



# BREAKFAST

BAYFRONT CONVENTION CENTER

[Bayfrontconventioncenter.com](http://Bayfrontconventioncenter.com)

814-455-1260

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<b>G</b>	Gluten Free
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<b>V</b>	Vegetarian
<b>VG</b>	Vegan

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## Breakfast

All breakfast buffets based on 1.5 hours of service and priced per guest.

### Continental Breakfast

V \$18

A variety of delicious house baked goods including muffins, danish, scones and cinnamon rolls. Accompanied by yogurt, granola and sliced fruit. Fresh coffee and hot tea included.

### Good Morning Continental Breakfast

V \$20

House baked goods including muffins, danish, scones, oatmeal bites and cinnamon rolls. Accompanied by assorted bagels with an everything bagel dip, yogurt, granola and sliced fruit. Fresh coffee, hot tea, juice included.

### Great Morning Continental Breakfast \$26

A breakfast charcuterie board including flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta. Accompanied with assorted bagels with an everything bagel dip, fresh baked croissants with apple butter and preserves, fluffy apple cheddar biscuits, warm beignets and a strawberry and banana smoothie shooter. Fresh coffee, hot tea, juice included.

## Continental Breakfast: A La Carte

### Bacon, Egg and Cheese Croissant \$11

Applewood smoked bacon, egg and cheddar cheese on a flaky croissant.

### Breakfast Burrito \$11

Gourmet scrambled eggs, shredded cheddar cheese and chopped applewood smoked bacon wrapped in a flour tortilla.

### Meat Lovers Breakfast Sandwich \$11

Country sausage patty, smoked ham and bacon with egg and cheddar cheese on a toasted english muffin.

### Quiche Lorraine \$6

Bacon, white cheddar and caramelized onions in a savory egg custard, baked in a house made tart shell.

### Breakfast Charcuterie \$15

Flavored yogurt, fresh berries, dried fruit, nuts, boursin cheese, gouda cheese, cheddar cheese, honey comb, hard boiled eggs, sliced prosciutto and crispy pancetta.

Breakfast sandwiches priced per item. All other items priced per guest.



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## Pick 3 Fresh Starts

Your choice of any three items listed below; minimum of (3) items or \$13 per person.

**Strawberry and Banana Smoothie Shooters** V,G \$6

**Maple Glazed Sausage Pops** G \$6

Ground pork mixed with apples and oats and then drizzled with a maple glaze and baked.

**Blueberry Pancake Bites with an Icing Glaze** G \$4

**Breakfast Pizza** \$6

A focaccia flatbread pizza crust topped with mozzarella, feta and cheddar cheese, bacon, spinach and eggs.

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## Breakfast Buffets

All buffets include fresh coffee, hot tea and juice

**Build Your Own Breakfast Buffet** V, VG, FD, G \$26

Includes seasonal fruit display

### Eggs

(Choose one)

Gourmet scrambled eggs with white cheddar cheese and chives G

Scrambled egg whites with shredded white cheddar cheese and chives G

Hard boiled eggs G

Ham and cheese frittata G

Breakfast quiche

**Oatmeal Bites** V \$5

(5 pieces per person)

**Assorted Bagels with an Everything Bagel Dip** V \$7

**Fresh Baked Croissants with Apple Butter and Preserves** \$4

**Fluffy Apple Cheddar Biscuits** V \$6

Whipped butter and apple butter

**Warm Beignets** V \$6

With caramel and chocolate sauce

**Spicy Sausage and Hash Brown Bites** G \$6

(2 per person)

Sausage, cheddar cheese, and shredded potato baked to golden brown. Served with a maple and mustard glaze

### Protein

(Choose two)

Smoked applewood bacon G

Country sausage patties G

Turkey bacon G

Smoked honey glazed ham G

Pork sausage links G

Grilled chicken breast G

### Potato

(Choose one)

Herbed red bliss breakfast potatoes G, DF, V, VG

Sweet potato hash (caramelized onions, peppers, bacon and roasted sweet potato) G, DF

Hash browns G, V, VG, DF

Bacon cheddar potato casserole G

Potato cake G, DF, V, VG

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## The Bayview Breakfast Buffet \$26

*Includes seasonal fresh fruit and breakfast bread displays*

### *Classic Quiche Lorraine*

*Bacon, white cheddar and caramelized onions in a savory egg custard, baked in a house made tart shell.*

*Applewood smoked bacon*      **G, DF**

*Country sausage patties*      **G, DF**

*Herbed red bliss breakfast potatoes*      **G, DF, VG, V**

*Crème Brulee French Toast*      **V**

*Thick sliced French toast with strawberry puree and served with warm maple syrup, mixed berries and whipped cream*



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## The Healthy Start \$25

*Seasonal fresh fruit display*      **V, VG, DF, G**

*Scrambled egg whites with shredded white cheddar cheese and chives*      **G**

*Turkey bacon*      **G, DF**

*Grilled chicken breast*      **G, DF**

*Superfood bowl*      **V**

*Ancient grains (barley, quinoa, brown rice, wild rice) accompanied by yogurt, seasonal berries, granola and nuts.*

*Herbed red bliss breakfast potatoes*      **V, DF, G, VG**

## The Bayfront Brunch Buffet \$49

### Soup

(Choose one)

Italian Wedding Soup **DF**

Chicken Tortilla Soup

Tomato Bisque

### Sides

(Choose two)

Garlic Mashed Potatoes **V, G**

Wild rice pilaf with toasted pecans **V**

Seasonal fresh vegetables **V, G**

### Salad

(Choose One)

Tomato, Mozzarella and Cucumber Salad **G, V**

Garden House Salad: Cherry tomatoes, english cucumbers, carrot twirls and house made croutons **DF, VG, V**

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

Cobb Salad: Romaine lettuce, hard boiled egg, bacon, tomatoes, avocado, aged cheddar cheese and honey roasted pecans; your choice of dressing. **G**

### House Made Dressings (choose two)

French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Italian Dressing, Strawberry Dressing, Garlic and Mint Vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

### Breakfast Items

(Choose two)

Smoked applewood bacon **G, DF**

Gourmet scrambled eggs with shredded white cheddar cheese and chives **G**

Country Sausage Patties **G, DF**

Herbed red bliss breakfast potatoes **G, DF, V, VG**

### Entrees

(Choose one)

Simple Herbed Chicken **G, DF**

Slow roasted eight piece chicken rubbed in our house seasoning and fresh herbs

Macadamia nut crusted sole with a herbed bechamel sauce

Country Sirloin Roast **G, DF**

Slow roasted beef sirloin sliced and finished with a red wine demi glace

### Displays

(Choose one)

Assorted Breads and Pastries

Fresh seasonal fruit tray **G, DF, V, VG**

Assorted yogurts and granola **V**

### Dessert

(Choose two)

Assorted cakes, pies, brownies, cookies and pastries

## Additional Items

*(Enhancements, priced per guest)*

Buckwheat Pancakes \$3.00

Cinnamon french toast \$3.00

Sausage Gravy and Biscuits \$4.00

Fruit Cup \$3.00

V

V, DF

G, DF, V, VG

## Plated Breakfast

*Priced per guest.*

### The Classic **G** **\$17**

*Gourmet scrambled eggs with shredded white cheddar cheese and chives, herbed red bliss breakfast potatoes and your choice of bacon or sausage.*

### Steak and Eggs **G** **\$21**

*Grilled eight ounce sirloin steak rubbed in our house seasoning and served with gourmet scrambled eggs and red bliss potatoes.*

### The Healthy Plate **G** **\$14**

*Scrambled egg whites with shredded cheddar cheese and roasted tomatoes, 4oz chicken breast and a mixed fruit cup.*

### Three Egg Omelet **G** **\$14**

*Three egg omelet stuffed with aged white cheddar, herbed red bliss breakfast potatoes and bacon.*



## Breakfast Action Stations

*Priced Per Person*

*All action stations require a chef fee.*

*Must accompany a chosen buffet.*

### Omelet Station **G** **\$14**

*Chopped bacon, breakfast sausage, diced ham, mushrooms, cherry tomatoes, red onions, spinach, aged cheddar cheese and peppers.*

### Create Your Own Crepes Station **V** **\$14**

*Crepes made to order with pastry cream and your choice of fresh berries, nuts, sweetened fresh cream, chocolate chips, powdered sugar and cinnamon infused maple syrup.*

### Carving Station **\$14**

*Choose between sirloin beef (G), turkey (G) or glazed ham (G). Accompanied with brioche buns and various sauces.*

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# 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

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## CONTACT US

### Bayfront Convention Center

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