

Catering Reception Packages

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

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



BRIDGEPORT
CONFERENCE CENTER
«CHARLES POINTE

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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