

Baylands Golf Links



Banquet Menu

1875 Embarcadero
Road, Palo Alto,
CA 94303



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baylandsgolflinks.com



Welcome

To Baylands Golf Links

Food and Beverage Manager Ben Baltasar

Celebrate Your Special Moments with Baylands Golf Links

Redesigned by renowned architect Forrest Richardson, the City of Palo Alto welcomes you to Baylands Golf Links. Formerly Palo Alto Municipal Golf Course, Richardson led the configuration of the original William F. Bell design, which opened in 1956. Proudly managed originally by OB Sports, Baylands Golf Links opened to the public on May 26, 2018. Now managed by Troon Golf, it's our privilege to provide you with an overview of the services, facilities, and event capabilities that have distinguished our club as a leading destination for golf tournaments, outings, and special events.

We look forward to providing you and your guests with a truly great experience.

We appreciate your interest in Baylands Golf Links.

Breakfast

*Price per person is based on 2 hours of service
Served with Freshly Brewed Coffee, Assorted Teas, and Orange Juice*



Club Continental | 20

Seasonal Fruit, Muffins and Danish, Bagels w/ Cream Cheese

Breakfast Sandwich Continental | 25

Applewood Smoked Bacon, Fried Egg, and Cheese on an English Muffin, Seasonal Fruit, Muffins, Danish, Bagels w/ Cream Cheese

Breakfast Burrito | 25

Cage Free Fresh Scrambled Eggs, Skillet Fried Breakfast Potatoes, Cheese and Choice of Bacon, Sausage, or Ham Served with our house-made Salsa Verde

Baylands Breakfast | 27

Cage Free Fresh Scrambled Eggs, Skillet Fried Breakfast Potatoes, Applewood Smoked Bacon, Breakfast Sausage, and Seasonal Fruit

Minimum 30 People - 250 small group fee – less than 30

Prices Subject to Change

22% Service Charge and Current CA Sales Tax will be added to the Final Event Invoice



Meal On-The-Go

The Box | 20

Deli Sandwich on Sourdough, Black Forest Ham or Turkey, and Sliced Cheese, Chips, Packaged Dessert, Mayo and Mustard Packets, and 8oz Bottled Water



BBQ Buffet

Baylands Western BBQ | 42

USDA Choice Brisket BBQ with our own house-made rub, Chicken Breast/Thighs, house-made Honey Corn Bread. Fresh Baked Otis Spunkmeyer Chocolate Chip Cookies. Choice of Two Sides



Burgers & Dogs | 28

Grilled 6oz Burgers and 1/4 Pound Nathan's Hot Dog, Sliced Cheese, Green Leaf Lettuce, Tomatoes, Red Onions, and Dill Pickle Chips, Fresh Baked Otis Spunkmeyer Chocolate Chip Cookies. Choice of Two Sides

Grilled BBQ Chicken | 30

Boneless Chicken Breast and Thighs brushed with BBQ Sauce Mix Green Salad, Tomatoes, Cucumbers, Julienne Carrots, Buttermilk Ranch and Balsamic Vinaigrette, Fresh Baked Otis Spunkmeyer Chocolate Chip Cookies. Choice of Two Sides

Links BBQ | 30

Grilled Boneless Chicken Breast/Thighs and 6oz Burgers. Sliced Cheese, Green Leaf Lettuce, Tomatoes, Red Onions, and Dill Pickle Chips Fresh Baked Otis Spunkmeyer Chocolate Chip Cookies. Choice of Two Sides

Sides

Baked BBQ Beans, Mixed Green Salad, Pasta, Potato or Macaroni Salad Cole Slaw, Corn on the Cobb, Roasted Red Potatoes

All Buffets Served with Iced Tea and Water

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Lunch Buffet

Embarcadero Fajita Style Chicken, Carnitas or Carne Asada | 30

Mix Green Salad with Corn, Shredded Cheese, Tortilla Strips, Spicy Ranch Dressing, Black Beans, Spanish Style Rice Caramel Filled Churros

Palo Alto Picnic | 28

Classic Caesar Salad with Croutons and Parmesan Cheese. Sliced Black Forest Ham, Turkey and Pastrami, Swiss, Cheddar and Pepper Jack Cheese. Sourdough, Whole Wheat & Marble Rye Bread. Green Leaf Lettuce, Red Onions, Tomatoes & Dill Pickle Chips. Potato or Macaroni Salad Fresh Baked Otis Spunkmeyer Chocolate Chip Cookies

Just Salads (Choice of Three) | 28



Traditional Cobb – Asian Chicken
– Grilled Chicken Caesar

Spinach with Warm Bacon
Dressing - Antipasto Pesto Salad

Tortellini Pesto Salad

Served with Warm Roll and Butter

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Dinner Buffet

The Classic Italian | 40

Chicken Florentine, Beef Bolognese with Mozzarella and Tomato Basil Sauce Caprese Platter, Seasonal Roasted Vegetables, Classic Caesar Salad, Garlic Bread or Dinner Rolls & Butter - Tiramisu

Family Fiesta | 36

Cholula Chicken Fajitas, Carne Guisada, Corn Tortilla, Black Beans, Sour Cream, Shredded Cheese, Pico de Gallo, Pickled Jalapenos, Chips & Salsa Verde Caramel Filled Churros

The Sea & Land | 45

Mix Green Salad – Balsamic and Ranch Dressing, Pan Seared Salmon with Lemon Basil Butter Sauce, Oven Roasted Chicken - Lemon Herb Jus
Roasted Fingerling Potatoes, Haricots Verts
Dinner Rolls & Butter – Assorted 2” Mini Tarts

The Ranch | 48

Marinated Tri Tip - Green Peppercorn Sauce, Shrimp Scampi – Lemon Garlic Butter Sauce, Fingerling Potatoes, Seasonal Roasted Vegetables
Mix Green Salad, Candied Walnuts, Crumbled Bleu Cheese Balsamic Vinaigrette Dressing – Petite Fours

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Hors D'oeuvres

Chips & Salsa | 40/quart

Caprese Tomato Bruschetta | 175

Chicken Wings - Sauces | 200

Al Forno Meatball Skewer | 200
Marinara sauce, Mozzarella

Bacon Wrapped Scallop | 200

**Coconut Shrimp -
Sweet Chili Sauce | 200**

**Teriyaki Garlic Honey
Chicken Skewers | 175**

**Veggie Spring Roll -
Sweet Chili Sauce | 175**

**Mini Crab Cakes -
Lemon Aioli | 200**

Display Platters

25-Person Minimum Per Order

Seasonal Fresh Fruit Display | 250

Artisan Cheese & Charcuterie Display | 275

Assorted Domestic Cheeses & Imported Meats, Olives, Sundried Tomatoes,
Marinated Artichokes, Dried Fruits, Assorted Crackers

Farmers Market Grilled Veggies | 300

Seasonal Crudités, Hummus, Green Goddess Dipping Sauce, Assorted Crackers



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Coffee & Services

**Regular / Decaf Coffee &
Assorted Teas | 40**
(20 Refill Fee)

Cake Cutting Fee | 20

Corkage Fee Per Bottle | 20

Cleaning Fee if needed | 200

Bar/Beverage Packages

Hosted Bar

*Includes Choice of One Brand
Priced per Person- Minimum 25 People*

House Brands

Draft Beer | 9

Cocktail | 12

Wines | 9

Soft Hosted

Draft Beer | 9

Wines | 9

Fountain Soda | 4

Fountain Soda Pitchers | 12

One Free Refill

Premium Brands

Draft Beer | 9

Cocktail | 16

Wines | 9

Special Accommodations

Audio Visual | 50

Dance Floor Setup | 200



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