

*Connect!*



**BRIDGEPORT**  
CONFERENCE CENTER  
at CHARLES POINTE

304-808-3000 • BRIDGEPORTCONFERENCE.COM

# *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

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# 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*

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# *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

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# 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

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# 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

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# 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**

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