



BREAKFAST

BAYFRONT CONVENTION CENTER
BAYFRONTCONVENTIONCENTER.COM • 814-455-1260

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Fresh-Serve Station

Plated Breakfast

Our Policy

Contact Us

G	gluten free
DF	dairy free
V	vegetarian
VG	vegan

Breakfast

All Breakfast buffets based on 1.5 hours of service and per guest.

Continental Breakfast \$16

A variety of delicious house baked goods including muffins, Danish, scones and cinnamon rolls. Accompanied by assorted yogurt, granola and sliced fruit. Fresh coffee and hot tea included.

Good Morning Continental Breakfast \$18

House baked goods including muffins, Danish, scones, oatmeal bites and cinnamon rolls. Accompanied by assorted bagels with an everything bagel dip, assorted yogurts, granola and sliced fruit. Fresh coffee, tea, juice and soda included.

Great Morning Continental Breakfast \$24

A breakfast charcuterie board including flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta. Accompanied with assorted bagels with an everything bagel dip, fresh baked croissants with apple butter and preserves, fluffy apple cheddar biscuits, warm beignets and a strawberry and banana smoothie shooter. Fresh coffee, tea, juice and soda included.

Continental Breakfast: A La Carte

Priced Per Person

Bacon, Egg and Cheese Croissant \$10

Applewood smoked bacon, egg and cheddar cheese on a flaky croissant.

Breakfast Burrito \$10

Gourmet scrambled eggs, shredded cheddar cheese and chopped applewood smoked bacon wrapped in a flour tortilla.

Meat Lovers Breakfast Sandwich \$10

Country sausage patty, smoked ham and bacon with egg and cheddar cheese on a toasted english muffin.

Assorted Mini Quiche \$5

(2 pieces per person)

Lox and Bagels \$6

Smoked salmon, cream cheese, heirloom tomatoes, red onions and capers on a mini toasted bagel.

Breakfast Charcuterie \$14

Flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta.



Pick 3 Custom Buffet

Your choice of any three items listed below; minimum of (3) items or \$12 per person.

Strawberry and Banana Smoothie Shooters \$5

Maple Glazed Sausage Pops \$5

Ground pork mixed with apples and oats and then drizzled with a maple glaze and baked.

Blueberry Pancake Bites with an icing glaze \$3

Breakfast Pizza \$5

A focaccia flatbread pizza crust topped with mozzarella, feta and cheddar cheese, bacon, spinach and eggs.

Breakfast Buffets

All buffets include fresh coffee, hot tea and juice

Build Your Own Breakfast Buffet \$24

Includes seasonal fruit display

Eggs

(Choose one)

Gourmet scrambled eggs with white cheddar cheese and chives

Scrambled egg whites with shredded white cheddar cheese and chives

Hard boiled eggs

Ham and cheese frittata

Breakfast Quiche

Oatmeal Bites \$4

(5 pieces per person)

Assorted Bagels With an Everything Bagel Dip \$6

Fresh Baked Croissants With Apple Butter and Preserves \$4.00

Fluffy Apple Cheddar Biscuits \$5

Whipped butter and apple butter

Warm Beignets \$5

With caramel and chocolate sauce

Spicy Sausage and Hash Brown Bites \$5.00

(2 per person)

Sausage, cheddar cheese, and shredded potato baked to golden brown. Served with a maple and mustard glaze

Protein

(Choose two)

Smoked Applewood bacon

Country sausage patties

Turkey bacon

Smoked honey glazed ham

Pork sausage links

Grilled chicken breast

Potato

(Choose one)

Herbed Red Bliss Breakfast Potatoes

Sweet Potato Hash (caramelized onions, peppers, bacon and roasted sweet potato)

Hash Browns

Bacon Cheddar Potato Casserole

Potato Cake

The Bayview Breakfast Buffet \$23

Includes seasonal fresh fruit and breakfast bread displays

Classic Quiche Lorraine

Bacon, white cheddar and caramelized onions in a savory egg custard, baked in a house made tart shell.

Applewood smoked bacon

Country sausage patties

Herbed red bliss breakfast potatoes

Crème Brulee French Toast

Thick sliced French toast with strawberry puree and served with warm maple syrup, mixed berries and whipped cream



The Healthy Choice \$22

Seasonal fresh fruit display

Scrambled egg whites with shredded white cheddar cheese and chives

Turkey Bacon

Grilled chicken breast

Superfood Bowl

Ancient grains (barley, quinoa, brown rice, wild rice) accompanied by yogurt, seasonal berries, granola and nuts.

Herbed red bliss breakfast potatoes

The Bayfront Brunch Buffet \$48

Soup

(Choose one)

Italian Wedding Soup

Chicken Tortilla Soup

Tomato Bisque

Salads

(Choose One)

Tomato, Mozzarella and Cucumber Salad

Garden House Salad: Cherry tomatoes, english cucumbers, carrot twirls and house made croutons

Caesar Salad: Artisan romaine, shaved parmesan cheese, house made croutons, creamy caesar dressing, cherry tomatoes and chives.

Cobb Salad: Romaine lettuce, hard boiled egg, bacon, tomatoes, avocado, aged cheddar cheese and honey roasted pecans; your choice of dressing.

House Made Dressings (choose two)

French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Italian Dressing, Strawberry Dressing, Garlic and Mint Vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

Displays

(Choose one)

Assorted Breads and Pastries

Fresh seasonal fruit tray

Assorted yogurts and granola

Breakfast Items

(Choose two)

Smoked applewood bacon

Gourmet scrambled eggs with shredded white cheddar cheese and chives

Country Sausage Patties

Herbed red bliss breakfast potatoes

Entrees

(Choose one)

Simple Herbed Chicken

Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs.

Macadamia nut crusted sole with a herbed bechamel sauce

Country Sirloin Roast

Slow roasted beef sirloin sliced and finished with a red wine demi glace

Sides

(Choose two)

Garlic Mashed Potatoes

Wild rice pilaf with toasted pecans

Seasonal fresh vegetables

Dessert

(Choose two)

Assorted cakes, pies, brownies, cookies and pastries

Additional Items

(Enhancements, priced per guest)

Buckwheat Pancakes \$3.00

Cinnamon french toast \$3.00

Sausage Gravy and Biscuits \$4.00

Plated Breakfast

Priced per guest.

The Classic **\$15**

Gourmet scrambled eggs with shredded white cheddar cheese and chives, herbed red bliss breakfast potatoes and your choice of bacon or sausage.

Steak and Eggs **\$20**

Grilled eight ounce sirloin steak rubbed in our house seasoning and served with gourmet scrambled eggs and red bliss potatoes.

The Healthy Plate **\$13**

Scrambled egg whites with shredded cheddar cheese and roasted tomatoes, 4oz chicken breast and a mixed fruit cup.

Three Egg Omelet **\$12**

Three egg omelet stuffed with aged white cheddar, herbed red bliss breakfast potatoes and bacon.

Plated Breakfast Enhancements

Fruit Cup \$3.00

Buckwheat Pancakes \$3.00

Cinnamon French Toast \$3.00

Sausage Gravy and Biscuits \$4.00



Breakfast Action Station

Priced Per Person

All action stations require a chef fee.

Must accompany a chosen buffet.

Omelet Station \$12

Chopped bacon, breakfast sausage, diced ham, mushrooms, cherry tomatoes, red onions, spinach, aged cheddar cheese and peppers.

Create Your Own Crepes Station \$13

Crepes made to order with pastry cream and your choice of fresh berries, nuts, sweetened fresh cream chocolate chips, powdered sugar and cinnamon infused maple syrup.

Carving Station \$12

Choose between sirloin beef, turkey or glazed ham. Accompanied with brioche buns and various sauces.

OUR POLICY

Thank you for choosing the Bayfront Convention Center! Our goal is to offer the best quality products, services, and overall event experience for our guest.

Exclusive Caterer

The Bayfront Convention Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the center by the event host or any event guests, attendees or outside caterers.

Menu Selection

Customized menus are available at your request. To ensure proper planning and the availability of our best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. Menu selections are limited to (1) entrée choice per served meal or the offering of a duet plate. An exact count is required for each selection. Fresh-Serve Station options are available

Excess Food

The Bayfront Convention Center adheres to state and local health guidelines which dictate that food items provided by BCC must be consumed during your event and may not be taken off property

Alcoholic Beverage Service

The Pennsylvania Liquor Control Board (PLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for the Bayfront Convention Center, we are responsible for the administration of these regulations within the facility. The Bayfront Convention Center staff is trained in alcohol server awareness for the safety of you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons. The hours of operation and number of bar services offered are at the discretion of the Bayfront Convention Center food and beverage department. Extended hours of operation and additional bars may be available at an additional cost.

Guarantees

Your final guaranteed attendance number must be provided to your Event Coordinator no later than seven business days prior to your event. This number will be considered your contracted guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the contracted original number will be considered your final guarantee. Food and beverage charges will be based on your guarantee or your actual meal count on your event day, whichever is greater.

Taxes & Service Charges

The Bayfront Convention Center will add a taxable 24% service charge plus current PA sales tax (6%) to all food, beverage and service. All pricing is subject to change.

Cancellations

If Lessee elects to cancel this Contract for any reason other than a termination for cause or pursuant to the FORCE MAJEURE clause of the contract, Lessee agrees to provide written notice to Center accompanied by the payment indicated in the following scale, based on working days (Monday through Friday):

- From accepting contract to 61 days prior to event start date: 25-percent of revenue listed above
- From 60 days or to 11 days prior to event start date: 75-percent of revenue listed above
- From 10 days or less prior to event start date: 100-percent of revenue listed above

Menu Selection Legend

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CONTACT US

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