

## **BREAKFAST BUFFET**

*All buffets are designed for groups of 20 or more*

*All breakfast buffets are served with fresh orange juice, apple juice, and grapefruit juice*

*Freshly brewed coffees and assorted herbal teas*

### **THE RISE AND SHINE**

*White and Whole Wheat Toast*

*Fresh Seasonal Fruit and Berries*

*Fresh Scrambled Eggs*

*Hickory Smoked Bacon or Sausage Patties*

*Home Fried Potatoes, Caramelized Onions and Bell Peppers*

*Butter and Preserves*

*\$11 per person*

### **BUFFET ADD-ONS**

*Sliced melon, pineapple, and fresh berries with orange creamsicle yogurt sauce - \$3 per person*

*A Selection of Dry Cereals and Ice Cold Milk - \$1 per person*

*Fresh Assorted Breakfast Pastries - \$2 per person*

*Sausage Gravy and Biscuits - \$3 per person*

*Grilled ham steaks - \$2 per person*

*French toast or Belgian waffles - \$2 per person*

*Jumbo caramel cinnamon rolls - \$2 per person*

*Hash brown casserole - \$2 per person*

### **CHEF ATTENDED STATIONS**

*Omelet station made with fresh eggs or egg whites - \$6 per person*

*Waffles made to order with toppings - \$5 per person*

*Breakfast burritos made to order - \$5 per person*

*Smoothies made with fresh fruits, vegetables, and yogurt - \$6 per person*

*\$75 Additional Chef fee*

### **PLATED BREAKFAST**

*All plated breakfasts include choice of Orange, Cranberry or Apple Juice, Freshly Brewed*

*Regular or Decaffeinated Coffee, and Herbal Tea*

*Add fresh seasonal fruit and berries bowl for \$3 per person*

#### **B1 – Traditional Breakfast**

*Fluffy scrambled eggs, crisp hickory smoked bacon, potatoes o'brien*

*\$12.00 per person*

#### **B2 – Breakfast Quiche**

*Quiche florentine, sausage links, herb roasted potato*

*\$12.00 per person*

#### **B3 – Frittata**

*Three cheese frittata, grilled ham steak, hash brown casserole*

*\$12.00 per person*

*Applicable 7% Sales Tax and a 19% Service Charge will apply.*

**AM BREAKS & CONTINENTAL BREAKFAST**

*All breaks are designed for a duration of 1-hour*

***Beverage Break***

*Fresh orange juice, apple juice, and grapefruit juice, fresh brewed gourmet regular and decaf coffees and assorted herbal teas (After noon substitute **Assorted Soda** for juice)*

*\$4.00 per person*

***Business Break***

*Warm muffins and pastries*

*Seasonal fresh fruit*

*Assorted Juice, Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Tea*

*\$7.00 per person*

***Healthy Choice Break***

*Fresh sliced fruit*

*Yogurt and granola*

*Fresh fruit juices and fruit infused waters*

*Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Tea*

*\$7.00 per person*

***Executive Break***

*Toasted Bagels and cream cheese*

*Breakfast egg croissant sandwich(ham and cheese, sausage and cheese)*

*Fresh fruit salad*

*Assorted flavored yogurt*

*Assorted Juice, Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Tea*

*\$8.00 per person*

***Beverage Station***

*Fresh brewed regular and decaf gourmet coffee and assorted herbal teas, water dispenser*

*Half Day (4 hours or less) \$4.50 per person*

*Full Day \$ 7.50 per person*

## **AFTERNOON BREAKS**

*Breaks are designed for a duration time of 15-30mins. Time can be extended to 1 hour for an additional \$3 per person*

### **BCC Bake Shop**

*Assorted Fresh Baked Cookies and Brownies*

*Lemonade*

*\$5.00 per person*

### **Fruit Stand**

*Sliced Fresh Seasonal Fruit, Assorted Granola Bars, Assorted Individual Yogurt Cups*

*Fruit Infused Water*

*\$5.00 per person*

### **7th Inning Stretch**

*Individually wrapped: Peanuts, Cracker Jacks, Assorted Potato Chips*

*Fruit Punch*

*\$5.00 per person*

### **Half Time**

*Warm Pretzels and Mustard, Mini Corn Dogs, Nacho Chips and Cheese*

*Lemonade*

*\$6.00 per person*

### **Chocolate Pick Me Up**

*Espresso Brownies, Chocolate Dipped Pretzel Rods, Double Chocolate Chip Cookies*

*Pink Lemonade*

*\$6.00 per person*

### **Deli Spread Slider Bar**

*Chicken Salad, Pimento Cheese, and Ham Salad, Accompanied with Slider Buns  
and Table Crackers*

*Fruit Punch*

*\$7.00 per person*

### **Nacho Supreme**

*Dorito or Corn Chips, Topped with Ground Beef or Chicken, Beans, Lettuce, Tomato, Shredded  
Cheese, Salsa and Sour Cream*

*Lemonade*

*\$7.00 per person*

## **ALA CARTE SPECIALTY ITEMS**

### **BEVERAGES:**

◆	<i>Bottled Fruit Juices</i>	<i>\$2.00 Each</i>
◆	<i>Fresh Berry Smoothie Shots</i>	<i>\$3.50 each</i>
◆	<i>Soft Drinks</i>	<i>\$2.00 Each</i>
◆	<i>Bottled Water</i>	<i>\$2.00 Each</i>
◆	<i>Freshly Brewed Iced Tea</i>	<i>\$18.00 Per Gallon</i>
◆	<i>Freshly Brewed Regular or Decaffeinated Coffee</i>	<i>\$28.00 Per Gallon</i>
◆	<i>Fruit Punch</i>	<i>\$18.00 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>\$26.00 Per Gallon</i>
◆	<i>Milk, Whole or Skim, Chocolate - ½ pint</i>	<i>\$2.00 Each</i>

## **BAKERY AND SNACK ITEMS**

*Minimum of 2 dozen*

◆	<i>Assorted Danishes &amp; Muffins</i>	<i>\$19.00 Per Dozen</i>
◆	<i>Sausage, Egg and Cheese English Muffin</i>	<i>\$15.00 Per Dozen</i>
◆	<i>Bacon, Egg and Cheese Biscuit</i>	<i>\$14.00 Per Dozen</i>
◆	<i>Ham, Egg and Havarti Croissant</i>	<i>\$16.00 Per Dozen</i>
◆	<i>Egg and Cheese Wrap</i>	<i>\$13.00 Per Dozen</i>
◆	<i>House Baked Assorted Muffins</i>	<i>\$20.00 Per Dozen</i>
◆	<i>Assorted Bagels with Cream Cheese and Butter</i>	<i>\$15.00 Per Dozen</i>
◆	<i>Fresh Baked Fruit &amp; Savory Scones</i>	<i>\$35.00 Per Dozen</i>
◆	<i>Fresh Baked Cinnamon Rolls</i>	<i>\$20.00 Per Dozen</i>
◆	<i>Assorted Fresh Baked Cookies</i>	<i>\$26.00 Per Dozen</i>
◆	<i>Dark Chocolate Brownies</i>	<i>\$24.00 Per Dozen</i>
◆	<i>Assorted Cereal and Granola Bars</i>	<i>\$12.00 Per Dozen</i>
◆	<i>Assorted Fruit Yogurt Cups</i>	<i>\$12.00 Per Dozen</i>
◆	<i>Assorted Cereal Bars</i>	<i>\$22.00 Per Dozen</i>
◆	<i>Whole Fresh Fruit</i>	<i>\$18.00 Per Dozen</i>
◆	<i>House Made Potato Chips &amp; Ranch Dip</i>	<i>\$19.00 Per Pound</i>
◆	<i>Zesty Snack Mix</i>	<i>\$18.00 Per Pound</i>
◆	<i>Goldfish Crackers</i>	<i>\$18.00 Per Pound</i>
◆	<i>Peanuts</i>	<i>\$18.00 Per Pound</i>
◆	<i>Mixed Nuts</i>	<i>\$18.00 Per Pound</i>
◆	<i>Salsa &amp; Tortilla Chips</i>	<i>\$30.00 Per 25 People</i>

**PLATED LUNCH SELECTIONS**

*All Lunch Entrees are served with Fresh Baked Rolls and Butter, Chef's Selection of Dessert*

*Freshly Brewed Coffee and Iced Tea*

*Add a House Salad or Soup for an additional \$3.00 per person*

**L- 1 BCC Classic Club**

*Turkey Breast, Smoked Bacon, Lettuce, Tomato, Mayo on White or Wheat Toast*

*Pickle & House Made Chips*

*\$14.00 per person*

**L- 2 Grilled Steak Salad**

*Crisp Lettuce, Crumbled Blu Cheese, French Fries, Grape Tomatoes, Cucumbers, Olives*

*Choice of Ranch, Italian Vinaigrette, Honey Mustard, or Creamy Gorgonzola Dressing*

*\$14.00 per person*

**L- 3 Chicken Hoagie or Steak Hoagie**

*Sliced Grilled Chicken or Shaved Ribeye Steak*

*Sautéed Peppers and Onion, Provolone Cheese*

*Pickle Spear and House Made Chips*

*\$14.00 per person*

**L-4 Grilled Chicken Breast**

*Sundried Tomato Cream Sauce and Penne Pasta*

*Squash Medley with Sweet Peppers*

*\$14.00 per person*

**L-5 Seared Atlantic Salmon**

*Lemon Pesto Cream Sauce, Rice Pilaf, Steamed Green Beans*

*\$14.00 per person*

**L-6 Roasted Pork Loin**

*Sweet Onion Marsala Sauce*

*Garlic Whipped Potatoes*

*Chef's Seasonal Vegetable*

*\$14.00 per person*

**L-7 Oven Roasted Breast of Turkey**

*Pan gravy*

*Buttermilk Mashed Potatoes and Green Bean and Carrot Julienne*

*\$14.00 per person*

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**L-8 Vegetable Manicotti**

*Oven Roast Tomatoes, Portabella Mushrooms and Grilled Squashes*

*Ricotta Cheese Sauce*

*Sun Dried Tomato Pesto*

*\$14.00 per person*

**LUNCHEON BUFFETS**

*All Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee,*

*Iced Tea, Freshly Baked Rolls and Assorted Dessert Buffet*

**BL-1 Express Lunch Buffet**

*Build-Your-Own Deli Sandwich*

*Honey Smoked Ham, Oven Roasted Turkey Breast, Herb Rubbed Roast Beef*

*Havarti, Swiss, Provolone, Cheddar, or American Cheese*

*Pretzel Bun, Ciabatta Roll, French Baguette, Multi-Grain Baguette, White & Wheat Pullman*

*Pesto Mayo, Dijon Mustard, Horseradish Cream*

*Choice of ONE Chef Made Soup*

*Mixed Field Greens Salad with Grape Tomatoes, Ripe Olives, Cucumbers, Garlic Focaccia*

*Croutons*

*Choice of TWO Dressings (Italian Vinaigrette, Buttermilk Ranch Dressing, or Honey Mustard)*

*House Made Chips*

*\$13.00 per person*

**BL-2 Charles Pointe Working Lunch Buffet**

*Choice of ONE Soup or Salad, ONE Entrée, ONE Vegetable, ONE Starch.  
Includes Fresh Baked Rolls, Assorted Dessert, and Full Beverage Service  
\$15.00 per person*

**Entrée Selections**

*Grilled Marinated Chicken Breast, Natural Jus  
Oven Roasted Turkey Breast, Cranberry Jus  
Beer Battered Cod Fillet, House Made Tartar Sauce  
Hand Breaded Southern Fried Chicken with Pepper Gravy  
Assorted Deli Meats and Cheeses, Breads, Condiments and House Made Chips  
Slow Cooked Pulled Pork, BBQ Sauce, Creamy Coleslaw  
House made Meatballs and Sauce  
Herb Rubbed Pork Loin, Sweet Onion Jus  
Tender Pot Roast with Carrots and Pearl Onion Gravy  
Old Fashion Meatloaf, Mushroom Gravy  
Maple Glazed Pit Ham with Cinnamon Apples  
Additional entrees available at \$5.00 per person*

**Salads & Soups**

*Mixed Field Greens Salad  
Caesar Salad  
Tri-Colored Pasta Salad  
Southern Potato Salad  
Cucumber Tomato Salad  
Roasted Roma Tomato Basil Bisque  
Loaded Potato Soup  
Traditional Chicken Noodle Soup  
Hearty Vegetable Soup  
New England Clam Chowder  
Beef and Barley Soup  
Additional Salads and Soups Available  
at \$2.00 Per person*

**Vegetables**

*Zucchini and Yellow Squash Sauté'  
Fresh Steamed Green Beans and  
Carrot Julienne  
Country Style Green Beans  
Broccoli and Cauliflower Casserole*

**Starches**

*Herb Roasted New Potatoes  
French Fries and Ketchup  
Buttermilk Mashed Potatoes  
Orzo Rice Pilaf  
Penne Pasta in House Marinara Sauce  
Bowtie Pasta in Alfredo  
Additional items available at  
\$2.00 per person*

## **SPECIALTY LUNCH BUFFETS**

### **BL-3 A TASTE OF ITALY**

*(20 Person Minimum)*

*Mixed Field Greens Salad with Grape Tomatoes, Ripe Olives  
Cucumbers, Garlic Focaccia Croutons, Italian Vinaigrette and Ranch Dressings  
Antipasto Display with Assorted Salamis, Marinated Cheeses and Vegetables  
House Made Meatballs & Marinara  
Lemon Basil Marinated Grilled Breast of Chicken, Natural Jus  
Baked 2 Cheese Ziti in Marinara  
Oven Roasted New Potatoes  
Sautéed Zucchini, Yellow Squash and Red Peppers in Olive Oil & Fresh Herbs  
Garlic Bread Sticks and Crusty Mediterranean Breads  
Strawberry Cream Cake  
Assorted Cookies & Double Chocolate Brownies*

**\$23.00 per person**

### **BL-4 MEXICAN FIESTA**

*(20 Person Minimum)*

*Tortilla Soup  
Cilantro, Sour Cream and Crips Tortillas  
Fiesta 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, Fajita Chicken, 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**



## **Box Lunch Selections**

*(Minimum Order of 10)*

*A Maximum of Two Choices may be Offer to Your Guests*

*One of our Hearty Sandwiches or Wraps with your choice of Potato, Pasta, or Fruit Salad, Fresh Baked Cookie, Protein or Granola Bar and a choice of Soda or Bottled water.*

**\$14.00**

### **Sandwich Selections**

#### **BX-1 Roast Beef**

*Thinly Sliced Roast Beef with Lettuce, Tomato, Caramelized Onions, Havarti Cheese and Horseradish Mayonnaise on Toasted French Baguette*

#### **BX-2 Roast Turkey**

*Herb Roasted Turkey, Lettuce, Tomato and Pesto Mayonnaise on Ciabatta*

#### **BX-3 Honey Glazed Ham**

*Sliced Ham with Lettuce, Tomato, Swiss Cheese and Honey Mustard on Pretzel Roll*

#### **BX-4 Fresh Mozzarella (vegetarian)**

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

*Make Any Sandwich a Wrap at No Extra Cost*

## **DINNER RECEPTIONS**

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

### **BCC Select Reception**

*Please Choose TWO Cold and TWO Hot hors D'oeuvres  
And TWO Displays  
\$10.00 per person*

### **BCC Deluxe Reception**

*Please Choose THREE Cold and THREE Hot hors D'oeuvres  
And TWO displays  
\$12.00 per person*

### **BCC Grand Reception**

*Please Choose FOUR cold and FOUR Hot hors D'oeuvres  
And THREE Displays  
\$15.00 per person*

## **HORS D'OUEVRES**

*(Per Piece pricing available PAGE 14)*

### **Cold**

*Chicken Salad in Phyllo  
Cucumber Boursin Cup  
Roma Tomato Bruschetta  
Olive Tapenade and Hummus  
Broccoli Salad Canape  
Lox Bites  
Pork Rilette  
Shrimp Cocktail Shots  
Scallop Ceviche  
Tomato Cucumber Bites  
Bacon Boursin Puff  
Smoked Chicken Pate Crostini  
Beef and Blue Crostini  
Prosciutto and Melon  
Seafood Salad Canape*

### **Hot**

*Cocktail Meatballs  
Vegetable Pot Stickers  
Bacon Quesadilla  
Pork & Pickle Sliders  
Buffalo Chicken Bites  
Roasted Parmesan Zucchini  
Red Skin Potato Soufflé  
Breaded Cauliflower Bites  
BLT Crostini  
(Pork Belly, Tomato Jam and Arugula)  
Sausage Stuffed Mushroom  
Bacon Wrapped Shrimp  
Spanakopita  
Asparagus in Phyllo  
Sausage and Peppers  
Caramelized Leek and Chevre Tartlet*

## **DISPLAYS & HOT DIPS**

### **RD - 1 *Antipasto***

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

*25 Guests at \$75.00*

*50 guests at \$125.00*

### **RD - 2 *Vegetable Crudit ***

*Broccoli, Grape Tomatoes, Cauliflower, Cucumber, Baby Carrot*

*Peppercorn Ranch Dip*

*25 Guests at \$65.00*

*50 guests at \$100.00*

### **RD - 3 *Import and Domestic Cheeses***

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

*25 Guests at \$65.00*

*50 guests at \$100.00*

### **RD - 4 *Seasonal Fruit***

*Seasonal Melon and Berry Display*

*Honey Lime Yogurt Dipping Sauce*

*25 Guests at \$65.00*

*50 guests at \$100.00*

### **RD - 5 *Charcuterie Board***

*Summer Sausage, Prosciutto Cotto, Pastrami, Pickles,*

*Assorted Mustards and Crackers*

*25 Guests at \$70.00*

*50 guests at \$115.00*

### **RD - 6 *Smoked Salmon Display***

*Smoked Salmon, Caper Cream Cheese, Pickled Red Onions, Arugula Salad,  
Crackers & Crostini*

*Serves 25*

*\$95.00 per display*

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**RD - 7 Grilled Vegetable Display**

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

*25 Guests at \$65.00*

*50 guests at \$100.00*

**Hot Dips**

***Spinach Artichoke***

*Toasted Pita Chips*

***Blue Crab***

*Old Bay Crostini*

***Jalapeno Popper***

*Tricolored Tortilla Chips*

## **CHEF'S STATIONS**

*Compliment your reception or build a buffet with one of our Chef Attended Stations*

*\$75 fee for 1 ½ hours Chef Attendant*

*Minimum of 20 Guests*

### **Pasta Station**

*Please choose TWO pastas, TWO sauces, and TWO proteins*

*PASTA: Bowtie, penne, rotini, spaghetti, rigatoni*

**Upgrades:** *Tortellini, ravioli*

*SAUCE: Mariana, Romano cream, scampi, spicy Pomodoro, carbonara*

*PROTEIN: chicken, sausage, shrimp*      **Upgrades:** *Crab, steak, scallops*

*\*upgrades or additional items \$2 per person*

*\$12.00 per person*

### **Chef Carved Station**

*Honey Roasted Ham, Mustards and Soft Rolls*

*\$8.00 per person*

*Maple Glazed Turkey Breast, Cranberry Mayonnaise and Pumpernickel Rolls*

*\$8.00 per person*

*Charred Flank Steak, Chimichurri and Green Goddess Aoli*

*\$10.00 per person*

*Black Pepper and Molasses Glazed Pork Loin, Pineapple Raisin Chutney*

*\$9.00 per person*

*Roast Strip Loin of Beef, House Made Steak Sauce, Brioche Rolls*

*\$12.00 per person*

*Herb Stuffed Pork Tenderloin, Charred Tomato Aoli, Crostini*

*\$12.00 per person*

*Roast Tenderloin of Beef, Blue Cheese Cream, Garlic Toast Points*

*\$18.00 per person*

### **Salad Station**

*romaine hearts, iceberg, spring mix, arugula, spinach*

*Cucumber, grape tomatoes, olives, garbanzo beans, shredded chicken, hard boiled eggs, assorted*

*cheeses, house made dressings*

*\$12.00 per person*

*Upgrades: 4 oz Steak or 4 oz Salmon cooked to order for a \$4 per person*

### **Shrimp Scampi Station**

*Sautee' d Gulf Shrimp, White Wine, Garlic and Butter Sauce*

*Angel Hair Pasta and Fresh Herbs, Garlic Bread Sticks*

*\$13.00 per person*

### **Chef Action Desserts**

*Banana fosters*

*Peach crumbles*

*Strawberry jubilee*

*Flambéed fruit*

*(Inquire about pricing)*

### **HORS D'OEUVRES**

#### **Cold**

- Chicken Salad in Phyllo \$1.75 per piece*
- Cucumber Boursin Cup \$1.25 per piece*
- Roma Tomato Bruschetta \$1.25 per piece*
- Olive Tapenade and Hummus*  
*\$1.25 per piece*
- Broccoli Salad Canape \$1.25 per piece*
- Lox Bites \$1.75 per piece*
- Pork Rilette \$1.75 per piece*
- Shrimp Cocktail Shots \$2.00 per piece*
- Scallop Ceviche \$2.00 per piece*
- Tomato Cucumber Bites \$1.25 per piece*
- Bacon Boursin Puff \$1.75 per piece*
- Smoked Chicken Pate Crostini*  
*\$1.25 per piece*
- Beef and Blue Crostini \$1.75 per piece*
- Prosciutto and Melon \$1.75 per piece*
- Seafood Salad Canape \$1.75 per piece*

#### **Hot**

- Cocktail Meatballs \$1.50 per piece*
- Vegetable Pot Stickers \$1.50 per piece*
- Bacon Quesadilla \$1.50 per peice*
- Pork & Pickle Sliders \$1.75 per piece*
- Buffalo Chicken Bites \$1.50 per piece*
- Roasted Parmesan Zucchini \$1.50 per piece*
- Red Skin Potato Soufflé \$1.50 per piece*
- Breaded Cauliflower Bites \$1.25 per peice*
- BLT Crostini \$1.75 per piece*  
*(Pork Belly, Tomato Jam and Arugula)*
- Sausage Stuffed Mushroom \$1.75 per piece*
- Bacon Wrapped Shrimp \$2.00 per piece*
- Spanakopita \$1.50 per piece*
- Asparagus in Phyllo \$1.50 per piece*
- Caramelized Leek and Chevre Tartlet \$1.25*  
*per piece*

*Bridgeport Conference Center 2017-2018 Food and Beverage Repertoire*

**PLATED ENTREES**

*A Maximum of two Entrée Options may be offered to your guests.*

*Please note that when Two Entrees are chosen, all will be charged at the higher price.*

*All Plated Entrees include your choice of Salad, Fresh Baked Rolls and Butter, Choice of Dessert  
Full Beverage Service*

**Salads Selections**

**DS-1 Charles Pointe House Salad**

*Mixed Field Greens with English Cucumber, Ripe Olives,  
Grape Tomatoes, Garlic Crouton  
Choice of House Italian or Buttermilk Ranch*

**DS-2 Caesar Salad**

*Romaine Lettuce, Ripe Olives, Herb Croutons,  
Shaved Parmesan and Classic Caesar Dressing*

**DS-3 Caprese Salad**

*Sliced Seasonal Tomatoes, Fresh Mozzarella, Sweet Basil, and a Balsamic Drizzle  
(\$2.00 per person surcharge)*

**DS-4 The Wedge**

*Crisp Iceberg Lettuce, Roma Tomato, Shaved Red Onion,  
Roth Blue Cheese, Smoked Bacon  
Buttermilk Ranch or Italian Vinaigrette  
(\$3.00 per person surcharge)*

**DS-5 Baby Spinach**

*Sliced Toasted Almonds, Pickled Radishes, Red Bell Peppers,  
Ciabatta Crostini and Roasted Shallot Vinaigrette  
(\$3.00 per person surcharge)*

**DS-4 Soup Selections**

*(can be switched for house salad for \$1 per person, or  
Choose BOTH soup and Salad for \$3.00 upcharge)*

***Creamy Tomato Bisque***

***Broccoli Cheddar***

***Ham & Bean***

***Chicken & Wild Rice***

**Entrée Selections**

D-1 **Grilled Chicken Breast**

*Natural Jus*

*Herb Roasted New Potatoes, Squash Medley with Sweet Peppers*

*\$22.00 per person*

D-2 **Herb Roasted Pork Loin**

*Pork & Port Reduction*

*Confit Onion Whipped Potatoes, Roasted Root Vegetables*

*\$23.00 per person*

D-3 **Filet Mignon & Crab Cake**

*Red Wine Béarnaise*

*Buttered Baked Potato, Glazed Baby Carrots*

5oz    \$32.00 per person

8oz    \$42.00 per person

D-4 **Stuffed Pork Chop**

*Espagnole Sauce*

*Scalloped Potatoes, Country Style Green Beans*

*\$24.00 per person*

D-5 **Prosciutto & Gouda Stuffed Chicken Breast**

*Tomato Cream Sauce*

*Basil Mashed Potatoes, Fresh Steamed Green Beans*

*\$27.00 per person*

D-6 **Taste of Italy**

*House Made Meatball, Grilled Chicken Breast, Cheese Manicotti,*

*Fresh Steamed Broccoli*

*\$25.00 per person*

D-7 **Bistro Steak & Shrimp**

*Chimichurri*

*Twice Baked Potato, Roasted Asparagus*

*\$27.00 per person*

D-8 **Stuffed Pork Tenderloin**

*Wild Mushroom Stuffing*

*Pork Volute, Sweet Potato Hash, Braised Cabbage*

*\$28.00 per person*

D-9 **Roasted Turkey Breast**

*Giblet Gravy*

*Buttermilk Whipped Potatoes, Fresh Steamed Green Beans*

*\$26.00 per person*



D-10 **Grilled 7oz Filet Mignon**

*Classic Béarnaise*

*Roasted Fingerling Potatoes, Roasted Brussel Sprouts*

*\$36.00 per person*

D-11 **Filet Mignon & Salmon**

*Tarragon Cream Sauce*

*Yukon Gold Mashed Potato, Broccolini*

*\$32.00 per person*

**DESSERT SELECTIONS**

*Choose ONE selection from Cakes/Pies to accompany your plated entree*

**Cakes**

*Strawberry Shortcake*

*Lemon Cream*

*White Chocolate Raspberry*

*Golden Carrot*

*Sticky Toffee*

*Tuxedo Mousse*

*Tiger Chocolate Stripe*

*Triple Chocolate*

*Orange Creamsicle*

*Boston Cream*

**Pies**

*Pumpkin*

*Pecan*

*Peach Berry*

*Deep Dish Apple*

*Black Berry*

*Sweet Cherry*

*Blueberry Crumble*

*Sweet Potato*

*Chocolate Silk*

**Cobblers and Warm Cakes**

*(served w/ vanilla ice cream)*

*Apple*

*Peach*

*Wild Berry*

*Warm Bread Pudding*

*Wild Berry Buckle*

*(Inquire about upcharge)*

**Premium Plated Desserts**

*Chocolate Torte*

*Tiramisu*

*Fruit Tarts*

*Puff Pastry Napoleon*

*Fruit and Ricotta Parfaits*

*Mini Tart Trio*

*(Inquire About Upcharge)*

## **DINNER BUFFET**

*All Dinners include your choice of salad, Fresh Baked Bread and Butter. Choice of Dessert and Iced Tea, Freshly Brewed Regular or Decaf Coffee.*

*\*\*Additional items available at a price per person by category*

**DB-1 Traditional Dinner Buffet**

*Please Choose ONE Entrée,  
TWO Vegetables, and ONE Starch  
\$22.00 per person*

**DB-2 BCC Favorite's**

*Please Choose TWO Entrées,  
TWO Vegetables, and ONE Starch  
\$25.00 per person*

**DB-3 Charles Pointe Classic**

*Please Choose TWO Entrées,  
THREE Vegetables, and TWO Starches  
\$27.00 per person*

### **Entrée Selections**

*BBQ Chicken Thighs  
Grilled Chicken Breast, Naturel Jus  
Char Grilled Bistro Steak, Mushroom Demi  
Bone-in Pork Chop, with Cinnamon Apples  
Seared Atlantic Salmon, Lemon Caper Cream  
Roast Turkey Breast, Giblet Gravy  
Tenderloin Beef Tips and Gravy  
Coconut Red Curry Braised Chicken Breast  
Chicken Parmesan, Plum Tomato Sauce  
Seared Chicken Breast marsala mushroom sauce  
Herb Roasted Pork Loin with Sweet Onion Jus  
-Additional Entrees available at \$5.00 per person-*

### **Vegetable**

*Roasted Brussel Sprouts  
House Made Creamed Corn  
Squash Medley  
Broccoli & Cauliflower Casserole  
Roasted Root Vegetables  
Steamed Peas and Carrots  
Glazed Baby Carrots  
Fresh Green Beans  
Country Style Green Beans  
Additional Vegetables at \$3.00 per person*

### **Starches**

*Roasted Herb New Potatoes  
Garlic Whipped Potatoes  
Loaded Mashed Potatoes  
Potatoes Au Gratin  
Sweet Potato Hash  
Orzo Rice Pilaf  
Long Grain Wild Rice  
Baked Ziti  
Bowtie Pasta in Romano Cream  
Rigatoni in Sundried Cream  
Additional starches at \$3.00 per person*

**CHEF'S CHOICE HERITAGE DINNER BUFFET**

*All Dinners include your choice of salad, Fresh Baked Bread and Butter. Choice of Dessert and Iced Tea, Freshly Brewed Regular or Decaf Coffee.*

*\$22.00 per person*

**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 Muffin and Assorted Rolls*

**DHB-3 *Grilled Flank Steak and Roast Pork Carnitas***

*Spanish rice, Cowboy Beans, Corn and Peppers*

*Chimichurri and Salsa Verdi*

*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*

**DHB-6 *Bone In Pork Chop***

*Sweet Onion Cream*

*Roasted Mushroom Risotto, Kale & Carrot Medley*

*Assorted Rolls*

**DHB-7 *Chicken Cordon Bleu***

*Jarlsberg Cream Sauce*

*Potato Gratin, Fresh Steamed Asparagus*

*Assorted Rolls*

**DESSERT SELECTIONS**

*All buffets come with the "bake shop dessert buffet" and can be upgraded*

***Bake Shop Dessert Buffet***

*Cookies and Brownies, Choice of Cake or Pie*

***Sweet Sensation Dessert Buffet***

*Cookies and Brownies, Cake, Pie or Cobbler*

*\$4.00 Upcharge*

***Super Indulgent Dessert Buffet***  
*Cake, Pie, Cobbler, Action Station Dessert*  
*\$8.00 Upcharge*

***Cakes***

*Strawberry Shortcake*  
*Lemon Cream*  
*White Chocolate Raspberry*  
*Golden Carrot*  
*Sticky Toffee*  
*Tuxedo Mousse*  
*Tiger Chocolate Stripe*  
*Triple Chocolate*  
*Orange Creamsicle*  
*Boston Cream*

***Pies***

*Pumpkin*  
*Pecan*  
*Peach Berry*  
*Deep Dish Apple*  
*Black Berry*  
*Sweet Cherry*  
*Blueberry Crumble*  
*Sweet Potato*  
*Chocolate Silk*