

Connect!



Breakfast Menus



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

304-808-3000 • BRIDGEPORTCONFERENCE.COM



Tasty and Tasteful

*O*ur own culinary team has designed menus with nearly endless options. No matter the occasion, Bridgeport Conference Center's experts can prepare and elegantly serve everything you want – from delicious hors d'oeuvres and entrées, to desserts and beverages.

Our enduring partnership with the Bridgeport Farmers Market allows our award-winning chefs to integrate many locally and regionally sourced ingredients into their creative menus. We also can accommodate vegan, vegetarian and gluten free options – and, with personal consultations with culinary experts, you can be assured that the food served at your event will be high quality, fresh and unique.

We'll help you celebrate good times with even better food. If a meeting or conference is your reason to gather, we'll make sure your colleagues are energized and ready to get down to business.



Breakfast Buffet

All buffets are designed for groups of 20 or more.
All breakfast buffets are served with fresh orange juice, apple juice,
and grapefruit juice, freshly brewed regular and decaffeinated coffee and assorted herbal teas.

The Rise and Shine

White and Whole Wheat Toast
Seasonal Fruit and Berries
Fresh Scrambled Eggs
Hickory Smoked Bacon or Sausage Patties
Home Fried Potatoes with Onions and Bell Peppers
Butter and Preserves
\$14 per Guest

Deluxe Rise and Shine

White and Whole Wheat Toast
Fresh Assorted Breakfast Pastries
Seasonal Fruit and Berries
Fresh Scrambled Eggs
Choice of Smoked Bacon, Sausage Links,
Sausage Patties or Turkey Sausage
Sausage Gravy and Biscuits
French Toast or Belgian Waffles
Home Fried Potatoes with Onions and Bell Peppers
Butter and Preserves
\$18 per Guest

Buffet Add-Ons

Corned Beef Hash - **\$4 per Guest**
Quiche Lorraine - **\$3 per Guest**
Assorted Muffins - **\$2 per Guest**
Assorted Danish - **\$2 per Guest**
Sausage Gravy and Biscuits - **\$4 per Guest**
Grilled Ham Steaks - **\$3 per Guest**

French Toast - **\$2 per Guest**
Belgian Waffles - **\$2.50 per Guest**
Buttermilk Pancakes - **\$2 per Guest**
Cinnamon Rolls - **\$4 per Guest**
Hash Brown Casserole - **\$3 per Guest**

Chef Attended Stations

Omelet Station

Fresh Eggs, Egg Whites
Cooked to Order
Ham, Turkey, Bacon,
Tomatoes, Mushrooms,
Scallions, Red Onions,
Spinach, Salsa,
Cheddar, Mozzarella and Swiss
\$8 per Guest

Belgian Waffle Station

Local Maple Syrup,
Whipped Cream, Butter,
Berry Compote
\$6 per Guest

Pancake Station

Local Maple Syrup, Butter,
Whipped Cream, Fresh
Berries, Chocolate Chips
\$6 per Guest

Smoothie Station

Fresh Fruits, Vegetables
and Yogurt
\$6 per Guest

Additional Chef Fee - **\$75 per Station**



Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Plated Breakfasts

All plated breakfasts include choice of orange, cranberry or apple juice, freshly brewed regular or decaffeinated coffee and assorted herbal teas.

Add fresh seasonal fruit and berries bowl for \$3 per guest.

Classic American Breakfast

Fresh Scrambled Eggs,
Home Fried Potatoes,
Choice of Smoked Bacon, Sausage Links
or Grilled Ham
\$14 per Guest

Steak and Eggs

Grilled Sirloin, Fresh Scrambled Eggs,
Herb Butter, Home Fried Potatoes
\$18 per Guest

Vegetable Frittata

Roasted Asparagus,
Charred Tomato Salsa,
Turkey Sausage
\$15 per Guest



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