

Connect!



Social Event Menus



BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

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Tasty and Tasteful

*O*ur own culinary team has designed menus with nearly endless options. No matter the occasion, Bridgeport Conference Center's experts can prepare and elegantly serve everything you want – from delicious hors d'oeuvres and entrées, to desserts and beverages.

Our enduring partnership with the Bridgeport Farmers Market allows our award-winning chefs to integrate many locally and regionally sourced ingredients into their creative menus. We also can accommodate vegan, vegetarian and gluten free options – and, with personal consultations with culinary experts, you can be assured that the food served at your event will be high quality, fresh and unique.

We'll help you celebrate good times with even better food. If a meeting or conference is your reason to gather, we'll make sure your colleagues are energized and ready to get down to business.



Dinner Receptions

Receptions are designed to precede dinner for ONE hour.
Additional cost will be incurred for extending time or if no dinner is included.

BCC Select Reception

Please Choose TWO Cold and TWO Hot Hors D'Oeuvres and TWO Displays
\$12 per Guest

BCC Deluxe Reception

Please Choose THREE Cold and THREE Hot Hors D'Oeuvres and TWO Displays
\$14 per Guest

BCC Grand Reception

Please Choose FOUR Cold and FOUR Hot Hors D'Oeuvres and THREE Displays
\$17 per Guest

Cold

Chicken Salad Sliders
Prosciutto and Fig Crostini
Bloody Mary Shrimp Shooters
Roma Tomato Bruschetta
Mini BLT Sandwiches with Truffle Aioli
Lump Crab Salad in Phyllo
Caprese Skewer
Shaved Beef and Gorgonzola Crostini
Ahi Tuna Spoons with Pickled Cucumber and Shoyu
Shrimp Cocktail
Crab Louie Canape
Virginia Ham and Pimento Cheese Biscuits

Hot

Cocktail Meatballs
Chicken Pot Stickers with Ponzu
Cheeseburger Sliders
Pork and Pickle Sliders
Chicken Cornucopia Quesadilla
Red Skin Potato Soufflé
Buffalo Cauliflower Bites
Chicken Tenders
Mini Crab Cakes with Remoulade
Sausage Stuffed Mushroom with Garlic Aioli
Bacon Wrapped Scallops
Spanakopita
Sausage and Peppers
Mini Beef Wellington



Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Displays and Hot Dips

RD-1 Antipasto

**Salami, Prosciutto, Capocollo, Pepperoni, Marinated Cheeses,
Olives and Giardiniera Mix**

25 Guests at \$75 | 50 Guests at \$125

RD-2 Vegetable Crudités

**Broccoli, Grape Tomatoes, Cauliflower, Cucumber, Baby Carrot,
Peppercorn Ranch Dip**

25 Guests at \$65 | 50 Guests at \$100

RD-3 Imported and Domestic Cheeses

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

25 Guests at \$65 | 50 Guests at \$100

RD-4 Seasonal Fruit

Seasonal Melon and Berry Display with Orange Yogurt Dipping Sauce

25 Guests at \$65 | 50 Guests at \$100

RD-5 Charcuterie Board

**Summer Sausage, Prosciutto Cotto, Pastrami, Pickles,
Assorted Mustards and Crackers**

25 Guests at \$75 | 50 Guests at \$115

RD-6 White Bean Hummus

Grilled Pita, Pickled Vegetables

Serves 25 | \$65 per Display

RD-7 Grilled Vegetable Display

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

25 Guests at \$75 | 50 Guests at \$125

Hot Dips

All Dips Served with Fried Tortilla Chips

Serves 25 Guests

Spinach and Artichoke Dip

\$50

Deviled Crab Dip

\$85

Buffalo Chicken Dip

\$65

Bacon, Jalapeno and Pimento Dip

\$55

Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Culinary Action Stations

Complement your cocktail party or dinner buffet.
Culinarian to accompany each station at \$95 per Chef per Station.

Minimum of 25 Guests

Pasta Station

Penne Pasta with House Marinara, Tri-Colored Tortellini with Romano Cream Sauce,
Freshly Grated Parmesan Cheese, Crushed Red Pepper and Garlic Knots

\$26 per Guest

Carved Maple Glazed Turkey Breast

Cranberry and Rosemary Mayonnaise, Sliced Miniature Rolls

\$14 per Guest

Carved Roasted Strip Loin of Beef

House Steak Sauce, Horseradish Cream, Yeast Rolls

\$18 per Guest

Shrimp Scampi

Sautéed Shrimp, Spaghettini, Garlic Butter, Fresh Herbs

\$16 per Guest

Carved Tenderloin of Beef

Gourmet Mustards, Horseradish Cream, Yeast Rolls

\$20 per Guest

Loaded Mashed Potato Bar

Smoked Cheddar Cheese, Green Onions, Apple Smoked Bacon, Sour Cream

\$12 per Guest

Carved Smoked Pit Ham

Grain Mustard, Onion Jam, Soft Rolls

\$12 per Guest

Carved Roasted Top Round of Beef

Horseradish Cream, Yeast Rolls

\$14 per Guest

Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Hors D'Oeuvres

The following selections are available à la carte to complement your cocktail party.

Minimum 40 Pieces per Item, Price per Item

Cold Selections

- Chicken Salad Sliders \$2
- Prosciutto and Fig Crostini \$2
- Bloody Mary Shrimp Shooters \$2.50
- Roma Tomato Bruschetta \$1.75
- Mini Lobster Rolls \$3.25
- Lump Crab Salad in Phyllo \$2.75
- Caprese Skewers \$1.75
- Shaved Beef and Gorgonzola Crostini \$2.50
- Mini BLT Sandwiches with Truffle Aioli \$2
- Ahi Tuna Spoons with Pickled Cucumber \$2.75
- Shrimp Cocktail \$2.25
- Crab Louie Canape \$2.75
- Virginia Ham and Pimento Cheese Biscuits \$2

Hot Selections

- Cocktail Meatballs \$2
- Chicken Pot Stickers \$1.75
- Cheeseburger Sliders \$2.25
- BBQ Pork Sliders \$2.25
- Chicken Cornucopia Quesadillas \$2.25
- Red Skin Potato Soufflé \$2
- Buffalo Cauliflower Bites \$2
- Mini Crab Cakes with Remoulade \$3
- Sausage Stuffed Mushrooms with Garlic Aioli \$2
- Bacon Wrapped Scallops \$2.95
- Spanakopita \$1.75
- Mini Beef Wellington \$3.25
- Sausage and Peppers \$2

Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Plated Dinner Selections

All plated entrées include your choice of soup or salad, freshly baked rolls and butter, choice of dessert and full beverage service.

Soups

Cream of Five Onion
Carrot Bisque
White Bean and Kale
Cream of Mushroom
Vegetable
Tomato Bisque
Shrimp and Corn Chowder

Salads

Charles Pointe House Salad

Mixed Field Greens with English Cucumber, Ripe Olives, Grape Tomatoes, Garlic Crouton, 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

Petite Greens and Herb Salad

Crumbled Goat Cheese, Toasted Hazelnuts, Blueberries, Mint, Lemon Vinaigrette

Entrée Selections

Roasted Airline Chicken Breast

Mashed Potatoes, Asparagus and Sautéed Mushrooms, Herbed Jus
\$27 per Guest

Grilled Pork Porterhouse

Leek Bread Pudding, Roasted Baby Carrots and Cipollini Onions, Rye Whiskey Reduction
\$29 per Guest

Filet Mignon and Crab Cake

Chive Potato Mousseline, Buttered Asparagus, Choron
\$49 per Guest

Prosciutto and Gouda Stuffed Chicken Breast

Risi Bisi Pilaf, Braised Green Beans and Tomatoes, Tomato Pesto Cream
\$29 per Guest

Taste of Italy

Chicken Parmesan, Fettuccine Alfredo, Lasagna Bolognese, Broccolini
\$28 per Guest

Bistro Steak and Shrimp

Herbed Cottage Fries, Green Beans, Shaved Almonds, Roasted Tomatoes, Chimichurri
\$32 per Guest

Pork Tenderloin

Sweet Potato Spoonbread, Braised Cabbage, Baby Green Beans, Apple Confit, Calvados Reduction
\$28 per Guest

Surf and Turf

Filet Mignon and Crab Stuffed Lobster Tail, Fondant Potatoes, Asparagus, Drawn Butter
\$75 per Guest

Filet Mignon

Fingerling Potato Confit, Roasted Brussel Sprouts with Smoked Bacon, Fried Shallots, Madeira Jus
\$46 per Guest

Filet Mignon and Salmon

Leek and Corn Risotto, Baby Zucchini and Patty Pan Squash Ratatouille, Bearnaise
\$42 per Guest

Dessert Selections

Chocolate Chess Pie

Macerated Raspberries, Vanilla Whipped Cream

Apple Tart

Cinnamon Chantilly

New York Style Cheese Cake

Fresh Berries, Whipped Cream

Cherry Crisp

Pistachio Gelato

Tiramisu

Espresso Anglaise

Key Lime Pie

Graham Cracker Crumble, Candied Limes, Raspberries

Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Dinner Buffet

All dinners include your choice of salad, freshly baked bread and butter, choice of dessert and iced tea, freshly brewed regular or decaffeinated coffee.

Additional items are available at a price per guest by category.

DB-1 Traditional Dinner Buffet

Please Choose TWO Entrées, TWO Vegetables and ONE Starch
\$25 per Guest

DB-2 BCC Favorites

Please Choose TWO Entrées, TWO Vegetables and TWO Starches
\$27 per Guest

DB-3 Charles Pointe Classic

Please Choose THREE Entrées, TWO Vegetables and TWO Starches
\$30 per Guest

Entrée Selections

Herb Roasted Whole Chicken, Rosemary Jus
Grilled Bistro Steak, Mushroom Tarragon Jus
Grilled Chicken Breast, Natural Jus
Seared Atlantic Salmon, Chive Butter Sauce
Slow Cooked Pot Roast
Roasted Turkey Breast, Giblet Gravy
Tenderloin Beef Tips and Gravy
Cornbread Crusted Cod, Roasted Tomato Cream
Chicken Parmesan, Plum Tomato Sauce
Bacon Wrapped Meatloaf, Mushroom Gravy Herb
Roasted Pork Loin, Sweet Onion Jus
Chicken Marsala, Mushroom Marsala Jus

Additional entrées available at \$5.00 per Guest

Vegetable Selections

Steamed Broccoli
Roasted Brussel Sprouts with Smoked Bacon
Sautéed Zucchini, Squash and Red Bell Peppers
Country Style Green Beans
Broccoli, Cauliflower and Baby Carrot Medley
Stewed Green Beans and Tomatoes
Cauliflower Au Cratin

Starch Selections

Herb Roasted New Potatoes
Grilled Vegetable Rice Pilaf
Smoked Cheddar Mac and Cheese
Loaded Mashed Potatoes
Roasted Garlic Mashed Potatoes
Buttermilk Mashed Potatoes
Pasta with Marinara Sauce
Penne Pasta Alfredo
Loaded Sweet Potato Casserole

Applicable 7% Sales Tax and a 20% Service Charge Will Apply

Dinner Buffet

All dinners include your choice of salad, choice of dessert and iced tea, freshly brewed regular or decaffeinated coffee.

Chef's Choice Heritage Dinner Buffet

DHB-1 Roasted Pork Loin

Sweet Onion Jus,
Sage Brown Butter Mashed Potato, Fresh Steamed Green Beans,
Assorted Rolls

DHB-2 BBQ Baby Back Ribs

Smoked Gouda Mac and Cheese, Braised Greens, Squash Casserole,
Corn Muffins and Assorted Rolls

DHB-3 Grilled Flank Steak and Roast Pork Carnitas

Spanish Rice, Cowboy Beans, Corn and Peppers, Chimichurri, Salsa Verde,
Jalapeno Corn Muffins

DHB-4 Braised Short Ribs

Fried Rice, Sesame Ginger Cabbage, Teriyaki Glazed Broccoli and Peppers,
Assorted Rolls

DHB-5 House Made Meatballs and Grilled Chicken Breast

Penne Pasta, Zucchini and Yellow Squash Sauté
Assorted Rolls

DHB-6 Bone In Pork Chop

Sweet Onion Cream,
Roasted Mushroom Risotto, Kale and Carrot Medley,
Assorted Rolls

DHB-7 Chicken Cordon Bleu

Jarlsberg Cream Sauce,
Potato Gratin, Steamed Fresh Asparagus,
Assorted Rolls

Desserts

Strawberry Shortcake
Chocolate Mousse Cake
Bananas Foster Bread Pudding
Chocolate Peanut Butter Cake
Tiramisu
New York Style Cheese Cake
Apple Crumble
White Chocolate Raspberry Cake
Key Lime Pie
Carrot Cake
Peach Pie

\$22 per Guest

Applicable 7% Sales Tax and a 20% Service Charge Will Apply