



BAYVIEW HOTEL
GUAM

COCKTAIL BUFFET MENU – A

Priced at \$50.00 + 10% service charge per person

COLD

Shrimp Kelaguen Canape
Egg & Cucumber Diskettes
Vegetable Crudit , Buttermilk Ranch

HOT

Beef Kushiyaki, Ginger Soy Sauce
Crispy Pork Lumpia, Plum Sauce
Potato Curry Croquette

SWEET

Chef's Assortment of Petite Pastries (3 types)

COCKTAIL BUFFET MENU – C

Priced at \$70.00 + 10% service charge per person

COLD

Assorted Maki Sushi Rolls, Wasabi, Lemon, Pickled
Ginger
Poached Prawns, Cocktail Sauce
Ahi Tuna Tartare, Wasabi Aioli
Chicken Liver Pate & Pickled Red Onion Crostini
Prosciutto Melon & Spinach Skewers

HOT

Mini Brisket Tacos, Roasted Corn Salsa
Mini Crab Cakes, Coconut Remoulade
Crispy Chicken Wings, Chipotle BBQ Sauce
Teriyaki Pork Belly Buns, Tsukemono
Mushroom Truffle Arancini

SWEET

Chef's Assortment of Petite Pastries (5 types)

COCKTAIL BUFFET MENU –B

Priced at \$60.00 + 10% service charge per person

COLD

Smoked Salmon Cheese Crostini
Miso Deviled Eggs
Miniature Spam Musubi

HOT

Yakitori Skewers, Soy Caramel Glaze
Crispy Prawn Tempura, Mango, Yuzu Aioli
'Triple B' Slider (Beef, Bacon, Barbeque Sauce)
Vegetable Spring Rolls

SWEET

Chef's Assortment of Petite Pastries (4 types)

Minimum 30 adults required to book a banquet event. Children 5 – 11 years of age are charged 50% off the adult price. Menu not valid on Easter Sunday, Mother's Day, Thanksgiving Day, December or January 01.