



Charleston  
Convention Center



2023 CATERING MENU



# Welcome to Charleston!

## And to the Hospitality of the Charleston Convention Center.

Here we celebrate the culture, warmth, and vibrancy of our Capital City. Our menu is a culinary expression of celebrating Charleston, West Virginia and Appalachia in that very same spirit.

Bringing our food to life is Executive Chef Todd Jones, and our culinary team. We look forward to discussing the vision you have for your event and will work with you to bring that vision to fruition.

Our management, culinary and banquet team's focus is to make certain every guest gets an honest and authentic taste of West Virginia and an extra serving of local hospitality.

Thank you for choosing the Charleston Convention Center where celebrating your event also celebrates our exciting community.

Here's to a successful event in Charleston!



*Cindy Jones*

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*Todd Jones*

Todd Jones  
Executive Chef  
Charleston Convention Center



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# BREAKFAST





# Breakfast

## CONTINENTAL

Prices listed are per guest. Prices are based on 90 minutes of service. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas and ice water.

### Kickstarter Continental 13

Orange and apple juices, assorted whole fruit, assorted breakfast pastries, and sweet breads with whipped honey butter

### Premium Continental 14

Orange and apple juices, assorted breakfast pastries, sweet breads and mini croissants served with fruit preserves, whipped honey butter, sliced seasonal fruit and berries

## CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per guest.

### Hard Boiled Eggs (each) 2

### Deviled Eggs (each) 2

Filled with your choice of: mustard, southwest or chopped bacon

### Oatmeal Brûlée 3

With fresh berries

### Ham and Cheese Strata 4

Layered casserole with milk, egg, ham, cheese and bread...YUM!

### Biscuits and Gravy 4

Fresh baked buttermilk biscuits paired with a WV staple – sausage gravy

### The Coal Miner Biscuit 4

Fried egg, cheddar cheese and sausage patty or smoked ham

### Bagels (per dozen) 34

Assorted bagels with cream cheese and pepper jelly



## Breakfast continued

### BUFFETS

Prices listed are per guest and a minimum order of 25 guests. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas and ice water.

#### **“River City” Pancake Buffet** 19

- Pancakes with warm flavored syrup, berry compote, whipped butter and cage free scrambled eggs, choice of Applewood smoked bacon or pork sausage patties and country cooked apples and cinnamon
- Assorted fruit juices and sliced seasonal market fruit and berries

#### **The “Kanawha” Breakfast Buffet** 22

- Cage free fluffy scrambled eggs with fresh herbs and diced tomatoes
- Breakfast potatoes, choice of Applewood smoked bacon or pork sausage patties
- Apple and orange juices and whole market fruit and berries
- Fresh breakfast pastries, muffins served with fruit preserves and whipped honey butter
- Biscuits and gravy

#### **The “BOB” Business Over Breakfast** 28

A unique way to engage your team during a walk around breakfast reception with various food and beverage stations spread throughout your meeting space.

*Choice of six (6) items:*

- Hearty baked ham carving station with biscuits and pimento cheese spread
- Scrambled eggs with cheese, tomatoes, onion, peppers, and salsa
- Whole market fruit and berries
- Yogurt parfait station with granola, fresh market berries and brown sugar
- Fresh breakfast breads and croissants served with fruit preserves and whipped honey butter
- Oven-baked peppercorn bacon or sausage links
- Southern style fried potatoes
- Sweet cooked apples
- Oatmeal with fresh berries, raisins, brown sugar and milk
- Includes apple and orange juices

Please ask our Sales Manager for Plated Breakfast options.

# A LA CARTE & BREAKS





## A la Carte

### HOT AND COLD BEVERAGES

**Coffee or Tea Service** (gallon) 40

Freshly brewed coffee,  
decaffeinated coffee and  
selection of hot teas

**Double Shot Espresso** (each) 5

**Assorted Bottled  
Fruit Juices** (each) 4

**Assorted Juice Selections** 28

(½ gallon dispensers)

Orange, apple, cranberry,

**Lemonade** (gallon) 36

**Sweet or Unsweetened  
Ice Tea** (gallon) 36

**Front Porch Palmer** (gallon) 36

Half sweetened tea  
and lemonade

**Bottled Dasani Water** (each, 16 oz) 4

**Canned Coca-Cola  
Soda Selections** (each) 4

**Monster Energy** (each) 6

**Individual Assorted  
Cartons of Milk** (½ pints) 2

**Soy Milk** (each) 4

Individual Servings

**Infused Waters** (per 3 gallon) 27

Fresh flavored waters:

- Cucumber mint
- Lemon lime
- Mint and seasonal berries
- Pineapple



## A la Carte

### HEALTHY COMPLEMENTS

#### Sliced Fruit Market Berries

Served with a low fat yogurt dip

- **Regular Tray** (per tray) 370  
Serves approximately 60 people
- **Large Tray** (per tray) 400  
Serves approximately 100 people

#### Whole Seasonal Fresh Fruit (dozen) 18

Seasonal inclusions: bananas, assorted apples, pears, grapes, halos, plums

#### Assorted Yogurt Selections (each) 4

### WATER SERVICES

Water service is available for podiums, head tables and meeting rooms. The following options are available.

#### Water Dispensers 45

Includes one (1) 5-gallon bottle of water

#### Additional Five-Gallon Water 26

#### Water Pitchers (per pitcher) 3

Set either at the back of the room or at individual tables

#### Dasani Bottled Water (16 oz, each) 4

#### Cubed Ice (25 lbs, per bag) 12

# A la Carte

## BAKERY BASKET SELECTIONS

**Almost Heaven Beignets** (dozen) 34

Light and airy fried dough sprinkled with powdered sugar and served with honey

**Freshly Baked Muffins** (dozen) 30

Assorted freshly baked muffins

**Bagel Selections** (dozen) 31

Plain, cinnamon raisin, onion and sesame poppy seed with cream cheese and pepper jelly

**Danish** (dozen) 30

Assortment of cheese, apple, cherry and chocolate

**Breakfast Breads** (loaf) 30

Assortment includes blueberry, banana nut and cranberry

**Southern Style Biscuits** (dozen) 32

With fruit preserves and whipped honey butter

**Butter Croissants** (dozen) 30

Traditional flakey French staple

## SWEET TREATS

**Freshly Baked Cookies** (dozen) 30

An assortment of two (2) flavors from:

- Chocolate chip
- Oatmeal raisin
- White chocolate macadamia nut
- Double chocolate
- Peanut butter
- Strawberry shortcake

**Rice Krispy Treats** (dozen) 30

– Add Chocolate Drizzled + 3

**Chocolate Brownies** (dozen) 30

**Chocolate Dipped Strawberries** (dozen) 32

**Assorted Miniature Mousse Cups** (dozen) 37

Includes chocolate, vanilla and strawberry

**Smoothie Shooters** (dozen) 36

Assortment includes orange, strawberry and lemon lime

**Cinnamon Rolls** (dozen) 31





## A la Carte

### SNACKS, HEALTHY MIXES & ICE CREAM

**Assorted Individual Bags  
of Chips and Snacks** (each) 3

**Tortilla Chips** (per pound) 19  
 – Add Cool Ranch Dip & Salsa (per quart) + 13  
 – Add Warm Nacho Cheese (per quart) + 26

**Potato Chips and Dip** (per pound) 16  
 Choose one from the following dips: (per quart) 13  
 · French onion  
 · Cool ranch  
 · Jalapeño ranch

**Pretzel Twists** (pound) 15

**Mixed Nuts** (pounds) 19

**Country Roads Snack Mix** (pound) 16  
 Our house-made mixture with pretzels,  
 Cheez-Its, almonds, Chex squares and  
 Cajun brown sugar

**Mini Soft Pretzels** (dozen) 37  
 Served with deli mustard  
 – Add Cinnamon Honey Whipped Butter (per dozen) + 11  
 – Add Warm Nacho Cheese (per dozen) + 11

**Granola Bars & Kellogg's  
Nutri-Grain Bars** (dozen) 28



## Break Service

### THEMED BREAKS

Priced per guest. Minimum of 30 guests and maximum service time of 90 minutes.

#### **An Apple a Day** 14

Whole fresh apples, cinnamon apple strudel, apple pecan coffee cake, and Kellogg's® Nutri-Grain® apple cereal bars. Served with apple juice, freshly brewed coffee, decaffeinated coffee, herbal hot teas, and ice water

#### **A Taste of the Mediterranean** 12

Toasted pita chips, cucumber yogurt dip, hummus, vegetables with olives, and cucumber water

#### **To the Ballgame** 14

Gourmet mini soft pretzels with mustard and WV beer cheese sauce, sauced cocktail wienies, in-house smoked pork rinds and popcorn. Served with lemonade and ice water

#### **Country Roads** 14

House-smoked pulled pork barbeque served over house-made chips with barbeque sauce and WV beer cheese dip. Served with freshly brewed sweet tea, lemonade and ice water

#### **Cookies and Milk Bar Break** 14

Freshly baked selection of peanut butter, double chocolate and strawberry short cake cookies. Served with milk and hot chocolate and ice water

#### **Gourmet Coffee Station** 8

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon. Served with assorted flavored syrups, whipped cream, cinnamon, lemons and honey and ice water

#### **Deluxe Coffee and Hot Chocolate Station** 9

Freshly brewed coffee, decaffeinated coffee and selection of hot herbal teas by the gallon. Served with assorted flavored syrups, whipped cream, mini marshmallows, crushed peppermint candy, chocolate, white chocolate, sugar cubes, cinnamon and nutmeg and ice water

# LUNCH





## Boxed Lunch\*

### SANDWICHES

Prices listed are per guest. Served with potato chips, freshly baked cookie, whole fruit and bottled water.

#### **Traditional Box Lunch** 20

*Choice of sandwich on corn dusted Kaiser roll:*

- Herb Roasted Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Deli Ham and Cheddar Cheese
- Roasted Market Vegetables with Balsamic

\*Please, no substitutions. Minimum of 20 total.

### WRAPS

Prices listed are per guest. Served with potato chips, freshly baked cookie, whole fruit and bottled water.

#### **Honey Chicken Walnut Salad Wrap** 20

Honey walnut chicken salad, green leaf lettuce, tomato and served in a golden honey wrap

#### **Turkey with Pesto Mayonnaise Wrap** 20

Roasted turkey breast with Provolone cheese, leaf lettuce and tomato served in a sun-dried tomato wrap

#### **Grilled Mediterranean Vegetables Wrap** 20

Marinated and grilled vegetables with romaine lettuce in a spinach wrap

#### **Southwest Roast Beef Chipotle Mayonnaise Wrap** 20

Peppered roast beef with sharp cheddar, leaf lettuce and tomato in a sun-dried tomato wrap



## Lunch

### CHILLED ENTRÉES & COMPOSED LUNCHEON SALADS

Prices listed are per guest. Plated Chilled Entrées include hearth baked crackers, cookies or brownies, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea and water.

*Please select one (1) from the following:*

#### **Blackened Salmon Salad** 27

Mixed seasonal greens, grape tomatoes, shaved fennel, pickled red onion, Parmesan crisp and balsamic vinaigrette

*Pair with: Canyon Road Chardonnay*

#### **Grilled Chicken Caesar Salad** 21

Herb grilled breast of chicken, romaine lettuce, Parmesan cheese, seasoned croutons, served with creamy Caesar dressing

*Pair with: Ecco Domani Pinot Grigio*

#### **Smoked Chicken Chop Salad** 21

Romaine and iceberg lettuce salad, diced tomatoes, diced cucumbers, carrots, balsamic vinaigrette

#### **Honey Fried Chicken Salad** 21

Romaine crown lettuce, cucumbers and tomatoes, shredded Jack cheese, toasted Fritos and honey Dijon dressing

*Pair with: Chateau Ste Michelle Chardonnay*

#### **Garden Bounty Roasted Vegetable Salad** 21

West Virginia regional squash, portabella strips, cauliflower and peppers on mixed greens dressed with balsamic vinaigrette

*Pair with: Bonterra Sauvignon Blanc*

# Lunch

## HOT PLATED ENTRÉES

Prices listed are per guest. Plated Entrées include choice of salad, baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea and water.

*Please select one (1) Entrée from the following:*

### **Panko-Herb Crusted Chicken Breast** 26

Roasted garlic mashed potatoes, southern style green beans, blistered tomatoes and natural pan jus

*Pair with: Canyon Road Chardonnay*

### **Cavatappi Pasta** 26

In a short rib ragout and roasted tomato sauce

*Pair with: Los Vascos Cabernet Sauvignon*

### **Sweet Tea Brined WV Pork Loin** 26

Roasted parsley red potatoes and low country spiced green beans with natural jus

*Pair with: Two Vines Merlot*

### **WV Honey Fried Breast of Chicken** 26

Tender chicken breast fried in our secret blend of spices and drizzled with honey. Roasted potatoes and fresh chef choice of vegetables

*Pair with: Bonterra Sauvignon Blanc*

### **Cornbread Crusted Fried Catfish Fillet** 27

Smoked corn succotash, tomato chow chow and buttermilk mashed potatoes

### **Grilled Breast of Chicken, Herbed, Maple Glazed BBQ or Balsamic Glazed** 26

Oven roasted potatoes, fresh market vegetables and natural chicken jus

*Pair with: Chateau Ste Michelle Chardonnay*

### **Chicken Monterey** 26

Grilled chicken breast topped with bacon and Monterey cheese, onion and peppers, oven roasted potatoes and whole green beans

*Pair with: Ecco Domani Pinot Grigio*

## **Salad & Dessert**

*Please select one (1) each from the Plated Luncheon Side Salad Selections and Plated Luncheon Desserts on next page, 18.*





## Lunch

### PLATED LUNCHEON SIDE SALADS

*Please select one (1) Salad from the following:*

#### **Baby Spinach Salad**

Baby spinach, grape tomatoes, sliced cucumbers, golden raisins, candied pecans and balsamic vinaigrette

#### **Classic Caesar Salad**

Chopped romaine lettuce, home-style croutons, shredded Parmesan cheese and classic Caesar dressing

#### **Crisp Iceberg Wedge**

Diced cucumber, bell pepper confetti, crispy Applewood smoked bacon, halved baby tomatoes and crumbled blue cheese dressing

#### **Spring Mix Salad**

Native grape tomatoes, cucumber and market radishes, carrots and vinaigrette and ranch dressings

#### **Southwestern Salad**

Iceberg and romaine crown lettuce blend, with sweet corn and black bean salsa, Jack cheese with a cool cucumber ranch dressing

### PLATED LUNCHEON DESSERTS

*Please select one (1) from:*

- Red velvet cake
- Pecan pie with bourbon caramel sauce
- NY style cheesecake
- WV orchard cobbler of the season
- Chocolate peanut butter pie
- Carrot cake with cream cheese frosting
- Decadent chocolate cake with Jack Daniel's raspberry sauce
- Bread pudding with moonshine vanilla sauce
- Brown butter cake with fresh berries and cream

# BUFFETS





## BUFFETS

### KANAWHA VALLEY DELI BUFFET 25

Prices listed are per guest. Buffets served with freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water. Buffet pricing is based on a 90-minute maximum service time.

#### Salads

*Choice of two (2) options below:*

- Mixed field greens with tomatoes, cucumbers, carrots, creamy ranch and vinaigrette dressings
- Tomato and cucumber salad
- Fruit salad with honey yogurt dressing
- Appalachian orzo pasta salad
- Crispy house-made potato chips

#### Deli Meat and Cheese Tray

Sliced deli meats and selected cheeses to include:

- Roasted turkey breast, herb roast beef, smoked deli ham, sharp cheddar, Swiss and Provolone cheese
- Assorted sandwich breads, lettuce, sliced tomato, sliced onion, dill pickle spears, roasted garlic and herb aioli, WV beer mustard and yellow mustard
- Whole fresh fruit basket of the season

#### Buffet Enhancements: (prices per guest)

- Mozzarella and tomato platter, pesto balsamic drizzle 4
- Soup Du Jour 4
- Pepperoni and salami 3

#### Desserts

Served with freshly baked assorted cookies or brownies



## BUFFETS

### WV BLACK BEAR BBQ CO. BUFFET

Prices listed are per guest.

Buffet pricing is based on a 90-minute maximum service time.

Our signature in-house dry rubbed, slow smoked, 'lick your lips' pulled pork and turkey

**Your choice of Pork OR Turkey** 25

**Your choice of Pork AND Turkey** 27

#### *Comes with the Fixins':*

- Freshly baked buns
- Signature slaw
- Assorted Black Bear sauces
- Country baked beans
- House-made chips
- Steakhouse potato salad
- Freshly baked cookies
- Iced tea or lemonade and water



# BUFFETS

## ROUTE 60 "MEAT & THREE" BUFFET 28

Includes rolls or cornbread and butter, freshly brewed coffee, decaffeinated coffee, hot and iced tea and water.

### Premium Entrées

*Please select one (1) from:*

- Roast beef au jus
- WV honey fried chicken
- Herb grilled breast of chicken, natural jus
- Smokey Mountain ham, cherry glaze
- Country fried steak with pepper gravy
- Grilled beef meatloaf
- Hickory smoked brisket, hot BBQ sauce
- WV baked steak
- Pot roast
- Lasagna

**Each Additional Meat** (beyond one)

Please Add: (per guest) + 3

### Sides

*Please select three (3) from:*

- Tomato cucumber salad
- Appalachian orzo salad
- Mixed greens salad
- Southern coleslaw
- WV style green beans
- Sweet chili braised kale
- Sautéed market vegetables
- Herb mashed potatoes
- Mac and cheese
- Herb roasted potatoes
- Potato salad
- Bacon and ranch potatoes
- Roasted Brussels sprouts
- Low country spiced green beans

### Desserts

*Please select two (2) from:*

- Red velvet cake
- Pecan pie with bourbon caramel sauce
- NY style cheesecake
- WV orchard cobbler of the season
- Chocolate peanut butter pie
- Carrot cake with cream cheese frosting
- Decadent chocolate cake with Jack Daniel's raspberry sauce
- Bread pudding with moonshine vanilla sauce
- Brown butter cake with fresh berries and cream



# SPECIALTY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) guest minimum.  
Buffet pricing is based on a 90 minute maximum service time.

## ITALIAN PASTA STATION BUFFET 29

Served with freshly brewed coffee, decaffeinated coffee or iced tea and water.

### Salad or Soup

*Select from one (1) of the following:*

- Romaine crown Caesar, herb croutons, shaved Parmesan cheese and creamy Caesar dressing
- Baby iceberg lettuce, chopped bacon, diced cucumber and tomato, shredded carrots, blue cheese dressing and balsamic vinaigrette
- Baby spinach greens, onions, toasted pecans, golden raisins, dressed with Champagne vinaigrette
- Local artisan mixed green salad, grape tomatoes, sliced cucumber, shredded carrots, ranch and balsamic vinaigrette
- Minestrone soup
- Sausage and kale soup

### Pasta Selection

Served with garlic bread and fresh Parmesan cheese

*Choice of two (2) selections from the following:*

- Four cheese tortellini, tomato basil sauce
- Penne pasta, chicken, red peppers, mushrooms and Alfredo cream sauce
- Tri-colored rotini, roasted broccoli, roasted cauliflower, beef meatballs and roasted garlic pesto
- Stuffed manicotti with marinara

### Desserts

Ask about our Chef's specialty selection



# SPECIALTY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) guest minimum.  
Buffet pricing is based on a 90 minute maximum service time.

## **SOUTHWESTERN STATION BUFFET** 29

Served with freshly brewed coffee, decaffeinated coffee or iced tea and water.

### **Salad**

*Select from one (1) of the following:*

- Southwestern orzo salad, smoked chipotle ranch dressing
- Chopped iceberg lettuce salad with black olives, diced tomatoes, cheddar cheese and lime chili vinaigrette
- Southern coleslaw with orange segments and raisins

### **Fajita and Taco Station**

- Seasoned ground beef
- Tequila lime marinated chicken
- Shredded crisp lettuce
- Diced tomato
- Monterey Jack cheese and sour cream
- Fire roasted onions and peppers
- Spanish rice
- Restaurant tortilla chips
- Salsa fresca
- Soft warm flour tortillas or crispy corn tacos

### **Dessert**

*Select from one (1) of the following:*

- Cinnamon dusted fried churro bites with whipped honey butter
- Chipotle-chocolate fudge brownies

### **Buffet Enhancements:** (prices per guest)

- Add Refried Beans or Black Beans + 2
- Add Chicken Tortilla Soup + 3
- Add Black Bean Soup + 3



# SPECIALTY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) guest minimum.  
Buffet pricing is based on a 90 minute maximum service time.

## SOUP, SALAD & POTATO BAR BUFFET 25

A simple buffet with a choice of two salads, two soups and a baked potato bar or other offered options. Served with freshly brewed coffee, decaffeinated coffee, iced tea and water.

### Salad

*Select from two (2) of the following:*

- Caesar salad, shaved Parmesan and herbed croutons
- Southwestern iceberg salad, cucumber, sweet corn, black beans, Jack cheese and cool ranch dressing
- Blue Ridge green garden salad, local lettuces, hot house cucumbers, carrots, baby grape tomatoes, herb croutons, ranch dressing
- Baby spinach salad, diced egg, grape tomatoes, blue cheese, Kalamata olives, balsamic vinaigrette
- Pasta salad with cucumbers, black olives, diced tomatoes, pepperoncini, feta cheese, Italian vinaigrette

### Potato

Hot, baked Idaho potato with a variety of toppings to include: butter, sour cream, shredded cheddar cheese, jalapeños, chopped broccoli, and onions

### Soup

*Select from two (2) of the following:*

- Smoked chicken noodle
- Minestrone
- Hillbilly beef and bean chili
- Tomato bisque
- Chicken tortilla

### Desserts

Served with assorted cookies or brownies



# DINNER



# DINNER

## CUSTOM BUFFET

Prices listed are per guest. Fifty (50) guest minimum.  
Buffet pricing is based on a 90 minute maximum service time.  
Buffet dinner selections include Salad, Sides, Entrée and Dessert selection, assorted rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea and water.

### Salad Selections

*Select from one (1) of the following:*

- Mixed greens with carrots, radishes, cherry tomatoes, crumbled blue cheese, balsamic vinaigrette and ranch dressing
- Hearts of Caesar salad, creamy Caesar dressing, croutons and aged Parmesan cheese
- Chopped house salad of iceberg lettuce, diced tomatoes, cucumbers and carrots, with crumbled bacon, shredded cheese and Italian dressing
- Baby spinach salad, grape tomato, candied pecans and golden raisins, vinaigrette and ranch dressing
- Southern potato salad with Applewood smoked bacon, seasonal herbs and red onions

### Chef's Market Vegetable and Accompaniment Selections

*Select from three (3) of the following:*

- Herb roasted creamer potatoes
- Roasted Brussels sprouts with bacon and onion
- Bacon ranch au gratin potatoes
- Green bean or Brussels sprout almandine
- Brandied carrots
- Braised green beans
- Herbed pilaf
- Slow roasted Parmesan asparagus
- Seasonal fresh cut vegetable medley
- Buttermilk and chive mashed potatoes



# DINNER

## CUSTOM BUFFET continued

Prices listed are per guest. Fifty (50) guest minimum.  
Buffet pricing is based on a 90 minute maximum service time.  
Buffet dinner selections include Salad, Sides, Entrée and  
Dessert selection, assorted rolls and butter, freshly brewed  
coffee, decaffeinated coffee, iced tea and water.

### Entrée Selections

<i>Selection of two (2) Entrées</i>	39
<i>Selection of three (3) Entrées</i>	42

- Cajun seasoned pork loin, Jack Daniel's brown-butter pork reduction
- Smoked barbeque beef brisket, Black Bear barbecue sauce
- Panko and herb crusted breast of chicken, mustard cream sauce
- Baked cod with side of country style remoulade sauce
- Four cheese tortellini, wilted spinach, fire roasted peppers and tomato caper sauce
- Boneless braised beef short rib, natural pan jus
- Slow smoked prime rib with mushroom and bacon demi glaze

### Dinner Dessert Selections

*Selection of two (2) Desserts:*

- Red velvet cake
- Pecan pie with bourbon caramel drizzle
- NY style cheesecake
- WV orchard cobbler of the season
- Chocolate peanut butter pie
- Carrot cake with cream cheese frosting
- Jack Daniel's chocolate cake with raspberry sauce
- Bread pudding with whiskey vanilla sauce



# DINNER

## PLATED DINNER MEAL SELECTIONS

Prices listed are per guest.

Plated Entrées include choice of salad, baked rolls and butter, dessert, freshly brewed coffee, decaf coffee, hot tea, iced tea and water.

*Please select one (1) Entrée from the following:*

### **Peach Tea Brined Airline Breast of Chicken** 32

Herb roasted red bliss potatoes  
and market vegetables

*Pair with: Two Vines Merlot*

### **Braised Boneless Beef Short Rib** 32

With local Appalachian mushroom  
ragout cheddar-chive mashed potato,  
haricot verts and heirloom carrot

*Pair with: Frontera Cabernet Sauvignon*

### **Panko Crusted Chicken Breast with Lemon and Artichoke Picatta** 32

Basil herbed mashed potatoes  
and seasonal vegetables

*Pair with: Canyon Road Chardonnay*

### **Cast Iron Seared Filet with Smokehouse Bordelaise** (6 oz) 38

Herb butter, rosemary scented  
fingerling fries, haricot verts and  
heirloom carrot

*Pair with: Frontera Cabernet Sauvignon*

### **Maple, Jack Daniel's and Rum Brined Pork Chop** 32

Sweet potato-andouille hash,  
roasted baby peppers, natural jus

*Pair with: Two Vines Merlot*

### **Signature Appalachian Dry Rub Smoked Brisket** 32

Roasted Brussels sprouts, Jack  
Daniel's demi, truffle salt fingerling  
potatoes and blistered tomatoes

*Pair with: Los Vascos Cabernet Sauvignon*

### **WV Trout Acadian** 33

Floured trout served with roasted  
whole almond meunière

*Pair with: Chateau Ste Michelle Chardonnay*

### **Garden Bounty Roasted Vegetable Salad** 22

West Virginia regional squash,  
portabella strips, cauliflower and  
peppers on mixed greens dressed  
with balsamic vinaigrette

*Pair with: Cavit Pinot Grigio*

### **Green Tomato and Seared Eggplant Napoleon** 30

Stuffed poblano peppers, tomato  
and red pepper

*Pair with: Bonterra Sauvignon Blanc*

## Desserts

*Please select two (2) from the  
Dinner Dessert Selections  
located on page 29.*



# RECEPTION





## Reception

### COLD HORS D'OEUVRES

Prices listed are for per individual piece.  
Minimum order of fifty (50) pieces per item.

**Cage Free Deviled Eggs** 3  
Spicy Tex-Mex filling

**Pimento Cheese Egg** 3

**Shrimp Cocktail Shooter** 4

**Jerk Shrimp Shooter** 4  
Pineapple, spicy cocktail sauce

**Apple Smoked Chicken Salad** 4  
Served in bite sized phyllo cup

**Antipasto Skewer** 4  
Marinated artichoke, oven dried  
tomato, Kalamata olive and mozzarella

**With Salami and Pepperoni** 5

**Smoked Trout Mousse** 4  
On pita chip

**Tomato Caprese Crostini** 4  
With basil aioli

**Vegan Hummus Cups** 3  
With carrots and celery

**Stuffed Baby Sweet Pepper** 3  
With roasted garlic ricotta and chives

**Stuffed Cucumber** 4  
With ranch dill and tomato

**Cowboy Gazpacho Shooter** 4  
A spicy tomato juice with celery

**Pesto Tortellini Skewers** 4  
Three cheese pasta tossed in with  
garlic, basil and pesto on a skewer  
with dried tomato



## Reception

### HOT HORS D'OEUVRES

Prices listed are for per individual piece.  
Minimum order of fifty (50) pieces per item.

**WV Goat Cheese Potatoes** 4

**Jerk Chicken Kebob or  
Marinated Steak Kebob** 4

**Spinach Spanakopita** 3

**Samosa with Major Grey Chutney** 4  
Delicious Indian appetizer with  
spiced potatoes, green peas and  
onions deep fried in a golden pastry

**Vegetarian Spring Roll** 4  
With sweet chili sauce

**Buffalo-Style Chicken Wings** 4  
Deep-fried chicken wings served with  
a spicy red sauce and blue cheese dressing

**Stuffed Mushrooms** 4  
With crab or sausage

**Coconut Crusted Chicken** 5  
With sweet and sour sauce

**Bacon Wrapped Shrimp Skewer** 5  
Jack Daniel's barbecue dipping sauce

**Mini Crab Cake** 5  
Cajun remoulade

**Chicken Pot Stickers** 4  
Sweet soy glaze

**Meatballs** 3  
All beef meatballs, sauces are seasonal,  
so ask your event planner for details

**Seared Scallops** 4  
With a white wine garlic  
butter sauce

**Rumaki** 4  
Baked chicken liver and sliced  
water chestnuts wrapped in bacon

**Hot Crab or  
Buffalo Chicken Dip** 200  
(1 per pan) Creamy crab dip or  
spicy Buffalo chicken dip,  
served hot



## Reception

### STATIONS

Prices listed are per guest unless otherwise indicated.

#### **Grits Station\*** 11

WV grits offered both with and without Cajun shrimp and a selection of toppings including: sautéed mushrooms, pimento cheese, scallions, diced tomatoes and smoked Applewood bacon

#### **Potato Bar\*** 9

Smashed Yukon Gold potatoes and whipped sweet potatoes, scallions, bacon, pimento cheese, cheddar cheese, sour cream and whipped butter

#### **Stir Fry Station\*** 13

Teriyaki chicken and stir fried vegetables and fried rice

– Add Pork Pot Stickers + 3

#### **Pasta Station\*** 13

*Choose two (2) from:*

- Tri-colored cheese rotini, Alfredo sauce and roasted broccoli and cauliflower
- Penne pasta with herb grilled chicken and mushroom cream sauce
- Pasta with Italian sausage, capers, artichokes, spinach and olive oil lemon sauce

#### **Braised Boneless Short Rib Sliders** 75

(per dozen, minimum 3 dozen)

With sweet chili barbeque on Hawaiian rolls



## Reception

### STATIONS continued

#### **Baked Brie** (per wheel) 140

Each wheel serves 25 guests

Imported brie, choice of sweet or savory topping

*Selection of one filling:*

- Toasted pine nuts and WV honey
- Pecan praline
- Sun-dried tomatoes and basil

#### **Artisan Breads Display** (per guest) 8

Minimum 50 guests

Fresh artisan breads display with infused oils including garlic, thyme, basil

#### **New River Cocktail Shots and Spoons** 350

Minimum 50 pieces

An array of small appetizers served in small shot cups and tapas spoons.

*Choice of four (4) items:*

##### **Shots**

- Southwestern shrimp shooter, avocado coulis, charred tomato sauce
- Shrimp cocktail shooter
- Cauliflower bisque with fried chicken bite
- Cowboy gazpacho with spicy tomato juice and celery
- Fried stuffed cheese ravioli with a red wine tomato sauce

##### **Spoons**

- Garlic roasted beef tenderloin, arugula greens and Dijon mustard
- Barbeque pulled pork with WV smoked corn succotash
- Smoked chicken with Southern coleslaw, fresh herbs
- Vegan hummus with roasted asparagus tips



## Reception

### CARVED TO ORDER STATIONS

Prices listed are per item.

#### **Slow Roasted Turkey Breast** 295

Serves 50 guests

Served with silver dollar rolls and cranberry compote

#### **Jack Daniel's Smoked and Glazed Pork Loin** 350

Serves 25 guests

Served with Jack Daniel's barbecue sauce and Hawaiian rolls

#### **Smokey Mountain Ham** 300

Serves 30 guests

Served with Mountaineer beer mustard and silver dollar rolls

#### **Slow-Smoked WV Brisket** 200

Serves 20 guests

Served with fried onion crisps, Black Bear barbeque sauce and silver dollar rolls

#### **Peppercorn Encrusted Tenderloin of Beef** 395

Serves 40 guests

Served with horseradish sauce, Mountaineer beer mustard and rolls



## Reception

### DISPLAY TRAYS

#### Domestic & Imported Cheese & Gourmet Crackers

Garnished with seasonal berries and assorted crackers

**Regular Tray** – serves approximately 60 guests 245

**Large Tray** – serves approximately 100 guests 395

#### Fresh Vegetable Crudites & Dip

Served with a creamy ranch or jalapeño ranch dip

**Regular Tray** – serves approximately 60 guests 245

**Large Tray** – serves approximately 100 guests 395

#### Seasonal Fresh Fruit & Berries with Dip

Served with a cinnamon honey cream cheese dip

**Regular Tray** – serves approximately 60 guests 245

**Large Tray** – serves approximately 100 guests 395

### DESSERT STATIONS

Prices below are per guest. Minimum 50 guests.

#### Grandma's Cobbler and Sweets Station 13

Chef's selection of fruit cobblers, pie parfaits with whipped cream

#### Strawberry Shortcake Station 13

Build Your Own Strawberry Shortcake Station to include: fresh strawberries and other seasonal mixed berry compote, shortcake biscuits and pound cake, dark chocolate sauce and whipped cream

#### Cheesecake Bites Station 13

Cheesecake squares, banana rum, vanilla bean and scented strawberry compote, chocolate fondue, raspberry coulis and caramel sauces, toasted almonds and coconut



## Reception

### WILD & WONDERFUL... IF YOU DARE

#### Elk River Red Solo Cup Party

Prices below are per guest unless otherwise indicated.

- **Pig Pickin'** 60
- **Shrimp Boil** 60

Weather permitting, location outside  
near the dock and river overlook

Speak with our sales team for additional information.

#### West Virginia and Regional Party

Speak with our sales team for additional options, availability and pricing.

- **Venison** market price
- **Mountain Pork Rinds** – made in-house (per pound) 13
- **Smoked Trail Mix** – made in-house (per pound) 20
- **WV Beers** price based on selection
- **In Season Ramps** market price
- **Brown Beans and Cornbread** (per serving) 4

# BEVERAGES



# Bar Beverages

## HOSTED, TICKETED, CASH BAR PRICING

Prices include appropriate mixers,  
glasses, stirrers, napkins and garnish.

<b>Premium Brand Cocktails</b>	9
<b>Deluxe Brand Cocktails</b>	8
<b>Premium Wine</b> (by the glass)	9
<b>Deluxe Wine</b> (by the glass)	8
<b>Import/Craft Beer</b>	8
<b>Domestic Beer</b>	6
<b>Assorted Coca-Cola® Sodas</b>	4
<b>Bottled Water</b>	4

*\$300 bar minimum.*

A food purchase must accompany any bar service.

A Charleston Convention Center Bartender is  
required for all events serving alcohol beverages.

A Bartender fee of \$100<sup>++</sup> will apply per bartender.

## COCKTAIL SELECTIONS

Served with Finest Call Mixers

### Premium Spirits

Ketel One Vodka  
Tanqueray Gin  
Capt. Morgan Spiced Rum  
Dewar's 12  
Bulleit Bourbon  
Crown Royal Whiskey

### Deluxe Spirits

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Tequila  
Dewars White Label Scotch  
Jack Daniel's Whiskey  
Seagram's 7

## BEER SELECTIONS

### Draft Domestic

Budweiser  
Bud Light  
Miller Lite

### Draft Import/Craft

Heineken  
Sam Adams Boston Lager  
Mountaineer Ale

### Bottled Domestic

Bud Light  
Miller Lite  
Budweiser  
Sam Adams Boston Lager  
Michelob Ultra

### Bottled Import/Craft:

Heineken  
Corona Extra  
Sierra Nevada Pale Ale  
Big Timber Brew Works - WV

## WINE

### Deluxe Wine

By the glass 8  
By the bottle 35

Canyon Road Chardonnay  
Cavit Pinot Grigio  
Two Vines Merlot  
Frontera Cabernet Sauvignon

### Premium Wine

By the glass 9  
By the bottle 40  
Chateau Ste Michelle Chardonnay  
Ecco Domani Pinot Grigio  
Bonterra Sauvignon Blanc  
Los Vascos Cabernet Sauvignon

### Champagne Punch or Mimosas

By the gallon 60

Additional fees will be applied  
for wine service or corkage fees.

# INFORMATION



# General Information

## Exclusive Provider of Food and Beverage within the Charleston Coliseum and Convention Center and Municipal Auditorium

The Charleston Convention Center retains the exclusive right to provide, control and maintain all food and beverage services within the facilities.

Please note that no food or beverage of any kind may be brought into these premises by the event organizers, their guests or other invitees. We offer custom designed catering and retail food and beverage services for all types of events. Concessions, the sale or provision of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under our exclusive rights.

**PLEASE NOTE:** Due to liability issues, no food or beverage may be taken off premise.

## Pricing

A service charge and applicable sales tax will be added to all food and beverage sales. If the customer is a tax-exempt organization, copies of the pertinent tax-exempt certificates are required with your signed banquet contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices.

## Payment Policies

In order to guarantee services, pre-payment is required on all contracts. A deposit of 100% of the total contract value will be required with your signed catering contract. The final 100% remaining balance due shall be paid in full 72 business hours (Monday – Friday) prior to the start of the function. Final payment for event charges in addition to those estimated on the contract must be paid at the conclusion of the event by a company check, certified or cashier check or they will be assessed to the credit card used to authorize the event. If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the Customer as a guarantee of payment for services rendered. No food and beverage will be purchased for any event without a signed contract and approved banquet event order.

## Guarantees

Guaranteed guest count is required 5 business days prior to your event. The Charleston Convention Center will prepare 3% over (not to exceed an additional twenty meals) guaranteed count given.



# General Information

## Additional Rental Options

- Spandex Cocktail Table Skirting - \$8 per skirt
- Extra Linen Charge - \$10 per linen
- Additional Catering Table Setup - \$25 per table beyond the 3% overage
- **Centerpiece Options**
  - 14 inch tall vase with decorative rocks & LED light
  - Metal riser with glass topper
  - metal riser with led light
  - 14 inch tall vase with decorative rocks, LED light and floating candle - \$15 per table
- **VIP Place Settings**  
\$20 per table (up to 20 tables) includes your choice of decorative centerpiece, metal salt & pepper shakers, metal sugar caddies, metal coffee carafes, metal water pitchers and metal bread basket.

## Linen Service

The CCCC provides linen for all meal functions with our compliments.

## Linen Napkin Color Options:



## Service Charge

A taxable Service Charge of 21% is added to your bill for the catering service, total amount of this service charge is a "House" or "Administrative" charge which is used to defray part of the cost of providing the service and other house expenses. You are free, but not obligated to add or give an additional gratuity directly to your servers.

## Supplemental Staffing

When you request additional staffing, over and above what is normally provided, the following hourly rates will apply.

**\*\*Please note that a four (4) hour minimum per staff member applies.**

- **Banquet / Beverage Server / Chef / Carver** – \$125 (4-hour period)
- **Bartender** – \$150 (4-hour period)
- **Reception Hors D'oeuvres Passing Staff** – \$25 (per hour)
- **Attendant** – \$30 (per hour)





Charleston  
Convention Center