

# 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.



# DELI LUNCH BUFFET

*Deli buffet to include freshly brewed coffee, decaffeinated coffee, and fine quality teas.*

*Pricing based on 90 minutes of service.*

*Minimum 25 guests.*

*Buffet menu must be ordered for total guarantee.*

## Soup

Home-Style Chicken Soup with Garden Vegetables, Herbs, and Egg Noodles

## Deli-Style Meats

Cracked Pepper Roasted Angus Beef *GF/DF*

Slow Roasted Turkey Breast *GF/DF*

Honey-Baked Ham

## Deli-Style Cheeses

American

Provolone *GF*

Pepper Jack *GF*

## To Accompany

Platter of Sliced Vine Ripe Tomato, Bibb Lettuce, Shaved Red Onions

Whole Grain Mustard, Mayonnaise & Pickles

Selection of Sliced Artisanal Breads and Rolls

*Gluten free bread available by request, additional fees applied.*

## Deli-Style Salads

### Choose 3

Grainy Mustard Potato Salad with Green Onion *GF*

Crispy Greens, Grape Tomatoes, Cucumbers with Lemon-Thyme Vinaigrette *GF/DF*

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

Green Bean and Chickpea Salad, Roasted Tomato, Pickled Red Onion, Vinaigrette *GF/DF*

Pasta Salad with Grilled Vegetables and Asiago, Basil Vinaigrette

## Dessert

Freshly Baked Gourmet Cookies, Chocolate Brownies, and Lemon Squares

## Enhancements

Tuna Salad Wrap

Grilled Vegetable Wrap

Minimum Order One Dozen \$96 per dozen

*Pre-Made Sandwiches Available by Request with Additional Cost*

**\$36 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax**



# COLD PLATED LUNCH

*Plated lunch to include one cold entrée selection and one dessert selection for entire group.*

*Lunch 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*

## Main Course

### Choose 1

Grilled Chicken Caesar Salad, Romaine, Parmigiano Cheese  
Garlic Herb Croutons, Creamy Caesar Salad Dressing **\$25**

Salmon Niçoise Salad *GF*  
Baby Greens, Poached Salmon, Yukon Potatoes, Haricot Vert, Radish, Hard-Boiled Egg  
Niçoise Olive Vinaigrette **\$35**

Chopped Chicken Salad *GF*  
Seasonal Fresh Fruits and Vegetables, Bibb Lettuce, Lemon Vinaigrette **\$25**

Southwestern Shrimp Salad  
Chili Marinated Grilled Shrimp with Sweet Corn, Tomato, and Black Bean Relish  
Chipotle Dressing and Crisp Tortilla Strips **\$30**

Harvest Grain Bowl *GF*  
Ancient Grains, Chickpeas, Roasted Sweet Potatoes, Shaved Brussels, Tomato,  
and Red Onion Romesco Sauce **\$25**

## Dessert

### Choose 1

Strawberry Shortcake with Chantilly Cream, Garnished with Fresh Mint

Tiramisu with Chocolate Sauce

Chocolate Mousse Cream Puff with Whipped Cream

Flourless Decadent Chocolate Torte with Raspberry Coulis *GF*

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

# HOT PLATED LUNCH

*Plated lunch to include one salad selection, one entrée selection, and one dessert selection.*

*Lunch 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.*

*Choice of two entrées with minimum of 50 guests.*

## Starter

### 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

Mediterranean Salad

Chopped Romaine Lettuce, Kalamata Olives, Feta Cheese, Diced Cucumber, Red Onion, and Sweet Red Peppers

Served with a Greek Vinaigrette

Baby Arugula, Vine Ripe Tomato and Buffalo Mozzarella\*

Topped with a Crostini, and Served with Balsamic Vinaigrette

*\*Add \$5 per person*

## Main

### Choose 1

*Chef's Choice of Starch & Vegetable  
to be served with each entree*

Marinated Bistro Steak, Thyme and Sweet Onion Demi *GF/DF* **\$43**

Seared Fillet of Salmon, Tomato Herb Vinaigrette *GF* **\$38**

Roasted Chicken Breast, Wild Mushroom Bread Pudding, Lemon Herb Jus **\$36**

French Cut Chicken Breast Stuffed with a Cranberry Cornbread Filling, Herb Demi Glace **\$40**

Seasonal Vegetable Risotto *GF/VEG* **\$30**

Sweet Potato Lasagna

Layered with Roasted Root Vegetables

Topped with Roasted Tomato & Sage Bisque *V* **\$30**

## Dessert

### Choose 1

Tiramisu with Chocolate Sauce

New York Style Cheesecake with Strawberries and Whipped Cream

Flourless Decadent Chocolate Torte with Raspberry Coulis *GF*

*Seasonally Inspired Crème Brûlée, Fresh Berries, Mini Madeleine Cookie\**

*\*add \$5 per person*

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



# HOT LUNCH BUFFET

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

*Pricing based on 90 minutes of service.*

*Minimum 25 guests.*

*Buffet menu must be ordered for total guarantee.*

## Soup

Fired Roasted Tomato Soup, Basil Pesto, Garlic Croutons *GF/V*

## Salad Options

### Choose 2

Hearts of Romaine Classic Caesar Salad, Garlic Croutons & Shaved Parmesan

House Salad with Organic Field Greens, Grape Tomatoes, Carrots & European Cucumbers,  
Balsamic Vinaigrette *GF/DF/V*

Bowtie Caprese Salad with Roasted Tomatoes, Marinated Cherry Mozzarella, Basil *VEG*

Couscous Salad, Citrus, EVOO, Cucumber, Tomato, Mint, and Parsley *V*

Mediterranean Salad

Chopped Romaine Lettuce, Kalamata Olives, Feta Cheese, Diced Cucumber,  
Red Onion, and Sweet Red Peppers

Served with a Greek Vinaigrette

## Pasta

### Choose 1

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

**OR**

Penne a la Vodka, Creamy Tomato Vodka Sauce, Parsley & Parmesan *VEG*

## Main Course

### Choose 2

Herb Roasted Breast of Chicken, Grilled Lemon Herb Jus

Breaded Chicken Thighs with Parmesan Tomato Cream

Char Grilled Sliced Sirloin, Roasted Onion, and Smoked Pepper Sauce

Roast Sage and Garlic Rubbed Pork Loin, Caramelized Vegetable Au Jus

Roasted Atlantic Cod with Potato Fondue, Buttered Panko, and Snipped Chives

Grilled Fillet of Atlantic Salmon, Honey Soy Glaze

## Dessert

Assorted Miniature Cheesecakes

**\$45 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax**

