

Bridgeport Conference Center Banquet Menu

*Thank you for choosing Bridgeport Conference Center to cater your event.
Our culinary team has designed menus with nearly endless options.
No matter the occasion, our experts can prepare almost anything you want.
Our sales team will work directly with you to plan the best meal for your event.
We will help you celebrate good times with even better food.*



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

All food and beverage is priced per person unless otherwise stated.
All items are subject to 7% sales tax and 21% service charge.
Menu prices are subject to change. Additional fees may apply.

300 Conference Center Way
Bridgeport, WV 26330
304.808.3000
www.bridgeportconference.com

Breakfast Menu

All breakfasts are served with assorted juices, freshly brewed coffee and assorted herbal teas.

All buffets require a minimum of 20 guests.

BUFFET BREAKFAST

RISE AND SHINE \$16
 Assorted Breakfast Breads and Pastries
 Seasonal Fresh Fruit and Berries
 Fluffy Scrambled Eggs
 Hickory Smoked Bacon and Sausage Patties
 Home Fried Potatoes with Onions and Bell Peppers
 Butter and Preserves

DELUXE RISE AND SHINE \$19
 Assorted Breakfast Breads and Pastries
 Seasonal Fresh Fruit and Berries
 Fluffy Scrambled Eggs
 Hickory Smoked Bacon
 Choice of Sausage Links, Patties, or Turkey Sausage
 Choice of Sausage Gravy and Biscuits, French Toast, or Belgian Waffles
 Home Fried Potatoes with Onions and Bell Peppers
 Butter and Preserves

PLATED BREAKFAST

CLASSIC AMERICAN \$16
 Fresh Seasonal Fruit
 Fluffy Scrambled Eggs
 Home Fried Potatoes
 Choice of Smoked Bacon, Sausage Links, or Grilled Ham

HEALTHY CHOICE \$18
 Fresh Seasonal Fruit
 Scrambled Egg Whites
 Diced Tomatoes and Fresh Spinach
 Choice of Turkey Sausage or Turkey Bacon
 Steamed New Potatoes

THE MOUNTAINEER \$18
 Fluffy Pancakes with Warm Maple Syrup
 Whipped Walnut Butter
 Fresh Cinnamon Spiced Apples
 Hickory Style Bacon

CHEF ATTENDED STATIONS

\$10

Omelet

Fresh Eggs, Egg Whites,
 Ham, Turkey, Bacon,
 Tomatoes, Mushrooms, Scallions,
 Red Onions, Spinach, Salsa,
 Cheddar, Mozzarella, Swiss

\$12

Belgian Waffle or Pancake

Local Maple Syrup,
 Whipped Cream, Butter,
 Fresh Berries, Chocolate Chips

\$10

Smoothie

Fresh Fruits, Vegetables,
 Yogurt, Granola, Oats, Honey,
 Peanut Butter, Protein

Chef Attendant Free - \$75 per station

BREAKFAST ADD ONS

French Toast	\$3 p/p	Hash Brown Casserole	\$3 p/p
Belgian Waffles	\$3 p/p	Jumbo Cinnamon Rolls	\$4 p/p
Buttermilk Pancakes	\$3 p/p	Sausage Gravy & Biscuits	\$4 p/p



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Break Menu

All breaks are designed for a duration of 1 hour unless noted otherwise.

MORNING BREAKS

CONTINENTAL **\$12**
Assorted Muffins and Pastries
Fresh Bagels and Cream Cheese
Mini Cereals and Ice Cold Milk
Seasonal Fresh Fruit Display
Freshly Brewed Coffee, Fruit Juices and Herbal Teas

HEALTHY CHOICE **\$9**
Assorted Granola and Protein Bars
Fruit Flavored Yougurt Cups
Hard Boiled Eggs
Seasonal Fresh Fruit Display
Freshly Brewed Coffee, Fruit Juices and Herbal Teas

COUNTRY ROADS **\$14**
Choice of Sausage, Egg and Cheese Biscuits or Ham, Egg and Cheese Croissant
Jumbo Cinnamon Rolls
Seasonal Fresh Fruit Display
Freshly Brewed Coffee, Fruit Juices and Herbal Teas

BEVERAGE STATION

\$6 per guest half day **\$10 per guest full day**

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal Teas and Bottled Water

Add \$3 per guest to either beverage station to include soft drinks

AFTERNOON BREAKS

SNACK BAR **\$14**
Warm Pretzels with Honey Mustard
Mini Pepperoni Rolls
Assorted Mini Candy Bars
Individual Bags of Chips and Popcorn
Assorted Soft Drinks and Bottled Water

HALFTIME **\$18**
Mini Corn Dogs
Soft Pretzel Bites with Nacho Cheese Dip
Nacho Bar with Sour Cream, Salsa, Black Beans, Cheese Sauce, Ground Beef, and Chicken
Assorted Soft Drinks and Bottled Water

BCC BAKE SHOP **\$9**
Assorted Freshly Baked Cookies, Brownies, and Lemon Bars
Freshly Brewed Coffee, Assorted Herbal Teas and Bottled Water

POWER BREAK **\$10**
Assorted Granola and Protein Bars
Trail Mix and Mixed Nuts
Whole Fresh Fruit
Assorted Sports Drinks and Bottled Water

CHIP DIP TRIO **\$9**
Tortilla Chips
Homemade Salsa
Freshly Made Guacamole
Warm Queso Cheese Dip
Assorted Soft Drinks and Bottled Water

MAKE YOUR OWN MIX **\$14**
Assorted Peanuts, M&Ms, Chocolate Chips, Peanut Butter Chips, Granola, Oats, and Honey
Assorted Soft Drinks and Bottled Water



BRIDGEPORT
CONFERENCE CENTER
AT CHARLES POINTE

A La Carte

BAKERY AND SNACK ITEMS

MINIMUM 2 DOZEN

Assorted Danishes	\$24 doz
Assorted Muffins	\$24 doz
Sausage, Egg and Cheese English Muffin	\$48 doz
Bacon, Egg and Cheese Biscuit	\$48 doz
Ham, Egg and Havarti Croissant	\$48 doz
Bacon, Egg and Cheese Wrap	\$48 doz
Mini Pepperoni Rolls	\$18 doz
Assorted Bagels with Cream Cheese	\$20 doz
Freshly Baked Fruit and Savory Scones	\$28 doz
Freshly Baked Jumbo Cinnamon Rolls	\$36 doz
Assorted Freshly Baked Cookies	\$26 doz
Dark Chocolate Brownies	\$24 doz
Assorted Granola or Protein Bars	\$18 doz
Assorted Fruit Yogurt Cups	\$12 doz
Assorted Cereal Bars	\$22 doz
Whole Fresh Fruit	\$22 doz
House Made Chips and Ranch Dip	\$19 pound
Zesty Snack Mix	\$18 pound
Goldfish Crackers	\$18 pound
Peanuts	\$18 pound
Salsa and Tortilla Chips	\$13 per 25 guests

BEVERAGES

Bottled Water	\$3
Soft Drinks	\$3
Bottled Fruit Juices	\$3
Freshly Brewed Iced Tea	\$25 per gal
Freshly Brewed Regular or Decaf Coffee	\$32 per gal
Fruit Punch	\$28 per gal
Lemonade	\$28 per gal
Hot Chocolate	\$32 per gal
Hot Apple Cider	\$30 per gal
Whole, Skim, Chocolate Milk	\$2 per 1/2 pint



BRIDGEPORT
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AT CHARLES POINTE

Lunch Menu

All plated lunch entrees are served with tossed house salad, freshly baked rolls and butter, chef's selection of dessert, freshly brewed coffee and iced tea.

PLATED LUNCH

GRILLED CHICKEN BREAST

\$19

Herb Roasted Red Potatoes
Broccolini
Rosemary Jus

SOUTHERN FRIED CHICKEN

\$21

Buttermilk Mashed Potatoes
Country Style Green Beans
Black Pepper Gravy

ROASTED PORK LOIN

\$19

Au Gratin Potatoes
Roasted Brussels Sprouts
Pearl Onion Jus

SLOW ROASTED TURKEY

\$19

Buttermilk Mashed Potatoes
Seasonal Vegetable Medley
Natural Jus

SEARED ATLANTIC SALMON

\$21

Roasted Rice Pilaf
Grilled Asparagus
Lemon Basil Cream Sauce

CHICKEN PARMESEAN

\$19

Lightly Breaded, Parmesean Crusted Chicken
Mozzarella
Penne Pasta Marinara
Italian Style Green Beans

GARGANELLI AND VEGETABLE PASTA

\$17

Baby Zucchini, Pan Squash, Asparagus Tips,
Shiitake Mushrooms
Tomato Basil Broth

CRAB CAKES

\$23

Herb Roasted Red Potatoes
Grilled Asparagus
Remoulade

SPECIALTY SALADS

CHARLES POINTE COBB SALAD

\$17

Fried or Grilled Chicken Breast Strips, Smoked Bacon,
Chopped Egg, Cucumber, Grape Tomato, Avocado,
Garlic Croutons, Buttermilk Ranch or House
Vinaigrette Dressing

BISTRO STEAK SALAD

\$19

Sliced Bistro Steak, Cucumber, Grape Tomato,
Marinated Olives, Shaved Almonds, House Fries,
Buttermilk Ranch or House Vinaigrette Dressing

BOXED LUNCHES

\$18

Minimum order of 10. Max of 2 choices for orders of 10-20. Max of 3 choices for orders over 20
All Boxed Lunches include a Bag of Chips, Whole Fresh Fruit, Freshly Baked Chocolate Chip Cookie,
Choice of Potato Salad, Pasta Salad, or Tomato and Cucumber Salad, and Choice of Soft Drink or Bottled Water.

Sandwich and Wrap Selections

Buffalo Chicken Wrap

Crispy Chicken Tenders tossed in Buffalo Sauce, Cheddar Jack Cheese, Lettuce, Tomato, Ranch Dressing

Chicken Bacon Ranch Wrap

Grilled Chicken, Crisp Bacon, and Cheddar Cheese with Lettuce, Tomato, Ranch Dressing

Turkey Avocado Wrap

Sliced Turkey Breast, Avocado, Provolone Cheese, Lettuce, Tomato, Cilantro Aioli, Spinach Wrap

Roast Beef Sandwich

Shaved Roast Beef, Lettuce, Tomato, Provolone Cheese, Pesto Mayo, Toasted Ciabatta

Black Forest Ham Sandwich

Shaved Black Forest Ham, Smoked Cheddar, Lettuce, Tomato, Dijonnaise, Cracked Wheat Pullman

Italian Sub

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

Very Veggie Wrap

Marinated Tomatoes, Avocado, Shaved Lettuce, Charred Onions, Boursin Spread, Herb Wrap

Lunch Menu

All lunch buffets include an assorted dessert buffet, freshly brewed coffee and iced tea.

All buffets require a minimum of 20 guests.

LUNCHEON BUFFETS

CHARLES POINTE DELI BUFFET

Choice of Chef's Made Soup OR Mixed Greens Salad with Grape Tomatoes, Ripe Olives, Cucumbers, Garlic Croutons, House Italian and Ranch Dressings

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

Assortment of Chef-made Sandwiches and Wraps

House Made Chips

\$19

ULTIMATE SALAD STATION

Mixed Field Greens Salad with Grape Tomatoes, Cucumber, Olives, Chopped Egg, Avocado, Shredded Cheeses, Garlic Croutons, House Italian, Buttermilk Ranch, and Green Goddess Dressings

Greek Salad with Kalamata and Black Olives, Sliced Tomatoes, Cucumber, Red Onion, Cubed Feta Cheese, Greek Dressing

Classic Caesar Salad with Romaine Lettuce, Olives, Tomatoes, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Sliced Grilled Chicken

House Made Chips
Freshly Baked Rolls and Butter

\$19

CHARLES POINTE CHOICE BUFFET

Choose ONE soup, ONE salad, ONE or TWO entrees, ONE vegetable, and ONE starch. Includes freshly baked rolls and butter.

SOUP

Tomato Bisque
Italian Wedding
Vegetable
Broccoli Cheddar
Chicken Tortilla
Loaded Potato

SALAD

Mixed Greens Salad
Greek Salad
Classic Caesar Salad
Loaded Potato Salad
Vegetable Pasta Salad
Tomato and Cucumber Salad

ENTREE

Oven Roasted Turkey Breast, Turkey Gravy
Grilled Marinated Chicken Breast, Natural Jus
Seared Atlantic Salmon, Lemon Basil Sauce
Southern Fried Chicken, Skillet Gravy
Bacon Wrapped Meatloaf
Pan Seared Mahi Mahi
Chicken Marsala, Marsala Jus
Country Fried Steak, Black Pepper Gravy
Roasted Pork Loin, Onion Jus
Vegetable Lasagna

VEGETABLE

Steamed Broccoli
Roasted Brussel Sprouts
Zucchini, Squash, and Red Peppers
Country Style Green Beans
Seasonal Vegetable Medley
Grilled Asparagus Spears
Roasted Cauliflower

STARCH

Herb Roasted New Potatoes
Rice Pilaf
Mashed Potatoes
Smoked Cheddar Mac n Cheese
Penne Pasta Alfredo
Penne Pasta Marinara
Roasted Sweet Potatoes
Au Gratin Potatoes

\$21 - 1 Entree

\$24 - 2 Entrees

Additional sides available \$3 p/p



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All lunch buffets include freshly brewed coffee and iced tea.

All buffets require a minimum of 20 guests.

LUNCHEON BUFFETS

TASTE OF ITALY

Mixed Greens Salad with Grape Tomatoes, Ripe Olives,
Cucumbers, Garlic Croutons,
House Italian and Ranch Dressings

Antipasto Charcuterie Board with Assorted Salamis, Cured Meats,
Marinated Cheeses, Assorted Fruits and Berries, and Nuts

Baked Penne Pasta in Marinara with House Made Meatballs
Chicken Alfredo with Parmesan Crusted Zucchini
Cheese Tortellini in Wine Butter Sauce with Lemon Pea Risotto
and Sauteed Spinach and Tomatoes

Freshly Baked Garlic Bread

Tiramisu Cake

\$26

MEXICAN FIESTA

Fiesta Salad with Romaine Lettuce, Tomatoes, Diced Avocado,
Black Beans, Cucumber, Shredded Monterey Jack Cheese, and
Southwestern Ranch Dressing

Chicken Tortilla Soup

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

Mexican Corn Salad
Charro Beans
Mexican Fried Rice

Churros and Sopapillas
Honey and Cinnamon Whipped Cream

\$25

BACKYARD BBQ

Tomato Cucumber Salad
Sliced Watermelon
Creamy Coleslaw

Choose TWO
Carolina Pulled Pork
Premium Pulled Chicken
Chopped Smoked Brisket
Smoked Sausage
Half Chickens

Bourbon Baked Beans
Smoked Cheddar Mac n Cheese
Corn on the Cob

Regular and Jalapeno Cornbread
Freshly Baked Chocoalte Chip Cookies
Dark Chocolate Brownies

\$26

ALL AMERICAN

Fresh Fruit Salad
Loaded Potato Salad
Macaroni Salad
Creamy Coleslaw

Grilled Hamburgers and Hot Dogs
Cheese, Ketchup, Mustard, Mayonnaise, Onion, Pickle
Crispy Chicken Tenders

BBQ Baked Beans
Steak Fries

Freshly Baked Chocolate Chip Cookies
Strawberry Shortcake

\$21



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Dinner Menu

All plated entrees include choice of soup or salad, choice of dessert, freshly baked rolls and butter, freshly brewed coffee and iced tea.

PLATED DINNER

SOUPS

Italian Wedding Soup
Tomato Bisque
Cream of Onion
Vegetable Minestrone
White Bean and Kale
Shrimp and Corn Chowder

SALADS

Charles Pointe House Salad
Mixed Field Greens, English Cucumber, Olives, Grape Tomatoes, Garlic Croutons, House Italian or Buttermilk Ranch

Classic Caesar
Romaine Lettuce, Marinated Olives, Grape Tomato, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Baby Wedge
Marinated Tomatoes, Fried Shallots, Smoked Bacon, Crumbled Gorgonzola, Buttermilk Ranch or House Italian Vinaigrette

Baby Spinach
Roasted Beets, Orange Supremes, Toasted Walnuts, Shaved Red Onion, Parmigiana Reggiano, Apple Cider Vinaigrette

DESSERTS

Chocolate Mousse Cake
Raspberries and Vanilla Whipped Cream

Apple Tart
Cinnamon Chantilly

New York Style Cheesecake
Fresh Berries and Whipped Cream

Tiramisu
Espresso Anglaise

Key Lime Pie
Graham Cracker Crumble, Raspberries

Strawberry Shortcake
Fresh Strawberries and Whipped Cream

Chocolate Peanut Butter Cake
Whipped Peanut Butter Cream

ENTREE SELECTIONS

ROASTED CHICKEN BREAST

\$27

Mashed Potatoes, Asparagus, Sautéed Mushrooms, Herbed Jus

PROSCIUTTO AND GOUDA STUFFED CHICKEN BREAST

\$29

Rice Pilaf, Braised Green Beans, Tomato Pesto Cream

PORK TENDERLOIN

\$28

Sweet Potato Spoonbread, Braised Cabbage, Baby Green Beans, Apple Confit, Calvados Reduction

GRILLED PORK PORTERHOUSE

\$29

Leek Bread Pudding, Roasted Baby Carrots, Cipollini Onions, Rye Whiskey Reduction

TASTE OF ITALY

\$28

Chicken Parmesan, Fettuccine Alfredo, Lasagna Bolognese, Broccolini

CHICKEN MILANESE

\$28

Mushroom Risotto, Peas with Pancetta

STUFFED BAKED MANICOTTI

\$28

Marinara, Parmesan Crusted Zucchini

SHRIMP SCAMPI

\$29

Spaghetti, Roasted Vegetable Medley

BISTRO STEAK AND SHRIMP

\$32

Herbed Cottage Fries, Green Beans, Shaved Almonds, Roasted Tomatoes, Chimichurri

FILET MIGNON

\$46

Fingerling Potato Confit, Roasted Brussel Sprouts with Smoked Bacon, Fried Shallots, Madeira Jus

FILET MIGNON AND SALMON

\$42

Leek and Corn Risotto, Baby Zucchini and Patty Pan Squash Ratatouille, Bearnaise

FILET MIGNON AND CRAB CAKE

\$49

Chive Potato Mousseline, Buttered Asparagus, Choron

SURF AND TURF

\$75

Filet Mignon and Crab Stuffed Lobster Tail, Fondant Potatoes, Asparagus, Drawn Butter

Dinner Menu

DINNER BUFFETS

DB1 - TRADITIONAL DINNER BUFFET

Choose TWO Entrees, TWO Vegetables, and ONE Starch

\$27

DB2 - BCC CLASSIC BUFFET

Choose TWO Entrees, TWO Vegetables, and TWO Starches

\$29

DB3 - CHARLES POINTE CHOICE BUFFET

Choose THREE Entrees, TWO Vegetables, and TWO Starches

\$32

All dinner buffets include a house salad with choice of dressings, freshly baked rolls and butter, an assorted dessert buffet, freshly brewed coffee and iced tea.

All buffets require a minimum of 20 guests.

ENTREE SELECTIONS

Grilled Marinated Chicken Breast, Natural Jus
Southern Fried Chicken, Skillet Gravy
Chicken Parmesan, Tomato Cream Sauce
Chicken Marsala, Mushroom Marsala Jus
Roasted Turkey Breast, Giblet Gravy
Roasted Pork Loin, Onion Jus
Tenderloin Beef Tips and Gravy
Grilled Bistro Steak, Mushroom Tarragon Jus
BBQ Baby Back Ribs
Slow Cooked Pot Roast
Bacon Wrapped Meatloaf, Mushroom Herb Gravy
Country Fried Steak, Black Pepper Gravy
Seared Atlantic Salmon, Lemon Basil Sauce
Cornbread Crusted Cod, Roasted Tomato Cream
Pan Seared Mahi Mahi, Lemon Butter
Vegetable Lasagna

VEGETABLE SELECTIONS

Steamed Broccoli
Roasted Brussel Sprouts with Smoked Bacon
Sauteed Zucchini, Squash, and Red Bell Peppers
Country Style Green Beans
Fresh Steamed Green Beans
Seasonal Vegetable Medley
Braised Greens
Grilled Asparagus Spears
Roasted Cauliflower

STARCH SELECTIONS

Herb Roasted New Potatoes
Roasted Garlic Mashed Potatoes
Loaded Sweet Potatoe Casserole
Au Gratin Potatoes
Smoked Cheddar Mac n Cheese
Penne Pasta Alfredo
Penne Pasta Marinara
Herb Rice Pilaf
Roasted Mushroom Risotto



BRIDGEPORT
CONFERENCE CENTER
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Dinner Menu

All dinner buffets include freshly brewed coffee and iced tea.

All buffets require a minimum of 20 guests.

DINNER BUFFETS

TASTE OF ITALY

Romaine Lettuce, Marinated Olives, Grape Tomato, Garlic Croutons, Shaved Parmesan, House Italian, Caesar, and Ranch Dressings

Antipasto Charcuterie Board with Salami, Prosciutto, Capocollo, Pastrami, Pepperoni, Marinated Cheeses, Olives, Giardiniera Mix, Gourmet Mustards, Assorted Fruits, Berries, Nuts, and Crackers

Baked Penne Pasta in Marinara with House Made Meatballs
Chicken Alfredo with Parmesan Crusted Zucchini
Cheese Tortellini in Wine Butter Sauce with Lemon Pea Risotto and Sauteed Spinach and Tomatoes

Freshly Baked Garlic Bread
Tiramisu

\$31

BACKYARD BBQ

Field Greens Salad with English Cucumber, Olives, Grape Tomatoes, Garlic Croutons, House Italian and Buttermilk Ranch Dressings
Beefsteak Tomato and Cucumber Salad
Creamy Coleslaw

Brunswick Stew

Choose TWO Appetizers
Bacon Wrapped Shrimp Skewers
Jalapeno Popper Pinwheels
Loaded Potato Skins
Grilled Watermelon Skewers
Bourbon Meatballs
BBQ Chicken Dip
Cowboy Caviar

Choose TWO Entrees
Carolina Pulled Pork
Premium Pulled Chicken
Chopped Smoked Brisket
Smoked Sausage
Half Chickens

Bourbon Baked Beans
Smoked Cheddar Mac n Cheese
Corn on the Cob
Fried Okra

Regular and Jalapeno Cornbread
Freshly Baked Chocoalte Chip Cookies and Dark Chocolate Brownies

\$34

MEXICAN FIESTA

Fiesta Salad with Romaine Lettuce, Tomatoes, Diced Avocado, Black Beans, Cucumber, Shredded Monterey Jack Cheese, and Southwestern Ranch Dressing

Chicken Tortilla Soup

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

Mexican Corn Salad
Charro Beans
Mexican Fried Rice

Churros and Sopapillas
Honey and Cinnamon Whipped Cream

\$28

ALL AMERICAN

Field Greens Salad with English Cucumber, Olives, Grape Tomatoes, Garlic Croutons, House Italian and Buttermilk Ranch Dressings
Seasonal Fresh Fruit Salad
Loaded Potato Salad
Creamy Coleslaw

Char Grilled Hamburgers
Cheese, Ketchup, Mustard, Mayonnaise, Onion, Pickle
Jumbo Grilled Hot Dogs
Old Fashioned Chili
Crispy Chicken Tenders

Country Style Green Beans
BBQ Baked Beans
Bistro Steak Fries
Smoked Cheddar Mac and Cheese

Freshly Baked Chocolate Chip Cookies
Strawberry Shortcake

\$28

Reception Menu

Reception Packages are designed to precede dinner for ONE hour.
Additional cost of \$12 per person per package if no dinner included.

RECEPTION PACKAGES

BCC Select Reception \$12

Choose TWO Cold and TWO Hot Hors D'Oeuvres and TWO Displays and/or Dips

BCC Deluxe Reception \$16

Choose THREE Cold and THREE Hot Hors D'Oeuvres and TWO Displays and/or Dips

BCC Grand Reception \$19

Choose FOUR Cold and FOUR Hot Hors D'Oeuvres and THREE Displays and/or Dips

HORS D'OEUVRES

Minimum 40 pieces per item. Priced per item.

COLD

Chicken Salad Sliders	\$2
Virginia Ham and Pimento Cheese Biscuits	\$2
Prosciutto and Fig Crostini	\$2
Shaved Beef and Gorgonzola Crostini	\$3
Bloody Mary Shrimp Shooters	\$3
Shrimp Cocktail	\$3
Mini Lobster Rolls	\$4
Roma Tomato Bruschetta	\$2
Caprese Skewers	\$2
Fruit and Melon Skewers	\$2

HOT

Italian Cocktail Meatballs	\$3
Sausage and Peppers	\$3
Chicken Pot Stickers with Ponzu	\$2
Cheeseburger Sliders	\$3
Hot Honey Chicken Sliders	\$2
BBQ Pork Sliders	\$3
Pork Belly Crostini	\$3
Mini Beef Wellington	\$3
Grilled Chicken Quesadillas	\$3
Crispy Chicken Tenders	\$3
Chicken Wings with Hot or Mild Sauce	\$3
Red Skin Potato Souffle	\$2
Buffalo Cauliflower Bites	\$2
Mini Crab Cakes with Remoulade	\$3
Sausage Stuffed Mushrooms with Garlic Aioli	\$2
Spanakopita	\$2

DISPLAYS

RD1 - Charcuterie Board

\$75 serves 25
\$125 serves 50

Salami, Prosciutto, Capocollo, Pastrami, Pepperoni, Marinated Cheeses, Olives, Pickles, Giardiniera Mix, Gourmet Mustards, and Assorted Crackers

RD2 - Vegetable Crudite

\$65 serves 25
\$100 serves 50

Broccoli, Grape Tomatoes, Cauliflower, Cucumber, Baby Carrots, Peppercorn Ranch Dip

RD3 - Gourmet Cheeses

\$65 serves 25
\$100 serves 50

Boursin, Smoked Gouda, Smoked Cheddar, Blue Cheese, Assorted Nuts, Dried Fruit and Fresh Berries

RD4 - Seasonal Fruit

\$65 serves 25
\$100 serves 50

Seasonal Fresh Fruit, Melon and Berries with Orange Yogurt Dipping Sauce

RD5- White Bean Hummus

\$65 serves 25
\$100 serves 50

Grilled Pita and Pickled Vegetables

RD6- Grilled Vegetables

\$75 serves 25
\$125 serves 50

Eggplant, Portabella Mushrooms, Zucchini, Asparagus Spears, Slow Roasted Roma Tomatoes, Artichokes

HOT DIPS

Serves 20 guests.

All dips are served with Fried Tortilla Chips.

Spinach and Artichoke	\$50
Buffalo Chicken	\$55
Bacon, Jalapeno, and Pimento	\$65
Hot Deviled Crab	\$85

PARTY PANS

Serves 20 guests.

Baked Rigatoni	\$105
House made Meatballs with Marinara	\$115
Bowtie Pasta Alfredo with Grilled Chicken	\$125
Fajita Style Grilled Chicken or Steak with Vegetables	\$125
Slow Braised Italian Sausage and Peppers	\$125



BRIDGEPORT
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Reception Menu

*Compliment your cocktail party or dinner buffet.
Culinarian to accompany each station at \$95 per Chef per station.
Priced Per Person. Minimum 25 guests.*

CULINARY ACTION STATIONS

Pasta Station	\$16
Penne Pasta with House Marinara, Tri-Colored Tortellini with Romano Cream Sauce, Freshly Grated Parmesan Cheese, Crushed Red Pepper and Garlic Knots	
Loaded Mashed Potato Bar	\$12
Smoked Cheddar Cheese, Green Onions, Apple Smoked Bacon, Sour Cream	
Carved Smoked Pit Ham	\$14
Whole Grain Mustard, Onion Jam, Soft Rolls	
Carved Maple Glazed Turkey Breast	\$14
Cranberry and Rosemary Mayonnaise, Sliced Miniature Rolls	
Shrimp Scampi	\$16
Sautéed Shrimp, Spaghetti, Garlic Butter, Fresh Herbs	
Carved Roasted Top Round of Beef	\$14
Horseradish Cream, Yeast Rolls	
Carved Roasted Strip Loin of Beef	\$18
House Steak Sauce, Horseradish Cream, Yeast Rolls	
Carved Tenderloin of Beef	\$20
Gourmet Mustards, Horseradish Cream, Yeast Rolls	



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Bar Menu

*Priced Per Drink. \$250 minimum.
Bartender Fees - \$95 for 1 bartender, \$150 for 2 bartenders.*

HOST OR CASH BAR

WELL Dewar's, Smirnoff, Beefeater Gin, Seagram's 7, Jose Cuervo Gold, Lord Calvert, Montego Bay, E&J Brandy, Frangelico, Jim Beam, Kahlua	\$7
CALL Jameson, Jose Cuervo 1800, Canadian Club, Captain Morgan, Jack Daniel's, Absolut, Tanqueray, Bacardi Superior, Johnny Walker Red, Amaretto Disaronno, Southern Comfort, Bailey's Irish Cream, Malibu, Wild Turkey	\$8
PREMIUM Woodford Reserve, Maker's Mark, The Glenlivet 12 Year, Bacardi Gold, Crown Royal, Gentleman Jack, Grey Goose, Bombay Sapphire, Parrot Bay, Hennessy, Chambord, Cointreau, Grand Marnier, Patrón, Ketel One, Tito's	\$9
HOUSE WINE Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Noir, Pinot Grigio, Riesling, Moscato	\$5
DOMESTIC BEER Budweiser, Bud Light, Coors Light, Michelob Ultra, Yuengling, Miller Lite	\$4
IMPORT BEER Heineken, Blue Moon, Corona, Samuel Adams	\$5

Bottled Wines, Specialty or Signature Drinks available upon request.



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