



# DINNER

BAYFRONT CONVENTION CENTER  
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**G** gluten free  
**DF** dairy free  
**V** vegetarian  
**VG** vegan

All dinner selections require a minimum charge of 20 guests.

## PLATED DINNER

All entrée selections include a choice of salad, dinner side options, warm rolls and butter, and dessert choice. Coffee and hot tea included for all plated meals.

### Honey Mustard Chicken **G, DF** \$ 32

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

### Garlic Butter Chicken **G** \$ 32

Pan roasted chicken breast topped with a garlic butter cream sauce.

### Citrus Chicken **G, DF** \$ 32

Marinated chicken breast pan seared and baked with a sweet citrus glaze.

### Baked Grouper **G** \$ 44

A white and lean fish that is part of the sea bass family, baked and then topped with a lemon cream sauce.

### Pecan & Pretzel Crusted Sole \$ 31

Baked Sole fillet crusted with pecans and pretzel bread crumbs accompanied with a Dijon cream sauce.

### Wild Scottish Salmon **DF** \$ 40

Grilled Scottish salmon with an orange ginger glaze.

### Sirloin Strip Steak **G, DF** \$ 45

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

### Top Sirloin Steak **G, DF** \$ 45

Grilled 8oz sirloin rubbed in a house blend.

Choice of Steak Accompaniments (choose one):

|                              |                 |
|------------------------------|-----------------|
| Garlic Bacon Compound Butter | <b>G</b>        |
| Garlic Herb Compound Butter  | <b>G, V</b>     |
| Red Wine Demi-Glace          | <b>DF</b>       |
| Béarnaise Sauce              | <b>G, V</b>     |
| House Made Steak Sauce       | <b>G, DF, V</b> |

## VEGAN, GLUTEN FREE & VEGETARIAN OPTIONS

### Vegetable Pasta **V** \$ 18

Fresh vegetable blend, shaved parmesan and chef's choice of pasta in a garlic chardonnay cream sauce and aged balsamic reduction.

### Stuffed Tomato **V, VG, G** \$ 28

Vine-ripe tomato with savory quinoa and vegetable stuffing finished with a Chimichurri Sauce.

### Cheese Ravioli **V** \$ 28

Herb cheese filling with roasted red pepper and balsamic marinara.

### Parmesan Polenta with Roasted Vegetables **G, V** \$ 20

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

### Herbed Vegetable Cakes **V** \$ 27

A vegetable cake consisting of carrots, zucchini, feta cheese and herbs, topped with a sweet chili sauce.

Choice of Steak Enhancements:

|                      |                    |        |
|----------------------|--------------------|--------|
| Au Poivre            | <b>G, DF, V, G</b> | \$2.00 |
| Sautéed Pearl Onions | <b>G, DF, V, G</b> | \$2.00 |
| Wild Mushroom Blend  | <b>G, DF, V, G</b> | \$2.00 |
| Fried Onion Straws   | <b>G, DF, V, G</b> | \$2.00 |

## DUET PLATES

\$49

Steaks are prepared to a medium temperature unless otherwise requested. Please select two protein choices for your duet plate.

|                              |              |
|------------------------------|--------------|
| <b>Honey Mustard Chicken</b> | <b>G, DF</b> |
| <b>Garlic Butter Chicken</b> | <b>G</b>     |
| <b>Baked Grouper</b>         | <b>G</b>     |
| <b>Wild Scottish Salmon</b>  | <b>DF</b>    |
| <b>Top Sirloin Steak</b>     |              |

## SALADS

Choose one salad for your plated entree

### Bayfront House Salad **DF, VG, V**

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

### Caesar Salad **V**

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

### Fattoush Salad **V, VG, DF**

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

### House Made Dressings:

French  
Buttermilk Ranch  
Balsamic Vinaigrette  
Honey Mustard  
Bleu Cheese  
Italian Dressing  
Strawberry Dressing  
Garlic and Mint Vinaigrette  
Poppyseed  
Cilantro Lime Vinaigrette

### Accompaniments (choose two sides):

|                                     |                     |
|-------------------------------------|---------------------|
| Garlic Mashed Potatoes              | <b>V, G</b>         |
| Vegetable Blend                     | <b>V, G</b>         |
| Roasted Root Vegetables             | <b>V, G</b>         |
| Israeli Couscous                    | <b>V</b>            |
| Green Bean Almandine                | <b>V, G</b>         |
| Garlic Herbed Rice Pilaf            | <b>V</b>            |
| Wild Rice and Ancient Grain Medley  | <b>V</b>            |
| Creamy Garlic Mashed Cauliflower    | <b>V, G</b>         |
| Parmesan Polenta                    | <b>V</b>            |
| Asparagus Spears                    | <b>V, G</b>         |
| Broccolini                          | <b>V, G</b>         |
| Quinoa                              | <b>V</b>            |
| Roasted Truffle Fingerling Potatoes | <b>V, G, VG, DF</b> |
| Bacon and Parmesan Brussels Sprouts | <b>G</b>            |

## DESSERT SELECTIONS

Please select a dessert to accompany your entrée choice.

**Cheesecake**  
**Peanut Butter Pie**  
**Chocolate Truffle Bomb**  
**Gluten Free Chocolate Torte**



## BUILD YOUR OWN BUFFET \$ 44

All buffets are based on a one and a half hour service. Prices are based per person.

### Salad (choose one):

|                      |           |
|----------------------|-----------|
| Bayfront House Salad | DF, VG, V |
| Caesar Salad         | V         |
| Fattoush Salad       | V, VG, DF |
| Wedge Salad          | G         |

### Protein (choose two):

- Sliced Pork Tenderloin* with a honey garlic sauce. **G**
- Citrus Chicken* with a sweet citrus glaze. **G, DF**
- Tenderloin Tips* sautéed and simmered in a bourbon peppercorn sauce. **G**
- Grilled Mahi Mahi* with a lemon butter cream sauce. **G**
- Chicken Monterrey* marinated, grilled chicken breast dipped in a sweet tangy barbeque sauce topped with bacon and cheddar cheese. **G**
- Wild Scottish Salmon* with an orange ginger glaze. **DF**
- Sliced Roast Sirloin* with a red wine demi-glaze. **DF, G**

Accompaniments (choose two sides):

|                                     |              |
|-------------------------------------|--------------|
| Roasted Truffle Fingerling Potatoes | V, VG, G, DF |
| Vegetable Blend                     | V, G         |
| Garlic Mashed Potatoes              | V, G         |
| Green Bean Almandine                | V, G         |
| Wild Rice and Ancient Grain Medley  | V            |
| Broccolini                          | V, G         |
| Roasted Herbed Red Bliss Potatoes   | V, G         |

### Dessert (choose one):

- Cheesecake
- Chocolate Truffle Bomb
- Chocolate Torte

## LITTLE ITALY \$ 45

### Italian Chopped Salad **G:**

Romaine, arugula and watercress topped with pepperoncinis, cherry tomatoes, black olives, red onions, Italian salami, fresh mozzarella and a house made Italian Dressing.

### Caesar Salad **V:**

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.

### Buffet includes:

|                       |      |
|-----------------------|------|
| Garlic Bread Sticks   | V    |
| Italian Wedding Soup  |      |
| Fresh Vegetable Blend | V, G |

### Dessert

Tiramisu Cake

## BAYVIEW BARBEQUE

\$ 46

### Cucumber Salad **G** :

Chopped English cucumbers, heirloom tomatoes, red onion and crumbled feta cheese tossed in a fresh herb vinaigrette.

### Apple Chicken Salad **G**:

Mixed greens, shredded chicken, Granny Smith apples, red onion, smoked gouda cheese, dried cranberries and candied pecans served with house honey mustard.

### Entrees (choose two):

-*Smoked Turkey Breast* **G**: Smoked and roasted turkey breast, drizzled with a peach bourbon barbeque sauce.

-*Pulled Pork* **DF, G**: Slow roasted pork butt finished with a house made BBQ sauce.

-*Smoked Beef Brisket* **DF**: Smoked beef brisket topped with a house made maple chipotle BBQ sauce.

-*Roasted Herbed Chicken* **DF, G**: Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs.

Accompaniments:

*Maple Mustard BBQ Baked Beans* **DF, G, VG, V**

*Apple Cider Coleslaw* **DF, G, V**

*Mexican Street Corn* **G, V**

### Breads:

-*Rolls*: Fresh oven baked dinner rolls served with house made honey butter.

-*Corn Bread*: House made jalapeno cornbread.

### Desserts (choose one):

Fresh Apple Crisp

Pecan Pie

Key Lime Pie

## ASIAN FUSION MENU

\$ 41

### Salads (choose one):

-*Asian Chopped Salad* **V, G, VG, DF**:

Crisp romaine lettuce with cucumbers, cherry tomatoes, water chestnuts, carrots and sprouts with a wasabi vinaigrette.

-*Edamame Salad* **DF, G, V, VG**:

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* **G**: Pork strips, asparagus, carrots, broccoli and peppers tossed with a garlic ginger sauce served over ginger rice.

-*Steak Teriyaki* **DF**: Grilled sirloin steak, peppers, onions and mushrooms mixed in soba noodles, finished with teriyaki glaze.

-*Orange Ginger Glazed Shrimp* **G**: 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* **V**: Soba noodles, baby bok choy, carrots, jalapenos, radishes, avocado and cashews in a sesame vegetable stock.

### Accompaniments:

-*Asian Blend Vegetables* **V, G**: Baby bok choy, broccoli, green beans, mushrooms, red peppers and onions.

-*Miso Soup* **DF, VG, V**: Wakame, scallions and tofu in a miso broth.

### Dessert (choose one):

*Ginger Infused Rice Pudding*

*Vietnamese Fried Banana Fritters*

*Fortune Cookies*

## FIESTA ON THE BAY

### \$ 45

#### Chopped Mexican Salad **G, VG, V, DF:**

Roasted red peppers, corn, black beans, avocado, grape tomatoes and red onion with a cilantro lime dressing.

#### Mexican Cobb **V, G:**

Romaine and red leaf lettuce topped with cherry tomatoes, shredded cheddar cheese, bacon queso cheese and bacon.

#### Entrees (choose two):

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

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

-*Carne Asada* **G, DF**: Grilled marinated flank steak.

-*Mexican Grilled Shrimp* **G, DF**: Grilled shrimp tossed in our house blend. 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*

## PICNIC AT THE BAYFRONT

### \$ 41

#### Bayfront House Salad **V, VG, DF:**

Mediterranean spring mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons.

#### Cheddar and Bacon Potato Salad **G**

#### Apple Cider Coleslaw **G, V, DF**

**Vegetable Pasta Salad:** Cavatappi pasta, cherry tomatoes, cucumber, asparagus, carrots and yellow squash tossed in our house made Italian Dressing.

#### From the Grill:

*Smith's Hot Dogs* **DF, G**

*USDA All Beef Burgers* **DF, G**

#### Accompaniments:

Kaiser and Hotdog buns **DF**

Lettuce, Tomato and Onion tray **DF, G, V, VG**

Swiss, provolone and cheddar cheese tray **G, V**

Pickle tray **G, DF, V, VG**

Ketchup, Mayo, Dijon Mustard

House fried chips with a ranch dip **V, G**

#### Dessert:

Cookies and brownies

#### Enhancements:

-*Beef Short Ribs* **DF, G**: Beef short ribs braised slowly and drizzled with Dr. Pepper BBQ sauce.

\$7.00

-*Grilled Chicken Breasts* **G, DF** \$ 5.00

-*Barbeque Ribs* **G** \$ 7.00

-*Maple Mustard BBQ Baked Beans* \$ 3.00  
**G, DF, VG, V**

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

-*Jalapeno Cornbread* \$ 3.00

-*Keylime Pie* \$ 5.00

-*Apple Pie* \$ 5.00

# OUR POLICY

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**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

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## Bayfront Convention Center

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