BLAIR COUNTY
CONVENTION
CENTER

Wedding

MENU

WE ARE PROUD TO BE OF SERVICE
ON YOUR SPECIAL DAY

Plan Your Perfect Reception

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 limit on size)
- 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 setup, 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
- 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 six days before your wedding
- 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 ensure safe and proper service. Bars will close thirty minutes before scheduled event end time
- All centerpieces, decorations and setup times must be preapproved by our wedding coordinator

The Blair County Convention Center offers diverse facilities to accommodate everything from an intimate reception with close friends and family to a larger wedding with several hundred guests.

Grand Reception

HORS D'OEUVRES

Your Grand Reception begins with our bistro cheese display, to include cheddar, Swiss, provolone, and Havarti 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
- Buffalo chicken flatbread
- 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 with pesto, mozzarella and provolone cheeses topped with diced Roma tomatoes
- Tarragon chicken salad on a croustade



SERVED DINNER

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

SALAD COURSE

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

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

GRAND RECEPTION SERVED ENTRÉES

- **PRIME RIB** Slow-roasted garlic and black-pepper-crusted prime rib of beef, natural juices
- **TOP SIRLOIN** 10-ounce steak dry rubbed, grilled, and finished with a Burgundy demi-glace
- **GRILLED PORK CHOP** Center-cut 10-ounce pork chop grilled with caramelized onions, Fuji apples and an applejack demi-glace
- **HERB CRUSTED CHICKEN** European style chicken breast crusted with fresh herbs roasted and topped with a creamy velouté
- **DEVILED CHICKEN** European style chicken breast marinated, pan-seared and topped with a black peppercorn tomato sauce
- **CHICKEN PARMESAN** Petite boneless chicken breast breaded with our own seasoned breadcrumbs, fried to a golden brown, topped with house marinara, mozzarella and Parmesan cheeses
- **ONION CHICKEN** Vidalia onion-crusted breast of chicken, finished with a cherry demi-glace
- **PECAN-PESTO CHICKEN** Grilled breast of chicken with freshly made pecan-pesto cream sauce
- **BAKED COD** fillet topped with olive-oil-seasoned panko breadcrumbs baked to a golden brown with lemon Beurre Blanc

Signature Reception

HORS D'OEUVRES

Your Signature Reception begins with our artisanal cheese display, to include Gouda, Fontina, Brie, red spruce cheddar, buttermilk blue cheese, nuts, mustards, crackers, and crostini, along with our antipasto and fresh seasonal fruit display with fresh berries, as well as a choice of three of the following Butlered hors d'oeuvres

HOT SELECTIONS

- Crispy Asiago asparagus in phyllo
- Mini grilled cheese sandwiches with a tomato bisque dipping sauce
- Coconut shrimp
- Mini crab cakes with remoulade sauce
- Scallops wrapped in bacon
- Coffee-crusted lamb chops with apricot jam
- Potstickers
- Tenderloin kabobs with spicy peanut sauce
- Stuffed red-skinned potatoes

Choose one: bacon and cheddar, cheddar and broccoli or short rib with red onion marmalade

COLD SELECTIONS

- Antipasto skewers
- Caprese skewers with virgin olive oil and a honey balsamic reduction
- Grilled pesto shrimp
- Chili-dusted scallop
- Short rib with red onion marmalade croustade
- Grilled flatbread with pesto, Boursin cheese and artichoke hearts



SERVED DINNER

Your Signature Reception dinner includes a preset salad course, bread service, hot beverage service, chef-selected vegetarian entrée 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

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

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

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

SIGNATURE RECEPTION ENTRÉES

- **BRAISED SHORT RIBS** Boneless short ribs slowly cooked with carrots, onions and celery, roasted tomato demi-glace
- **NEW YORK STRIP** Grilled center-cut 12-ounce strip steak with caramelized onions, mushrooms and horseradish demi-glace
- **CHICKEN TABOR** Seared European-style chicken breast, mushrooms, shallots, julienne ham, Monterey Jack cheese, and sherried cream sauce
- **STUFFED CHICKEN** European-style chicken breast stuffed with fresh mozzarella, roasted red pepper and artisan bread cubes
- **GRILLED APPLE & CHILI CHICKEN** European-style chicken breast marinated in apple juice and chilies, grilled and finished with a Fuji apple demi-glace
- **SALMON** Horseradish-crusted salmon, Dijon beurre blanc
- **CRAB CAKES** Lump crab meat, deep fried to a golden brown with Cajun remoulade sauce

UPGRADES

- **PAN SEARED FILET | 6 oz.** (Served medium-rare to medium) Seared tenderloin of beef with 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
- **SURF & TURF** Colossal black tiger shrimp paired with a 4-ounce filet and finished with a chimichurri sauce

Signature Style Station Buffet

HORS D'OEUVRES

Your Signature Reception begins with our artisanal cheese display, including Gouda, Fontina, Brie, red spruce cheddar, buttermilk blue cheese, nuts, mustards, crackers, and crostini, along with our antipasto and fresh seasonal fruit display with fresh berries, as well as a choice of three of the following butlered hors d'oeuvres:

HOT SELECTIONS

- Crispy Asiago asparagus in phyllo
- Mini grilled cheese sandwiches with a tomato bisque dipping sauce
- Coconut shrimp
- Scallops wrapped in bacon
- Coffee-crusted lamb chops with apricot jam
- Potstickers
- Tenderloin kabobs with spicy peanut sauce
- Stuffed red-skinned potatoes

Choose one: bacon and cheddar, cheddar and broccoli or short rib with red onion marmalade

COLD SELECTIONS

- Antipasto skewers
- Caprese skewers with virgin olive oil and a honey balsamic reduction
- Grilled pesto shrimp
- Chili-dusted Scallop
- Short rib with red onion marmalade croustade
- Grilled flatbread with pesto, Boursin cheese and artichoke hearts

CARVING STATIONS

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

- **CHEF-CARVED PRIME RIB** with garlic au jus and horseradish
- **CHEF-CARVED STRIP LOIN** dried onion and garlic crusted strip loin of beef, pan seared, slow roasted and served with pan sauce
- **CHEF-CARVED CENTER CUT PORK LOIN** with a sweet apple demi-glace
- **CHEF-CARVED TENDERLOIN** with caramelized onions and bacon served with a bordelaise sauce
- **CHEF-CARVED HALIBUT** Poached with butter, fresh herbs, white wine, and lemons, served with drawn butter

SALAD STATION

Chopped greens, tomatoes, cucumbers, red onions, olives, mild pepper rings, chickpeas, artichokes, cheddar cheese, croutons, assorted dressings, chef-selected salad du jour, freshly 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.

ENTRÉE SELECTIONS

- **CHICKEN TABOR** seared European-style chicken breast, mushrooms, shallots, julienne ham, Monterey Jack cheese, and sherried cream sauce
- **STUFFED CHICKEN** European-style chicken breast stuffed with fresh mozzarella, roasted red pepper and artisan bread cubes
- **GRILLED APPLE & CHILI CHICKEN** European-style chicken breast marinated in apple juice and chilis, grilled and finished with a Fuji apple demi-glace
- **DEVILED CHICKEN** European-style chicken breast marinated, pan-seared and topped with a black peppercorn tomato sauce
- **ONION CHICKEN** Vidalia onion crusted breast of chicken, finished with a sherry demi-glace
- **PECAN-PESTO CHICKEN** Grilled breast of chicken with freshly made pecan-pesto cream sauce
- **HERB CRUSTED CHICKEN** European-style chicken breast crusted with fresh herbs roasted and topped with a creamy velouté
- **SALMON** Horseradish-crusted salmon, Dijon beurre blanc
- **CRAB CAKES** Lump crabmeat, deep fried to a golden brown with Cajun remoulade sauce
- **NEW BEDFORD BAKED COD** fillet topped with olive-oil-seasoned panko breadcrumbs baked to a golden brown with lemon beurre blanc
- **SHRIMP & SCALLOPS** pan-seared in olive oil with garlic, finished with white wine and butter, served with white rice

After-Dinner & Bar Service

AFTER-DINNER SNACK STATIONS

- **PRETZEL BAR** Assorted baked pretzels with cheese dipping sauce
- **NACHO BAR** Fresh fried tortilla chips with three bean chili, nacho cheese, jalapeños, diced tomatoes, sliced olives, scallions, and salsa
- **FLATBREADS** Buffalo Chicken, Hawaiian, Italian, Three Cheese, Taco, Pesto and Griddled Tomato all served on olive-oil-and-garlic-seasoned grilled flatbreads *Choose three*
- **PIZZA** Sicilian and traditional style crusts with assorted toppings to include pepperoni, peppers, onions, bacon, grilled vegetables, and other chef selections
- **FRENCH FRY BAR** Seasoned fries cooked to a golden brown with assorted toppings to include chili, cheddar cheese, chopped bacon, salsa, jalapeños, sour cream, and nacho cheese sauce
- **MACARONI & CHEESE STATION** Elbow macaroni tossed in a creamy sauce with chunks of assorted cheeses, baked and topped with 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** 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)
- **BUILD-YOUR-OWN TACO BAR** Southwest-seasoned chicken, beef and grilled vegetables with cheddar cheese, sour cream, red onions, tomatoes, olives, jalapeños, salsa and corn and flour tortillas
- **SLIDERS** 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

BAR SERVICE

Cocktails

FIRST HOUR
EACH ADDITIONAL HOUR
Full beverage service of cocktails, domestic and premium beer, wine, assorted soft drinks

Wine and Beer

FIRST HOUR
EACH ADDITIONAL HOUR
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
WINE
PREMIUM BEER
DOMESTIC BEER
ASSORTED SODA

Cash Bar



**All prices and menu selections are subject to change. Prices shown do not reflect the 6% Pennsylvania sales tax or the 20% service charge.
WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have a medical condition.