

Catering Dinner Menu

Additional catering fees apply based on delivery and/or service of the event.

CD1 - TRADITIONAL DINNER BUFFET

Choose TWO Entrees, TWO Vegetables, and ONE Starch

\$27

CD2 - BCC CLASSIC BUFFET

Choose TWO Entrees, TWO Vegetables, and TWO Starches

\$29

CD3 - CHARLES POINTE CHOICE BUFFET

Choose THREE Entrees, TWO Vegetables, and TWO Starches

\$32

All dinner buffets include a house salad, freshly baked rolls and butter, and a chef's choice dessert.

All catered dinner buffets require a minimum of 20 guests.

*Disposable products available for \$3 p/p
Plates, Cups, Napkins, Cutlery, Serving Utensils*

(Minimum orders of 20)

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
Sautéed 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 Potato Casserole
Au Gratin Potatoes
Smoked Cheddar Mac n Cheese
Penne Pasta Alfredo
Penne Pasta Marinara
Herb Rice Pilaf
Roasted Mushroom Risotto



BRIDGEPORT
CONFERENCE CENTER
AT CHARLES POINTE

Catering Dinner Menu

*Disposable products available for \$3 p/p
Plates, Cups, Napkins, Cutlery, Serving Utensils*

(Minimum orders of 20)

TASTE OF ITALY

Romaine Lettuce, Olives, Grape Tomatoes, Garlic Croutons, Shaved Parmesan, House Italian Dressing

Baked Penne Pasta in Marinara with House Made Meatballs
Cheese Tortellini in Wine Butter Sauce with Lemon Pea Risotto
and Sauteed Spinach

Freshly Baked Garlic Bread

Tiramisu

\$28

MEXICAN FIESTA

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

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

Mexican Fried Rice

Churros

\$23

BACKYARD BBQ

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

Creamy Coleslaw

Choose ONE Appetizer
Bacon Wrapped Shrimp Skewers
Jalapeno Popper Pinwheels
Loaded Potato Skins
Bourbon Meatballs
BBQ Chicken Dip
Cowboy Caviar

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

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

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

\$29

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

Char Grilled Hamburgers
Crispy Chicken Tenders

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

Freshly Baked Chocolate Chip Cookies

\$26

*Additional catering fees apply based on
delivery and/or service of the event.*