



*Blair County
Convention Center*
WEDDING MENU



BLAIR COUNTY
CONVENTION
CENTER



SAY “I Do” TO THE BLAIR COUNTY CONVENTION CENTER FOR YOUR SPECIAL DAY!

Plan your perfect reception at the Blair County Convention Center and our experienced and professional staff will assist you with every detail so that you may truly enjoy your special day with family and friends.

From simple to elegant, we prepare to make your dreams come true. We provide full service in-house catering & event planning to make your vision a reality. You may choose from a formal plated dinner or buffet that will exceed your every expectation.

THE FOLLOWING SERVICES ARE PROVIDED TO YOU FREE OF CHARGE, AND ARE INCLUDED IN YOUR WEDDING RECEPTION PACKAGE:

- A convention center wedding coordinator to assist you throughout the planning process
- Assistance with lodging information
- Assistance with your decorations
- Use of our ballroom & lobby areas for your reception and dinner
- Dance floor size based on your final guarantee
- Private bridal party room with dedicated server
- Dinner tables and chairs, gift table, cake table and additional tables as required
- Stage for bridal party with white pipe and drape
- House linen, china, flatware, glassware, votive candles, table numbering and harp stands
- Wireless microphone
- Champagne toast for the entire bridal party
- Personalized announcements on convention center marquee and in-house televisions
- Slideshows of your personal photos on our in-house televisions
- Cookie/candy table (includes all set-up trays, tiers, linens, etc. and packaging of leftover product)
- Cake cutting

THE FOLLOWING SERVICES ARE AVAILABLE FOR AN ADDITIONAL COST:

- Specialty linen
- White spandex chair covers
- Coat check attendant
- Gold chargers

- Rehearsal dinner options
- Wedding ceremony space
- Additional electrical requirements for bands

WEDDING EVENT GUIDELINES

- Final menu selections must be submitted not less than sixty days prior to your scheduled event
- Final guaranteed guest count, along with seating assignments, must be submitted not less than ten days prior to your scheduled event
- Invoicing is based upon the guaranteed guest count or actual attendance, whichever is greater
- Special dietary needs or concerns should be addressed in advance so that we may better accommodate your requests
- All food and beverage for your event must be provided by the Blair County Convention Center (exceptions are made for cake, cookies and candy)
- No food or beverage purchased from the convention center may be removed from the premises
- Bars will be closed during dinner to insure safer and proper service. Bars will close thirty minutes before scheduled event ending time
- All centerpieces, decorations and setup times must be preapproved by our wedding coordinator

The Blair County Convention Center offers diverse facilities to serve any need from an intimate reception with your closest friends and family with the ability to accommodate larger weddings with several hundreds of guests with ease.

Grand Reception



Hors D'oeuvres

Your Grand Reception begins with our bistro cheese display, to include assorted wedges of Brie, cheddar and fontina cheeses, assorted crackers, mustards and breads, crudités and fresh seasonal fruit display, and a choice of three of the following butlered hors d'oeuvres:

HOT SELECTIONS

Chicken or beef quesadilla
Vegetable quesadilla
Teriyaki chicken and pineapple kabobs
Crab stuffed mushrooms
Vegetarian spring rolls with soy dipping sauce
Skewered coconut chicken
Stuffed red skinned potatoes
Choose one: bacon and cheddar, cheddar and broccoli or short rib with red onion marmalade

COLD SELECTIONS

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

Dinner

Your Grand Reception dinner includes preset salad course, bread service, hot beverage service, chef selected vegetarian entree and your selection of any two of the Grand Reception served entrées with chef selected accompaniments.

Salad Course

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

HOUSE Mixed greens, tomatoes, carrots, cucumbers, red onions, croutons, house Italian dressing

Grand Reception Entrées

BRAISED SHORT RIBS Boneless short ribs slow cooked with carrots, onions and celery, roasted tomato demi-glace

PRIME RIB Slow roasted garlic and black pepper crusted prime rib of beef, natural juices

STUFFED CHICKEN Pan seared European style chicken breast, mushrooms, shallots, julienne ham, Monterey Jack cheese, sherried cream sauce

ONION CHICKEN Vidalia onion crusted breast of chicken, finished with a sherry demi-glace

GRILLED APPLE & CHILI CHICKEN European style chicken breast marinated in apple juice and chilis, grilled and finished with a Fuji apple demi

PECAN-PESTO CHICKEN Grilled breast of chicken freshly made pecan pesto cream sauce

SALMON Horseradish crusted salmon, Dijon beurre blanc

—
*Where there is love
there is life.*
~ Gandhi
—



Signature Reception

Hors D'oeuvres

Your Signature Reception begins with our imported cheese display, to include imported artisanal cheeses, nuts, berries, mustards, crackers and crostini, along with our antipasto and fresh seasonal fruit display, as well as a choice of three of the following butlered hors d'oeuvres:

HOT SELECTIONS

Crispy Asiago asparagus in phyllo
Coconut shrimp
Mini crab cakes with remoulade sauce
Scallops wrapped in bacon
Coffee crusted lamb chops with apricot jam
Pot stickers
Tenderloin kabobs with spicy peanut sauce
Buffalo chicken flatbread
Stuffed red skinned potatoes
Choose one: bacon and cheddar, cheddar and broccoli or short rib with red onion marmalade

COLD SELECTIONS

Antipasto kabobs
Chef selected cold canapés
Grilled pesto shrimp
Short rib with red onion marmalade croustade
Grilled flatbread with pesto, boursin cheese and artichoke hearts
Chili dusted scallop

Dinner

Your Signature Reception dinner includes preset salad course, bread service, hot beverage service, chef selected vegetarian entree and your selection of any two of the Signature Reception served entrées with chef selected accompaniments.

Salad Course

CAPRESE Vine ripened tomatoes, fresh mozzarella cheese, basil oil, balsamic reduction, grape tomatoes, chiffonade of fresh basil

CAESAR Fresh chopped romaine, our own Caesar dressing, garlic croutons, parmesan cheese

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

HOUSE Mixed greens, tomatoes, carrots, cucumbers, red onions, croutons, house Italian dressing

Signature Reception Entrées

PAN SEARED FILET | 6 oz.

(Served medium rare to medium)

Seared tenderloin of beef with caramelized onions, mushrooms and a roasted red pepper demi-glace

DELMONICO | 12 oz.

(Served medium rare to medium)

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

GRILLED PORK CHOP | 10 oz.

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

DEVILED CHICKEN European style chicken breast marinated, pan seared and topped with a black peppercorn tomato sauce

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

ITALIAN STUFFED CHICKEN European style breast of chicken stuffed with risotto, thinly sliced prosciutto and roasted red pepper

SCALLOPS Blackened diver scallops with a fruit beurre blanc

SHRIMP Basil marinated pan seared colossal shrimp with a grilled tomato sauce

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

—
*We love because it's
the only true adventure.*
~ Nikki Giovanni
—

Grand Buffet Selections



Hors D'oeuvres

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Chicken or beef quesadilla
Vegetable quesadilla
Teriyaki chicken and pineapple kabobs
Crab stuffed mushrooms
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Skewered coconut chicken
Stuffed red skinned potatoes
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COLD SELECTIONS

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Grilled pesto shrimp
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Shrimp on grilled flatbread
Tarragon chicken salad on a croustade
Chef selected cold canapés

Buffets

Priced for one hour of service. Includes hot beverage service.

Little Italy

CHICKEN PARMESAN Petite boneless chicken breast breaded with our own seasoned bread crumbs, fried to a golden brown, topped with house marinara, mozzarella and parmesan cheeses

ALVERA'S MEATBALLS House prepared meatballs with Alvera's special seasonings braised in a fine tomato sauce

SHRIMP SCAMPI Traditional Italian favorite with garlic, white wine and butter

PENNE & CHEESE TORTELLINI Choose two: Bolognese, Marinara, Alfredo, Pesto Cream and Vodka sauce

TOSSED SALAD with assorted dressings

GRILLED VEGETABLES with sliced tomatoes, fresh mozzarella olive oil and honey balsamic reduction

SEASONAL VEGETABLE

FRESHLY PREPARED GARLIC BREAD

BBQ

NORTH CAROLINA PULLED PORK Slow roasted seasoned pork shoulder with a Carolina style BBQ sauce

SMOKED BRISKET OF BEEF Dry rubbed and slow, roasted, served with a Texas style BBQ sauce

HERB GRILLED CHICKEN QUARTERS Tossed in olive oil with fresh herbs, grilled and served with pan sauce

COWBOY BAKED BEANS

FRESH CORN ON THE COB
WITH DRAWN BUTTER

POTATO SALAD

SWEET AND SOUR SLAW

PARKER HOUSE ROLLS AND BUTTER

Land & Sea

SIRLOIN OF BEEF London broil style marinated sirloin, grilled and served with pan sauce

PAN SEARED CHICKEN Onion and garlic crusted breast of chicken with a sherry jus lie

BAY OF FUNDY SALMON Rotisserie seasoned salmon fillets grilled and served with a fruit beurre blanc

TOSSED SALAD with assorted dressings

CHEF SELECTED SALAD DU JOUR

ROSEMARY ROASTED RED POTATOES

GREEN BEANS AND CARROTS

Build Your Own Grand Wedding Buffet (priced accordingly)

Our executive chef will work to build you a buffet selection that will suit your needs.



Signature Buffet Selections

Hors D'oeuvres

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Chili dusted scallop

Carving Stations

Your Signature Reception buffet includes our salad, potato and pasta stations and your choice of one of the following carving stations, accompaniments and hot beverage service.

SALAD STATION Chopped greens, tomatoes, cucumbers, red onions, olives, mild pepper rings, chickpeas, artichokes, cheddar cheese, croutons, assorted dressings, chef selected salad du jour, fresh baked rolls and butter

POTATO STATION Your choice of either buttery whipped potatoes or baked potatoes with the following toppings: chopped bacon, sour cream, scallions, cheddar cheese, steamed broccoli and gravy

PASTA Penne and cheese tortellini with chunky marinara and alfredo sauces, served with garlic bread, parmesan cheese, crushed red pepper and oregano

CHEF CARVED PRIME RIB

with garlic au jus and horseradish

STUFFED BREAST OF CHICKEN with julienned ham, shredded cheese and portabella mushrooms with sherry cream sauce

SHRIMP & SCALLOPS pan seared in olive oil with garlic, finished with white wine and butter, served with white rice

CHEF CARVED TENDERLOIN

with caramelized onions and bacon served with a bordelaise sauce

GARLIC & ONION CRUSTED CHICKEN with sherried pan sauce

NEW BEDFORD COD LOINS topped with parmesan, panko and fresh parsley with a tomato beurre blanc

CHEF CARVED HALIBUT

Poached with butter, fresh herbs, white wine and lemons, served with drawn butter

STRIP LOIN dried onion and garlic crusted strip loin of beef, pan seared, slow roasted and served with pan sauce

STUFFED CHICKEN with artisan bread cubes, red pepper, mozzarella and parmesan cheeses, finished with a grilled tomato demi

OLD FASHIONED PIG ROAST

Chef carved spit roasted pig with Texas style BBQ sauce accompanied by our Signature Cowboy Baked Beans and Fresh Made Texas Slaw

GRILLED CHICKEN boneless chicken breasts and thighs marinated and grilled with a citrus BBQ

SMOKED BRISKET dry rubbed and slow roasted, served with a citrus BBQ

BAY OF FUNDY SALMON grilled and topped with tangy fruit salsa

Build Your Own Signature Wedding Buffet (priced accordingly)

Our executive chef will work to build you a buffet selection that will suit your needs.

After Dinner & Bar Service

(priced accordingly)



After Dinner Snack Stations

PRETZEL BAR | 4

Assorted baked pretzels with cheese dipping sauce

NACHO BAR | 3

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

FLATBREADS | 3

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

PIZZA | 5

Sicilian and traditional style crusts with assorted toppings to include pepperoni, peppers, onions, bacon, grilled vegetables and other chef selections

FRENCH FRY BAR | 4

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

MACARONI & CHEESE STATION | 5

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 additions: chili, stewed tomatoes, cheddar cheese, parmesan, chopped bacon, steamed broccoli, salsa and scallions

WINGS | 6

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 of \$1.00 per person)

BUILD YOUR OWN TACO | 5

Southwest seasoned chicken, beef and grilled vegetables with cheddar cheese, sour cream, red onions, tomatoes, olives, jalapenos, salsa and corn and flour tortillas

SLIDER | 6

Choose two of the following: Angus beef, Alvera's meatballs, pulled pork BBQ and buffalo style chicken, served with lettuce, tomato, red onion and appropriate condiments

—
*Eat Drink and
Be Married*
—

Bar Service (Priced per person)

Cocktails

FIRST HOUR | 9

EACH ADDITIONAL HOUR | 7

Full beverage service of cocktails, domestic and premium beer, wine, assorted soft drinks

Wine and Beer

FIRST HOUR | 7

EACH ADDITIONAL HOUR | 6

Domestic and premium beer, wine, assorted soft drinks

Hosted Bar

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

PREMIUM COCKTAILS | 6

WINE | 5

PREMIUM BEER | 5

DOMESTIC BEER | 4

ASSORTED SODA | 2

Cash Bar

**All prices and menu selections subject to change *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.*



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