

## HORS D'OEUVRES

One hour minimum. Individually priced at \$4.50.

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 \$36 per person/per hour.

## **COLD HORS D'OEUVRES**

## **Gazpacho Shrimp Shooters**

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

## **Prosciutto Caprese Bites**

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

## **Candied Bacon and Jalapeno Deviled Eggs**

#### **Hummus Vegetable Crudité**

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

#### Smoked Salmon and Cucumber

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

## **Antipasto Skewers**

#### **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

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

### **Corn Fritters**

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

#### **Pulled Pork Polenta**

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

# **Grilled Herb & Cheese Baby Portobello Mushrooms**

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, goat cheese and sliced Angus sirloin.

#### **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**

\$12

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**

\$9

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

## **Jumbo Shrimp Cocktail** (3 per person)

\$13

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

## **Seasonal Fresh Fruit Tray**

\$5

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**

\$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**

\$14

## Your choice of sautéed protein:

- -Sliced Flank Steak
- -Chicken
- -Shrimp

## Sauteed Vegetables to include:

Onions and a trip 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

## Your Choice of sautéed protein:

- -Sliced Flank Steak
- -Chicken
- -Shrimp
- -Sliced Pork

## Sauteed 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 ride, Fried rice

\$15

## **Texas Smokehouse Carving Station**

Mesquite Smoked Pork Steamship.

#### Sides:

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

\$8

\$12

\$8

### Condiments:

Chipotle Maple BBQ and Peach Bourbon BBQ.

## Dessert Bar

## 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 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**

#### **Bayfront Convention Center**

1 Sassafras Pier Erie, PA 16507 814-455-1260 BayfrontConventionCenter.com

