

AFTER DINNER

CHRISTMAS COOKIES

\$22 PER DOZEN

BÛCHE DE NOËL (YULE LOG)

\$25

PUMPKIN ROLL

\$25

BEVERAGES

ASSORTED SODA CANS

BOTTLED WATER

BOTTLED JUICE

\$1.50 EACH

COFFEE

DECAF COFFEE

COMPLETE WITH SUGAR, HALF AND HALF,
CUPS

AND STIRRERS

\$24 PER GALLON

HOT CHOCOLATE WITH MINI

MARSHMALLOWS

HOT APPLE CIDER

\$20 PER GALLON

All To-Go orders for December 23rd pick-up
must be placed by 2pm on December 19th.

Pick-up of orders will be scheduled from
12pm – 3pm December 23rd.

It is so easy, BCC will even provide the reheating instructions!

If you are interested in Christmas To-Go catering
for your office party or home get-together just let us know.

We are always excited to help celebrate Christmas!

304.808.3000

BRIDGEPORTCONFERENCE.COM

HOLIDAY CATERING MENU

LET OUR CATERING STAFF
BRING THE PARTY TO YOU!

OFFICE PARTIES,
CORPORATE GATHERINGS,
OR GOURMET IN-HOME
DINING!

PICK UP OR
DELIVERY
AVAILABLE!

BOOK
YOUR
PARTY
TODAY!

BCC

BRIDGEPORT
CONFERENCE CENTER

304.808.3000 • BRIDGEPORTCONFERENCE.COM

MANAGED BY  HOSPITALITY™

HORS D'OEUVRES

HERBED CREAM CHEESE FILLED CUCUMBER CUPS	\$1.25 EACH
ASPARAGUS & PROSCIUTTO WITH BOURSIN	\$1.50 EACH
SMOKE PAPRIKA CHICKEN IN PHYLLO	\$1.50 EACH
BISTRO STEAK WITH ARUGULA & OLIVE RELISH CROSTINI	\$1.75 EACH
ANTIPASTO BROCHETTE	\$1.50 EACH
MINI VIRGINIA HAM AND SOADA BISCUITS, WHOLE GRAIN MUSTARD MAYO	\$1.50 EACH
PARMESAN SOUFFLE NEW POTATOES	\$1.75 EACH
SHRIMP & SAUSAGE BROCHETTES	\$2 EACH
SMOKED BACON SCALLOPS	\$2 EACH

PLATTERS AND DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH GRAPES, STRAWBERRIES & NUTS

ASSORTED CRACKERS

\$35 (10-15)

\$45 (15-20)

\$65 (25-30)

ANTIPASTO PLATTER

ASSORTED ITALIAN MEATS & CHEESES WITH MARINATED MUSHROOMS, PEPPERS & OLIVES

SERVED WITH CRUSTY BREADS

\$60 (20-25)

\$85 (30-35)

CHILLED SHRIMP COCKTAIL WITH TRADITIONAL COCKTAIL SAUCE

LEMON & LIME WEDGES

\$35 (10-15)

\$65 (25-30)

ROASTED, CHILLED, & SLICED BEEF TENDERLOIN DISPLAY

SLOW ROASTED ROMA TOMATOES, BLEU CHEESE CRUMBLES, & RED ONIONS

SERVED W/ CREAMED HORSERADISH, SPICY MUSTARD & ROLLS

\$140

CREAMY SALMON MOUSSE WITH CAPERS, CREAM CHEESE, AND LEMON

CRACKERS & CROSTINIS

\$20 PER PINT

CENTER OF THE PLATE

	<u>HALF PAN</u>	<u>FULL PAN</u>
PENNE PASTA MARINARA WITH RICOTTA AND MOZZARELLA	\$18	\$50
ITALIAN SAUSAGE & PEPPERS WITH MINI ROLLS	\$30	\$60
TRADITIONAL MEAT LASAGNA	\$25	\$50
	<u>SERVES</u>	<u>PRICE</u>
APRICOT & GINGER GLAZED CHRISTMAS HAM (AVERAGE 15 POUNDS)	20-25	\$60
ROASTED BEEF TENDERLOIN WITH AU JUS & CREAMED HORSERADISH	10-12	\$120
SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS & CREAMED HORSERADISH	12-20	\$110

EXTRAS

\$ 30 EACH (SERVES 12-15)

FIELD GREEN SALAD WITH ITALIAN & RANCH GARLIC & HERB ROASTED NEW POTATOES

BROWN SUGAR & GINGER GLAZED BABY CARROTS

HERBED RICE PILAF

FRESH GREEN BEANS AND MUSHROOMS

BUTTERMILK WHIPPED POTATOES

POTATOES AU GRATIN

TRADITIONAL BREAD STUFFING