

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.





RECEPTION STATION COLLECTION

*Menu pricing based on 90 minutes of service.
Minimum 25 people.
Stations must be ordered for total guarantee.*

Farm Fresh Vegetable Display

Garden Harvest of Raw & Roasted Vegetables: Celery, Carrots, Zucchini & Summer Squash Skewer, Red & Yellow Bell Peppers, Grape Tomatoes, Cucumber, Grilled Asparagus, Cauliflower & Broccoli Florets
Complimented with Blue Cheese, Roasted French Onion and Chipotle Ranch Dipping Sauces

\$10.00 per person

Fresh Seasonal Fruit Display

Watermelon, Pineapple, Cantaloupe & Honeydew Melon
Garnished with Berries & Red Grapes

\$11.00 per person

The Perfect Snack Table

Toasted Pita Chips with Sweet Pepper Hummus & Tzatziki
Kettle Style Potato Chips with French Onion & Dill Pickle Dip
Warm Pretzel Sticks with Cheddar Cheese Sauce & Spicy Brown Mustard
Freshly Fried Tortilla Chips with Classic Guacamole & Corn Salsa
Toasted Crostini with Tomato & Fresh Mozzarella Bruschetta and Creamy White Bean & Rosemary Spread

\$14.00 per person

Artisan Cheese & Charcuterie Display

Selection of Local & Regionally Sourced Soft and Hard Cheeses
Accompanied with Sliced Cured Meats, Mini Caprese Skewers with Fresh Basil, Assorted Marinated Vegetables, Honeycomb, Local Jams and Jellies
Sliced French Bread, Specialty Crackers & Bread Sticks

\$16.00 per person

Slider Station

Hamburgers (GF/DF), Black Bean Burgers (V) & Grilled Chicken Sliders (GF/DF)
Assorted Accompaniments Including:
Cheddar Cheese, Grilled Onions, Sautéed Mushrooms, Bacon, Jalapeño Peppers, Green Leaf Lettuce, Tomatoes, Sliced Pickled & Condiments

\$18.00 per person

**All Pricing Exclusive of 22% Administrative Fee & 7.35% Sales Tax
*Chef Attendant Fee \$150.00 per chef**



RECEPTION STATION COLLECTION

Menu pricing based on 90 minutes of service.

Minimum 25 people.

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Chef Manned Pasta Station

Penne, Cheese Tortellini & Gemelli Pasta

Tomato Basil Pomodoro (GF/DF), Porcini Cream & Bolognese Sauce (GF/DF)

Sautéed Mushrooms, Sundried Tomatoes, Baby Spinach, Sautéed Onions & Chopped Broccoli

Red Pepper Flakes, Parmesan Cheese & Sliced Focaccia Bread

\$16.00 per person

Add Italian Sausage \$6.00 per person

Add Sautéed Shrimp \$4.00 per person GF

Add Roasted Chicken \$4.00 per person GF

Parmesan Bowl Enhancement \$1,500

Street Taco Station

Pick 3 Meats: Pork Carnitas (GF/DF), Adobo Chicken (GF/DF) & Chili Lime Mahi (GF/DF),
Carne Asada, Chili Dusted Shrimp, and Southwestern Marinated Tofu

Toppings to Include: Soft Tortillas, Onion, Cilantro, Sour Cream, Tomatillo Salsa,
Guacamole & Fire Roasted Tomato Salsa
Mexican Rice (+\$5 per person)

\$17.50 per person

Mac & Cheese Station

Creamy Traditional Elbow Macaroni & Cheese

Pick 3 Meats: BBQ Pulled Pork (DF), Crumbled Smoked Bacon, Ground Seasoned Beef (GF/DF),
Sautéed Shrimp (GF) & Fried Buffalo Chicken, Lobster (+\$15 per person)

Toppings to Include: Blue Cheese Crumbles, Shredded Cheddar Cheese, Fritos, Crispy Onion,
Sliced Jalapeños, Spicy Corn Salsa, Steamed Broccoli & Scallions

\$18.00 per person

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***Chef Attendant Fee \$150.00 per chef**





RECEPTION STATION COLLECTION

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Minimum 25 people.

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Asian Small Bite Station

Steamed Pork Bun, Duck Pot Stickers, Shrimp Shu Mai,
Teriyaki Beef Skewer & Mini Vegetarian Egg Rolls
Sweet Chili Sauce & Ponzu Plum Sauce, and Fortune Cookies

\$19.00 per person

Ramen Noodle Station

Ramen Noodles Served with Traditional Meat Broth or Vegetable Miso Broth *DF*

Proteins: Roast Pork Belly, Steamed Ginger Chicken, Spicy Tofu & Soft Boiled Egg

Vegetables: Baby Bok Choy, Bean Sprouts, Scallions, Shitake Mushrooms, Shredded Daikon,
Radish & Seaweed

Condiments: Soy Sauce, Chili Oil, Toasted Sesame Seeds & Crispy Shallots

\$19.00 per person

Mashed Potato Bar

Whipped Sweet Potatoes and Whipped Yukon Gold Potatoes

Toppings to Include: Chopped Broccoli, Fried Onions, Crumbled Bacon, Crushed Candied Pecans,
Chive Sour Cream, Shredded Cheddar Cheese, Cinnamon Sugar Butter

**Add Chili for \$8 per person*

\$17.00 per person

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CHEF CARVING STATION COLLECTION

*All carving stations accompanied with mini rolls
Menu pricing based on 90 minutes of service.*

Sage & Maple Roasted Turkey Breast

With Turkey Demi Glace & Cranberry Chutney

Serves 20

\$190 per turkey

Herb & Garlic Marinated Slow Roasted Prime Rib

With Peppercorn Au Jus, Creamy Horseradish Sauce & Grain Mustard

Serves 20

\$475 per rib

Chili Dry Rubbed Pork Loin

With Bourbon BBQ Sauce

Serves 30

\$150 per loin

Special House Seasoned Tenderloin of Beef

With Roasted Shallot Demi & Grain Mustard Sauce

Serves 15

\$375 per tenderloin

Braided Salmon Fillet

With Dill Sour Cream with Lemon Zest

Serves 10-15

\$300 per fillet

**All Pricing Exclusive of 22% Administrative Fee & 7.35% Sales Tax
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“BEEF” UP YOUR CARVING STATION WITH SIDES

Sides must be ordered for guaranteed count

Garlic Roasted Fingerling Potatoes Finished with Fresh Herbs & Parmesan

Creamy Roasted Garlic Yukon Mashed Potatoes with Snipped Chives

Quinoa & Jasmine Rice Pilaf

Au Gratin Potatoes

Roasted Baby Carrots, Parsnips & Brussels Sprouts

Broccolini & Baby Carrots Drizzled with Lemon Herb Butter

Grilled Asparagus with Balsamic Glaze

\$6.00 each / per person

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PASSED HORS D'OEUVRES

A la Carte Pricing is per piece and based on a 25-piece per item minimum and must be ordered in 50-piece increments.

Cold

Tuna Tartare on Crispy Sushi Rice Square **\$4.00**

Deviled Egg Topped with Crumbled Maple Bacon **\$3.50**

Avocado Toast Bites, Sourdough, Candied Jalapeños, Cilantro V **\$3.50**

Melon & Prosciutto Skewer with Balsamic Glaze *GF* **\$3.50**

Smoked Salmon, Mini Fingerling Potato with Chive Crema **\$4.00**

Goat Cheese & Fried Leek Crostini with Lemon Zest **\$3.50**

Hot

Philly Cheese Steak Egg Rolls **\$4.00**

Beef Teriyaki Skewer **\$4.50**

Thai Spiced Chicken Skewer, Peanut Sambal **\$4.00**

Tempura Cauliflower Bites with Sweet Chili *GF/V* **\$3.50**

Baked Cranberry, Walnut and Brie Phyllo **\$4.00**

Risotto Balls, Truffle Aioli **\$4.00**

Chicken and Waffles, Spicy Smoked Maple Butter **\$4.00**

Scallops Wrapped in Bacon **\$4.50**

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