

BREAKFAST BUFFET SELECTIONS

Menus designed for groups of 40 or more

BB1 - THE RISE AND SHINE

*Orange and Apple Juice
Assorted Sweet and Savory Breakfast Breads
White and Whole Wheat Toast
Bowl of Fresh Seasonal Fruit
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon or Sausage Patties
Home Fried Potatoes, Caramelized Onions and Bell Peppers
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee
\$12.00 per person*

BB2 - THE TAIL FEATHERS

*Orange and Apple Juice
Bowl of Fresh Seasonal Fruit
A Selection of Dry Cereals and Ice Cold Milk
Fresh Assorted Breakfast Pastries
Sausage Gravy and Biscuits
Farm Fresh Scrambled Eggs, Home Fried Potatoes
Hickory Smoked Bacon and Sausage Links
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee
\$14.00 per person*

BB3 - THE GREAT OUTDOORSMAN BUFFET

*Orange and Apple Juice
Bowls of Fresh Seasonal Fruit
A Selection of Dry Cereals and Ice Cold Milk
Fresh Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs, Home Fried Potatoes
Sausage Gravy and Biscuits
Pan Fried Rainbow Trout, Lemon Brown Butter
Hickory Smoked Bacon and Sausage Links
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Milk
\$17.00 per person*

*~Add a **Made to Order Omelet Station** to a Breakfast Buffet-\$4.00 per person surcharge~*

*The above events will be set for a maximum of 1½ hours.
Groups under 40 people will acquire a \$4.00 per person surcharge.*

Bridgeport Conference Center 2009 Food and Beverage Repertoire

BB4 - GRAND BRUNCH BUFFET

*Brunch Buffet includes Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet
Minimum of 40 guests*

*Field Greens Salad with Vine Ripened Tomatoes, English Cucumbers, Ripe Olives and
Herb Croutons and Assorted Dressings*

*Fresh Vegetable Crudit  featuring Broccoli, Cauliflower, Carrots, Celery, Bell Peppers
Sweet Red Pepper Ranch Dipping Sauce, Assorted Relishes*

*Domestic Cheese Display with Seedless Grapes, Table Water Crackers and Sliced
Crusty Baguette*

*Fresh Seasonal Fruit and Berries Display
Assorted Chefs Canapes and Finger Sandwiches*

*Farm Fresh Eggs and Omelets Cooked to Order
Made to Order Belgian Waffles
Buttermilk Biscuits and Sausage Gravy
Hickory Smoked Bacon and Sausage Links
Home Fried Potatoes with Green Peppers and Onions
Fresh Assorted Breakfast Pastries, Danish and Muffins*

Entrees

(Select two of the following)

\$4.00 per person surcharge for each additional entr e

Grilled Marinated Chicken Breast, Natural Jus

Oven Roast Breast of Turkey, Cranberry Jus

Maple Glazed Baked Ham, Pineapple Raisin Chutney

Southern Fried Chicken, Black Pepper Gravy

Honey Barbecue Loin of Pork, Dried Cherry Barbecue Sauce

Braised Beef Tips, Button Mushrooms and Pearl Onions

Slow Cooked Roast Beef, Caramelized Onion Jus

Grilled Fillets of Atlantic Salmon, Sauce Mornay

Accompaniments

(Select two of the following)

\$3.00 per person surcharge for each additional entr e

Garlic and Herb Roast New Potatoes

Buttermilk Whipped Potatoes

Potatoes Au Gratin

Penne Pasta, Marinara Sauce

Tri-Colored Tortellini, Alfredo Sauce

Green Bean and Mushroom Saute

Seasonal Vegetable Saute

Steamed Broccoli, Cauliflower and Carrots

\$20.00 per person

*The above event will be set for a maximum of 1 1/2 hours.
Groups under 40 people will acquire a \$4.00 per person surcharge.*

Applicable Sales Tax and Service Charge will apply.

PLATED BREAKFASTS

*Your Choice of Orange or Apple Juice
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Milk.*

*All Breakfast Selections listed below will begin with a
Fresh Seasonal Fruit and Berries Plate and Basket of Fresh Assorted Breakfast Breads*

B1

*Farm Fresh Scrambled Eggs, Home Fried Potatoes,
Broiled Roma Tomato and Your Choice of one of the Following:*

Hickory Smoked Bacon

Sausage Links

Grilled Smoked Ham

Country Ham

\$12.50 per person

B2

Fresh Breakfast Gratin Featuring Broccoli, Roma Tomatoes and Boursin Cheese

Home Fried Potatoes with Caramelized Onions and Bell Peppers

Cinnamon Apples

\$12.95 per person

B3

Pasta Frittata Featuring Roma Tomatoes, Ricotta Cheese, Baby Spinach and Fresh Basil

Tomato Fondue and Ciabatta Crouton

\$14.25 per person

B4

Pan Fried Rainbow Trout and Farm Fresh Scrambled Eggs

Home Fried Potatoes, Smoked Bacon or Sausage

\$14.25 per person

B5

Tenderloin of Beef Filet and Farm Fresh Scrambled Eggs

Roma Tomato Butter

Home Fried Potatoes with Caramelized Onion and Bell Pepper

Stewed Apple

\$21.00 per person

MORNING CONTINENTAL BREAKFAST AND BREAKS

Breaks will be set for one hour unless otherwise specified.

MB1- ALL DAY BEVERAGE STATION

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Bottled Water and Assorted Sodas

\$4.00 per person

MB2-THE HEALTHY CHOICE BREAK

*Assorted Low-fat yogurt cups, Granola Bars, Assorted Muffins, Sliced Fresh Fruit
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Chilled Fruit Juices*

\$8.50 per person

MB3 - THE DELUXE BREAK

*An Assortment of Fresh Danish, Pastries and Muffins, Bagels with Cream Cheese,
Sliced Fresh Fruit Display, Chilled Juices*

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

\$8.00 per person

MB4 - CONTINENTAL BREAKFAST BREAK

*An Assortment of Danish, Pastries and Muffins, Breakfast Cereals and Iced Cold Milk
Bowls of Fresh Seasonal Fruit, Hard Boiled Eggs, Orange and Grapefruit Juice
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

\$9.50 per person

MB5 - THE MOUNTAINEER BREAK

*Sausage and Egg Biscuits, Freshly Baked Muffins and Danish
White and Wheat Toast, English Muffins, Whipped Butter and West Virginia Preserves
Bowl of Fresh Seasonal Fruit
Fresh Brewed Regular and Decaffeinated Coffee, Pitchers of Apple and Orange Juice, Bottled Water*

\$10.00 per person

AFTERNOON SPECIALTY BREAKS

Breaks will be set for one hour unless otherwise specified.

AB1 - THE AFTER SCHOOL BREAK

*Fresh Baked Chocolate Chip and Peanut Butter Cookies, Ice Cold Milk
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

\$6.00 per person

AB2 - THE CHOCOLATE LOVERS BREAK

*Chocolate Dipped Fruits, Chocolate Chip Cookies,
Dark Chocolate Brownies, Complete Coffee Service and Ice Cold Milk*

\$8.00 per person

AB3- THE BEVERAGE STATION

*Assorted Regular and Diet Sodas, Bottled Water,
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas*

\$4.00 per person

AB4- THE SNACK BAR

*Jumbo Hot Pretzels and Mustard, Mixed Nuts, Individual Bags of Chips and Crackers
Miniature Candy Bars, Assorted Soft Drinks and Bottled Water*

\$8.75 per person

AB5 - THE HEALTHY CHOICE BREAK

*Assorted Low-fat yogurt cups, Granola Bars, Whole Fresh Fruit
Assorted Juices and Bottled Water*

\$7.75 per person

AB6- THE HALF TIME

*Fresh Baked Mini Pepperoni Rolls, Fresh Vegetable and Relish Tray
Finger Sandwiches*

Assorted Soft Drinks and Bottled Water

\$8.50 per person

AB7- THE BALL PARK

*All Beef Corn Dogs, Yellow Mustard, Warm Nachos and Cheese Sauce, Jalapeno Peppers,
Roasted Peanuts and Popcorn*

Assorted Soft Drinks and Bottled Water

\$8.75 per person

A LA CARTE SPECIALTY ITEMS

BEVERAGES:

| | | |
|---|---|---------------------------|
| ◆ | <i>Assorted Bottled Juices</i> | <i>\$1.50 Each</i> |
| ◆ | <i>Assorted Soft Drinks</i> | <i>\$1.50 Each</i> |
| ◆ | <i>Bottled Waters</i> | <i>\$1.50 Each</i> |
| ◆ | <i>Freshly Brewed Iced Tea</i> | <i>\$24.00 Per Gallon</i> |
| ◆ | <i>Freshly Brewed Regular or Decaffeinated Coffee</i> | <i>\$24.00 Per Gallon</i> |
| ◆ | <i>Fruit Punch</i> | <i>\$20.00 Per Gallon</i> |
| ◆ | <i>Lemonade</i> | <i>\$18.00 Per Gallon</i> |
| ◆ | <i>Hot Chocolate</i> | <i>\$24.00 Per Gallon</i> |
| ◆ | <i>Hot Apple Cider</i> | <i>\$24.00 Per Gallon</i> |
| ◆ | <i>Milk, Whole or Skim, Chocolate - ½ pint</i> | <i>\$1.50 Each</i> |

BAKERY AND SNACK ITEMS

| | | |
|---|---|--------------------------|
| ◆ | <i>House Baked Breakfast Pastries</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>Sausage, Egg and Cheese Biscuits</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>House Baked Assorted Muffins</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>Assorted Bagels with Cream Cheese and Butter</i> | <i>\$19.00 Per Dozen</i> |
| ◆ | <i>Fresh Baked Sticky Buns</i> | <i>\$21.00 Per Dozen</i> |
| ◆ | <i>Assorted Homemade Cookies</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>Dark Chocolate Brownies</i> | <i>\$24.00 Per Dozen</i> |
| ◆ | <i>Assorted Granola Bars</i> | <i>\$1.50 Per Bar</i> |
| ◆ | <i>Assorted Fruit Yogurt Cups</i> | <i>\$ 2.00 Per Cup</i> |
| ◆ | <i>Whole Fresh Fruit</i> | <i>\$1.50 each</i> |
| ◆ | <i>Seasonal Fresh Fruit Display</i> | <i>\$1.75 Per Person</i> |
| ◆ | <i>Assorted Finger Sandwiches</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>Chocolate Dipped Fruits</i> | <i>\$14.00 Per Dozen</i> |
| ◆ | <i>Assorted Miniature Pastries</i> | <i>\$18.00 Per Dozen</i> |
| ◆ | <i>Kettle Style Potato Chips</i> | <i>\$10.00 Per Pound</i> |
| ◆ | <i>Pretzels</i> | <i>\$10.00 Per Pound</i> |
| ◆ | <i>Corn Tortilla Chips</i> | <i>\$10.00 Per Pound</i> |
| ◆ | <i>Nacho Cheese Dip</i> | <i>\$18.00 Per Quart</i> |
| ◆ | <i>Goldfish Crackers</i> | <i>\$10.00 Per Pound</i> |
| ◆ | <i>Peanuts</i> | <i>\$14.00 Per Pound</i> |
| ◆ | <i>Mixed Nuts</i> | <i>\$14.00 Per Pound</i> |
| ◆ | <i>Pita Chips</i> | <i>\$10.00 Per Pound</i> |
| ◆ | <i>Salsa</i> | <i>\$18.00 Per Quart</i> |
| ◆ | <i>Spinach and Crab Dip with Toasted Pita Chips</i> | <i>\$26.00 Per Quart</i> |
| ◆ | <i>Spring Onion Dip</i> | <i>\$19.00 Per Quart</i> |
| ◆ | <i>Blue Cheese Dip</i> | <i>\$20.00 Per Quart</i> |
| ◆ | <i>Peppercorn Ranch Dip</i> | <i>\$14.00 Per Quart</i> |

PLATED LUNCH SELECTIONS (Select One)

All entrées include Dessert, Coffee, Iced Tea, and Water

Add a Tossed House Salad, Specialty Side Salad or Soup of the Day to any Entrée for \$3.00 per person

\$2.00 per person surcharge for each additional entree

L-1

Slow Roast Breast of Turkey

Natural Jus

Buttermilk Whipped Potatoes and Fresh

Seasonal Vegetable

\$15.50 per person

L-2

Char Grilled Breast of Chicken

Tomato Parmesan Cream

Penne Pasta in Fresh Herbs

Steamed Broccoli and Red Bell Peppers

\$15.75 per person

L-3

Chicken Pot Pie

*House Made Chicken Gravy, Breast of
Chicken, Peas, Carrots, Celery & Onions,*

Flaky Crust

\$14.00 per person

L-4

Southern Fried Breast of Chicken

Sawmill Gravy

Buttermilk Whipped Potatoes

Fresh Seasonal Vegetables

\$15.00 per person

L-5

Pub Style Fish and Chips

Malt Vinegar Dipping Sauce

Creamy Coleslaw, Fries and Dill Pickle

\$15.00 per person

L-6

Country Baked Steak

Sweet Onion Gravy

Smoked Cheddar Whipped Potatoes

Glazed Carrots and Shoepeg Corn

\$15.50 per person

L-7

Asian Chicken Stir Fry

Mandarin Soy Glaze

Jasmine Rice and Wok Seared Vegetables

\$14.75 per person

L-8

Grilled Atlantic Salmon Fillet

Horseradish Cream Sauce

Herbed Rice Pilaf, Seasonal Vegetables

\$17.95 per person

L-9

Herb Roast Loin of Pork

Dried Cherry Barbecue Sauce

Fried Potatoes and Pearl Onions

Fresh Seasonal Vegetables

\$15.00 per Person

L-10

Fresh Baked Individual Pizza

Pepperoni, Mozzarella and Provolone

Cheese, Olive Oil and Parmesan

\$14.00 per person

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L-11

Grilled Chicken or Steak Hoagies
*Sautéed Peppers, Onions, Mozzarella,
Provolone and American Cheeses
Dill Pickle and Kettle Style Potato Chips*
\$14.25 per person

L-14

Chicken Marsala
*Marsala Wine and Mushroom Jus,
Garlic and Herb Roast Potatoes, Fresh
Seasonal Vegetables*
\$15.95 per person

L-12

Vegetable Manicotti
*Ricotta Cheese Sauce, Sun Dried Tomato
Pesto, Oven Roast Tomatoes, Portabella
Mushrooms and grilled Squashes*
\$15.00 per person

L-15

Savory Beef Tips
*Beef Gravy, Button Mushrooms, Pearl
Onions, Buttermilk Whipped Potatoes,
Fresh Seasonal Vegetables*
\$16.95 per person

L-13

**Beef Medallions and Portabella
Mushrooms**
*Portabella Mushroom Sauce, Buttermilk
Whipped Potatoes, Fresh Seasonal
Vegetables*
\$18.95 per person

LIGHTER FARE (Select One)

All entrées include Dessert, Coffee, Iced Tea, and Water

Add a Tossed House Salad, Specialty Side Salad or Soup of the Day to any Entrée for

\$3.00 per person

(Choose a 2nd entrée-\$2.00 surcharge per person)

L-16

Fresh Baked Ciabatta Sandwich

Italian Deli Meats, Provolone and Mozzarella Cheese

Roma Tomatoes and Green Leaf Lettuce

Basil Parmesan Dressing

Kettle Style Potato Chips and Dill Pickle

\$14.95 per person

L-17

Grilled Chicken Caesar Salad

Romaine Lettuce Leaves, Ripe Olives, Cherry Tomatoes

Garlic Croutons and Shaved Reggiano Parmesan

\$13.95 per person

L-18

Trio of Salads

*Marinated Potato and Green Bean Salad with Smoked Bacon, Pickled Spring Vegetables
and All White Meat Chicken Salad with Sour Cream Dressing*

Fresh Seasonal Fruit, Soft Rolls

\$15.95 per person

L-19

Asian Chicken Salad

Green Leaf, Romaine and Napa Cabbage

Fried Asian Noodles, Mandarin Oranges and Cashews

Soy Ginger Vinaigrette

\$14.00 per person

L-20

Classic Club Sandwich

Roast Breast of Turkey, Smoked Bacon,
Leaf Lettuce and Beefsteak Tomato
Kettle Style Potato Chips and Dill Pickle
\$13.95 per person

L-21

Vegetable Pita

Julienne Bell Peppers, Kalamata Olives, Feta Cheese
Roma Tomatoes, Cucumbers and Tzatziki Sauce
Kettle Style Potato Chips and Dill Pickle
\$13.95 per person

L-22

Smoked Turkey and Bacon Wrap

Soft Flour Tortilla
Peppercorn Ranch Dressing, Vine Ripe Tomatoes, Iceberg and Green Leaf Lettuce
Kettle Style Potato Chips and Dill Pickle
\$13.95 per person

L-23

Soup and Gourmet Sandwiches

Soup of the Day
A Selection of Three Individual Gourmet Sandwiches:
Smoked Turkey, Bacon and Cheddar on Pumpernickel
Grilled Vegetables and Boursin Cheese on Italian
Roast Beef, Havarti and Horseradish Mayo on Whole Grain Wheat
Kettle Style Potato Chips and Dill Pickle
\$15.00 per person

L-24

Grilled Sirloin Steak Salad

Romaine, Iceberg and Green Leaf Lettuces, Beefsteak Tomatoes,
English Cucumbers and Ripe Olives
Steak Fries and Aged Parmesan
Choice of Ranch, Gorgonzola Blue Cheese or Italian Vinaigrette
\$15.95 per person

LUNCHEON DESSERT SELECTIONS

(Select One)

New York Style Cheesecake

Fresh Berries

Old Fashioned Apple Crisp

Vanilla Bean Ice Cream

Red Velvet Cake

Freestone Peaches and Pound Cake

Chantilly Cream

Chocolate Cream Pie

Carrot Cake

Coconut Cream Pie

Seasonal Fruit Tartlets

Old Fashioned Apple Pie

Cinnamon Whipped Cream

Freestone Peach Cobbler

Seasonal Berries and Whipped Cream

Triple Chocolate Cake

Berries in Season

Chantilly Cream

Lemon Meringue Pie

Key Lime Pie

Fresh Berry Coulis

Charles Pointe Dessert Buffet

An Assortment of Cakes, Pies and Confections

\$3.50 surcharge per person

LUNCHEON BUFFETS

*All Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet*

Minimum of 40 guests

BL1 CHARLES POINTE CUSTOM BUFFET LUNCHEON

\$19.00 per person

Entrees

(Select one of the following)

\$4.00 per person surcharge for each additional entrée

- *New York Deli Buffet
Assorted Sliced Meats and Cheeses, Fresh Rolls and Breads, Mustard, Mayonnaise and
Horseradish Cream, Relishes, Kettle Style Chips and Dill Pickle*
- *Oven Roast Breast of Turkey, Cranberry Jus*
- *Southern Fried Chicken, Black Pepper Gravy*
- *Fresh Seasonal Fish Selection (Market Price)*
- *Slow Cooked Roast Beef, Caramelized Onion Jus*
- *Grilled Marinated Breast of Chicken, Natural Jus*
- *Breast of Chicken Piccata, Lemon Caper Jus*
- *Assorted Deli Style Sandwiches including Turkey, Roast Beef, Chicken, Tuna and
Vegetarian on Croissants and Miniature Rolls served with Kettle Style Chips and Dill
Pickles*
- *Char-Grilled Hamburgers and Hot Dogs with Chili*

Soups, Salads and Sides

(Select four of the following)

\$3.00 per person surcharge for each additional side

- *House Made Soup of the Day*
- *Mixed Field Greens Salad, Assorted Dressings*
- *Romaine Lettuces, Parmesan Cheese, Garlic Croutons and Caesar Dressing*
- *Bowl of Fresh Seasonal Fruits*
- *Old Fashioned Mustard Style Potato Salad*
- *Farm Fresh Tomato and Basil Salad in Season*
- *Creamy Cole Slaw*
- *Penne Pasta Salad with Fresh Vegetables and Basil Parmesan Vinaigrette*
- *Buttermilk Whipped Potatoes and Gravy*
- *Herbed Rice Pilaf*
- *Garlic and Herb Roasted New Potatoes*
- *Fettuccini Pasta Alfredo*
- *Penne Pasta in House Marinara*
- *Green Beans and Sautéed Mushrooms*
- *Fresh Seasonal Vegetables in Herb Butter*

BL2 A TASTE OF ITALY

*All Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet
Minimum of 40 guests*

Entrees

(Select two of the following)

\$4.00 per person surcharge for each additional entrée

*Basil and Garlic Marinated Grilled Breast of Chicken, Natural Jus
Meatballs and Sauce
Italian Sausage and Peppers
Breast of Chicken Piccata, Lemon Caper Jus
Breast of Chicken, Marsala Wine Sauce
Chicken Parmesan, Marinara
Grilled Fillets of Atlantic Salmon, Basil Cream Sauce*

Accompaniments

(Select four of the following)

\$3.00 per person surcharge for each additional side

*House Made Soup of the Day
Mixed Field Greens Salad, Assorted Dressings
Romaine Lettuces, Parmesan Cheese, Garlic Croutons and Caesar Dressing
Baked Ziti Pasta with Provolone, Ricotta and Marinara Sauce
Oven Roasted New Potatoes
Penne Pasta Marinara
Fettuccini Pasta Alfredo
Sautéed Zucchini, Yellow Squash and Roma Tomatoes
Green Bean and Mushroom Saute*

Your Choice of Fresh Baked Rolls and Butter or Garlic Bread Sticks

*Assorted Dessert Buffet to include Traditional Italian Desserts and Fresh Baked Biscotti
Complete Coffee Service*

\$22.00 per person

BL3 MEXICAN FIESTA

*All Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet
Minimum of 40 guests*

Tortilla Soup

Salad

*Chopped Iceberg Lettuce, Diced Tomatoes, Avocados, Ripe Olives, Manchego Cheese
and Catalina Dressing*

Steak and Chicken Fajitas

*Steamed Flour Tortillas, Bell Peppers and Onions, Guacamole, Pico de Gallo and
Cilantro Sour Cream*

Taco and Nacho Bar

Seasoned Beef, Diced Tomatoes, Green Onions and Nacho Cheese Sauce

Mexican Fried Rice

Corn, Tomatoes, Bell Peppers and Jalapenos

Desserts

Chocolate Dipped Churros, Cinnamon Bread Pudding and Sopapillas

\$24.00 per person

DELICIOUS BOX LUNCHES

Sandwich or Wrap Box Lunch

\$9.95 each

(Minimum Order-10)

*One of our hearty sandwiches or wraps with your choice of potato or pasta salad,
(substitute fruit salad for \$1.00) and a fresh baked cookie.*

Sandwich Selections

BL1 - Roast Beef

*Thinly Sliced Roast Beef with Lettuce, Tomato, Carmalized Onions and Horseradish Mayonnaise
on Country White Bread*

BL2 - Roast Turkey

Herb Roasted Turkey, Lettuce, Tomato and Pesto Mayonnaise on Multigrain Bread

BL3 - Tuna Salad

Traditional Tuna Salad with Lettuce and Tomato on Whole Wheat

BL4 - Honey Glazed Ham

Sliced Ham with Lettuce, Tomato, Swiss Cheese and Honey Mustard on Marble Rye

BL5 - Fresh Mozzarella (vegetarian)

*Sliced Fresh Mozzarella with Roasted Red Peppers, Tomatoes, Mixed Greens and Pesto
Mayonnaise on Toasted Baguette*

BL6 - Chicken Salad

Creamy Chicken Salad with Fresh Spinach, Tomato and Sliced Cucumber on Honey Wheat

Wrap Selections

BL7 - Very Veggie Wrap

*Tomatoes, Shredded Carrots, Sliced Cucumbers, Red Bell Pepper, Red Onion, Lettuce, Swiss
Cheese and Herb Cream Cheese in a Spinach Wrap*

BL8 - BLT Chicken Caesar Wrap

Sliced Grilled Chicken Breast, Crispy Bacon, Tomato and Caesar Salad in a Tomato Wrap

BL9 - Italian Wrap

*Genoa Salami, Glazed Ham and Roast Turkey with Provolone Cheese, Roasted Red Peppers,
Grilled Onion and Choice of Sweet or Hot Sautéed Peppers in a Tomato Wrap*

BL10 - Roast Turkey and Spinach Wrap

*Roast Turkey with Swiss Cheese, Tomato, Grilled Onions, Fresh Spinach and Honey Mustard in
a Spinach Wrap*

PACKAGE RECEPTIONS AND COCKTAIL PARTIES

Minimum of 40 guests required.

R1-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

Roma Tomato and Fresh Mozzarella Bruschetta

English Cucumber, Boursin Cheese Rosette

Lump Crab Mayo in Phyllo

Smoked Salmon and Basil Pinwheels

Fresh Seasonal Fruit Brochette

Imported and Domestic Cheese Display, Seasonal Fruit and Table Water Crackers

Crudit  of Raw Seasonal Vegetables, Peppercorn Ranch Dipping Sauce

Hot Hors d'oeuvres

Parmesan Souffl  Red Bliss Potatoes

Grilled Chicken Quesadillas, Cilantro Sour Cream and Salsa

Grilled Vegetable Quesadillas, Cilantro Sour Cream and Salsa

Buffalo Chicken Tenders

Spanakopita

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

\$15.00 per person

Compliment your reception by choosing a "Culinary Action Station" to accompany your hors d'oeuvres selections (please refer to page 19).

PACKAGE RECEPTIONS AND COCKTAIL PARTIES

Minimum of 40 guests required.

R2-THE MINI SELECTION

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

Cold Hors d'oeuvres

Proscuitto Wrapped Melon

Smoked Chicken and Cilantro in Phyllo

Roma Tomato and Fresh Mozzarella Bruschetta

Grilled Chicken and Roma Tomato Bruschetta

English Cucumber, Boursin Cheese Rosette

Slow Roast Roma Tomato with Herb Cream Cheese

Fresh Seasonal Fruit Brochette

Imported and Domestic Cheese Display, Seasonal Fruit and Table Water Crackers

Crudit  of Raw Seasonal Vegetables, Peppercorn Ranch Dipping Sauce

Hot Hors d'oeuvres

Parmesan Souffl  Red Bliss Potatoes

Grilled Chicken Quesadillas, Cilantro Sour Cream and Salsa

Grilled Vegetable Quesadillas, Cilantro Sour Cream and Salsa

Buffalo Chicken Tenders

Spanakopita

Sausage & Peppers, Parma Rolls

Sausage Stuffed Mushroom Caps

Spinach & Ricotta Cheese Tartlets

Crispy Chicken Wings, Celery and Blue Cheese

Cheese Filled Tortellini, Double Romano Cream

Italian Cocktail Meatballs

\$12.00 per person

Compliment your reception by choosing a "Culinary Action Station" to accompany your hors d'oeuvres selections (please refer to page 19).

HORS D'OEUVRES ASSORTMENT

The following selections are available a la carte to compliment your cocktail party- minimum 40 pieces per item

COLD HORS D'OEUVRES

| | | |
|---|--|-----------|
| ◆ | Virginia Ham on Miniature Biscuit | \$1.25 ea |
| ◆ | Proscuitto Wrapped Melon | \$1.75 ea |
| ◆ | Smoked Salmon Basil Pinwheels | \$2.00 ea |
| ◆ | Seared Tuna and Pickled Ginger on Sesame Crouton | \$2.25 ea |
| ◆ | Slow Roast Roma Tomatoes with Boursin Cheese | \$1.75 ea |
| ◆ | Smoked Trout with Horseradish Cream | \$2.00 ea |
| ◆ | Chilled Jumbo Shrimp with Cocktail Sauce | \$2.00 ea |
| ◆ | Smoked Chicken and Cilantro in Phyllo | \$1.25 ea |
| ◆ | Lump Crab Mayo in Phyllo | \$1.95 ea |
| ◆ | Shrimp Toasts with Boursin & Old Bay | \$2.00 ea |
| ◆ | Grilled Chicken and Roma Tomato Bruschetta | \$1.50 ea |
| ◆ | Chocolate Dipped Strawberries | \$1.75 ea |
| ◆ | Assorted Miniature Pastries | \$1.50 ea |

HOT HORS D'OEUVRES

| | | |
|---|--|-----------|
| ◆ | Miniature Crab Cakes | \$2.95 ea |
| ◆ | Grilled Chicken Quesadillas | \$1.95 ea |
| ◆ | Grilled Vegetable Quesadillas | \$1.95 ea |
| ◆ | Parmesan Soufflé Red Bliss Potatoes | \$1.95 ea |
| ◆ | Buffalo Chicken Tenders | \$1.95 ea |
| ◆ | Barbecue Shrimp Wrapped in Bacon | \$2.50 ea |
| ◆ | Coconut Fried Shrimp, Mango Wasabi Dip | \$2.75 ea |
| ◆ | Italian Cocktail Meatballs | \$1.75 ea |
| ◆ | Miniature Pepperoni Rolls | \$1.50 ea |
| ◆ | Grilled Shrimp and Sausage Kebabs | \$2.75 ea |
| ◆ | Sausage Stuffed Mushroom Caps | \$1.95 ea |
| ◆ | Virginia Ham, Onion and Chevre Cheese Mini Tartlets | \$1.75 ea |
| ◆ | Wild Mushroom Ragout in Crispy Phyllo | \$2.00 ea |
| ◆ | Crispy Chicken Wings, Celery and Blue Cheese | \$1.95 ea |
| ◆ | Miniature Spring Rolls, Spicy Mustard Sauce | \$1.95 ea |
| ◆ | Scallops wrapped in Apple Smoked Bacon | \$2.25 ea |

RECEPTION SPECIALITIES AND CULINARY DISPLAYS

RD1

Seasonal Melon and Berries Display with Honey Lime Yogurt Dipping Sauce

| | |
|------------|----------|
| 25 people | \$65.00 |
| 50 people | \$120.00 |
| 100 people | \$175.00 |

RD2

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

| | |
|------------|----------|
| 25 people | \$85.00 |
| 50 people | \$135.00 |
| 100 people | \$225.00 |

RD3

Imported and Domestic Cheese Display with Seedless Grapes, Table Water Crackers and Sliced Crusty Breads

| | |
|------------|----------|
| 25 people | \$75.00 |
| 50 people | \$120.00 |
| 100 people | \$150.00 |

RD4

Side of Smoked Atlantic Salmon, served with Capers, Diced Red Onion, Hard Cooked Egg and Miniature Bagels

| | |
|-----------|----------|
| Serves 25 | \$125.00 |
|-----------|----------|

RD5

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

| | |
|------------|----------|
| 25 people | \$75.00 |
| 50 people | \$120.00 |
| 100 people | \$195.00 |

RD6

Crudite of Raw Seasonal Vegetables, Peppercorn Ranch Dipping Sauce

| | |
|------------|----------|
| 25 people | \$65.00 |
| 50 people | \$110.00 |
| 100 people | \$175.00 |

Bridgeport Conference Center 2009 Food and Beverage Repertoire

RD7

Atlantic Seafood Bar

Blue Point Oysters on the Half Shell

Jumbo Shrimp

Jonah Crab Claws

Mignonette, Traditional Cocktail and Horseradish Sauce

Fresh Lemons and Limes, Tabasco Sauce

\$16.00 per person

(25 person minimum)

CULINARY ACTION STATIONS

*Compliment your Cocktail Party or Dinner Buffet
Culinarian to accompany each station at \$75 per chef per station*

CA1

Pasta Bar

*Penne Pasta with House Marinara, Tri-Colored Tortellini in Double Romano Cream
Fresh Grated Romano Cheese and Crushed Red Pepper and Garlic Bread Sticks*

\$8.00 per person

CA2

Carved Maple Glazed Breast of Turkey

*Served with Sliced Miniature Rolls
Cranberry Mayonnaise and Gourmet Mustards*

\$7.00 per person

CA3

Carved Oven Roast Top Round of Beef

Assorted Mustards and Horseradish Cream, Served with Slice Miniature Rolls

\$7.00 per person

CA4

Shrimp Scampi

*Sautéed Shrimp Scampi Station with Coastal Shrimp, Angel Hair Pasta, Garlic Wine Sauce,
Fresh Herbs*

\$9.00 per person

CA5

Carved Roast Tenderloin of Beef

Served with Sliced Miniature Rolls and Gourmet Mustards

\$9.00 per person

CA6

Carved Roast Prime Rib of Beef

Natural Jus, Horseradish Cream

\$9.00 per person

CA7

Baked Atlantic Salmon Fillet Wrapped in Puff Pastry

*Baby Spinach and Caramelized Bermuda Onions
Whole Grain Mustard Cream Sauce*

\$7.00 per person

(20 guest minimum)

PLATED DINNER SELECTIONS

All entrées include coffee, iced tea, and water

Salad, Dessert and Freshly Baked Rolls

Appetizers

(Surcharge per Person)

Lump Crab Cakes

Smoked Bell Pepper Cream

\$9.95

Proscuitto Shrimp

Lemon Tarragon Cream

\$9.95

Jumbo Shrimp Cocktail

\$9.95

Grilled Vegetable Napoleon

Boursin Cheese and Aged Balsamic

\$8.95

Scallopini of Atlantic Salmon

Soy Zinfandel Cream

\$8.95

Gorgonzola Ravioli

Apple Smoked Bacon and Ricotta with

Toasted Pecans

\$8.95

Pan Seared Sea Scallops

Tomato Fennel Cream

\$9.95

Soups and Salads

Seasonal Field Greens

Balsamic Vinaigrette, Roma Tomatoes, Ripe

Olives, English Cucumbers and Herb

Croutons

Shrimp and Corn Chowder

Italian Wedding Soup

Cream of Potato

Smoked Bacon and Blue Cheese

Caesar Salad

Romaine Lettuce Leaves, Caesar Dressing,

Parmesan, Garlic Croutons, Ripe Olives and

Roma Tomatoes

Roma Tomato Basil Bisque

Parmesan Crouton

Baby Spinach Salad

Ginger Soy Vinaigrette, Sliced Almonds,

Golden Raisins, English Cucumbers,

Mandarin Oranges and Red Bell Peppers

Italian Salad

Crisp Iceberg Lettuce, Italian Vinaigrette, Beefsteak Tomatoes, Crumbled Blue Cheese, Smoked

Bacon and Bermuda Onions

PLATED ENTRÉE SELECTIONS

Appropriate Starch and Vegetable to Accompany Each Entrée

D1

Grilled Supreme Breast of Chicken

Natural Jus

\$25.00 per person

D2

Pan Seared Breast of Chicken and West Virginia Rainbow Trout Fillet

Lemon Chive Butter Sauce

\$25.00 per person

D3

Grilled Tenderloin of Beef and Jumbo Lump Crab Cake

Creole Hollandaise

\$39.00 per person

D4

Black Pepper and Molasses Glazed Loin of Pork

Kiln Dried Cherry Barbecue Sauce

\$20.00 per person

D5

Char-Grilled Petite Filet of Beef and Grilled Jumbo Shrimp Brochette

Smoked Red Pepper Cream Sauce

\$39.00 per person

D6

Char-Grilled Filet of Beef and Pan Seared Fillet of Salmon

Sauce Choron

\$37.50 per person

D7

Filet Mignon

Merlot Demi Glace

\$42.00 per person

D8

Beef Medallions and Portabella Mushrooms

Creamy Portabella Mushroom Sauce

\$29.95

D9

Taste of Italy

*Chicken Parmesan, Cheese Manicotti
Meatball, Green Beans, Roma Tomatoes and Bermuda Onions
Virgin Olive Oil & Romano Cheese*

\$25.00 per person

D10

Pan Seared Beef Tenderloin and Grilled Breast of Chicken

Sun Dried Tomato Basil Cream

\$38.00 per person

D11

Surf and Turf

*Filet Mignon and Lobster Tail
Drawn Butter and Sauce Bordelaise*

\$54.00 per person

D12

Filet of Beef Tenderloin and West Virginia Rainbow Trout Fillet

Roast Shallot Bourbon Glaze and Lemon Brown Butter

\$37.00 per Person

D13

Cornmeal Crusted Catfish Fillets

Creole Cream Sauce

\$22.00 per person

D14

Pan Seared Fillet of Atlantic Salmon

Soy Zinfandel Cream

\$26.00 per person

D15

Roast Rack of Domestic Lamb

Vintage Port Wine Demi Glace

\$48.00 per person

D16

Char-Grilled Center Cut Pork Chop

Cranberry Barbecue Sauce

\$25.00 per person

D17

Stuffed Breast of Chicken

Smoked Mozzarella, Baby Spinach and Prosciutto Ham

Roast Tomatoes and Fresh Basil

\$29.00 per person

D18

Chicken and Spinach Manicotti

Alfredo Sauce

\$23.00 per person

DESSERT SELECTIONS

Sugar Free Options Available

Three Berry Tart

Vanilla Sauce

Old Fashioned Apple Cobbler

Cinnamon Chantilly

Key Lime Pie

Seasonal Berries and Chantilly Cream

Or

Raspberry Puree

Torte Tiramisu

Chocolate Mousse Cake

Wild Berry Coulis

Old Fashioned Apple Crisp

Gourmet Vanilla Bean Ice Cream

Granny Smith Apple Pie

Vanilla Bean Ice Cream

Southern Pecan Pie

Milk Chocolate Mousse in a Dark Chocolate Shell

Fresh Seasonal Berries and Warm Vanilla Sauce

Triple Chocolate Torte

Old Fashioned Apple Cobbler

Cinnamon Chantilly

Dark Chocolate Torte

Fresh Fruit Cup

BUFFET DINNER SELECTIONS

*All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet*

Minimum of 40 guests

BD1-CHARLES POINTE CLASSIC BUFFET

Field Greens Salad with Assorted Condiments and Dressings

Vine Ripened Tomatoes, English Cucumbers, Ripe Olives and Herb Croutons

Italian Vinaigrette, Honey Mustard and Peppercorn Ranch Dressing

Fresh Vegetable Crudité Featuring Broccoli, Cauliflower, Carrots, Celery, Bell Peppers

Sweet Red Pepper Ranch Dipping Sauce, Assorted Relishes

Domestic Cheese Display with Seedless Grapes

Table Water Crackers and Sliced Crusty Baguette

Entrees

(Select two of the following)

\$4.00 per person surcharge for each additional entrée

Grilled Marinated Chicken Breast, Natural Jus

Oven Roast Breast of Turkey, Cranberry Jus

Maple Glazed Baked Ham, Pineapple Raisin Chutney

Southern Fried Chicken, Black Pepper Gravy

Honey Barbecue Loin of Pork, Dried Cherry Barbecue Sauce

Cornmeal Dusted Catfish Fillets, Southern Tartar Sauce

Braised Beef Tips, Button Mushrooms and Pearl Onions

Slow Cooked Roast Beef, Caramelized Onion Jus

Grilled Fillets of Atlantic Salmon, Sauce Mornay

Accompaniments

(Select three of the following)

\$3.00 per person surcharge for each additional side

Garlic and Herb Roast New Potatoes

Herbed Rice Pilaf

Buttermilk Mashed Potatoes

Country Style Green Beans with Smoked Bacon

Zucchini and Squash Medley,

Steamed Broccoli, Cauliflower and Carrots

Seasonal Vegetable Sauté'

\$28.00 per person

The above event will be set for a maximum of 1½ hours.

Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.

BD2- MOUNTAINEER BBQ

*All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet*

Minimum of 40 guests

*Iceberg and Green Leaf Lettuces, Beef Steak Tomatoes, Cucumbers, Ripe Olives, Herb Croutons
Honey Mustard Dressing, Peppercorn Ranch and Italian Vinaigrette
Green Bean and New Potato Salad with Bell Peppers and Smoked Bacon Vinaigrette
Southern Style Creamy Cole Slaw
Beef Steak Tomato Salad with Sweet Banana Peppers and Fresh Basil
Display of Smoked Sausages and Cheeses*

*Pulled Pork Barbecue
Herb Roast Chicken Quarters
Char-Grilled ½ pound Black Angus Hamburgers
Jumbo Hot Dogs and Chili
Lettuce, Tomato and Shaved Red Onions
Dill Pickles, Ketchup, Mayonnaise and Mustard
Hamburger and Hot Dog Buns
Southern Style Baked Beans
Oven Roast New Potatoes
Fresh Buttered Corn on the Cob*

\$30.00 per person

*The above event will be set for 1½ hours
Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.*

BD3-TASTE OF WEST VIRGINIA

*All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet
Minimum of 40 guests*

Farmers Market

*Mixed Southern Field Greens with Assorted Garnishes and Dressings
Vine Ripened Beefsteak Tomatoes, Vidalia Onion Confit
Fresh Vegetable Crudités Basket with Roasted Red Pepper Dip
Shoepg Corn and Red Skin Potato Salad, Grainy Mustard Dill Vinaigrette*

The Ohio Valley

*Antipasto Display Featuring: Genoa Salami, Capicola, Marinated Aged Provolone Cheese,
Marinated Olives and Smoked Sausages and Oven Roast Tomatoes
Penne Pasta Salad with Proscuitto Ham, Ripe Olives, Roast Red Peppers and Parmesan
Vinaigrette
Italian Sausages and Oliverio's Peppers
Baked Ziti
Basil Marinated Breast of Chicken
Garlic Bread Sticks*

The Appalachian Smoke House

*Carved House Smoked Breast of Turkey, Natural Jus and Sliced Rolls
Southern Style Barbecue Ribs, Sweet Onion Barbecue
Country Style New Potatoes
Braised Kale and Caramelized Onions
Pinto Beans and Ham*

\$38.00 per person

*The above event will be set for 1½ hours.
Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.*

BD4- STEAK BAKE

*All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet
Minimum of 40 guests*

*Iceberg and Green Leaf Lettuces, Beef Steak Tomatoes, Cucumbers, Ripe Olives, Herb Croutons
Honey Mustard Dressing, Peppercorn Ranch and Italian Vinaigrette
Trio of Vine Ripened Tomatoes, Vidalia Onion Confit and Cracked Black Pepper
Green Bean and New Potato Salad with Smoked Bacon*

*Iced Peel and Eat Shrimp and Blue Point Oysters on the Half Shell
Cocktail Sauce, Lemon and Lime Wedges
Domestic Cheese Display with Seedless Grapes and Table Water Crackers
Fresh Vegetable Crudités with Peppercorn Ranch Dip
Platters of Ripe Watermelon*

Char-Grilled to order:

*New York Strip Steaks, Roast Shallot and Bourbon Butter
Breast of Free Range Chicken, Natural Jus
Atlantic Salmon Steaks, Maple Brown Butter*

*Baked Russet Potatoes with all the fixins'
Sour Cream, Butter, Bacon, Cheddar Cheese and Chives
Jumbo Asparagus Spears and Grilled Portabella Mushrooms*

\$48.00 per person

The above event will be set for 1½ hours.

Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.

BD5- A TASTE OF ITALY

*All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet*

Minimum of 40 guests

*Tossed Seasonal Field Greens, Roma Tomatoes, Ripe Olives, Roast Garlic Croutons
Italian Vinaigrette and Gorgonzola Blue Cheese Dressing
Antipasto Display Featuring Genoa Salami, Soppressata, Capicola and Prosciutto Cotto with
Marinated Feta and Provolone Cheeses, Assorted Relishes and Peppercorn Peppers*

Entrees

(Select two of the following)

\$4.00 per person surcharge for each additional entrée

Basil and Garlic Marinated Grilled Breast of Chicken, Natural Jus

Meatballs and Sauce

Italian Sausage and Peppers

Tender Cutlets of Veal Piccata

Breast of Chicken Marsala

Chicken Parmesan, Marinara

Garlic and Fennel Cured Loin of Pork

Baked Cod, Roma Tomatoes and Calamata Olives

Grilled Fillets of Atlantic Salmon, Basil Cream Sauce

Accompaniments

(Select two of the following)

\$3.00 per person surcharge for each additional side

Baked Ziti Pasta, Provolone and Ricotta Cheeses, Marinara Sauce

Oven Roasted New Potatoes

Skillet Potatoes with Fried Sweet or Hot Banana Peppers, Parmesan and Olive Oil

Baked Eggplant Parmesan

Penne Pasta Marinara

Farfalle Pasta with Grilled Portabella Mushrooms and Romano Cream

Sautéed Zucchini and Yellow Squash, Roma Tomato

Green Bean and Mushroom Sauté, Roma Tomatoes & Bermuda Onions

Rustic Breads Freshly Grated Romano Cheese and Crushed Red Pepper

\$29.00 per person

The above event will be set for a maximum of 1½ hours.

Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.

BD6 MEXICAN FIESTA

Soup

Tortilla Soup

Salad

*Chopped Iceberg Lettuce, Diced Tomatoes, Avocados, Ripe Olives
Manchengo Cheese and Catalina Dressing*

Steak and Chicken Fajitas

*Steamed Flour Tortillas, Bell Peppers and Onions, Guacamole, Pico de Gallo and
Cilantro Sour Cream*

Taco and Nacho Bar

Seasoned Beef, Diced Tomatoes, Green Onions and Nacho Cheese Sauce

Chicken Enchiladas

Mexican Fried Rice

Corn, Tomatoes, Bell Peppers and Jalapeños

Desserts

Chocolate Dipped Churros, Cinnamon Bread Pudding and Sopapillas

\$29.00 per person

*The above event will be set for a maximum of 1½ hours.
Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.*

BD7 TAILGATE

Tossed Field Greens Salad, Vine Ripened Tomatoes, English Cucumbers, Ripe Olives and Herb Croutons, Ranch and Honey Mustard Dressings

Fresh Vegetable Crudité with Broccoli, Cauliflower, Celery, Carrots and Red Pepper Ranch Dipping Sauce

*Buffalo Style Chicken Wings
Spinach and Crab Dip with Old Bay Chips
Nacho Bar with Assorted Toppings*

*Philly Style Cheese Steak Sandwiches
Corn Dogs with Mustard Dipping Sauce
Fried Fish Sandwiches on Sub Buns with Lettuce and Tomato
French Fries with Herbed Sea Salt
Vegetable Pizzas*

*Ice Cream Sundae Bar
Assorted Sauces and Condiments*

\$32.00 per person

*The above event will be set for a maximum of 1½ hours.
Attendance of 30-40 guests a \$7.00 per person surcharge will be added to the menu price.*

BEVERAGE MENUS

House Wine

Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

\$19.50 per bottle

Host Bar- \$3.50 per glass

Cash Bar- \$4.00 per glass

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob, Michelob Light, Miller Lite, O'douls

Host Bar- \$2.75 per bottle

Cash Bar- \$3.00 per bottle

Imported Beer

Heineken, Fosters, Molson, Amstel Light, Corona, Samuel Adams

Host Bar- \$3.50 per bottle

Cash Bar- \$4.00 per bottle

Well Brands

Early Times, Smirnoff, Beefeater Gin, Seagrams 7, Castillo Rum, Montezuma Tequila, DeKuyper

Peach Schnapps, E&J Brandy

Host Bar- \$4.50 per cocktail

Cash Bar- \$5.00 per cocktail

Call Brands

Makers Mark, Jose Cuervo, Canadian Club, Drambuie, Jack Daniels, Absolut, Tanqueray,

Bacardi, Courvoisier, Sambucca, Amaretto Disoronno, Bailey's Irish Cream, Jagermeister,

Kaluha

Host Bar- \$5.50 per cocktail

Cash Bar- \$6.00 per cocktail

Premium Brands

Woodford Reserve, Glenlivet 12 year, Jose Cuervo 1800, Crown Royal, Gentleman Jack, Grey

Goose, Bombay Sapphire, Parrot Bay, Hennessy, Cointreau, Chambord, Grand Mariner

Host Bar- \$6.50 per cocktail

Cash Bar- \$7.00 per cocktail

Note: Brands subject to change upon availability

Bar setup fee of \$75.00 per bar.

Cocktail Server Available at \$15.00 per hour.

Bar Minimum:

For each bar there is a minimum requirement of \$100.00 for the first hour and \$50.00 for each additional hour.