

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

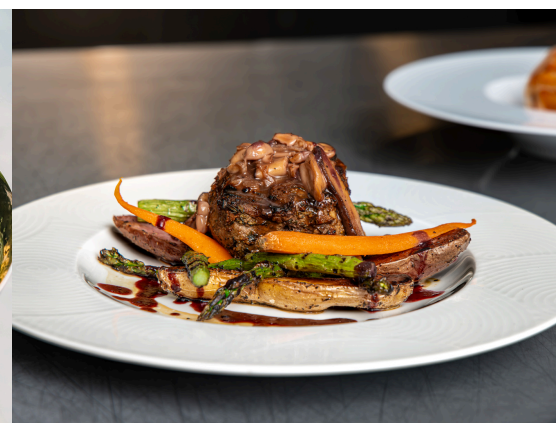
In addition to food and beverage, your event may be subject to additional operational charges, for example, but not limited to: chef attendant fees, bartender fees, linen refresh or room reset fees. These additional charges will be uncovered during the planning process.

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.



CONTINENTAL BREAKFAST

Continental Breakfast to include freshly squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Food packages must be ordered for total guarantee.

SUNSHINE GARDEN \$19.50

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Steel-Cut Oatmeal with your choice of (4) toppings:

Dried Cranberries, Brown Sugar, Sliced Almonds, Mini Chocolate Chips, Toasted Coconut Flakes, Chia Seeds, Chopped Walnuts, Diced Apples, Peanut Butter, Nutella, Pecans

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins
Sweet Butter and Fruit Preserves

Assorted Individual Non-Fat Flavored Greek Yogurts *GF*

CENTURY HILL \$22

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Build Your Own Granola Parfait *GF*

Homemade Granola, Non-Fat Greek Yogurt, Toasted Almonds, Sunflower Seeds, Dried Cherries

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins
Sweet Butter and Fruit Preserves

Assorted Mini Bagels

Plan, Low Fat and Vegetable Cream Cheese *GF*

**Add Smoked Salmon \$7 per person*

***Toaster available for Mini Bagels*

LOW CARB BREAKFAST \$24

Cottage Cheese with Pineapple Chunks *GF*

Spinach & Goat Cheese Egg Muffin *GF*

Yogurt Parfait

Layered with Blueberries and Gluten Free Granola

Build Your Own Avocado Bowl

Sliced Avocados, Chopped Hard Boiled Eggs, Diced Tomatoes, Chia Seeds, Crumbled Turkey Bacon, Assorted Pitas

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

HOT BREAKFAST BUFFET

Hot Breakfast Buffet to include freshly Squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Buffet must be ordered for total guarantee.

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Assorted Non-Fat Greek Fruit Yogurts *GF*

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins

Sweet Butter and Fruit Preserves

Scrambled Eggs with Fresh Chives *GF*

Hash Brown Potatoes with Shallot Butter *VEG*

Choice of One:

Applewood Smoked Bacon

Pork Sausage Links

Oatmeal Station

Steel-Cut Oatmeal with your choice of (4) toppings:

Dried Cranberries

Brown Sugar

Sliced Almonds

Mini Chocolate Chips

Toasted Coconut Flakes

Chia Seeds

Chopped Walnuts

Diced Apples

Peanut Butter

Nutella

Pecans

Enhancements:

Vanilla Cinnamon Custard French Toast with Vermont Maple Syrup \$4.50 per person

Mini Waffles with Vermont Maple Syrup \$4.50 per person

Chicken Apple Sausage \$3 per person

Turkey Sausage \$2 per person

Canadian Bacon \$2 per person

Turkey Bacon \$2 per person

\$33 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax

PLATED BREAKFAST

*Plated Breakfast to include one entrée selection, basket of chef's selection of breakfast bakery items and pastries, fruit preserves and butter.
Choice of freshly squeezed orange juice or cranberry juice and includes freshly brewed coffee, decaffeinated coffee, and fine quality teas.
Minimum 25 guests.*

Scrambled Cage Free Eggs \$24

Applewood Smoked Bacon, Roasted Peppers, Yukon Gold Potato

Traditional Eggs Benedict \$30

Canadian Bacon, Hollandaise Sauce, Fingerling Potatoes
Grilled Asparagus, Oven-Roasted Tomato

Brioche French Toast \$25.50

Warm Berry Compote, Vermont Maple Syrup, Grilled Ham

Smoked Salmon \$28

Sliced Tomato, Red Onion, Chopped Hard Boiled Egg
Capers & Cream Cheese Served with a Toasted Bagel

Egg White Breakfast Burrito \$23

Roasted Bell Pepper, Onion, and Cheddar Cheese
Served in a Grilled Tortilla with Pico De Gallo and Guacamole

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

BRUNCH BUFFET MENU

Hot Brunch Buffet to include freshly Squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Buffet menu must be ordered for total guarantee.

Seasonal Fresh Fruit and Mixed Berries *GF/DF/V*

Selection of Assorted Bakery Items to Include:
Fresh Baked Mini Croissants, Danish & Mini Muffins
Sweet Butter & Fruit Preserves

Scrambled Eggs with Fresh Chives *GF*

Vanilla Cinnamon Custard French Toast with Vermont Maple Syrup

Lyonnais Breakfast Potatoes *GF*

Breakfast Meat

Choose 1

Applewood Smoked Bacon

Pork Sausage Links

Seasonally Inspired Soup

Mixed Green Salad with Organic Greens, Sliced Cucumbers, Grape Tomatoes,
Sweet Carrots White Balsamic Vinaigrette *GF/DF/V*

Rotini Pasta Salad with Grilled Vegetables & Pesto Aioli

Entrée

Choose 1

Herb Roasted Breast of Chicken, Lemon Herb Jus *GF*

Buttermilk Marinated Chicken with Bourbon BBQ Sauce

Grilled Sliced Flat Iron Steak with Garlic Mushroom Sauce *GF/DF*

Scaloppine of Pork with Capers Butter Sauce

Herb Crusted Atlantic Cod, Roasted Tomatoes, Kalamata Olives & Pinot Grigio Butter

Seared Fillet of Atlantic Salmon, Honey Soy Glaze *GF/DF*

Jasmine Rice Pilaf Baby Carrots & Haricot Vert *GF/DF*

Dessert

Chocolate Mousse Cups, White Chocolate Dipped Cream Puffs, and Apple Crisp in Phyllo Crust

\$48.00 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax

BREAKS

*Pricing is based on 90 minutes of service.
Beverages can be added on consumption per menu pricing.
Menu packages must be ordered for the total guarantee.
Minimum 25 people.*

Snack Pack \$16

Classic Candy and Bagged Snack Selection to Include:
Hershey's Chocolate Bar, Kit Kat, M&M, Snickers, Reese's
Deep River Kettle Chips, Pretzels, and Smart Food Popcorn (GF)

Keepin' It Light \$17

Fresh Assorted Whole Fruit GF/DF/V
Citrus Infused Water GF/DF/V
Assorted Kind Bars GF
Individual Fruit Flavored Non-Fat Greek Yogurts GF

Sweet & Savory \$17

Chocolate Truffle Brownies, Assortment of House Baked Cookies
House Fried Potato Chips (V) with French Onion and Dill Pickle Dips
Warm Soft Pretzel Sticks with Spicy Brown Mustard GF

Mediterranean \$18

Toasted Pita Chips, Sliced Red and Yellow Peppers, Baby Carrots and Cucumbers
Variety of Dips to Include: Traditional Hummus (GF/DF/V), White Bean &
Rosemary Hummus (GF/DF/V), Tzatziki (GF)
Antipasto Skewers GF

Hot on the Trail \$19

Create Your Own Personal Trail Mix
Assortment of:
Dried Papaya (GF/V), Yogurt Covered Raisins, Mini-Pretzels, Wasabi Peas,
Granola (GF), Banana Chips, Roasted Assortment of Nuts (GF/V) and M&M's

Theater \$18

House-Made Butter, Kettle, and Garlic Parmesan Popcorn
Individual Bags of Cinnamon Sugar Pretzel Bites

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

A LA CARTE MENU

Per Gallon items have 3 Gallon Minimum Per Each Item, Not Total.

Freshly Squeezed Orange Juice and Cranberry Juice	\$45.00 per gallon
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas	\$52.00 per gallon
Hot Chocolate	\$50.00 per gallon
Unsweetened or Sweetened Iced Tea	\$45.00 per gallon
Lemonade	\$45.00 per gallon
Bottled Apple, Cranberry and Orange Juices	\$4.50 each
Assorted 12oz. Bottled Soda: Pepsi, Diet Pepsi, Ginger Ale	\$3.50 each
Celsius Water	\$5.00 each
Bottled 12 oz. Water	\$3.50 each
Fresh Baked Assorted Danish	\$36.00 per dozen
Fresh Baked Mini Croissants	\$36.00 per dozen
Fresh Baked Mini Chocolate Croissants	\$38.00 per dozen
Assorted Scones	\$40.00 per dozen
Assorted Mini Quiche	\$40.00 per dozen
Assorted Mini Muffins	\$38.00 per dozen
New York Style Bagels with Cream Cheese <i>*toaster included*</i>	\$36.00 per dozen
<i>Add Smoked Salmon and Appropriate Condiments \$8 per person</i>	
Individual Cups of Cereals with Milk	\$5.00 each
Hard Boiled Eggs	\$30.00 per dozen
Assorted Granola Bars	\$36.00 per dozen
Assorted Kind Bars	\$48.00 per dozen
Seasonal Fresh Fruit Cup	\$5.00 each
Seasonal Whole Fruit	\$2.50 per piece
Assorted Non-Fat Greek Fruit Yogurts	\$4.00 each
Fresh Fruit Smoothies	\$5.00 each
<i>Strawberry Banana, Mango Vanilla, Blueberry Lemon</i>	
Yogurt Parfait with Fresh Berries and Granola	\$6.50 each
Farm Fresh Fried Egg and Cheese on Biscuit	\$8.50 each
Farm Fresh Fried Egg and Cheese on Croissant	\$9.50 each
Farm Fresh Fried Egg and Cheese on English Muffin	\$8.00 each
<i>Add Bacon or Sausage \$1.50 additional per sandwich</i>	
<i>Add Turkey Bacon or Turkey Sausage \$2 additional per sandwich</i>	
Fresh Baked Cookies	\$36.00 per dozen
<i>Chocolate Chip, White Chocolate Cranberry, or Almond Joy</i>	
Double Chocolate Brownies	\$38.00 per dozen
Lemon Squares	\$40.00 per dozen
Individual Bags of Deep River Chips, Popcorn, Pretzels, and Trail Mix	\$3.50 each
Assorted Candy Bars	\$3.50 each
Warm Pretzels with Deli Mustard and Honey Mustard	\$36.00 per dozen
House Roasted Almonds or Cashews	\$38.00 per pound
<i>5 lb. minimum required</i>	

All Food Items Have a 3 Dozen Minimum Order Requirement Per Item, Not Total.

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

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 *V/GF*
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





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.

Stations must be ordered for total guarantee.

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

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.

Stations must be ordered for total guarantee.

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

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

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

Bristol
EVENT CENTER



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
*Chef Attendant Fee \$150.00 per chef**



“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

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



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**

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

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/GF*

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

BEVERAGE MENU

Type of Bar Options

Cash Bar: Guests pay for their own beverages. Cash bar prices are exclusive of CT state tax and will be added at the time of purchase. Cash bar revenue is not credited toward a client's contracted food & beverage minimum as it is not guaranteed revenue.

Host Consumption Bar: Based on consumption. Host/Hostess will only be charged for the drinks that their guests consume.

Open Bar: Based on time. You may set a limited time that drinks are complimentary to your guests, paid for in advance by the host/hostess.

Drink Tickets: Host/hostess can purchase drink tickets in advance from the venue at a set price. Price varies and is based on the type of beverages included for drink tickets.

Open Bar Package Pricing

Beer, Wine & Soda: First hour \$15.00 per person; \$5.00 each additional hour, per person
Package Includes: Miller Lite Draft, Yuengling Draft, Stella Draft, Little Heaven Draft, Bud Light Bottle, Budweiser Bottle, Modulo Bottle, Sam Adams Bottle, Counterweight IPA Bottle, High Noon, White Claw Spiked Seltzer & O'Doul's Non-Alcoholic Beer; A Selection of Proverb Wine including Chardonnay, Merlot, Cabernet, Sauvignon Blanc, Pinot Noir & Pinot Grigio; J. Roget Champagne.

Full Open Bar/ House: First hour \$18.00 per person; \$7.00 each additional hour, per person
Package Includes: Tito's Vodka, New Amsterdam Vodka Lemon & Raspberry, Tanqueray Gin, Johnnie Walker Red Scotch, Makers Mark Bourbon, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Jameson Whiskey, Jack Fire Whiskey, Milagro Tequila, Hennessy VS, Bailey's & Sambuca; Miller Lite Draft, Yuengling Draft, Stella Draft, Little Heaven Draft, Bud Light Bottle, Budweiser Bottle, Modulo Bottle, Sam Adams Bottle, Counterweight IPA Bottle, High Noon, White Claw Spiked Seltzer & O'Doul's Non-Alcoholic Beer; A Selection of Proverb Wine including Chardonnay, Merlot, Cabernet, Sauvignon Blanc, Pinot Noir & Pinot Grigio; J. Roget Champagne.

Full Open Bar/ Premium: First hour \$21.00 per person; \$9.00 each additional hour, per person
Package Includes: Grey Goose Vodka, New Amsterdam Lemon & Raspberry Vodka, Hendricks Gin, Johnnie Walker Black Scotch, Malibu Coconut Rum, Bullet Rye Whiskey, Chivas Regal Whiskey, Bullet Bourbon, Patron Tequila, Courvoisier Vs, Amaretto & Grand Marnier; Miller Lite Draft, Yuengling Draft, Stella Draft, Little Heaven Draft, Bud Light Bottle, Budweiser Bottle, Modulo Bottle, Sam Adams Bottle, Counterweight IPA Bottle, Blue Moon Bottle, High Noon, White Claw Spiked Seltzer & O'Doul's Non-Alcoholic Beer; A Selection of Josh Wine including Chardonnay, Merlot, Cabernet, Sauvignon Blanc, Rose, Pinot Noir & Pinot Grigio; La Marca Prosecco.

Wine & Champagne by the Bottle

\$30.00 per bottle	House Wine/ Proverb
\$42.00 per bottle	Premium Wine/ Josh
\$34.00 per bottle	J. Roget Champagne
\$40.00 per bottle	LaMarca Prosecco

Bartender Fee: \$150.00 per Bartender. The Bristol Event Center will provide one bartender per every 75 people.

All Pricing Subject to 22% Administrative Fee & 7.35% Sales Tax

BOXED LUNCH MENU

Groups of 50 people or less can select two boxed lunch options.

Groups of 50 people to 250 people can select up to three boxed lunch options.

Groups of 250 people to 500 people more can select up to four boxed lunch options.

Counts are required and at the sole discretion of the client. Final counts are due with guarantee.

The use of meal tickets is strongly suggested. The BEC is exclusive to meal tickets.

Minimum 25 guests.

Boxed Sandwich Options

Slow Roasted Turkey Breast on a Kaiser Roll
Lettuce, Sliced Tomatoes & Provolone Cheese

Honey Cured Virginia Ham on a Kaiser Roll
Lettuce, Sliced Tomatoes & Cheddar Cheese

House Cooked Rare Roast Beef on a Kaiser Roll
Lettuce, Sliced Tomatoes & Pepper Jack Cheese

All Sandwiches Listed Above Can be Prepared in a Wrap
Gluten Free Bread Available Upon Request-Upcharge May Apply

BLT Wrap

Smoked Bacon, Diced Tomato & Shredded Iceberg Lettuce

Vegetarian Wrap

Chopped Grilled Vegetable Wrap with Avocado Mayonnaise

Boxed Salad Option

Southwestern Grilled Chicken Cobb Salad
Romaine Lettuce, Hard Boiled Egg, Sliced Avocado, Crumbled Bacon,
Shredded Pepper Jack Cheese, Cherry Tomatoes, and Roasted Corn
Served with Chipotle Ranch

Boxed Lunch Includes the Following:

Bag of Miss Vickie's Potato Chips, Mini Dill Pickle, Apple, Chocolate Chip Cookie
Mayonnaise & Mustard Packet and Bottled Soda or Water

Boxed Lunch Enhancements:

House Made Potato Salad, Macaroni Salad or Cous Cous Salad (DF)
4 oz. cup / \$3.00 per person

\$33.00 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax