



BRIDGEPORT
CONFERENCE CENTER
AT CHARLES POINTE

Reception Sample:



The Selection

Compliment your Dinner by Choosing Six of the Following Hors d'oeuvres
to Create your Custom Reception

Cold Hors d'oeuvres

Proscuitto Wrapped Melon
Smoked Chicken and Cilantro in Phyllo
Grilled Chicken and Roma Tomato Bruschetta
English Cucumber, Boursin Cheese Rosette
Lump Crab Mayo in Phyllo
Smoked Salmon and Basil Pinwheels
Smoked Turkey Breast on Miniature Sweet Potato Biscuits with a Cranberry Relish
Imported and Domestic Cheese Display, Seasonal Fruit and Table Water Crackers
Crudité of Raw Seasonal Vegetables, Peppercorn Ranch Dipping Sauce

Hot Hors d'oeuvres

Parmesan Soufflé Red Bliss Potatoes
Grilled Chicken Quesadillas, Cilantro Sour Cream and Salsa
Buffalo Chicken Tenders
Sausage & Peppers, Parma Rolls
Scallops wrapped in Apple Smoked Bacon
Spinach & Ricotta Cheese Tartlets
Deep Fried Oysters, Cocktail Sauce
Crispy Chicken Wings, Celery and Blue Cheese
Cheese Filled Tortellini, Double Romano Cream
Italian Cocktail Meatballs

Reception Specialties & Culinary Displays:



Reception Display A

Antipasto Display Featuring Genoa Salami, Soppresata, Capicola and Proscuitto Ham,
Marinated Feta and Provolone Cheeses, Assorted Relishes, Grilled Asparagus Spears
and Marinated Button Mushrooms



Reception Display B

Marinated Grilled Vegetable Display with Asparagus Spears, Zucchini, Yellow Squash,
Slow Roast Roma Tomatoes, Portabella Mushrooms, Eggplant with Balsamic Dressing