



# LUNCH

BAYFRONT CONVENTION CENTER  
[BAYFRONTCONVENTIONCENTER.COM](http://BAYFRONTCONVENTIONCENTER.COM) • 814-455-1260

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<b>G</b>	gluten free
<b>DF</b>	dairy free
<b>V</b>	vegetarian
<b>VG</b>	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.

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### Bayfront House Salad **DF, VG, V** \$ 24

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

### Caesar Salad **V** \$ 24

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

### Tomato, Mozzarella and Cucumber Salad **G, V** \$ 24

*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 **V, VG, DF** \$ 24

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

### Cobb Salad **G** \$ 25

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

### Wedge Salad **G** \$ 25

*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 **G, DF**

*(All proteins are 4 oz).*

*Sliced Sirloin Steak*

*Salmon*

*Chicken*

*Shrimp*

*Sliced Pork Loin*

### Soup

*Italian Wedding Soup* **DF** \$5.00

*Chicken Tortilla* \$5.00

*Broccoli Cheddar* \$5.00

*Loaded Potato* \$5.00



## PLATED LUNCH

Includes water, coffee and hot tea.

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

### Caprese Chicken \$ 28

Boneless chicken breast of chicken, brushed with basil pesto, stuffed with sliced Roma tomatoes, and fresh mozzarella cheese. Baked and topped with a basil cream sauce.

### Honey Balsamic Chicken Breast G, DF \$ 27

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

### Honey Mustard Chicken G, DF \$ 27

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

### Citrus Chicken G, DF \$ 29

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

### Maple Mustard Chicken G, DF \$ 27

Tender chicken marinated with cider and mustard, baked and topped with a tangy maple glaze.

### Sirloin Strip Steak G, DF \$ 27

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

### Walleye \$ 37

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

### Parmesan Polenta with Roasted Vegetables G \$ 16

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

### Eggplant Roulade VG, V, GF, DF \$22

Vegan cheese mixed with our house blend of herbs and spices. Rolled with fresh spinach in a thin eggplant cutlet. Baked and topped with a zesty vodka sauce.

### Ancient Grains VG \$22

Brown rice, red rice, quinoa, and black barley. Simmered in a savory vegetable broth. Topped with roasted broccoli, tomatoes and cremini mushrooms.

### Steak Accompaniments (choose one)

Garlic Bacon Compound Butter	G
Garlic Herb Compound Butter	G, V
Red Wine Demi Glaze	G, DF
Béarnaise Sauce	G, V
House made Steak Sauce	G, DF, V

### Steak Enhancements

Au Poivre	G, DF, VG, V	\$2.00
Sauteed Pearl Onions	G, DF, VG, V	\$2.00
Sauteed Peppers	G, DF, VG, V	\$2.00
Wild Mushroom Blend	G, DF, VG, V	\$2.00
Fried Onion Straws	DF, V, VG	\$2.00

### Accompaniments (choose two)

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

## DESSERT SELECTIONS

Please select a dessert to accompany your entrée choice.

**Cheesecake**  
**Peanut Butter Pie**  
**Chocolate Truffle Bomb**

## GLUTEN FREE DESSERT SELECTIONS

**Chocolate Torte**  
**Classic Crème Brulee**  
**Fresh Fruit Sorbet** (choice of Lemon or Peach Passion)

## CLASSIC SANDWICHES

Plated meal, includes bottled water or soft drink, bag of chips, cheddar and bacon potato salad side, a gourmet cookie and condiments.

Choose between a brioche bun **or** a wrap, unless otherwise noted.

**For groups planning to depart the facility, cold sandwiches are available as a *Boxed Lunch* (+\$2 per person).**

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## COLD SANDWICHES

### Classic Turkey \$ 19

*Thinly sliced turkey breast, lettuce, tomato and provolone.*

### Roast Beef \$ 22

*Sliced roast beef with cheddar, arugula and horseradish aioli.*

### Smoked Ham \$ 20

*Sliced smoked ham with Swiss cheese and yellow mustard.*

### Chicken Salad \$ 18

*Chicken salad mixed with walnuts and grapes, topped with lettuce and mayo.*

### Club Wrap \$ 18

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

### Vegetarian Wrap \$ 17

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

## HOT SANDWICHES

### BBQ Beef Brisket \$ 18

*Smoked BBQ beef brisket, caramelized onions and aged cheddar cheese.*

### Grilled Portobello \$15

*Lightly marinated and grilled Portobello mushrooms with roasted red peppers, provolone cheese, lettuce, tomato and roasted red pepper aioli.*

### Tuscan Chicken Sandwich \$ 23

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

### Cod Sandwich \$ 21

*Deep fried breaded cod fillet with lettuce, tomato and house-made tartar sauce.*



## BUFFETS

All buffets are based on a one & a half hour service. Prices are based per person. Buffets are available for a minimum of 75 guests.

### Picnic at the Bayfront

**\$ 37**

#### Salads:

-Bayfront House Salad (**V, VG, DF**), Cheddar and Bacon Potato Salad (**G**), Apple Cider Coleslaw (**G, V, DF**).

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

#### From the Grill:

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

#### Accompaniments:

Kaiser and Hot dog 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 (**G, V**) chips with a ranch dip.

Dessert: Cookies and brownies. **V**

#### Enhancements (per person):

-Beef Short Ribs: Beef short ribs braised slowly and drizzled with a House BBQ sauce **DF, G** \$7.00  
-Grilled Chicken Breasts **DF, G** \$5.00  
-Maple Mustard BBQ Baked Beans **G, DF, VG, G** \$3.00  
-Bacon and Smoked Gouda Macaroni and Cheese \$6.00  
-Jalapeno Cornbread **V** \$3.00  
-BBQ Ribs **G** \$7.00

Select one dessert for group from offerings, at \$7 per person.

## Little Italy Menu

**\$ 38**

#### 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 **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.

#### Accompaniments:

Fresh Vegetable Blend (**V, G**), Garlic Bread Sticks (**V**), Italian Wedding Soup (**DF**)

#### Dessert

Tiramisu Cake

## The Pizza Shop

**\$ 35**

### Pizza with Wrap/Sandwich, House Salad & House Made Chips

#### -Pizza (please choose 2)

Cheese, Cheese & Pepperoni, Meat Lovers or Vegetarian.

#### -Wraps/Sandwich (please choose 2)

Choice of protein: Ham, Turkey or Vegetarian

Please choose either a wrap or on a brioche bun.

House salad served with Ranch and Italian Dressings

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

Served with House Made chips and dips and assorted cookies.

## Create Your Own Buffet

\$ 40

### Choose One Salad:

Bayfront House Salad (**DF, V, G**), 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**
- 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. **G**

### Accompaniments (choose two):

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,  
Peanut Butter Pie

## Fiesta on the Bay

\$ 39

### Salads:

- Chopped Mexican Salad: Roasted red peppers, corn, black beans, avocado, grape tomatoes and red onion with a cilantro lime dressing. **G, VG, V, DF**
- Mexican Cobb: Romaine and red leaf lettuce topped with cherry tomatoes, shredded cheddar cheese, bacon, and queso cheese with a creamy tomatillo dressing. **V, G**

### Entrees (choose two):

- Cilantro Lime Chicken **G**: Grilled marinated chicken breast grilled, finished with a tequila lime cream sauce.
- Carne Asada **G, DF**: Grilled marinated flank steak.
- Pulled Chicken Birria
- Pork Belly

### Accompaniments:

Spanish Rice (**V**), Mexican Street Corn (**V**), Black Beans (**V, DF, G**)

### 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.

## Bayview Barbeque

\$ 39

### Salads:

- Cucumber Salad: Chopped English Cucumbers, Heirloom tomatoes, red onion and crumbled feta cheese tossed in an herb vinaigrette. **G**
- 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. **G**

### 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 with Honey Butter and house made jalapeno cornbread.

### Dessert (choose one):

Fresh Apple Crisp, Pecan Pie, Key Lime Pie.



## 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

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