

The
Charles Pointe
Selection

CHOOSE **SIX** OF THE FOLLOWING HORS D'OEUVRES
TO CREATE YOUR CUSTOM MENU

SMOKED CHICKEN & CILANTRO IN PHYLLO

ROMA TOMATO & FRESH MOZZARELLA BRUSCHETTA

ENGLISH CUCUMBER, BOURSIN CHEESE ROSETTE

LUMP CRAB MAYO IN PHYLLO

SMOKED SALMON & BASIL PINWHEELS

FRESH SEASONAL FRUIT BROCHETTE

**IMPORTED & DOMESTIC CHEESE DISPLAY,
SEASONAL FRUIT & TABLE WATER CRACKERS**

**CRUDITÉS OF RAW SEASONAL VEGETABLES,
PEPPERCORN RANCH DIPPING SAUCE**

ASSORTED MINIATURE GOURMET TEA SANDWICHES

PARMESAN SOUFFLÉ RED BLISS POTATOES

**GRILLED CHICKEN QUESADILLAS,
CILANTRO SOUR CREAM & SALSA**

SPINACH & RICOTTA CHEESE TARTLETS

CHEESE FILLED TORTELLINI, DOUBLE ROMANO CREAM

ITALIAN COCKTAIL MEATBALLS

**PUNCH, FRESHLY BREWED ICED TEA, WATER &
REGULAR & DECAFFEINATED COFFEE**

\$16.00 PER GUEST

All packages are designed
for groups 30-50 people
and include two hour room
rental, setup, table linens
& napkins, mirror tiles
centerpieces & votive
candles.



300 Conference Center Way,
Bridgeport, WV 26505

304.808.3000

www.bridgeportconference.com

BCC

BRIDGEPORT
CONFERENCE CENTER
at CHARLES POINTE

*Celebrations,
Showers,
&
Social Events*





Best of Brunch

FRESH SEASONAL FRUIT DISPLAY

MINIATURE ENGLISH SCONES WITH ASSORTED
JAMS, HONEY & BUTTER

ASSORTED PASTRIES & MINIATURE MUFFINS

FRESH BAKED QUICHE

CHOOSE **ONE** OF THE FOLLOWING:

HAM, MUSHROOM & SWISS
BACON, SPINACH & CHEDDAR

BROCCOLI, ROASTED RED PEPPERS & FETA
SPINACH, MUSHROOM, ONIONS & CHEDDAR

YOUR CHOICE OF CRISPY BACON OR
BREAKFAST SAUSAGE LINKS

ASSORTED BAGELS WITH SMOKED SALMON,
HERBED CREAM CHEESE, RED ONIONS & CAPERS

SEASONAL VEGETABLE CRUDITÉS WITH A
PEPPERCORN RANCH DIPPING SAUCE

ASSORTED FINGER SANDWICHES

MINIATURE DESSERTS & PETIT FOURS

PUNCH, ICED TEA, ASSORTED HOT TEAS
& COFFEE

\$19.00 PER GUEST



*Applicable taxes and service charge will apply



Afternoon Tea

A SELECTION OF HOT HERBAL TEAS

PUNCH, ICED TEA AND COFFEE

ASSORTED FINGER SANDWICHES

SEASONAL VEGETABLE CRUDITÉS WITH A
PEPPERCORN RANCH DIPPING SAUCE

FRESH SEASONAL FRUIT DISPLAY

MINIATURE DESSERTS AND PETIT FOURS

\$14.50 PER GUEST



Bellinis & Mimosas

\$12.00 PER GUEST



Light Luncheons

INCLUDES COFFEE, ICED TEA & WATER.
ADD A TOSSED HOUSE SALAD, SOUP OF THE DAY, OR
ANY DESSERT TO ANY SELECTION FOR \$3.50 PER GUEST

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE LEAVES, RIPE OLIVES,
CHERRY TOMATOES

ENGLISH CUCUMBER, BOURSIN CHEESE ROSETTE

\$14.00 PER GUEST



*Applicable taxes and service charge will apply



CLASSIC CLUB SANDWICH

ROAST BREAST OF TURKEY, SMOKED BACON,
LEAF LETTUCE & BEEFSTEAK TOMATO

KETTLE STYLE POTATO CHIPS & DILL PICKLE

\$14.00 PER GUEST



VEGETABLE WRAP

JULIENNE BELL PEPPERS, KALAMATA OLIVES,
FETA CHEESE, ROMA TOMATOES, CUCUMBERS,
TZATZIKI SAUCE

KETTLE STYLE POTATO CHIPS & DILL PICKLE

\$12.00 PER GUEST



SOUP & GOURMET SANDWICHES

SOUP OF THE DAY

A SELECTION OF THREE INDIVIDUAL
GOURMET SANDWICHES:

SMOKED TURKEY, BACON & CHEDDAR
ON PUMPERNICKEL

GRILLED VEGETABLES & BOURSIN CHEESE
ON ITALIAN

ROAST BEEF, HAVARTI & HORSERADISH MAYO
ON WHOLE GRAIN WHEAT

KETTLE STYLE POTATO CHIPS & DILL PICKLE

\$16.00 PER GUEST



SMOKED TURKEY & BACON WRAP

HERB FLOUR TORTILLA
PEPPERCORN RANCH DRESSING, VINE RIPE
TOMATOES, GREEN LEAF LETTUCE & HAVARTI CHEESE

KETTLE STYLE POTATO CHIPS & DILL PICKLE

\$15.00 PER GUEST



*Applicable taxes and service charge will apply