

Party Menu

Prices include a 4-hour room rental, setup, table linens, napkins, and house centerpieces.

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, Fruit Punch, Freshly Brewed Coffee, Iced Tea, and Water.

RECEPTION ITEM

Hot Hors D'Oeuvre
Cold Hors D'Oeuvre
Reception 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

\$25 - 1 Entree

\$28 - 2 Entrees

Additional sides available \$3 p/p

CHARLES POINTE SELECTION

Choose SIX items below to create your own custom menu. Includes Fruit Punch, Freshly Brewed Coffee, Iced Tea, and Water

- Imported and Domestic Cheese Display with Table Water Crackers
- Seasonal Fresh Fruit Display
- Crudit  of Raw Seasonal Vegetables, Peppercorn Ranch Dip
- Tea Sandwiches: Chicken Salad, Tuna Salad, Ham Salad, and Egg Salad
- Spinach and Artichoke Dip
- Roma Tomato and Fresh Mozzarella Bruschetta
- English Cucumber and Boursin Cheese Rosette
- Smoked Salmon and Basil Pinwheels
- Shrimp Cocktail
- Spinach and Ricotta Cheese Tartlets
- Parmesan Souffl  Red Bliss Potatoes
- Grilled Chicken Quesadillas, Cilantro Sour Cream and Salsa
- Italian Cocktail Meatballs
- Penne Pasta Marinara
- Crispy Chicken Tenders or Chicken Wings
- Sausage Stuffed Mushrooms with Garlic Aioli
- Chocolate Dipped Strawberries

\$24

Food is served for maximum of 2 hours.
Prices are per person and subject to
7% sales tax and 21% service charge.



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

Party Menu

All Hors D'Oeuvres, Displays, and/or Dips are available a la carte.
Includes Freshly Brewed Coffee, Iced Tea, and Water

RECEPTION PACKAGES

Prices per person

BCC Select Reception **\$26**

Choose TWO Cold and TWO Hot Hors D'Oeuvres and TWO Displays and/or Dips

BCC Deluxe Reception **\$28**

Choose THREE Cold and THREE Hot Hors D'Oeuvres and TWO Displays and/or Dips

BCC Grand Reception **\$31**

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

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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