



**Blair County
Convention Center
*Banquet Menu***



At Blair County Convention Center, our mission is to provide the ultimate dining experience to you and to your guests.

From start to finish, our professional catering staff will make it easy and enjoyable to create a culinary experience that is second to none.



BLAIR COUNTY
CONVENTION
CENTER

BREAKFAST

- Continentals
- Served Breakfasts
- Breakfast Buffets
- Additions

BREAKS & BEVERAGES

- Anytime Breaks
- A la Carte Breaks
- Beverages

LUNCH

- Lunch Buffets
- Served Sandwiches
- Specialty Sandwiches
- Sandwich or Salad Boxed Lunch
- Freshly Prepared Salads
- Lunch Entrées

HORS D'OEUVRES

- Stationary Displays
- Butlered Hors d'oeuvres

STATIONS

- Themed Stations

DINNER

- Dinner Buffets
- Served Dinners

DESSERT RECEPTIONS

CORDIALS & COFFEE

BAR SERVICE

Breakfast

Continental

Priced for one hour of service

Standard

Selection of juices, bagels, pastries, butter, cream cheese, preserves and hot beverages

Deluxe

To the Standard Continental, add seasonal fresh fruit display with yogurt dipping sauce and oatmeal with raisins and brown sugar

Served Breakfast

All served breakfast entrées include fresh orange juice, fresh fruit cup, choice of bacon or sausage links, toasted English muffin basket and hot beverage service

Scrambled Eggs

Soft and fluffy eggs with home fried potatoes

Pancakes

With maple syrup

Texas Style French Toast

With maple syrup

Heart Healthy

Scrambled egg substitute, turkey sausage, roasted potatoes, wheat toast, orange juice, fresh fruit cup and hot beverage service



Breakfast Buffets

Minimum of 30 guests

Priced for one hour of service

All breakfast buffets include hot beverage service

Early Bird

Orange and cranberry juices, fresh fruit display, scrambled eggs, home fries, bacon, sausage, bagels, English muffins, pastries, butter, cream cheese and preserves

Healthy Start

Assorted juices, fresh fruit display, turkey sausage, scrambled egg substitute, oatmeal, raisins, granola, low fat yogurt, bagels and preserves

Pancakes

Assorted juices, fresh fruit, bacon, sausage, scrambled eggs, buttermilk pancakes, blueberry pancakes and warm maple syrup

Build Your Own Breakfast Sandwich

Assorted juices, fresh fruit, English muffins, bagels, Texas toast, sausage, bacon, ham, eggs, cheddar cheese, fried hash browns and condiments

Quiche

Choose one of the following; Broccoli & Cheddar, Tomato Basil & Mozzarella or Mushroom & Swiss, with assorted juices, bacon, sausage, home fries, English muffins and bagels

Brunch

(Minimum 35 guests)

To the Early Bird buffet, add made to order omelet station, buttermilk pancakes and warm maple syrup

Additions

Priced per person

Belgian Waffles

With fresh whipped cream and strawberries

Texas Style French Toast

With warm maple syrup

Buttermilk Pancakes

With warm maple syrup

Blueberry Pancakes

With warm maple syrup

Assorted Individual Yogurts

With granola

Made To Order Omelet Station

Diced onions, peppers, tomatoes, mushrooms, ham and cheddar cheese



Breaks

Priced for one hour of service

Eye Opener

Coffee, a variety of teas and assorted juices

NYC

Bagels, butter, cream cheese, preserves, coffee and a variety of teas

Energy Burst

Freshly cut fruit, granola bars, mixed nuts, orange and cranberry juices

Dunking Time Morning

Coffee, a variety of teas, assorted freshly prepared donuts and scones

Dunking Time Afternoon

Coffee, a variety of teas, assorted fresh baked cookies and brownies

Natural

Seasonal fresh fruit, vegetable crudité's with dips, trail mix and SunChips, orange and cranberry juices

Tailgate

Jumbo seasoned wings deep fried and tossed with any two of the following: buffalo, garlic butter, BBQ, French Riviera and plain (**boneless can be substituted for an additional cost**)

Ball Park

Warm soft pretzels, assorted dipping mustards, popcorn, tortilla chips, warm cheddar cheese sauce, jalapenos and salsa

Nacho Bar

Fresh fried tortilla chips with three bean chili, nacho cheese, jalapenos, diced tomatoes, sliced olives, scallions and salsa

French Fry Bar

Seasoned fries cooked to a golden brown with assorted toppings to include: chili, cheddar cheese, chopped bacon, salsa, jalapenos, sour cream and nacho cheese sauce

- Add assorted soda and bottled water to any of the above for an additional cost.



A LA CARTE BREAKS

By the dozen

Assorted Muffins

Assorted New York Style Bagels

With butter, cream cheese and preserves

Assorted Pastries

Assorted Donuts

Freshly Baked Iced Cinnamon Rolls

Brownies Or Cookies

Individually packaged, by consumption

Candy Bars

Ice Cream Novelties

Assorted Chips and Pretzels

Per person

Popcorn

Peanuts

Mixed Nuts

Trail Mix

Warm Crab Dip with choice of pita or tortilla chips

Warm Chili Con Queso Dip with tortilla chips

Warm Spinach Dip with tortilla chips

Warm Artichoke Dip with choice of pita or tortilla chips

Seasonal Fruit & Berries with yogurt dip

Assorted Cheese Tray with mustard

Vegetable Tray with dip



& Beverages

Priced for one hour of service

Hot Beverages

Unsweetened Iced Tea

Lemonade

Fruit Punch

Orange Juice

Cranberry Juice

Assorted 20 oz. Soda

Bottled Water

Lunch

Lunch Buffets

Minimum of 30 guests

Priced for one hour of service

All lunch buffets include Chef selected dessert and hot beverage service

Build Your Own Soup, Salad and Sandwich Buffet

Soup Station (choose one)

Creamy tomato, vegetarian vegetable, chicken and rice or **crab bisque (additional cost)**

Salad Station

Chopped greens, tomatoes, cucumbers, red onions, olives, mild pepper rings, chickpeas, artichokes, cheddar cheese, croutons and assorted dressings

Sandwich Station (choose 2)

Chopped steak, **braised short rib (additional cost)**, pulled pork, Alvera's meatballs, grilled chicken, buffalo style chicken breast, chicken Milanese, or **crab cake (additional cost)**

Chef's Choice Lunch Buffet

Tossed garden salad with assorted dressings, rolls, butter, chef selected salad du jour, soup du jour, two entrées, fresh vegetable, and potato or rice selection

The Cheesiest Buffet

Add Tossed Salad and Assorted dressings for additional cost

Creamy coleslaw, tomato & basil soup, baked macaroni & cheese

Choose two of the following sandwiches: ham & cheddar, turkey & Swiss, Italian, cheddar & griddled tomato, or three cheese, all sandwiches between butter brushed Texas toast or sourdough bread.

Fried Chicken and Rib Buffet

Add Tossed Salad and Assorted dressings for additional cost

- House recipe deep fried chicken
- Dry rubbed and slow cooked pork ribs with tangy BBQ sauce
- Baked beans
- Corn on the cob with drawn butter
- Amish style potato salad

Italian

- Basil chicken with fine tomato sauce
- Hot sausage with peppers, onions and red sauce
- Pasta with chunky marinara
- Italian Wedding soup
- Tossed salad with assorted dressings
- Sautéed squash with peppers and onions
- Garlic bread

Southwest

Add Tossed Salad and Assorted dressings for additional cost

- Seasoned beef and pulled chicken
- Corn and flour tortillas
- Vegetarian three bean chili
- Shredded lettuce, diced onions, tomatoes, black olives, sour cream, guacamole, and salsa
- Fiesta rice



Lunch Buffets Continued

BBQ

Add Tossed Salad and Assorted dressings for additional cost

- Pulled pork with Texas style BBQ sauce
- Grilled breast of chicken with a citrus BBQ sauce
- Ranch fried potato wedges
- Baked beans
- Tangy coleslaw
- Assorted condiments

Cheese Steak

Add Tossed Salad and Assorted dressings for additional cost

- Thinly sliced ribeye steak
- Julienne grilled chicken breast
- Peppers & onions
- Steak rolls
- Cheddar cheese
- Shredded lettuce, tomato
- Coleslaw
- Macaroni and cheese
- Assorted condiments

Grillers

Add Tossed Salad and Assorted dressings for additional cost

- 5 oz. Angus burgers
- Marinated Grilled Chicken
- Baked beans
- Beer battered onion rings
- Creamy coleslaw
- Lettuce, tomato, onion and pickles
- Assorted condiments

Pizza & Wing Buffet

- Tossed salad with assorted dressings
- Pasta salad
- Buffalo or BBQ jumbo wings
- Celery, ranch and bleu cheese
- Assorted fresh baked pizzas

Down Home Style

- Tossed salad with assorted dressings
- Coleslaw
- Chicken pot pie
- Yuengling meatloaf with brown gravy
- Mashed potatoes with gravy on the side
- Buttery corn

The Time Saver

Add Tossed Salad and Assorted dressings for additional cost

- Soup du jour
- Add Chef Tom's signature Crab Bisque for additional cost**
- Chef selected salad du jour
- Choice of three freshly prepared [Served Sandwiches](#) (listed on the following page)



Served Sandwiches

Minimum 30 Guests

All sandwiches come with Chef selected accompaniments, chef selected dessert and hot beverage service

Add Soup du Jour for additional cost

Smoked Turkey & Swiss

Thin slices of turkey and Swiss with lettuce, tomato and honey mustard on Texas toast

Ham & Cheddar

Smoked ham with sharp cheddar, Swiss cheese and Herlocher's mustard on a Kaiser roll

Tarragon Chicken Salad

Fresh tarragon with pulled chicken, diced onions and mayo on Texas toast

Tuna Salad

House prepared tuna salad with diced onions, celery and mayo on genuine sliced Italian

Italian Grinder

Medley of thinly sliced Italian meats, provolone cheese, topped with shredded lettuce, tomato, red onion, mild pepper rings and parmesan cheese, tossed in balsamic vinaigrette on a Vienna roll

Vegetarian Grinder

Grilled balsamic marinated zucchini, squash, red pepper, red onion and fresh mozzarella on a Vienna roll with shredded lettuce and tomato

Turkey Club

Thinly sliced turkey, ham, crisp bacon, Swiss cheese, lettuce, tomato and mayo on Texas toast

Bacon Chicken Ranch

Thin slices of marinated chicken, crisp bacon, shredded lettuce, diced tomato and cheddar cheese, wrapped in a flour tortilla with ranch dressing



Specialty Sandwiches

Minimum 30 Guests

All Specialty Sandwiches come with Chef selected salad du jour to compliment your selection, pickle wedge, Chef selected dessert and hot beverage service. All paninis served on olive oil, garlic and rosemary brushed sourdough

Short Rib Panini

Braised and shredded, with caramelized red onions, smoked cheddar, and Herlocher's mustard

Italian Panini

Ham, salami, pepperoni, mozzarella, provolone & Parmesan cheeses with balsamic and garlic marinated tomatoes

Grilled Cheese Panini

Swiss, cheddar and provolone cheeses with griddled tomato and pesto aioli

Marinated Grilled Breast of Chicken

with lettuce, tomato and red onion on a Kaiser roll

Buffalo Chicken

Frank's hot sauce marinated breast of chicken dusted in seasoned flour and fried to a golden brown and tossed in our house buffalo sauce. Served hot with provolone cheese on a griddled Kaiser accompanied by seasoned potato wedges

Pulled Pork BBQ

Mesquite roasted pork shoulder with a Texas BBQ sauce topped with caramelized onions and cheddar cheese on a Kaiser roll

Cheese Steak

Thinly sliced rib eye steak with onions, peppers and cheddar cheese on a steak roll



Boxed Lunch

Choose either salad or sandwich style

Sandwich Selections

Choose up to two

Includes chips, salad du jour, assorted fresh baked cookies, condiments and soda or bottled water

Smoked Ham & Cheddar

On a Kaiser roll with lettuce and tomato

Turkey & Swiss

With lettuce and tomato on genuine sliced Italian

Tarragon Chicken Salad

With shredded lettuce and tomato on Texas toast

Tuna Salad

House prepared tuna salad with diced onions, celery and mayo served on genuine sliced Italian

Italian Grinder

Medley of thinly sliced Italian meats, provolone cheese, topped with shredded lettuce, tomato, red onion, mild pepper rings and parmesan cheese tossed in balsamic vinaigrette on a Vienna roll

Salad Selections

Choose up to two

Includes roll and butter, assorted dressings, fresh baked cookies and soda or bottled water

Old Fashioned Chef

Julienne strips of fresh turkey, ham, cheddar and Swiss cheeses on a bed of iceberg lettuce with fresh tomato wedges, egg, olives, cucumbers, red onion and garlic breadstick

Grilled Chicken

Marinated and grilled breast of chicken on a bed of mixed greens with tomatoes, olives, red onion, cucumbers, cheddar cheese and garlic breadstick

Italian Chicken

Marinated and grilled breast of chicken with slow roasted Roma tomatoes, olives and fresh mozzarella cheese served with romaine lettuce, Parmesan crisps and balsamic vinaigrette

California Cobb

Grilled breast of chicken on a bed of mixed greens with egg, tomato, bleu cheese crumbles, guacamole, chopped bacon and olives served with creamy bleu cheese dressing



Boxed Lunches Continued

Hot Sandwich Selection

Choose two

Includes chips, salad du jour, assorted fresh baked cookies, condiments and soda or bottled water

Pulled Pork BBQ

Mesquite roasted pork shoulder with a Texas BBQ sauce, topped with caramelized onions and cheddar cheese on a Kaiser roll

Marinated Grilled Breast of Chicken

with lettuce, tomato and red onion on a Kaiser roll

Buffalo Chicken

Frank's hot sauce marinated breast of chicken dusted in seasoned flour, fried to a golden brown and tossed in our house buffalo sauce. Served with provolone cheese on a Kaiser roll

Cheeseburger

6-ounce grilled sirloin burger topped with cheddar cheese on a Kaiser roll

Cheese Steak for an additional cost

Thinly sliced rib eye steak with onions, peppers and cheddar cheese on a steak roll





Freshly Prepared Salads

All Entrée Salads served with garlic bread sticks, Chef selected dessert and hot beverage service

Italian Chicken

Marinated and grilled breast of chicken with slow roasted Roma tomatoes, olives, fresh mozzarella cheese, romaine lettuce, Parmesan crisps and balsamic vinaigrette

California Cobb

Grilled breast of chicken on a bed of mixed greens with egg, tomato, bleu cheese crumbles, guacamole, chopped bacon, olives and creamy bleu cheese dressing

Caesar | Add Chicken for additional cost

Fresh chopped romaine lettuce tossed with seasoned croutons, parmesan cheese and our house prepared Caesar dressing, garnished with tomato wedges and parmesan crisps

Braised Short Rib | (may substitute chicken)

Shredded braised short rib of beef served on a bed of greens with tomato, egg, red onion, mild pepper rings, cucumbers, fresh fried potato sticks, cheddar cheese and ranch dressing

Taco

Fresh fried mini tortilla bowl with lettuce, grilled marinated beef, tomatoes, jalapeños, olives, red onion and cheddar cheese, topped with sour cream, guacamole and salsa

Old Fashioned Chef

Julienne strips of fresh turkey, ham, cheddar & Swiss cheeses on a bed of iceberg lettuce with fresh tomato wedges, egg, olives, cucumbers and red onion

Lunch Entrees

Minimum 30 Guests

All Lunch Entrées served with a preset house salad, bakery basket, butter, Chef selected accompaniments, chef selected dessert and hot beverage service

Grilled Chicken Breast

Marinated breast of chicken with rice pilaf and balsamic tomato sauce

Earl's Yuengling Meatloaf

Angus beef with onions, garlic, seasoned bread crumbs and Yuengling lager served with baked potato and brown gravy

Chicken & Waffles

Pulled chicken in a creamy veloute with diced onions, celery, carrots served over a freshly prepared yeast risen waffle

Macaroni & Cheese

Elbow macaroni tossed in a rich cheddar cheese sauce with chunks of cheddar, swiss, gouda, muenster and other assorted cheeses topped with an olive oil, parmesan and panko bread crumb topping

Penne Pasta with Alvera's Meatballs

House prepared chunky marinara with Mama Alvera's homemade meatballs and garlic bread

Substitute Hot Sausage for additional cost

Substitute Grilled Chicken for additional cost

London Broil Style Top Sirloin of Beef

Grilled marinated beef, sliced and served with ranch flavored smashed red skinned potatoes and a mushroom bordelaise

Roast Loin of Pork

Garlic and pepper crusted loin of pork with caramelized onions, Granny Smith apples and roasted red potatoes

Mediterranean Cod

Fresh cod topped with Roma tomatoes, garlic, basil and black pepper, served with rice pilaf and white balsamic vinaigrette



Hors D'oeuvres

Stationary Displays

Hors d'oeuvres are priced for one hour of service

Imported Cheese

Selection of imported artisanal cheeses, berries, mustards, crackers and crostini

Domestic Cheese

Assorted domestic cheeses, crackers and mustards

Deluxe Combo

Assortment of domestic cheeses, seasonal fruits and vegetables served with Chef selected accompaniments

Crudités

Raw seasonal vegetables and chef selected dips

Grilled Vegetables

A combination of seasonal vegetables grilled and roasted served with bagna cauda and chef selected dips

Antipasto

Cured meats, imported Italian cheeses, olives, peppers, marinated artichokes, focaccia, bread sticks and other fine accompaniments

Seasonal Fruit

Sliced melons, pineapple, berries and grapes served with yogurt dipping sauce

Chilled Shrimp

Colossal (13/15 per pound)

Jumbo (21/25 per pound)

Served with cocktail sauce, horseradish and lemons

Stuffed Red Skinned Potatoes

(Choose two)

- Bacon & Cheddar
- Cheddar & Broccoli
- Short rib & red onion marmalade



Butlered Hors D'oeuvres

Hors d'oeuvres are priced for one hour of service

**Pre-Dinner Six pieces per person
Priced Per Hour**

**Reception Only Eight pieces per person
Priced Per Hour**

HOT SELECTIONS (choose three)

Chicken or beef quesadilla
Vegetable quesadilla
Teriyaki chicken and pineapple kabobs
Crab stuffed mushrooms
Vegetarian spring rolls with soy dipping sauce
Skewered coconut chicken
Short rib with red onion marmalade croustade
Stuffed red skinned potatoes:
(Choice of Bacon & Cheddar, Cheddar & Broccoli
or
Short rib & red onion marmalade)

COLD SELECTIONS (choose two)

Tomato and garlic bruschetta
Olive tapenade crostini
Grilled pesto shrimp
Shrimp on grilled flatbread
Tarragon chicken salad on a croustade
Chef selected cold canapés

Premium Selections

Additional per person

Hot

Crispy Asiago asparagus
Coconut shrimp
Mini crab cakes with remoulade sauce
Scallops wrapped in bacon
Pot stickers
Tenderloin kabobs with spicy peanut sauce

Cold

Antipasto kabobs
Prosciutto wrapped asparagus
Grilled pesto shrimp
Chili dusted scallop



Stations

Minimum of 30 guests and priced for one hour of service

Turkey Breast

With home style gravy and cranberry sauce

London Broil Style Loin of Pork

With pan sauce

Top Sirloin of Beef

Slow roasted with a garlic and black pepper crust served with au jus

Roast Tenderloin of Beef

With mushroom bordelaise

Prime Rib

(Minimum 40 guests)

With roasted garlic au jus

Pasta

Choose two pastas: penne, bowtie or fettuccine
Substitute Cheese Tortellini for additional cost
Choose two sauces: marinara, vodka, Alfredo, Bolognese, puttanesca, pesto cream or aglio olio
Served with garlic bread, Parmesan cheese, crushed red pepper and oregano

Potato Bar

Choose one: whipped, smashed reds or baked
Toppings include chopped bacon, sour cream, scallions, cheddar cheese, steamed broccoli and gravy

Slider

Choose two of the following: Angus beef, Alvera's meatballs, pulled pork BBQ, buffalo style chicken, grilled chicken, or crab cake (additional cost)
Served with lettuce, tomato, red onion, and appropriate condiments

Salad

Mixed greens, tomatoes, cucumbers, red onions, dried cranberries, raisins, mild pepper rings, black olives, chopped bacon, scallions, green peppers, broccoli, julienne carrots, cheddar cheese, croutons, choice of two dressings and Chef selected salad du jour

Flatbreads

Buffalo Chicken, Hawaiian, Italian, Three Cheese, Taco, Pesto and Griddled Tomato all served on an olive oil and garlic seasoned grilled flatbreads

Macaroni & Cheese Station

Elbow macaroni tossed in a creamy sauce with chunks of assorted cheeses baked and topped with an olive oil, garlic, parmesan cheese and panko bread crumb topping with the following toppings: chili, stewed tomatoes, cheddar & Parmesean cheese, chopped bacon, steamed broccoli, salsa and scallions

Wings

Substitute Boneless for additional cost

Jumbo seasoned wings deep fried and tossed with any two of the following: buffalo, garlic butter, BBQ, French Riviera and plain

Build Your Own Tacos | 7 Add fish | 3

Served with your choice of flour or hard shell, seasoned beef, pulled chicken and the following toppings: shredded lettuce, diced tomatoes, diced onion, sour cream, guacamole, cheddar cheese, jalapenos and house made salsa accompanied by black bean, tomato and scallion rice pilaf with chili and cumin roasted corn



Dinner

Dinner Buffets

Minimum of 40 guests

Priced for one hour of service

All dinner buffets include hot beverage service

Little Italy

- Chopped greens, tomatoes, cucumbers, red onions, olives, mild pepper rings, artichokes, cheddar cheese, croutons and assorted dressings
- Grilled vegetables with sliced tomatoes, fresh mozzarella, olive oil and honey balsamic reduction
- Penne & Cheese Tortellini (Choose two: Bolognese, Marinara, Alfredo, Pesto Cream and Vodka sauce)
- Shrimp Scampi
- Chicken Milanese with garlic and rosemary roasted potatoes
- Alvera's Meatballs in red sauce
- Chef selected dessert

BBQ

(75 person minimum)

- North Carolina pulled pork
- Substitute Pig Roast for additional cost**
- Slow roasted brisket of beef
- Herb grilled chicken quarters
- Cowboy baked beans
- Fresh corn on the cob with drawn butter
- Potato salad
- Texas style slaw
- Parker House rolls and butter
- Chef selected dessert



Chef Carved Prime Rib

- Slow roasted prime rib of beef with au jus
- Parmesan crusted breast of chicken with honey mustard sauce
- Blackened salmon with fruit salsa
- Ranch seasoned smashed red skinned potatoes
- Vegetable medley
- Mixed greens with tomatoes, red onions, cucumbers, cheddar cheese, olives, croutons and assorted dressings
- Pasta salad
- Chef selected dessert

Chef's Choice

- Chef selected beef, poultry and seafood entrées
- Potato, rice or pasta selection
- Vegetable medley
- Chef selected salad du jour
- Mixed greens with tomatoes, red onions, cucumbers, cheddar cheese, olives, croutons and assorted dressings
- Chef selected dessert

Pizza, Wing and Pasta

- Build your own salad bar with assorted toppings and dressing
- Wings (Choose two: Buffalo, BBQ, Butter & Garlic, Sweet & Sour and Plain)
- Alvera's Meatballs with parmesan cheese
- Penne Pasta (Choose two: marinara, alfredo, pesto cream, vodka and Bolognese)
- Medley of assorted fresh baked pizzas with assorted toppings
- Assorted fresh baked cookies



Served Dinners

Minimum 30 Guests

All Served Dinners include bakery basket, butter, hot beverage service, chef selected accompaniments and dessert.

Choose one of the following salads to accompany your meal:

House Salad

Mixed greens with tomatoes, carrots, cucumbers, red onions and croutons, served with our house balsamic vinaigrette

Caesar Salad

Fresh chopped romaine tossed with our own Caesar dressing, garlic croutons and Parmesan cheese

Tomato & Mozzarella Salad (for additional cost)

Slices of vine ripened tomatoes with fresh mozzarella cheese, basil oil, balsamic reduction, grape tomatoes and chiffonade of fresh basil

Wedge Salad (for additional cost)

Iceberg lettuce, chopped bacon, bleu cheese, roasted tomato, sweet onions and ranch dressing

Poultry

Pan Seared

European style chicken breast pan seared with mushrooms, shallots and julienne ham, topped with Monterey Jack cheese, and a sherried cream sauce

Chicken Parmesan

10 oz boneless chicken breast breaded with our own seasoned bread crumbs topped with marinara, shredded mozzarella, provolone and parmesan cheeses

Pecan-Pesto

Grilled breast of chicken with a fresh made pecan pesto cream sauce

Stuffed

Chicken breast stuffed with fresh mozzarella, roasted red pepper and artisan bread cubes

Italian

Garlic, basil and oregano marinated European style breast of chicken, grilled and served with a tomato demi-glace

BBQ

Grilled chicken with a tangy North Carolina BBQ sauce

Herb Roasted

Fresh herb crusted breast of chicken topped with a creamy veloute

Sliced Turkey Breast

London broil style marinated breast of turkey grilled, slow roasted and served with pan sauce



Beef & Pork Entrees

Delmonico 12 oz.

Served medium-rare to medium

Grilled to perfection with sautéed peppers, onions and a horseradish demi-glace

Pan Seared Filet 6 oz.

Served medium-rare to medium

With a roasted red pepper demi-glace served with caramelized onions and mushrooms

Braised Short Ribs

Boneless short ribs slow cooked with carrots, onions and celery finished with a roasted tomato demi-glace

Prime Rib

Served medium-rare to medium

Slow roasted garlic and black pepper crusted prime rib with a garlic au jus

Grilled Pork Chop

Center cut 10 oz. pork chop grilled with caramelized onions, grilled fuji apples and an applejack demi-glace



Seafood

Salmon

Horseradish crusted Atlantic salmon with Dijon beurre blanc

Cod

Parmesan crusted cod with sauce Choron

Scallops

Blackened diver scallops with a warm fruit salsa

Shrimp

Basil marinated pan seared colossal shrimp with a roasted red pepper coulis

Crab Cakes

Lump crab meat deep fried to a golden brown with Cajun remoulade sauce



Dessert Receptions

Chocolate Lovers Fountain Display

A river of fresh strawberries, chunked pineapple, sliced cantaloupe, marshmallows, pretzel rods, pound cake, assorted cookies, vanilla wafers and mini cream puffs flowing into fountains of dark chocolate and white milk chocolate

Mini Dessert Station

An assortment of bite size desserts to include lemon, chocolate, berry & tangerine tartlets, choux praline, pistachio squares, coffee and chocolate éclairs and flavorful mini dessert cakes of chocolate mousse, double fudge, carrot, hazelnut, German chocolate, Italian rum, chocolate macaroon, and assorted mousses

Assorted Mousses

Chocolate & Raspberries, White Chocolate & Mandarin Orange, Peanut Butter & Brownie and other chef selected mousses

Dessert Buffet

A Display of fresh baked pies, assorted cakes, mousses and ice cream with assorted toppings

Build Your Own Sundae Bar

Chocolate & vanilla ice cream, rainbow sprinkles, cherries, Hershey's chocolate syrup, caramel syrup, chunked peanut butter cups, Oreo cookie crumbs, fresh whipped cream, fire-roasted Fuji apple crisp, Bananas Foster and other chef selected accompaniments

Bananas Foster & Cherries Jubilee Station

Chef manned action station with vanilla ice cream and chef selected accompaniments



Signature Coffee & Cordial Station with Bartender

Freshly brewed coffee with an assortment of flavored syrups & liqueurs to include: Frangelico, Baileys, Kahlua, Amaretto, and Sambuca with rock candy stirrers, whipped cream, chocolate covered espresso beans, biscotti and chocolate shavings

Bar Service

Priced per person; includes soft drinks

Priced per person; includes soft drinks

COCKTAILS

Priced per hour

Full beverage service of cocktails, wine and domestic & premium beer

WINE & BEER

Priced per hour

Wine and domestic & premium beer

ALTERNATIVES

Cash Bar

Hosted Bar - We record each drink served and you are invoiced at the conclusion of your event

Premium Cocktails

Wine

Premium Beer

Domestic Beer

Assorted Soda

MARTINI

Priced per hour

An assortment of gin, liqueurs and flavored vodkas

BLOODY MARY AND MIMOSA

Priced per hour

Classic cocktails made to order

(Our selection of wine, beer and liquor is updated often to keep with market trends. A current list is available upon request)

*All prices and menu selections subject to change

*Additional surcharge if minimums are not met

*Prices shown do not reflect PA 6% sales tax and 20% service charge

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition.





We look forward
to serving you!

Blair County Convention Center
1 Convention Center Drive, Altoona PA, 16602
814-943-5392 blairconventioncenter.com

