

Catering Breakfast Menu

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

CONTINENTAL

\$15

Assorted Muffins and Pastries
Fresh Bagels and Cream Cheese
Assorted Granola and Protein Bars
Assorted Fruit Yogurt Cups
Seasonal Fresh Fruit and Berries

RISE AND SHINE

\$17

Assorted Muffins and Pastries
Seasonal Fresh Fruit and Berries
Fluffy Scrambled Eggs
Choice of Hickory Smoked Bacon, Sausage Links, Sausage Patties, or Turkey Sausage
Home Fried Potatoes with Onions and Bell Peppers

HEALTHY CHOICE

\$18

Fresh Seasonal Fruit
Assorted Fruit Yogurt Cups
Scrambled Egg Whites
Diced Tomatoes and Fresh Spinach
Choice of Turkey Sausage or Turkey Bacon
Steamed New Potatoes

THE MOUNTAINEER CHOICE

\$18

Choice of French Toast, Fluffy Pancakes, or Sausage Gravy and Biscuits
Choice of Fresh Cinnamon Spiced Apples or Seasonal Fresh Fruit and Berries
Choice of Hickory Smoked Bacon or Sausage Patties
Hash Brown Casserole

COUNTRY ROADS

\$16

Choice of Sausage, Egg and Cheese Muffins, Bacon, Egg and Cheese Biscuits or Ham, Egg and Cheese Croissant
Freshly Baked Jumbo Cinnamon Rolls
Seasonal Fresh Fruit Display
Hash Brown Casserole

(Minimum orders of 10)

BREAKFAST ADD ONS

Assorted Fruit Muffins and Danishes \$24 doz
Assorted Bagels with Cream Cheese \$24 doz
Freshly Baked Fruit and Savory Scones \$28 doz
Freshly Baked Jumbo Cinnamon Rolls \$36 doz
Assorted Granola and Protein Bars \$18 doz
Assorted Fruit Yogurt Cups \$12 doz
Assorted Mini Cereals \$30 doz
Whole Fresh Fruit \$22 doz

Sausage, Egg and Cheese English Muffin \$48 doz
Bacon, Egg and Cheese Biscuit \$48 doz
Ham, Egg and Cheese Croissant \$48 doz
Bacon, Egg and Cheese Wrap \$48 doz
French Toast \$3 p/p
Belgian Waffles \$3 p/p
Sausage Gravy and Biscuits \$3 p/p
Breakfast Quiche \$65 pan
Hash Brown Casserole \$75 pan
Home Fried Potatoes with Onions and Bell Pepper \$75 pan

(Pans serve 20 people.)

BEVERAGES

Bottled Water \$3 ea
Soft Drinks \$3 ea
Bottled Fruit Juices \$3 ea
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
Whole, Skim, Chocolate Milk \$2 per half pint

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



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

Catering Lunch Menu

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(Minimum orders of 10)

CHARLES POINTE CHOICE CATERED LUNCH BUFFET

Choose ONE salad, ONE or TWO entrees, ONE vegetable, and ONE starch.

Includes freshly baked rolls, assorted freshly baked cookies and dark chocolate brownies.

SALAD

Mixed Greens Salad
Greek Salad
Classic Ceasar 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
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
Season 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

\$19 - 1 Entree
\$22- 2 Entrees

Additional sides available \$3 p/p



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Catering Lunch Menu

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ALL AMERICAN

Fresh Fruit Salad
Loaded Potato Salad
Macaroni Salad

Crispy Chicken Tenders
Assorted Sandwiches and Wraps

House Made Chips

Freshly Baked Chocolate Chip Cookies

\$19

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,
Queso Fresca, Sour Cream

Mexican Fried Rice

Churros

\$19

BACKYARD BBQ

Tomato Cucumber Salad
Sliced Watermelon
Creamy Coleslaw

Choose TWO
Carolina Pulled Pork
Premium Pulled Chicken
Chopped Smoked Brisket

Bourbon Baked Beans
Smoked Cheddar Mac n Cheese

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

\$25

TASTE OF ITALY

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

Baked Penne Pasta in Marinara with House Made Meatballs
Penne Pasta Alfredo with Grilled Chicken Breasts

Fresh Green Beans

Freshly Baked Garlic Bread

Tiramisu Cake

\$24

(Minimum orders of 10)



BRIDGEPORT
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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



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Catering Dinner Menu

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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

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Catering Reception Packages

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RECEPTION PACKAGES

Reception Packages are designed to complement a buffet. Additional cost of \$12 per person if no buffet included.

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
Mini Pepperoni Rolls	\$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

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

*\$75 serves 25
\$125 serves 50*

RD2 - Vegetable Crudite

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

*\$65 serves 25
\$100 serves 50*

RD3 - Gourmet Cheeses

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

*\$65 serves 25
\$100 serves 50*

RD4 - Seasonal Fruit

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

*\$65 serves 25
\$100 serves 50*

RD5- White Bean Hummus

Grilled Pita and Pickled Vegetables

*\$65 serves 25
\$100 serves 50*

RD6- Grilled Vegetables

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

*\$75 serves 25
\$125 serves 50*

HOT DIPS

Serves 20 guests.

All dips are served with Fried Tortilla Chips.

Spinach and Artichoke	\$50
Buffalo Chicken	\$55
Jumbo Soft Pretzels with Warm Nacho Cheese Dip	\$60
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



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Catering Reception Packages

*Priced Per Person.
Culinarian to accompany each station at \$95 per Chef per station.*

CULINARY STATIONS

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

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