



DINNER

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

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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, and dessert choice. Bottled water, coffee and tea station included for all plated meals. Each event must choose one entrée choice.

Chicken Monterrey **G** **\$25**

Marinated, chargrilled chicken breast, barbeque glaze, topped with bacon and cheddar. Served with herbed rice and seasonal sauteed vegetables.

Honey Lime Chicken **G DF** **\$25**

Grilled Honey and cilantro marinated chicken with sweet and spicy tequila lime sauce.

Garlic Parmesan Chicken **\$25**

Crunchy, baked chicken breast with creamy garlic aioli finish.

Presque Isle Walleye **\$34**

Pretzel and butter crumb crusted with fresh lemon caper sauce.

Atlantic Salmon **G DF** **\$36**

Grilled salmon steak with zesty orange and ginger glaze.

Top Sirloin Steak **G DF** **\$38**

Chargrilled and lightly seasoned. All of our steaks are high quality USDA Choice and prepared to a medium temperature.

Filet Mignon **G DF** **\$44**

Chargrilled and lightly seasoned. All of our steaks are high quality USDA Choice and prepared to a medium temperature.

Choice of Steak finish:

Smokey Bacon Butter Sauce **G**

Red Wine Demi-Glace **DF**

Chimichurri Sauce **G DF**

SPECIALTY OPTIONS

Grilled Vegetable Pasta **\$28**

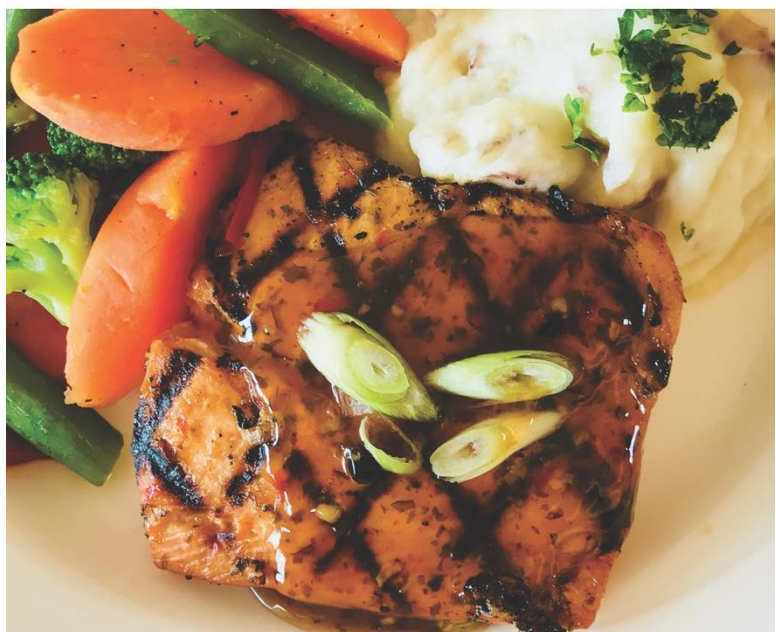
Marinated fresh vegetables and chef's choice pasta in a tomato balsamic sauce.

Stuffed Tomato **G** **\$26**

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

Cheese Ravioli **\$21**

Herb cheese filling with roasted red pepper and balsamic marinara.



DUET PLATES

All of our steaks are prepared to a medium rare – medium temperature unless otherwise requested.

Stuffed Chicken & Top Sirloin \$39

Traditional bread stuffing with savory cream sauce and a chargilled sirloin, lightly seasoned.

Orange Glazed Salmon and Top Sirloin G DF \$42

Fresh salmon filet glazed with an orange-ginger sauce and paired with a petite top sirloin. Finished with a red wine demi-glace.

Garlic Parmesan Chicken & Petite Filet Mignon \$43

Crunchy baked chicken breast with creamy garlic aioli finish and a chargilled filet, lightly seasoned.

Shrimp Scampi and Petite Filet Mignon \$49

Shrimp sautéed in garlic butter and a chargilled filet, lightly seasoned.

SALAD SELECTIONS

Please select a salad and one dressing to accompany your entrée choice

Bayfront House Salad V

Romaine and iceberg medley with crisp vegetables, and garlic croutons.

Strawberry Walnut Salad G V

Field greens with fresh sliced strawberries and honey-toasted walnuts.

Classic Caesar Salad

Crisp romaine with shaved parmesan, garlic croutons, and classic Caesar dressing.

VEGETABLE SELECTIONS

Please select a vegetable to accompany your entrée choice.

Seasonal Mixed Vegetables G DF V VG

Oven Roasted Root Vegetables G DF V VG

Green Bean Almandine G DF V VG

STARCH SELECTIONS

Please select a starch to accompany your entrée choice.

Baked Potato G DF V VG

Garlic Mashed Potatoes G V

Rice Pilaf G

Oven Roasted Red Potatoes with Herbs G DF V VG

DESSERT SELECTIONS

Please select a dessert to accompany your entrée choice.

New York Cheesecake

Orange Cream Cake

Chocolate Tuxedo Cake

Chocolate Decadence G



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 22% 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

Bayfront Convention Center

1 Sassafras Pier
Erie, PA 16507
814-455-1260

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