



HORS D'OEUVRES

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

CONTENTS

Cold Hors D'oeuvres

Hot Hors D'oeuvres

Our Policy

Contact Us

GF gluten free
DF dairy free
V vegetarian
VG vegan

HORS D'OEUVRES

One hour minimum.
Individually priced at \$5.00.

OR select from one of the following options:

Pick 4 (2 hot & 2 cold) for \$16 per person/per hour.

Pick 6 (3 hot & 3 cold) for \$24 per person/per hour.

Pick 8 (4 hot & 4 cold) for \$32 per person/per hour.

COLD HORS D'OEUVRES

Gazpacho Shrimp Shooters DF, GF

Cold and refreshing Spanish style soup with cucumber and a jumbo shrimp.

Prosciutto Caprese Bites GF

Cherry tomato, mozzarella cheese, prosciutto and basil pesto, drizzled with aged balsamic glaze.

Candied Bacon and Jalapeno Deviled Eggs GF, DF

Hummus Vegetable Crudité V, VG, GF, DF

Cucumber, bell pepper, carrot and asparagus with roasted red pepper hummus.

Smoked Salmon and Cucumber GF

Smoked salmon with a dill boursin cheese spread on an English cucumber.

Antipasto Skewers V

Vegetarian version with Kalamata olives, cheese tortellini, basil pesto and artichoke topped with an aged balsamic reduction and fresh basil.

Smoked Trout Pate

A spicy horseradish cream cheese mixed with smoked trout. Served on a house made pimento cheese cracker.

HOT HORS D'OEUVRES

Thai Chicken Meatballs DF

Delicious sweet & spicy chicken meatballs with a red curry peanut sauce.

Corn Fritters DF, V

Spicy, deep fried corn fritters, dusted with powdered sugar and served with a Thai chili sauce.

Pulled Pork Polenta GF

Cheesy baked polenta topped with BBQ pulled pork, sweet potato confetti and roasted corn.

Grilled Herb & Cheese Baby Portobello Mushrooms V

Grilled baby portobello mushrooms filled with aged parmesan, cheddar, mushrooms and herbs.

Barbeque Wagyu Beef Meatballs

Baked wagyu meatballs, tossed in a spicy and sweet house made barbeque sauce.

Beef Wellington

Baked beef tenderloin and duxelle wrapped in a puff pastry and baked. Served with béarnaise sauce.

Pot Stickers

Asian dumplings. Choose between chicken, pork or vegetarian. Served with Asian dipping sauces.

Steak Focaccia

Panini pressed focaccia bread with sliced angus sirloin, mushroom pate, caramelized onions and goat cheese.

Asian Surf & Turf Kabobs

Grilled sirloin and shrimp kabobs, tossed in a teriyaki glaze. Topped with crispy wonton noodles and sesame seeds.

DISPLAYS

Priced per person

Charcuterie Board **\$15**

A selection of assorted meats and cheeses, accompanied by dried fruit, nuts, house made onion jam, whole grain mustard, honey mustard and heritage crackers.

Vegetable Crudité **V, VG, GF** **\$10**

Assorted fresh cut vegetables and giardiniera, accompanied by hummus, baba ganoush and caramelized onion and garlic dip.

Jumbo Shrimp Cocktail **GF** **\$13** **(3 per person)**

Jumbo shrimp with lemons, house made cocktail sauce and remoulade.

Seasonal Fresh Fruit Tray **V, VG, GF** **\$7**

Seasonal fresh fruit with berries and yogurt dipping sauce

DESSERT DISPLAY

\$8.00

A variety of fresh baked desserts including cakes, pies, dessert bars, brownies, cookies and dessert pastries.

ACTION STATIONS & FOOD BARS

Potato Bar (Can be GF,V on Request) **\$12**

A variety of spuds including twice baked potatoes, Peruvian mashed potatoes, Duchess Potatoes and truffle fries. Served with garlic aioli, crème fraiche, shredded cheddar cheese, smoked bacon bits, butter and straw fried onions.

Fajita Bar **\$15**

Your choice of sautéed protein:

- Sliced Flank Steak
- Chicken
- Shrimp

Sautéed Vegetables to include:

Onions and a trio of peppers (serrano, jalapeno and poblano)

Sides:

Fried tortilla chips, refried beans, floured tortillas

Condiments:

Guacamole, pico de gallo, sour cream, shredded lettuce, queso fresco, salsa, street corn.



Stir Fry Bar **\$15**

Your Choice of sautéed protein:

- Sliced Flank Steak
- Chicken
- Shrimp
- Sliced Pork

Sautéed Vegetables to include:

Snow peas, peppers, onions, broccoli, carrots and celery.

Sauces include:

Teriyaki Sauce, Sweet & Sour Sauce, Orange Ginger Sauce.

Sides:

Soba noodles, White rice, Fried rice

Texas Smokehouse Carving Station **\$8**

Mesquite Smoked Pork Steamship.

Sides:

Baked cheese grits, Baked Beans, Corn Bread and Brioche Rolls.

Condiments:

Chipotle Maple BBQ and Peach Bourbon BBQ.

Dessert Bar **\$12**

Create your own Fruit Tarts

Pastry shell with your choice of filling:

Lemon Curd

Pastry Cream

Whipped Cream

Fruit Choices Include:

Strawberries, blueberries, mango and kiwi.

Other Dessert Selections Include:

Beignets

Dessert Pastries



Mac and Cheese Bar **\$8**

Choose your own noodles:

-Penne Pasta

-Cavatappi Pasta

-Tortellini Pasta

Sauces Include:

Smoked Gouda cheese sauce

Cheddar cheese sauce

Toppings Include:

Smoked bacon bits, straw fried onions, chives, tomatoes, diced ham and shaved parmesan.



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

G	Gluten Free
DF	Dairy Free
V	Vegetarian
VG	Vegan

CONTACT US

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814-455-1260

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