

Connect!



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

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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.



Plated Lunch Selections

All lunch entrées are served with freshly baked rolls and butter, chef's selection of dessert and freshly brewed regular and decaffeinated coffee and iced tea.
Add a house salad or soup to any plated lunch for an additional \$3.50 per guest.

BCC Chicken Salad

Fresh Fruit, Bibb Lettuce, Grilled Asparagus
\$15 per Guest

Charles Point Cobb Salad

Fried Chicken, Smoked Bacon, Chopped Egg, Cucumber,
Grape Tomato, Avocado, Gorgonzola Vinaigrette
\$16 per Guest

Atlantic Salmon

Roasted Vegetable Rice Pilaf, Garlicky Green Beans,
Tomato Basil Cream Sauce
\$17 per Guest

Bacon Wrapped Meatloaf

Mashed Red Bliss Potato, Braised Green Beans
and Tomatoes, Mushroom Gravy
\$16 per Guest

Grilled Chicken Breast

Herb Roasted Baby Yukon Gold Potatoes,
Broccolini, Rosemary Jus
\$16 per Guest

Shrimp and Grits

Grits Cake, Smoked Bacon, Shiitake Mushroom,
Green Onions, Sherry Butter Sauce
\$18 per Guest

Garganelli and Vegetable Pasta

Baby Zucchini, Patty Pan Squash, Asparagus Tips,
Shiitake Mushroom, Tomato Basil Broth
\$14 per Guest

Roasted Pork Loin

Au Gratin Potatoes, Roasted Baby Carrots,
Pearl Onion Jus
\$15 per Guest

Southern Fried Airline Chicken Breast

Buttermilk Mashed Potatoes,
Country Style Green Beans, Black Pepper Gravy
\$18 per Guest

Crab Cakes

Warm Potato Salad, Grilled Asparagus,
Remoulade
\$21 per Guest

Slow Roasted Breast of Turkey

Buttermilk Whipped Potato,
Vegetable Medley, Natural Jus
\$16 per Guest

Bistro Steak Salad

Mixed Greens and Romaine, Cucumber, Grape Tomato,
Marinated Olives, Shaved Almonds, House Fries,
Ranch, House Italian or Gorgonzola Vinaigrette
\$18 per Guest

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

Luncheon Buffets

All luncheon buffets include freshly brewed regular and decaffeinated coffee, iced tea, freshly baked rolls and assorted dessert buffet.

Express Deli Buffet

Choice of ONE Chef Made Soup

Mixed Field Greens Salad with Grape Tomatoes, Ripe Olives, Cucumbers, Focaccia Croutons, House Italian and Ranch

Choice of Loaded Potato Salad, Macaroni Salad, Pasta Salad or Coleslaw

Build-Your-Own Deli Sandwich

Black Forest Ham, Oven Roasted Turkey Breast, Roast Beef and Pastrami

Swiss, Provolone, Cheddar, American Cheese

Ciabatta Roll, Multi-Grain Baguette, Cracked Wheat Pullman, Baguette, Marble Rye

Pesto Aioli, Dijon Mustard, Mayonnaise, Horseradish Cream

House Made Chips

Coffee, Tea, Water

\$18 per Guest



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

Luncheon Buffets

Choice of ONE soup, ONE salad, TWO entrées, ONE vegetable and ONE starch. Includes freshly baked rolls, assorted desserts and full beverage service.

Charles Pointe Working Lunch Buffet

\$22 per Guest

Soups

Tomato Bisque
Cream of Mushroom
Vegetable
Broccoli and Smoked Cheddar
White Bean, Kale and Sausage
Chicken Tortilla
Loaded Potato

Salads

Mixed Greens Salad
*Grape Tomatoes, Cucumber, Olives, Croutons,
House Italian and Ranch*

Greek Salad
*Chopped Romaine, Olives, Tomato, Red Onion, Feta Cheese,
Cucumber, Greek Dressing*

Classic Caesar
*Olives, Tomato, Croutons, Shaved Parm,
Caesar Dressing*

Loaded Potato Salad
Macaroni Salad
Vegetable Pasta Salad

Entrées

Oven Roasted Turkey Breast, Turkey Gravy
Grilled Marinated Chicken Breast, Natural Jus
Seared Atlantic Salmon, Chive Butter Sauce
Southern Fried Chicken, Skillet Gravy
Bacon Wrapped Meatloaf, Mushroom Jus
Cornbread Crusted Cod, Roasted Tomato Cream
Chicken Marsala, Marsala Jus
Country Fried Steak, Black Pepper Gravy
Vegetable Lasagna Puttanesca
Roasted Pork Loin, Onion Jus

Vegetables

Steamed Broccoli
Roasted Brussel Sprouts with Smoked Bacon
Sautéed Zucchini, Squash and Red Bell Pepper
Country Style Green Beans
Broccoli, Cauliflower and Baby Carrot Medley
Cauliflower Au Gratin
Stewed Green Beans and Tomatoes

Starches

Herb Roasted New Potatoes
Grilled Vegetable Rice Pilaf
Smoked Cheddar Mac n Cheese
Mashed Potatoes
Penne Pasta Alfredo
Pasta with Marinara Sauce
Fingerling Potato
Succotash
Loaded Sweet Potato Casserole

*Additional items available at
\$2 per Guest*

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

Specialty Lunch Buffets

All luncheon buffets include freshly brewed regular and decaffeinated coffee, iced tea, freshly baked rolls and assorted dessert buffet.

A Taste of Italy

(25 Person Minimum)

Mixed Field Greens Salad with Grape Tomatoes, Ripe Olives, Cucumbers,
Garlic Focaccia Croutons, Italian Vinaigrette and Ranch

Antipasto Display with Assorted Salamis, Marinated Cheeses and Vegetables

House Made Meatballs and Marinara
Rosemary, Garlic Marinated Chicken Breast, Marsala Jus
Baked Penne Pasta in Marinara

Oven Roasted New Potatoes
Italian Green Beans and Stewed Tomatoes

Garlic Knots and Crusty Breads

Tiramisu Cake
Assorted Cookies and Double Chocolate Brownies

\$26 per Guest

Mexican Fiesta

(25 Person Minimum)

Chicken Tortilla Soup
Mexican Street Corn Salad

Fiesta Salad
Romaine, Tomatoes, Diced Avocado, Black Beans, Cucumber, Shredded Monterey Jack,
Southwestern Ranch

Steak and Chicken Fajitas
Flour Tortillas, Salsa, Guacamole, Pico de Gallo, Queso Fresca, Cilantro Sour Cream

Charro Beans
Mexican Fried Rice

Churros and Sopapillas
Honey and Cinnamon Whipped Cream

\$25 per Guest

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

Box Lunch Selections

(Minimum Order of 10)

A maximum of two choices may be offered to your guests.

Any one choice of our sandwiches or wraps include the following:

Choice of:

Potato Salad, Pasta Salad, Macaroni Salad, Tomato and Cucumber Salad or Fruit Salad

Kettle Chips

Choice of:

Freshly Baked Cookie, Double Chocolate Brownie or Protein Bar

Choice of:

Sport Drinks, Soda or Bottled Water

Sandwich and Wrap Selections

Roast Beef

Pickled Red Onion, Lettuce, Tomato, Provolone Cheese, Pesto Mayo, Toasted Ciabatta

Turkey and Avocado Wrap

Avocado, Lettuce, Tomato, Cilantro Aioli, Spinach Wrap

Black Forest Ham

Aged Cheddar, Lettuce, Tomato, Dijonnaise, Cracked Wheat Pullman

Italian Sub

Sopressata, Pepperoni, Black Forest Ham, Sliced Mozzarella, Shaved Lettuce, Tomato, Onion, Italian Vinaigrette

Veggie Wrap

Marinated Tomatoes, Avocado, Mixed Greens, Charred Onions, Boursin Spread, Herb Wrap

\$16 per Guest

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