

Bristol

EVENT CENTER



CATERING MENUS



CATERING GUIDELINES

The Bristol Event Center is exclusive to all food and beverage.

TAX AND SERVICE CHARGES

All catered functions will have a 22% administrative fee and 7.35% sales tax added to the total bill.

GUARANTEE

For groups of 1-500, the final guarantee and entrée counts are due by 10am, 7-business days prior to the start of your event.

For groups of 500 or more, the final guarantee and entrée counts are due by 10am, 10-business days prior to the start of your event.

DIETARY RESTRICTIONS

All known dietary restrictions are due at the time of guarantee. Depending on the type of event, the use of meal tickets may be required for individuals with dietary restrictions. The Bristol Event Center is exclusive to meal tickets, should there be a need for them. On-site dietary restrictions may not be accommodated, so we encourage you to uncover this information in advance.

OPERATIONAL CHARGES

In addition to food and beverage, your event may be subject to additional operational charges, for example, but not limited to: chef attendant fees, bartender fees, linen refresh or room reset fees. These additional charges will be uncovered during the planning process.

MEAL TICKETS

Meal tickets are required for all menus with two or more entrée choices. The Bristol Event Center is exclusive to all meal tickets.

HOME2 MEAL FUNCTIONS

Please inquire with your sales manager about menu pricing for meal functions at the Home2 Suites.



DINNER BUFFET

*Dinner buffet to include fresh baked rolls and butter,
chef's selection of seasonal vegetable and appropriate starch,
freshly brewed coffee, decaffeinated coffee, and fine quality teas.*

Pricing is based on 90 minutes of service.

Minimum 50 guests.

Buffet menu must be ordered for total guarantee.

Soup

New England Clam Chowder, Oyster Crackers

Salad Options

Choose 2

Classic Caesar Salad, Romaine Hearts, Caesar Dressing & Parmesan Crostini

Organic Field Greens Salad, Sweet Peppers, Grape Tomatoes, Carrots, European Cucumbers,
Balsamic Vinaigrette *GF/DF/V*

Crumbled Feta & Romaine Salad, Cucumber, Red Pepper, Tomato, Greek Vinaigrette *GF*

Caprese Salad, Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, EVOO, Balsamic *GF*

Cheese Tortellini Salad tossed with Pepperoni, Basil, Roasted Sweet Peppers, Marinated
Artichokes, Chili Flakes, Lemon Zest & Shredded Parmesan

Entrées

Choose 3

Gluten Free Potato Gnocchi in a Wild Mushroom Broth *DF/V*

Penne a la Vodka, Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan

Orecchiette Pasta Carbonara with Peas & Pancetta

Grilled Adobo Rubbed Pork Tenderloin, Chimichurri, Crispy Hominy *GF*

Roasted Sirloin Steak, Caramelized Vidalia Onions & Smoky Cracked Pepper Sauce *GF*

Pan Roasted Tamari & Lime Salmon, Sesame and Ginger Vinaigrette *GF/DF*

Icelandic Cod, Potato & Chive Fondue, Butter Panko Break Crumbs

Parmesan & Basil Crusted Chicken with Pinot Grigio Tomato Butter Sauce

Grilled Chicken Breast, Rosemary Jus Lie *GF/DF*

Dessert

Deconstructed Cheesecake Bar

New York Style & Chocolate Cheesecake

Fresh Berry Compote, Mini Chocolate Chips, Chocolate Hazelnut Praline Stick,

Crumbled Oreo Cookies, Crushed Graham Crackers & Whipped Cream

\$65 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax

PLATED DINNER

Plated dinner to include one salad selection, two entrée selections, and one dessert selection.

Dinner service includes fresh baked rolls and butter,

freshly brewed coffee, decaffeinated coffee, and fine quality teas.

To select additional courses, please inquire with your catering professional for pricing.

Soup available at additional cost.

Minimum 25 guests. Additional Cost for three or more entrees.

Salad

Choose 1

Bristol Event Center House Salad *GF/DF/V*

Organic Local Greens Wrapped in Cucumber Ribbons with Shredded Carrots and Grape Tomatoes, Finished with Balsamic Vinaigrette

Grilled Caesar Salad with Romaine Lettuce and Parmesan Crisp
With Miniature Sweet Teardrop Peppers and Grilled Lemon

Burrata Salad, Roasted Tomato, Basil Pesto, Arugula, Baby Greens, Balsamic Glaze* *GF*

**Add \$5 per person*

Main

Choose 2

Chef's Choice of Starch & Vegetable

to be served with each entree

Herb Marinated Grilled Beef Filet

Cognac Sauce and Roasted Shallot Confit *GF/DF* **\$72**

Seared Faroe Island Salmon, Served with a Sauce Vierge **\$52**

Roasted Chicken Breast, Wild Mushroom Bread Pudding, Lemon Herb Jus **\$48**

French Cut Chicken Breast

Stuffed with Pancetta, Fresh Ricotta, Parmesan & Spinach

Topped with a Tomato Vin Blanc Sauce **\$50**

Cider Brined Pork Chop with Bourbon Au Jus **\$50**

Jumbo Baked Stuffed Shrimp with Citrus Burre Blanc Sauce **\$55**

Roasted Mushroom Risotto, Truffle Oil *GF/VEG* **\$42**

Sweet Potato Lasagna *V*

Layered with Roasted Root Vegetables

Topped with Roasted Tomato & Sage Bisque **\$40**

Dessert

Choose 1

Seasonally Inspired Crème Brûlée, Fresh Berries, Mini Madeleine Cookie

Chocolate Raspberry Dome

Boston Cream Pie with Dark Chocolate Sauce

Lemon Tart with Whipped Cream, Fresh Raspberries, and Mint

All Pricing is Exclusive of 22% Administrative Fee & 7.35% Sales Tax