



# LUNCH

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

## CONTENTS

Entrée Lunch Salads

Plated Lunch

Fresh-Serve Station

Bayfront Boxed Lunch

Our Policy

Contact Us

**G** gluten free  
**DF** dairy free  
**V** vegetarian  
**VG** vegan

**All lunch selections require a minimum charge of 20 guests. Prices reflect a per person charge.**

## ENTRÉE LUNCH SALADS

Includes water, coffee and hot tea.

All Entrée salads include two choices of dressing, warm rolls and butter.

Add soup or plated desserts for an additional price.

All salads come with choice of protein.

---

### Bayfront House Salad **\$ 21**

*Mediterranean mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons, choice of dressing.*

### Caesar Salad **\$ 21**

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

### Tomato, Mozzarella and Cucumber Salad **\$ 21**

*Yellow and red tomatoes layered between fresh mozzarella cheese and cucumber. Dressed with olive oil and aged balsamic reduction and garnished with fresh basil.*

### Fattoush Salad **\$ 21**

*Artisan romaine and iceberg lettuce with grape tomatoes, cucumbers, carrots, red onion and pita croutons. Served with a garlic and mint vinaigrette.*

### Cobb Salad **\$ 23**

*Romaine lettuce, hard-boiled egg, chopped bacon, tomatoes, avocado, aged cheddar and honey roasted pecans.*

### Wedge Salad **\$ 22**

*Iceberg wedge, bacon, hard-boiled egg, dried cherries, candied walnuts and dried gorgonzola cheese: topped with house made blue cheese dressing and aged balsamic reduction.*

### House made salad dressings:

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

### Protein Choices

*(All proteins are 4 oz).*

*Sliced Sirloin Steak  
Salmon  
Chicken  
Shrimp  
Sliced Pork Loin*

### Soup

<i>Italian Wedding Soup</i>	\$5.00
<i>Chicken Tortilla</i>	\$5.00
<i>Tomato Bisque</i>	\$5.00
<i>Philly Cheesesteak</i>	\$5.00
<i>Chicken Pot Pie</i>	\$5.00
<i>Loaded Potato</i>	\$5.00



## PLATED LUNCH

Includes water, coffee and hot tea.

Plated Caesar and House salad or dessert can be added for an additional charge.

### Prosciutto Wrapped Pork Filet \$ 23

Slow roasted six ounce pork filet wrapped in prosciutto and topped with a honey garlic sauce.

### Honey Balsamic Half Chicken \$ 25

Marinated half chicken slow roasted, finished with a honey balsamic glaze.

### Honey Mustard Chicken \$ 25

A marinated and grilled 8oz chicken breast drizzles with a honey mustard sauce.

### Smoked Duck Breast \$ 33

Duck breast rubbed in our house made seasoning, smoked in mesquite wood chips, finished with a BBQ sweet chili sauce.

### Sirloin Strip Steak \$ 26

Grilled black angus strip style sirloin rubbed in our house made seasoning.

### Citrus Chicken \$ 27

Pan seared, marinated chicken breast pan finished with a sweet citrus glaze.

### Parmesan Polenta with Roasted Vegetables \$ 15

Parmesan polenta topped with roasted peppers, zucchini, eggplant and cherry tomatoes.

### Mushroom Veal Medallions \$ 39

Slow braised veal medallions topped with a wild mushroom blend and a shiitake truffle cream sauce.

### Pecan and pretzel crusted Mahi Mahi \$ 36

Baked Mahi Mahi fillet crusted with pecans and pretzels, accompanied with a Dijon cream sauce.

### Steak Accompaniments (choose one)

Garlic Bacon Compound Butter  
Garlic Herb Compound Butter  
Red Wine Demi Glaze  
Béarnaise Sauce  
House made Steak Sauce

### Steak Enhancements

Au Poivre \$2.00  
Sautéed Pearl Onions \$2.00  
Sautéed Peppers \$2.00  
Wild Mushroom Blend \$2.00  
Fried Onion Straws \$2.00

### Accompaniments (choose two)

Garlic Mashed Potatoes  
Roasted Herbed Red Bliss Potatoes  
Vegetable Blend  
Roasted Root Vegetables  
Israeli Couscous  
Green Bean Almandine  
Garlic Herbed Rice Pilaf  
Wild Rice and Ancient Grain Medley  
Creamy Garlic Mashed Cauliflower  
Parmesan Polenta  
Asparagus Spears  
Broccolini  
Quinoa  
Roasted Truffle Fingerling Potatoes  
Bacon and Parmesan Brussels Sprouts

### Desserts \$7.00 per person:

Cheesecake, Orange Cream Cake, Peanut Butter Pie, Chocolate Tuxedo Cake, Bananas Foster Cheesecake, Gluten-Free Chocolate Torte

## BAYFRONT BOXED LUNCH

Includes bottled water or soft drink, bag of chips, cheddar and bacon potato salad side, a gourmet cookie and condiments. These menu choices are intended for groups planning to depart the facility for lunch.

### Classic Turkey **\$ 18**

*Thinly sliced turkey breast, lettuce, tomato and provolone on a brioche roll.*

### Roast Beef **\$ 21**

*Sliced roast beef with cheddar, arugula and horseradish aioli, on a Kaiser roll.*

### Smoked Ham **\$ 19**

*Sliced smoked ham with Swiss cheese and yellow mustard on a pretzel roll.*

### Vegetarian Wrap **\$ 16**

*A flour tortilla with assorted grilled vegetables including roasted red pepper, Portobello mushrooms, yellow squash, tomato, spinach, provolone cheese and red pepper aioli.*

## BUFFETS

All buffets are based on a one & a half hour service. Prices are based per person. Buffets are available for a minimum of 150 guests.

### Picnic at the Bayfront **\$ 35**

#### Salads:

*-Bayfront House Salad, Cheddar and Bacon Potato Salad, Apple Cider Coleslaw.*

*-Vegetable Pasta Salad: Cavatappi pasta, cherry tomatoes, cucumber, asparagus, carrots and yellow squash tossed in our homemade Italian dressing.*

#### From the Grill:

*Smith's Hot Dogs, USDA All Beef Burgers*

#### Accompaniments:

*Kaiser and Hot dog buns*

*Lettuce, tomato and onion tray*

*Swiss, provolone and cheddar cheese tray*

*Pickle tray*

*Ketchup, Mayo, Dijon Mustard. House Fried chips with a ranch dip.*

**Dessert:** *Cookies and brownies.*

#### Enhancements (per person):

*-Beef Short Ribs: Beef short ribs braised slowly and drizzled with a Dr. Pepper BBQ sauce **\$7.00***

*-Grilled Chicken Breasts **\$5.00***

*-Maple Mustard BBQ Baked Beans **\$3.00***

*-Bacon and Smoked Gouda Macaroni and Cheese **\$6.00***

*-Jalapeno Cornbread **\$3.00***

*-Key Lime **\$5.00***

*-Apple Pie **\$5.00***

*-BBQ Ribs **\$7.00***



## Little Italy Menu

\$ 36

### Salads:

- Italian Chopped Salad: *Romaine, arugula and watercress topped with pepperoncini's, cherry tomatoes, black olives, red onion, Italian salami, fresh mozzarella and a house made Italian dressing.*
- Caesar Salad: *Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives.*

### Entrees (choose two)

- Seafood Pasta: *Fresh linguini pasta with shrimp, mussels and crab tossed in a shallot lemon butter cream sauce, buffalo mozzarella and fresh corn.*
- Lasagna with Meat Sauce: *House made lasagna with meat sauce.*
- Spaghetti with Meatballs: *Fresh spaghetti noodles topped with house made tomato sauce and meatballs.*
- Penne with Chicken: *Penne pasta and chicken tossed in a spicy vodka tomato cream sauce, finished with freshly shaved parmesan and aged balsamic reduction.*
- Steak Pappardelle Alfredo: *Fresh pappardelle pasta, sirloin steak, peppers, wild mushrooms and onions tossed in a creamy Alfredo sauce.*

### Accompaniments:

*Fresh Vegetable Blend, Garlic Bread Sticks, Italian Wedding Soup*

### Dessert

*Tiramisu Cake*

## Asian Fusion

\$ 39

### Salads (choose one):

- Asian Chopped Salad: *Crisp romaine lettuce with cucumbers, cherry tomatoes, water chestnuts, carrots and sprouts with a wasabi vinaigrette.*
- Edamame Salad: *Edamame, cucumbers, red pepper, green onions and cilantro tossed in a sesame vinaigrette.*

### Entrees (choose two)

- Sweet & Sour Chicken: *Tempura chicken fried golden brown and tossed in our sweet and sour sauce with carrots, celery, broccoli, onions, peppers and jasmine rice, topped with crispy wonton Strips.*
- Garlic & Ginger Glazed Sticky Pork: *Pork strips, asparagus, carrots, broccoli and peppers tossed with a garlic ginger sauce served over ginger rice.*
- Steak Teriyaki: *Grilled sirloin steak, onions and mushrooms mixed in soba noodles, finished with a teriyaki glaze.*

-Orange Ginger Glazed Shrimp: *Mini shrimp tossed in our house made orange ginger glaze, served with carrots, snow peas and peppers on top of fried rice.*

-Vegetarian Soba Bowl: *Soba noodles, baby bok choy, carrots, jalapenos, radishes, avocado and cashews in a sesame vegetable stock.*

### Accompaniments:

*Asian Blend Vegetables: baby bok choy, broccoli, green beans, mushrooms, red peppers and onions.*  
*Miso Soup: Wakame, scallions and tofu in a miso broth.*

### Dessert (choose one):

*Ginger Infused Rice Pudding, Vietnamese Fried Banana Fritters, Fortune Cookies.*

## Create Your Own Buffet

\$ 39

### Choose One Salad:

*Bayfront House Salad, Caesar Salad, Fattoush Salad, Wedge Salad*

### Protein (choose two):

- Sliced Pork Tenderloin with a honey garlic sauce,
- Citrus Chicken with a sweet citrus glaze.
- Tenderloin Tips sautéed and simmered in a bourbon peppercorn sauce.
- Pecan & Pretzel Crusted Sole in Dijon Cream Sauce.
- Chicken Monterrey marinated, grilled chicken breast dipped in a sweet tangy barbeque sauce topped with bacon and cheddar cheese.
- Wild Scottish Salmon with an orange ginger glaze.
- Sliced Roast Sirloin with a red wine demi glace.

### Accompaniments (choose two):

*Roasted Truffle Fingerling Potatoes  
Vegetable Blend  
Garlic Mashed Potatoes  
Green Bean Almandine  
Wild Rice and Ancient Grain Medley  
Broccolini  
Roasted Herbed Red Bliss Potatoes*

### Dessert (choose one)

*Cheesecake, Orange Cream Cake, Chocolate Tuxedo Cake, Chocolate Torte, Peanut Butter Pie, Bananas Foster Cheesecake*

## Bayview Barbeque

\$ 38

### Salads:

- Cucumber Salad: *Chopped English Cucumbers, Heirloom tomatoes, red onion and crumbled feta cheese tossed in a herb vinaigrette.*
- Apple Chicken Salad: *Mixed greens, shredded chicken, granny smith apples, red onion, smoked gouda cheese, dried cranberries and candied pecans served with house made honey mustard.*

### Entrees (choose two):

- Smoked Turkey Breast: *Smoked and roasted turkey breast, drizzled with a peach bourbon barbeque sauce.*
- Pulled Pork: *Slow roasted pork butt finished with a house made BBQ sauce.*
- Smoked Beef Brisket: *Smoked beef brisket topped with a house made maple chipotle BBQ sauce.*
- Roasted Herbed Chicken: *Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs.*

### Accompaniments:

*Maple Mustard BBQ Baked Beans, Apple Cider Coleslaw, Mexican Street Corn.*

### Breads:

*Rolls with Honey Butter and house made jalapeno cornbread.*

### Dessert (choose one):

*Fresh Apple Crisp, Pecan Pie, Key Lime Pie.*



## Fiesta on the Bay

**\$ 38**

### Salads:

-Chopped Mexican Salad: *Roasted red peppers, corn, black beans, avocado, grape tomatoes and red onion with a cilantro lime dressing.*

-Mexican Cobb: *Romaine and red leaf lettuce topped with cherry tomatoes, shredded cheddar cheese, bacon, and queso cheese with a creamy tomatillo dressing.*

### Entrees (choose two):

-Cilantro Lime Chicken: *Grilled marinated chicken breast grilled, finished with a tequila lime cream sauce.*

-Pozole Rojo with Pork: *Classic Mexican stew of pork, peppers and onions served over golden hominy.*

-Carne Asada: *Grilled marinated flank steak.*

-Mexican Grilled Shrimp: *Shrimp tossed in our house blend seasoning, grilled. accompanied with onions, jalapenos, corn, tomatoes and avocados.*

### Accompaniments:

*Spanish Rice, Mexican Street Corn, Refried Beans*

### Dessert (choose one):

-Churro Chips and Cheesecake Dip: *flour tortillas deep fried and dusted in cinnamon and sugar. Served with a cheesecake dip*

-Tres Leches

-Dolce de Leche Cheesecake.



## SANDWICHES

All sandwiches include house-made chips, pickle spear, bottled water, coffee and hot tea.

Add a plated salad, soup or dessert for an additional charge. All plated hot sandwiches are for groups of 50 or less.

### Chicken Salad Croissant

**\$ 17**

*Chicken salad mixed with walnuts and grapes, served on a fresh croissant, topped with lettuce and mayo.*

### BBQ Beef Brisket

**\$ 17**

*Smoked BBQ beef brisket, caramelized onions and aged cheddar cheese on a sourdough roll.*

### Tuscan Chicken Sandwich

**\$ 22**

*Grilled chicken breast and pesto mayo on a brioche roll, topped with spinach, provolone cheese and crispy prosciutto.*

### Club Wrap

**\$ 17**

*Turkey, ham, bacon, swiss, lettuce, tomato and a Dijon aioli rolled in a garlic tortilla.*

### Cod Sandwich

**\$ 20**

*Deep fried breaded cod fillet with lettuce, tomato and house-made tartar sauce served on a ciabatta bun.*

### Grilled Portobello

**\$ 14**

*Lightly marinated and grilled Portobello mushrooms with roasted red peppers, provolone cheese, lettuce, tomato and roasted red pepper aioli served on a brioche roll.*

# 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

<b>G</b>	Gluten Free
<b>DF</b>	Dairy Free
<b>V</b>	Vegetarian
<b>VG</b>	Vegan

# CONTACT US

---

**Bayfront Convention Center**  
1 Sassafras Pier  
Erie, PA 16507  
814-455-1260  
[BayfrontConventionCenter.com](http://BayfrontConventionCenter.com)

