

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

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



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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 Chocolate 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

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
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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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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