



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, warm rolls and butter, and dessert choice, unless otherwise noted. Coffee and hot tea included for all plated meals.

Honey Mustard Chicken **G, DF** \$ 33

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

Garlic Butter Chicken **G** \$ 33

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

Citrus Chicken **G, DF** \$ 33

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

Caprese Chicken \$ 33

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.

Maple Mustard Chicken **G, DF** \$ 33

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

Chicken Parmesan \$ 33

Chicken breast encrusted in seasoned bread crumbs and parmesan cheese. Baked to a golden brown. Served with gaganelli pasta. Topped in our zesty tomato sauce.

Sticky Chicken **G, DF** \$ 33

Bone in chicken legs and thighs, lightly seasoned with a blend of cajun herbs and spices. Simmered in a sweet and spicy sauce and served with dirty rice and roasted broccoli.

Pecan & Pretzel Crusted Sole \$ 42

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

Wild Scottish Salmon **DF** \$ 41

Grilled Scottish salmon with an orange ginger glaze.

Walleye \$ 42

Lake walleye fillet, dredged in house seasoning and batter dipped. Fried to a crisp golden brown.

Sirloin Strip Steak **G, DF** \$ 46

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

Top Sirloin Steak **G, DF** \$ 46

Grilled 8oz sirloin rubbed in a house blend.

Beef Tip A La Romana **DF** \$ 46

Tenderloin tips sauteed in olive oil with fresh garlic, oregano, basil, and shallots. Deglazed with red wine, finished in a rich tomato broth. Served with cavatappi pasta and kale.

Italian Roasted Sirloin **G, DF** \$ 46

Choice top sirloin roasted, seasoned with olive oil and Italian herbs, seared and cooked in red wine with wild mushrooms, sweet peppers and onions. Sliced and topped with a rich red wine sauce.

Boneless Short Rib \$ 46

Braised and slow roasted until tender. Served on a creamy risotto with pan au jus and green beans.

Choice of Steak Enhancements:

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

Choice of Steak Accompaniments (choose one):

Garlic Bacon Compound Butter	G
Garlic Herb Compound Butter	G, V
Red Wine Demi-Glace	DF
Béarnaise Sauce	G, V
House Made Steak Sauce	G, DF, V

VEGAN, GLUTEN FREE & VEGETARIAN OPTIONS

Vegetable Pasta **V** \$ 19

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** \$ 29

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

Cheese Ravioli **V** \$ 29

Herb cheese filling with roasted red pepper and balsamic marinara.

Parmesan Polenta with Roasted Vegetables **G, V** \$ 21

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

Herbed Vegetable Cakes **V** \$ 28

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

Eggplant Roulade **V, VG, GF, DF** \$ 29

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** \$ 29

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

DUET PLATES \$49

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

Honey Mustard Chicken **G, DF**

Garlic Butter Chicken **G**

Caprese Chicken

Maple Mustard Chicken **G, DF**

Wild Scottish Salmon **DF**

Walleye

Italian Roast Sirloin **G, DF**

Top Sirloin Steak **G, DF**

Accompaniments (choose two sides):

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
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

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*

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 Brule
Fresh Fruit Sorbet (*choice of Lemon or Peach Passion*)



BUILD YOUR OWN BUFFET \$ 45

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 \$ 46

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

\$ 47

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

THE PIZZA SHOP \$ 37

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.



FIESTA ON THE BAY

\$ 46

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.

-*Pork Belly*

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

-*Pulled Chicken Birria*

Accompaniments:

Spanish Rice

Mexican Street Corn

Black 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

\$ 42

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 House 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

Select one dessert for group from offerings, at \$5 per person.

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

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