

Welcome

BSL Restaurant Group

Multiple venue options for your next special occasion!

The only limit to what we can do for your next event is your imagination!

We have a variety of options for all types of events including private and semi-private parties, meetings, weddings, seminars and more!

- 1) **Bayview Room** (private events only)
- 2) **The Oyster Bar** (semi-private or private events)
- 3) **The BSL Lounge** (private and semi-private events)
- 4) **200 North Beach Main Dining Room** (semi-private events)
- 5) **The Residence at Baytown Inn** (private events)
- 6) **The Party Room at Creole Creamery** (semi-private events)
- 7) **The Landing at the Harbor** (private events)

There is no room charge for semi-private events but there may be a food and beverage minimum. Private room pricing varies based on the room and the date and the time of your event. Begin with the following planning menus which are designed to provide a variety of your favorite dishes, all within your budget.

We know you will have questions and we welcome them.

Drew Bienvenu (251) 550-3739 drewbienvenu@gmail.com



Starters

HORS D'OEUVRES (ON DISPLAY)

North Beach	6
Granny Smith Apple, Bacon, Honey Goat Cheese, Candied Pecan, Tabasco Honey Dressing	
Salad	4
House Or Caesar Salad	
Crawfish Cornbread	6
Almond Honey Butter	
Hummus Platter	4
Assorted Hummus With Herb Oil,, Served With Seasonal Vegetables	
Fruit Platter	5
Seasonal Fruits, Sweetened Creme Fraiche	
Cheese Board	7
Assorted Artisanal Cheeses, Served With Crostini And Traditional Accoutrement.	
Charcuterie	9
Assorted Cured Meats, Served With Crostini And Traditional Accoutrement.	
Spinach Artichoke Dip	6
Served With Crispy Tortilla Chips	
Truffle Potato Chip Board	7
House Made Potato Chips with White Truffle Oil, Parmesan	
Seafood Boat	13
Oysters on the half shell, Cajun Shrimp Dip, Chilled Royal Reds	

HORS D'OEUVRES (PASSED)

Caprese Skewer	3
Heirloom Tomato, Basil, Fresh Mozzarella, Balsamic Glaze	
Vegetable Skewer	3
Seasonal Vegetables, Basil Oil	
Bruschetta	3
Fresh Heirloom Tomatoes. Basil, Parmesan Cheese, Toasted Crostini	
Mac & Cheese Cups	4
Cavatappi, Smoked Gouda, and Panko	
Deviled Eggs	3
Fried Deviled Egg with Sriracha	
Bacon Wrapped Dates	4
Medjool Dates, Bacon, Honey Goat Cheese, and Balsamic Glaze	
Meatballs	4
Hawaiian Style	
Chicken Skewers	5
Cajun Marinated Chicken, Seasonal Vegetables	
Burger Sliders	5
Lettuce, Tomato, Onion, Pickle, Sweet and Spicy Aioli	
Steak Sliders	8
Caramelized Onion, Creme de Brie	
Turkey Caprese Sliders	6
Fresh Mozzarella, Basil, Local Tomato	
Lobster Roll	11
North American Lobster Claw, Lemon Aioli, Celery, Green Onion, New England Style Bun	
Mini Crab Cakes	5
Remoulade	



RECEPTION STATIONS

BUFFETT STYLE WITH CHOICE OF SIDE

ENTREES

- Salmon** 18
3 Ounce Filets, Lemon butter Sauce,
- Grilled Mahi-Mahi** 16
3 Ounce Filets, Lemon Beurre Blanc
Crispy Capers
- Glazed Pork Tenderloin** 15
Bourbon Glazed Pork Tenderloin
- Grilled Sirloin** 17
3 Ounce Filets, Veal Demi-Glaze

PASTA

- Shrimp Scampi** 15
Grilled Shrimp Served Over Angel Hair Pasta
- Pasta Primavera** 12
Penne Pasta Served and Fresh Vegetables
- Chicken Parmesan Pasta** 15
3 Ounce Grilled Chicken Breast Served
Over Penne Pasta
- Shrimp and Broccoli Alfredo** 16
Grilled Shrimp and Sautéed Broccoli Served
Over Penne Pasta and House Made Alfredo
- Chicken & Sausage Jambalaya** 15
Roasted Chicken Thighs and Andouille Sausage

SIDES

- Mashed Potatoes**
Idaho Potatoes Fluffed With Garlic Butter And Cream
- Brussels Sprouts**
Bacon and Balsamic Glaze
- Macaroni and Cheese**
Cavatappi, Smoked Gouda and Panko
- Seasonal Vegetables**
Chef's Selection
- Rice Pilaf**
Sautéed Aromatics Cooked In Chicken Broth
- Cheesy Grits**
Smoked Gouda

DESSERTS

- White Chocolate Bread Pudding** 5
Whiskey Sauce
- Pecan Cobbler** 5
Caramel Sauce and Whipped Cream
- Cheese Cake** 6
New York Style Served With Mixed Berry
Coulis



Liquids

200

NORTH BEACH

RESTAURANT & BAR

CASH BAR

Guests may pay as they go individually or on one check



BEVERAGE OPTIONS

Per person, per hour on one check, minimum of 2 hours

Beer And Wine only	Essential	Premium
Domestic and Imported Beer and Choice of Two Red and Two White Wine Selections	Well liquor brands With Choice of Two Beer, Two Red and Two White Wines	Call liquor brands With Choice of Two Beer, Two Red and Two White Wines
10	14	18

Brand menus and names available upon request

