95

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## Salad

Choose one

### LITTLE GEM CAESAR

*baywater farms greens, caesar vinaigrette, garlic butter breadcrumb, egg, parmigiana reggiano*

### SIMPLE GARDEN

*Crisp greens, cucumber, croutons, castelvetroano olives, peppadews, red onion, white balsamic*

## Entrees

Choose two

### ATLANTIC SALMON

*heirloom tomato confit, pesto cream*

### CHICKEN PARMESAN

*fior di latte, pomodoro, basil*

### FLATIRON STEAK

*demi glace. truffle compound butter, crispy onions*

### RICOTTA GNOCCHI AL FORNO

*fennel sausage, vodka sugo, pecorino romano*

## Premium Entrees

\$12 supplement

### FILET MIGNON

*demi glace. truffle compound butter, crispy onions*

### CHILEAN SEA BASS

*parmesan crusted, lump crab, scampi butter, meyer lemon*

## Sides

Choose two for family style service

### BROCCOLI RABE

*garlic, lemon, pecorino, breadcrumb (vg)*

### ROASTED MUSHROOMS

*Truffle butter, thyme*

### CRISPY YUKON GOLD POTATOES

*parmigiano reggiano, pistachio pesto (gf)*

### HOUSEMADE PASTA

*Choice of Pomodoro OR Vodka Sauce*

### SAUTÉED SPINACH

*champagne vinegar, marcona almonds, golden raisins (v)*

# Artrani Package

\$42.95

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## Salad

Choose one  
Served plated

### LITTLE GEM CAESAR

*baywater farms greens, caesar vinaigrette, garlic butter breadcrumb, egg, parmigiana reggiano*

### SIMPLE GARDEN

*Crisp greens, cucumber, croutons, castelvetroano olives, peppadews, red onion, white balsamic*

## Entrees

Choose two  
Served plated

### ATLANTIC SALMON

*heirloom tomato confit, pesto cream*

### STUFFED CHICKEN BREAST

*prosciutto wrapped, mozzarella, baby spinach, mushrooms, salsa verde*

### FLATIRON STEAK

*demi glace. truffle compound butter, crispy onions*

### CHICKEN PARMESAN

*fior di latte, pomodoro, basil*

### RICOTTA GNOCCHI

*fennel sausage, vodka sugo, pecorino romano*

## Premium Entrees

\$12 supplement

### FILET MIGNON

*demi glace. truffle compound butter, crispy onions*

### CHILEAN SEA BASS

*parmesan crusted, lump crab, scampi butter, meyer lemon*

## Sides

Choose two for family style service

### BROCCOLI RABE

*garlic, lemon, pecorino, breadcrumb (vg)*

### CRISPY YUKON GOLD POTATOES

*parmigiano reggiano, pistachio pesto (gf)*

### HOUSEMADE PASTA

*Choice of Pomodoro OR Vodka Sauce*

### ROASTED MUSHROOMS

*Truffle butter, thyme*

### SAUTÉED SPINACH

*champagne vinegar, marcona almonds, golden raisins (v)*

# Amalfi Package

\$54.95

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## ARTISANAL CHEESE STATION

Served for 1 hr prior to dinner

Assorted italian cheeses & salami, fruits, Marcona almonds, fig jam, lavash, rustico bread

## Salad

Choose one  
Served plated

### LITTLE GEM CAESAR

baywater farms greens, caesar vinaigrette, garlic butter breadcrumb, egg, parmigiana reggiano

### SIMPLE GARDEN

crisp greens, cucumber, croutons, castelvetroano olives, peppadews, red onion, white balsamic

## Entrees

Choose two  
Served plated

### ATLANTIC SALMON

heirloom tomato confit, pesto cream

### STUFFED CHICKEN BREAST

prosciutto wrapped, mozzarella, baby spinach, mushrooms, salsa verde

### FLATIRON STEAK

demi glace. truffle compound butter, crispy onions

### CHICKEN PARMESAN

fior di latte, pomodoro, basil

### RICOTTA GNOCCHI

fennel sausage, vodka sugo, pecorino romano

## Premium Entrees

\$12 supplement

### FILET MIGNON

demi glace. truffle compound butter, crispy onions

### CHILEAN SEA BASS

parmesan crusted, lump crab, scampi butter, meyer lemon

## Sides

Choose two for family style service

### BROCCOLI RABE

garlic, lemon, pecorino, breadcrumb (vg)

### CRISPY YUKON GOLD POTATOES

parmigiano reggiano, pistachio pesto (gf)

### HOUSEMADE PASTA

Choice of Pomodoro OR Vodka Sauce

### ROASTED MUSHROOMS

Truffle butter, thyme

### SAUTÉED SPINACH

champagne vinegar, marcona almonds, golden raisins (v)

# Hors D'oeuvres

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## Cheese Station

### ARTISANAL CHEESE DISPLAY | \$12PP

*Assorted italian cheeses & salami, fruits, Marcona almonds, fig jam, lavash, rustico bread.*

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## Crudo

\$3 per piece: 50 piece minimum

*Served with cocktail, champagne cucumber mignonette, grilled lemon*

### OYSTERS

*Sweet Jesus (md), smoked trout roe*

### CHILLED GULF SHRIMP

### MIDDLENECK CLAMS

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## Cold

### PANZANELLA | \$6PP

*heirloom tomato, Castelvetrano olives, english cucumber, peppadews, red onion, sourdough, oregano vinaigrette (v)*

### BURRATA TOAST | \$6PP

*grilled rustico, tomato confit, stracciatella, basil oil, balsamic, parmigiano reggiano (vg)*

### PORCHETTA SLIDERS | \$8PP

*Ciabatta, salsa verde, meyer lemon aioli, arugula, tomato confit*

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## Hot

### MOZZARELLA FRITTE

*fior di latte, vodka sugo, basil, parmigiano reggiano (vg)*

### TRUFFLE FRITES | \$5PP

*grated pecorino, vodka sauce*

### CLAMS AL FORNO | \$8PP

*VA middlenecks, oregano, garlic butter breadcrumb, grilled lemon*

### CHICKEN PARM SLIDERS | \$8PP

*Ciabatta, smoked mozzarella, pesto, pomodoro*



# Beverage Packages

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## Ultra Premium Open Bar

top shelf spirits, beer, premium wines, and all non alcoholic beverages  
two hours: \$38pp  
additional hour: \$16pp

## Premium Open Bar

house spirits, beer, wines, and all non alcoholic beverages  
two hours: \$28pp  
additional hour: \$12pp

## Beer & Wine

house wines, beer and all non-alcoholic beverages  
two hours: \$20pp  
additional hour: \$8pp

## Host Bar

all beverages will be billed to the host on a consumption basis

# Dessert Packages

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## Coffee & Doughnuts

house zeppole doughnuts, raspberry jam & vanilla honey  
marscapone. served with fresh brewed coffee  
\$6pp

## Dessert Display

assorted seasonal house baked pastries & accompaniments  
\$9pp