

Graduation Party Menu

Prices include a 3-hour room rental, setup, table linens, napkins, and house centerpieces.

Prices are per person and subject to 7% sales tax and 21% service charge.

CHARLES POINTE DELI BUFFET

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

Choose TWO Cold Salads
Loaded Potato Salad, Macaroni Salad,
Pasta Salad, or Coleslaw

Choose THREE Sandwiches and/or Wraps
Buffalo Chicken Wrap, Chicken Bacon Ranch Wrap,
Turkey Avocado Wrap, Roast Beef Sandwich,
Black Forest Ham Sandwich, Italian Sub, Very Veggie Wrap

House Made Chips

Chocolate Chip Cookies and Brownies

\$21

AFTERNOON TEA

Assorted Tea Sandwiches -
Chicken Salad, Tuna Salad, Ham Salad, Egg Salad

Seasonal Vegetable Crudit , Peppercorn Ranch Dipping Sauce
Fresh Seasonal Fruit Display, Yogurt Dipping Sauce

House Made Chips

Chocolate Dipped Strawberries

\$21

*All buffets include freshly brewed coffee, iced tea,
iced water, fruit punch, and lemonade.
All buffets are priced per person.*

CHARLES POINTE CHOICE BUFFET

Choose ONE reception item, ONE salad,
ONE or TWO entrees, ONE vegetable, and ONE starch.
Includes freshly baked rolls, chocolate chip cookies and brownies.

RECEPTION ITEM

Hot Hors D'Oeuvre
Cold Hors D'Oeuvre
Display
Hot Dip

SALAD

Mixed Greens 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
Bacon Wrapped Meatloaf
Pan Seared Mahi Mahi
Chicken Marsala, Marsala Jus
Country Fried Steak, Black Pepper Gravy
Roasted Pork Loin, Onion Jus
Vegetable Lasagna
Crispy Chicken Tenders or Chicken Wings

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

\$24 - 1 Entree

\$27 - 2 Entrees

Additional sides available \$3 p/p



BRIDGEPORT
CONFERENCE CENTER

at CHARLES POINTE

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iced water, fruit punch, and lemonade.
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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
Sautéed Spinach and Tomatoes

Freshly Baked Garlic Bread

Tiramisu Cake

\$28

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

\$27

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 Chocolate Chip Cookies
Dark Chocolate Brownies

\$28

ALL AMERICAN

Fresh Fruit Salad
Loaded Potato Salad
Macaroni Salad
Creamy Coleslaw

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

BBQ Baked Beans
Steak Fries

Freshly Baked Chocolate Chip Cookies
Strawberry Shortcake

\$24



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Graduation Party Menu

All Hors D'Oeuvres, Displays, and/or Dips are available a la carte.

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

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| 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

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| 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.

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

PARTY PANS

Serves 20 guests.

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| 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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CONFERENCE CENTER
at CHARLES POINTE

Graduation Party Menu

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

CULINARY ACTION STATIONS

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| 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 |
| Loaded Mashed Potato Bar Smoked Cheddar Cheese, Green Onions, Apple Smoked Bacon, Sour Cream | \$12 |
| 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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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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