



CATERING MENU

MINIMUM ORDER QUANTITY OF ONE PLATTER
one platter serves approximately 10 people

COLD APPETIZERS

VG HUMMUS & FLATBREAD / 50

V GF VEGGIE PLATTER / 40
served with house-made ranch

V CHEESE PLATTER / 70
various cheeses with crackers

CHEESE + CHARCUTERIE PLATTER / 150
various cheeses and meats with
crackers and accoutrements

V CHIPS / 70
served with house-made guacamole
and salsa

SALADS

GF VG GREEN / 50
"Little Leaf" mesclun, tomato, cucumber,
shredded carrot, pickled red onion
and white balsamic vinaigrette

V CRISPY POTATO / 60
fried fingerling potatoes, herbs
and honey mustard vinaigrette

GF VG CORN AND ZUKE / 60
roasted corn and zucchini, cucumber,
tomato, red onion, herbs, champagne
vinaigrette

V PASTA / 60
pasta, cucumber, cherry tomato, kalamata
olives, diced peppers, cheddar chunks,
herbs and white balsamic vinaigrette

HOT APPETIZERS

one platter includes 20 pieces

GF SKEWERS / 60
one platter minimum of each:

- curry chicken
- ginger soy beef
- sweet chili shrimp

V MUSHROOM ARANCINI / 60
fried mushroom risotto balls
served with tomato basil coulis

PORK CIGARS / 60
slow braised pork, cheddar and bbq
sauce in a deep-fried egg roll

WINGS / 60
with sweet chili, buffalo, bbq,
ranch and bleu cheese dipping sauce

SWEDISH MEATBALLS / 60

BACON WRAPPED SCALLOPS / 150
drizzled with maine maple syrup

MINI CRAB CAKES / 150
maine crab meat, cajun and old bay
seasoning, bread crumbs, dill, parsley,
mayonaise, dijon and avocado tartar

V VEGETARIAN **VG VEGAN** **GF GLUTEN FREE***

* While many of our items do not contain gluten, we do not have any dedicated gluten-free equipment.

* The consumption of raw or undercooked eggs, meat, poultry, seafood, shellfish, or unpasteurized milk may increase your risk of food borne illness.

★ INFO@BAYSIDEBOWL.COM
207-791-BOWL (2695)

★ 58 ALDER STREET
PORTLAND, MAINE 04101

★ BAYSIDEBOWL.COM



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one platter serves approximately 10 people

PIZZA

platters of six 10-inch pizzas
serves approximately 10 people

PIZZA PLATTERS / 90

half meat, half vegetarian with
chef selected toppings

GF GLUTEN FREE PIZZA PLATTERS / 100

half meat, half vegetarian

VG *Pizza can be made vegan with no
cheese or vegan cheese (for an
additional charge)*

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE*

DESSERTS

from local bakery, Two Fat Cats

COOKIES + BARS / 50 PER PLATTER

an assortment of bite-sized brownies,
lemon, raspberry, and blueberry buckle
bars with chocolate chip and peanut
butter cookies to serve 10 people

GF DATE BARS / 40 PER PLATTER

platter of bite-sized date bars to serve
10 people

MINI WHOOPIE PIES / 40 PER DOZEN

chocolate with vanilla filling

COFFEE & TEA STATION / 40 · SERVES 10 PEOPLE

regular and decaf options, with
an assortment of tea available

VEGAN OFFERINGS

HUMMUS & FLATBREAD PLATTER

VEGGIE PLATTER (NO RANCH)

GREEN SALAD

CORN AND ZUKE SALAD

PIZZA (WITH ADJUSTMENTS)

TACO MEAL (WITH ADJUSTMENTS)

BYO SLIDER MEAL (WITH ADJUSTMENTS)

GLUTEN FREE OFFERINGS

HUMMUS PLATTER (NO FLATBREAD)

VEGGIE PLATTER

SKEWERS

GREEN SALAD

CORN AND ZUKE SALAD

PIZZA

DATE BAR PLATTER

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CATERING MENU

★ FOR LARGER GROUPS ★

PANS

serves 25 people

(V) MAC N' CHEESE / 150

cheddar, gouda, fontina and parmesan with herbed bread crumb topping

LOBSTER MAC N' CHEESE / 300

cheddar, gouda, fontina and parmesan with maine lobster and herbed bread crumb topping

MEAT LASAGNA / 200

ground beef, house red sauce, ricotta, mozzarella, parmesan and herbs

(V) VEGGIE LASAGNA / 200

broccoli, kale, carrot, zucchini, garlic, house red sauce, ricotta, mozzarella, parmesan and herbs

(V) GARLIC BREAD / 75

FRIED CHICKEN / 250

all natural chicken, house brined, hand breaded and fried crispy

CHICKEN TENDERS / 200

house-made tenders served with honey mustard, bbq, sweet chili, buffalo, ranch and blue cheese

MINI LOBSTER ROLLS / 650

(V) SPINACH ARTICHOKE DIP / 125

served with tortilla chips

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE*

MEALS

- **must be ordered for your full guest count**
- 50 person minimum
- only available with private east, mezzanine and lane-side reservations
- unlimited food service for an hour and a half

(VG) (GF) TACOS / 40 PER PERSON

flour and corn tortillas

taco options:

beef

chicken

pork

bean

option to sub shrimp or white fish for additional charge

served with sides of:

rice, beans, green salad, chips, salsa, guacamole, cotija, pickled fresno peppers and onions, cabbage slaw, sour cream, and a selection of sauces

MAC N' CHEESE / 25 PER PERSON

build your own mac n' cheese

toppings:

bacon

chicken

pulled pork

steamed broccoli

sautéed mushrooms

cherry tomatoes

jalapeños

served with sides of:

green and corn and zuke salad with garlic bread

(VG) SLIDERS / 35 PER PERSON

build your own with beef, pork and roasted veggies

toppings:

tomatoes

onions

pickles

lettuce

cheese

ketchup

mayo

bbq sauce

served with sides of:

green and pasta salad and tater tots

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BAR OFFERINGS

Open bar, cash bar and drink tickets are available. In addition to these options, you have the flexibility to offer beer and wine only.

★ BEER ★

We offer a variety of local and domestic beers on draft and in bottles & cans ranging from \$4 - \$10. Some of our local breweries include: Allagash, Banded, Rising Tide, Goodfire, Bissell Brothers, Foundation, Mast Landing, Lone Pine, Bunker, Austin Street, Orono

★ WINE ★

We offer a selection of sparkling, white and red wines ranging from \$9 - \$11 per glass.

★ COCKTAILS ★

Our full bar offers a selection of seasonal specialty cocktails and is happy to accommodate custom cocktail requests for private events.

★ MOCKTAILS ★

\$5 each

THE BLUEBERRY*

house made blueberry simple with lemonade

*ADD LIQUOR FOR AN ADDITIONAL CHARGE

★ OPEN BAR PER PERSON ★

Three tiers are available and pricing is determined based on the duration of your event.

BEER & WINE

BEER, WINE & WELL

FULL OPEN BAR

Includes our frozen cocktails and the option to create two specialty cocktails for your event designed by our bar team



CATERING MENU

★ FREQUENTLY ASKED QUESTIONS ★

- All menus are required to be confirmed and pre-paid at least 10 days prior to your event.
- Item availability may be limited for orders made upon short notice.
- Please inform us of any food allergies.
- A standard ME Meals Tax of 8% and 20% gratuity is added to all catering orders.
- 5 business day notice is required to cancel or change your order without incurring a fee. After this period, you will be charged the full cost of your order.
- Food is served buffet style and we use china plates and metal forks for food service as well as paper napkins.
- The taco meal is served on our metal Rooftop plates.
- Dietary cards are placed out with each food item noting whether it is gluten free, vegetarian and vegan.
- All bar charges are paid the day-of the event.
- We are happy to accommodate drink tickets, open bar, or to have guests pay individually. We can also set maximum tab amounts or limit the open bar to beer and wine only, and guests would pay individually for any liquor. We want to ensure the bar offerings stay within your budget!