



Charleston
Coliseum
—◆—
Convention Center
West Virginia

CATERING MENU





CHEF SPOTLIGHT

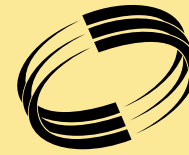
EXECUTIVE CHEF TODD JONES

With more than 30 years of culinary and kitchen experience, Todd has been the Executive Chef at the Charleston Coliseum and Convention Center for 18 years. He comes from a long background of culinary trends from Johnson and Wales as well as country club dinner service style settings. Todd had previously ventured into a partnership with a local frozen food line as well as free range beef processing. Chef Todd is extremely active in the creating and development of our catering offerings, food production, chef recruitment, staff development and combines this all together to help our clients bring their event to life. His attention to details, and high standards in food quality, sanitation, safety, are evident in the kitchen operations. He has won *Taste of All People's Choice Award* and *Taste of All Critic's Award*.

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Charleston
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CATERING SERVICE CONTACT

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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 | 14.35

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

PREMIUM CONTINENTAL | 15.50

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.

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 | 4.50

Fried egg, cheddar cheese and sausage patty or smoked ham

BAGELS (per dozen) | 34

Assorted bagels with cream cheese and pepper jelly





BREAKFAST

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 | 21

- 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 | 25

- 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



A LA CARTE & BREAKS



A LA CARTE

HOT AND COLD BEVERAGES

COFFEE OR TEA SERVICE (gallon) | 42
Freshly brewed coffee, decaffeinated coffee and selection of hot teas

ASSORTED BOTTLED FRUIT JUICES (each) | 4

ASSORTED JUICE SELECTIONS | 29
(½ gallon dispensers)
Orange, apple, cranberry,

LEMONADE (gallon) | 37

SWEET OR UNSWEETENED ICE TEA (gallon) | 37

FRONT PORCH PALMER (gallon) | 37
Half sweetened tea and lemonade

BOTTLED DASANI® WATER (each, 16 oz) | 4.25

CANNED COCA-COLA® SODA SELECTIONS (each) | 4.25

MONSTER® ENERGY (each) | 7

INDIVIDUAL ASSORTED CARTONS OF MILK (½ pints) | 2.50

SOY MILK (each) | 4
Individual servings

INFUSED WATERS (per 3 gallon) | 28
Fresh flavored waters:

- Cucumber mint
- Lemon lime
- Mint and seasonal berries



A LA CARTE



HEALTHY COMPLEMENTS

SLICED FRUIT & MARKET BERRIES

Served with a low fat yogurt dip

- **Regular Tray** (per tray) | 380

Serves approximately 60 people

- **Large Tray** (per tray) | 415

Serves approximately 100 people

WHOLE SEASONAL FRESH FRUIT (dozen) | 18.75

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

ASSORTED YOGURT SELECTIONS (each) | 4.50

WATER SERVICES

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

WATER DISPENSERS | 55

Includes one (1) 5-gallon bottle of water

ADDITIONAL FIVE-GALLON WATER | 30

WATER PITCHERS (per pitcher) | 4.50

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

DASANI® BOTTLED WATER (16 oz, each) | 4.25

CUBED ICE (25 lbs, per bag) | 20

A LA CARTE

BAKERY BASKET SELECTIONS

ALMOST HEAVEN BEIGNETS (dozen) | 36

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

FRESHLY BAKED MUFFINS (dozen) | 31

Assorted freshly baked muffins

BAGEL SELECTIONS (dozen) | 33

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

DANISH (dozen) | 32

Assortment of cheese, apple, cherry and chocolate

BREAKFAST BREADS (loaf) | 32

Assortment includes blueberry, banana nut and cranberry

SOUTHERN STYLE BISCUITS (dozen) | 34

With fruit preserves and whipped honey butter

BUTTER CROISSANTS (dozen) | 34

Traditional flaky French staple

SWEET TREATS

FRESHLY BAKED COOKIES (dozen) | 32

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) | 32

– Add Chocolate Drizzles | + 3

CHOCOLATE BROWNIES (dozen) | 32

CHOCOLATE DIPPED STRAWBERRIES (dozen) | 33

ASSORTED MINIATURE MOUSSE CUPS (dozen) | 38

Includes chocolate, vanilla and strawberry

CINNAMON ROLLS (dozen) | 34



A LA CARTE

SNACKS & HEALTHY MIXES

ASSORTED INDIVIDUAL BAGS OF CHIPS AND SNACKS (each) | 3.50

TORTILLA CHIPS (per pound) | 21

– Add Cool Ranch Dip & Salsa (per quart) | + 13

– Add Warm Nacho Cheese (per quart) | + 26

POTATO CHIPS AND DIP (per pound) | 18

Choose one from the following dips: (per quart) | 15

- French onion
- Cool ranch
- Jalapeño ranch

PRETZEL TWISTS (per pound) | 16

MOUNTAIN PORK RINDS (per pound) | 17

Made in-house

COUNTRY ROADS SNACK MIX | 18

(per pound, 3 lb minimum)

Our house-made mixture with pretzels, Cheez-Its®, almonds, Chex® squares and Cajun brown sugar

MINI SOFT PRETZELS (per dozen) | 38

Served with deli mustard

Additions: (per dozen)

– Cinnamon Honey Whipped Butter | + 11

– Warm Nacho Cheese | + 11

GRANOLA BARS & KELLOGG'S® NUTRI-GRAIN® BARS (per dozen) | 30



BREAK SERVICE

THEMED BREAKS

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

AN APPLE A DAY | 15.75

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 | 13.75

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

TO THE BALLGAME | 16

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 | 15.75

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 | 15.75

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 | 10

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 | 10

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 | 22

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
(served as a wrap)

WRAPS

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

HONEY CHICKEN WALNUT SALAD WRAP | 22

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

TURKEY WITH PESTO MAYONNAISE WRAP | 22

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

GRILLED MEDITERRANEAN VEGETABLES WRAP | 22

Marinated and grilled vegetables with romaine lettuce in a spinach wrap

SOUTHWEST ROAST BEEF CHIPOTLE MAYONNAISE WRAP | 22

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



*Please, no substitutions. Minimum of 20 total.

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 | 28

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

Pair with: Dark Harvest Chardonnay

GRILLED CHICKEN CAESAR SALAD | 23

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

Pair with: Ruffino Lumina Pinot Grigio

SMOKED CHICKEN CHOP SALAD | 23

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

Pair with: Kendall-Jackson Pinot Grigio

HONEY FRIED CHICKEN SALAD | 23

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

Pair with: Kendall-Jackson 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: Kim Crawford 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 | 28

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

Pair with: Kendall-Jackson Chardonnay

SWEET TEA BRINED WV PORK LOIN | 28

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

Pair with: La Crema Pinot Noir

WV HONEY FRIED BREAST OF CHICKEN | 28

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

Pair with: Kim Crawford Sauvignon Blanc

GRILLED BREAST OF CHICKEN, HERBED, MAPLE GLAZED BBQ OR BALSAMIC GLAZED | 28

Oven roasted potatoes, fresh market vegetables and natural chicken jus

Pair with: Dark Harvest Chardonnay

CHICKEN MONTEREY | 28

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

Pair with: Ruffino Lumina Pinot Grigio

SALAD & DESSERT

Please select one (1) each from the [Plated Luncheon Side Salad Selections](#) and [Plated Luncheon Desserts](#) on next page, 17.

Please ask our Sales Manager for Plated Breakfast options. Vegetarian, Vegan, and dietary restrictive meal options are available upon request. Please inform our Sales Manager of your guests' specific needs and we will do our best to accommodate.



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**
- **Chocolate Peanut Butter Pie**
- **Carrot Cake** - with cream cheese frosting
- **Decadent Chocolate Cake** - with Jack Daniel's raspberry sauce

A photograph of a buffet line in a restaurant. In the foreground, a metal tray is filled with a colorful salad of sliced cucumbers, cherry tomatoes, and other vegetables. A wooden-handled spoon is placed in the tray. In the background, several other trays of food are visible, and a person is seen holding a plate, ready to serve themselves. The scene is lit with warm, ambient lighting, creating a cozy atmosphere.

BUFFETS

BUFFETS

KANAWHA VALLEY DELI BUFFET | 27

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 & 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 | 29

YOUR CHOICE OF PORK AND TURKEY | 31

Comes with the Fixins':

- Kaiser 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 | 33.75

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 (1):

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 | 33.50

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 & Beef Meatballs** – roasted broccoli, roasted cauliflower, 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 | 36

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

FAJITA AND TACO STATION

- Seasoned ground beef
- Grilled chipotle chicken
- Shredded crisp lettuce
- Monterey Jack cheese and sour cream
- Fire roasted onions and peppers
- Spanish rice
- Salsa fresca
- Restaurant tortilla chips

Select one (1) of the following:

- Soft warm flour tortillas
- 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 Grilled Marinated Steak | + 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 | 27

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: 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:

- **Local Artisan Mixed Greens Salad** – 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** – 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

Selection of two (2) Entrées | 42.50

Selection of three (3) Entrées | 45.50

- **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
- Decadent chocolate cake with Jack Daniel's 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 BREAST OF CHICKEN | 35.25

Herb roasted red bliss potatoes and market vegetables

Pair with: Proverb Pinot Noir

BRAISED BONELESS BEEF SHORT RIB | 35.25

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

Pair with: Franciscan Estate Cabernet Sauvignon

PANKO CRUSTED CHICKEN BREAST WITH LEMON & ARTICHOKE PICCATA | 35

Basil herbed mashed potatoes and seasonal vegetables

Pair with: Dark Harvest Chardonnay

CAST IRON SEARED FILET WITH SMOKEHOUSE BORDELAISE (6 oz) | 42

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

Pair with: Sycamore Lane Cabernet Sauvignon

MAPLE, JACK DANIEL'S AND RUM BRINED PORK CHOP | 35

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

Pair with: La Crema Pinot Noir

SIGNATURE APPALACHIAN DRY RUB SMOKED BRISKET | 35

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

Pair with: Sycamore Lane Cabernet Sauvignon

GREEN TOMATO AND SEARED EGGPLANT NAPOLEON | 32

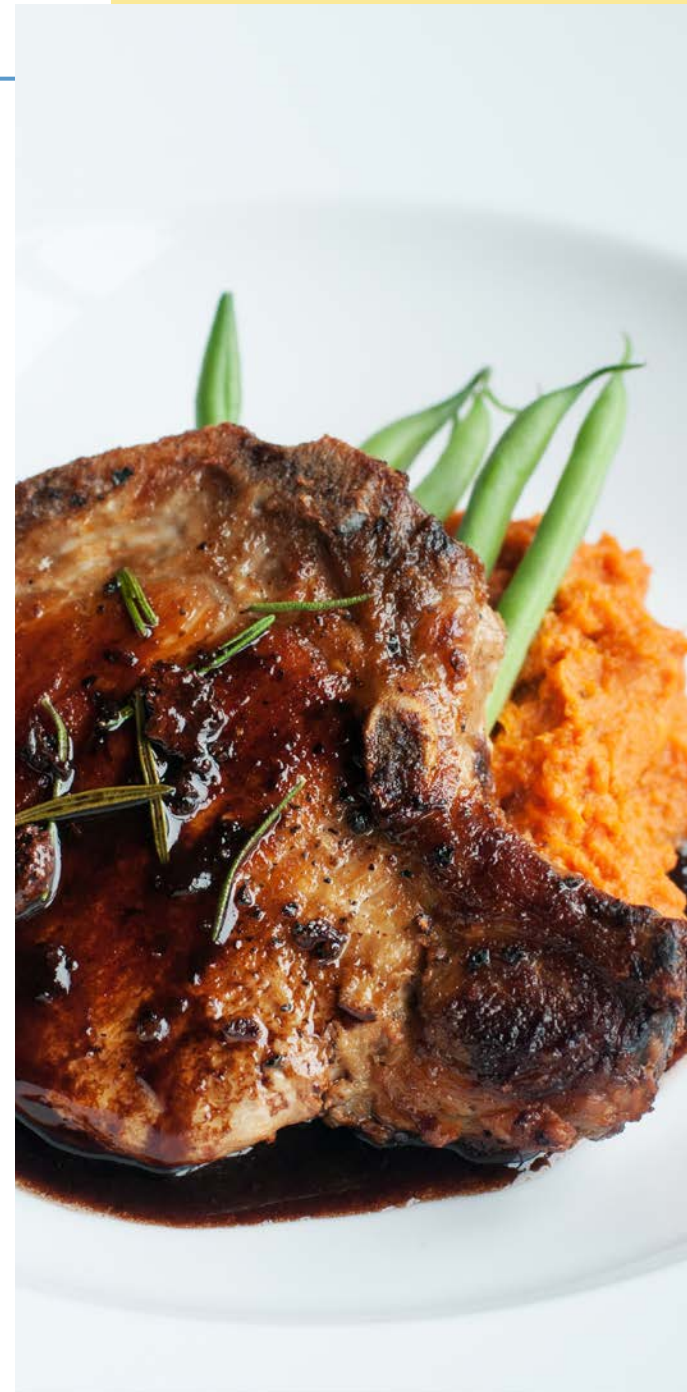
Stuffed poblano peppers, tomato and red pepper

Ask for Vegetarian Options

Vegetarian, Vegan, and dietary restrictive meal options are available upon request. Please inform our Sales Manager of your guests' specific needs and we will do our best to accommodate.

DESSERTS

Select two (2) from the *Plated Desserts* on page 17.



RECEPTION



RECEPTION



COLD HORS D'OEUVRES

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

JERK SHRIMP SHOOTER | 4.95

Pineapple, spicy cocktail sauce

VEGAN HUMMUS CUPS | 3.75

With carrots and celery

TOMATO CAPRESE CROSTINI | 4.50

With basil aioli

ANTIPASTO SKEWER | 4.75

Marinated artichoke, oven dried tomato,
Kalamata olive and mozzarella

• **With Salami & Pepperoni | 5.50**

COWBOY GAZPACHO SHOOTER | 4

A spicy tomato juice with celery

PESTO TORTELLINI SKEWERS | 4.50

Three cheese pasta tossed in with
garlic, basil and pesto on a skewer with
dried tomato

SHRIMP COCKTAIL | 4.75

Served with cocktail sauce and lemons
in an attractive display

RECEPTION

HOT HORS D'OEUVRES

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

WV GOAT CHEESE POTATOES | 4.50

**JERK CHICKEN KEBOB OR
MARINATED STEAK KEBOB** | 4.75

SPANAKOPITA | 3.75

**SAMOSA WITH MAJOR
GREY CHUTNEY** | 4.25

Delicious Indian appetizer with spiced potatoes, green peas and onions deep fried in a golden pastry

VEGETARIAN SPRING ROLL | 4.35
With sweet chili sauce

BUFFALO-STYLE CHICKEN WINGS | 4.50

Deep-fried chicken wings served with a spicy red sauce and blue cheese dressing

STUFFED MUSHROOMS | 4.50
With crab

COCONUT CRUSTED CHICKEN | 5

With sweet and sour sauce

BACON WRAPPED SHRIMP SKEWER | 5

Jack Daniel's barbecue dipping sauce

MINI CRAB CAKE | 5.25

Cajun remoulade

CHICKEN POT STICKERS | 4.25

Sweet soy glaze

MEATBALLS | 3.60

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

RUMAKI | 4

Baked chicken liver and sliced water chestnuts wrapped in bacon

**HOT CRAB OR BUFFALO
CHICKEN DIP** (1 per pan) | 235

Creamy crab dip or spicy Buffalo chicken dip, served hot



RECEPTION



STATIONS

Prices listed are per guest unless otherwise indicated.

GRITS STATION | 12

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 | 12

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

STIR FRY STATION | 15

Teriyaki chicken and stir fried vegetables and fried rice

PASTA STATION | 15

Choose two (2) from:

- **Tri-colored Cheese Rotini** – Alfredo sauce and roasted broccoli and cauliflower
- **Penne Pasta with Herb Grilled Chicken** – mushroom cream sauce
- **Pasta with Italian Sausage** – capers, artichokes, spinach and olive oil lemon sauce

ARTISAN BREADS DISPLAY | 30

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

BAKED BRIE (per wheel) | 150

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



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per item.

SLOW ROASTED TURKEY BREAST | 300

Serves 50 guests

Served with silver dollar rolls and cranberry compote

JACK DANIEL'S SMOKED & GLAZED PORK LOIN | 375

Serves 25 guests

Served with Jack Daniel's barbecue sauce and Hawaiian rolls

SMOKEY MOUNTAIN HAM | 315

Serves 30 guests

Served with Mountaineer beer mustard and silver dollar rolls

SLOW-SMOKED WV BRISKET | 260

Serves 20 guests

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

PEPPERCORN ENCRUSTED TENDERLOIN OF BEEF | MARKET PRICE

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 | 260
- **Large Tray** – serves approximately 100 guests | 415

FRESH VEGETABLE CRUDITES & DIP

Served with a creamy ranch or jalapeño ranch dip

- **Regular Tray** – serves approximately 60 guests | 260
- **Large Tray** – serves approximately 100 guests | 415

SEASONAL FRESH FRUIT & BERRIES WITH DIP

Served with a cinnamon honey cream cheese dip

- **Regular Tray** – serves approximately 60 guests | 260
- **Large Tray** – serves approximately 100 guests | 415

DESSERT STATIONS

Prices below are per guest. Minimum 50 guests.

GRANDMA'S COBBLER & SWEETS STATION | 14

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

STRAWBERRY SHORTCAKE STATION | 14

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 | 14

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) | 16
- 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

BAR BEVERAGES



BAR BEVERAGES

HOSTED, TICKETED, CASH BAR PRICING

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

PREMIUM BRAND COCKTAILS | 10

DELUXE BRAND COCKTAILS | 8

DELUXE WINE (by the glass) | 9

IMPORT/CRAFT BEER | MARKET PRICE

DOMESTIC BEER | 6

ASSORTED COCA-COLA SODAS | 4.25

BOTTLED WATER | 4.25

\$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 \$125⁺⁺ will apply per bartender.

COCKTAIL SELECTIONS

Served with Finest Call Mixers

PREMIUM SPIRITS

- Ketel One Vodka
- Grey Goose Vodka
- Tanqueray Gin
- Capt. Morgan Orig. Spiced Rum
- Patron Tequila
- Bulleit Bourbon
- Crown Royal Whiskey
- Johnnie Walker Black Label
Scotch Whisky

DELUXE SPIRITS

- Tito's Handmade Vodka
- New Amsterdam Vodka
- New Amsterdam Gin
- Bacardi Rum
- Malibu Rum
- Jose Cuervo Tradicional Tequila
- Jack Daniel's TN Whiskey
- Canadian Club Whisky
- Jameson Irish Whiskey
- New Riff Bourbon
- Dewars White Label Scotch
- Hennessy V.S Cognac

BEER SELECTIONS

DRAFT DOMESTIC

- Budweiser
- Bud Light
- Miller Lite

DRAFT IMPORT/CRAFT

- Heineken
- Sam Adams Boston Lager
- Mountaineer Ale

BOTTLED DOMESTIC

- Budweiser
- Bud Light
- Miller Lite
- Sam Adams Boston Lager
- Michelob Ultra

BOTTLED IMPORT/CRAFT

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

WINE SELECTIONS

DELUXE WINE

By the glass | 8

By the bottle | 35

- Dark Harvest Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cab. Sauvignon
- Proverb Pinot Noir

PREMIUM WINE

By the glass | 9

By the bottle | 40

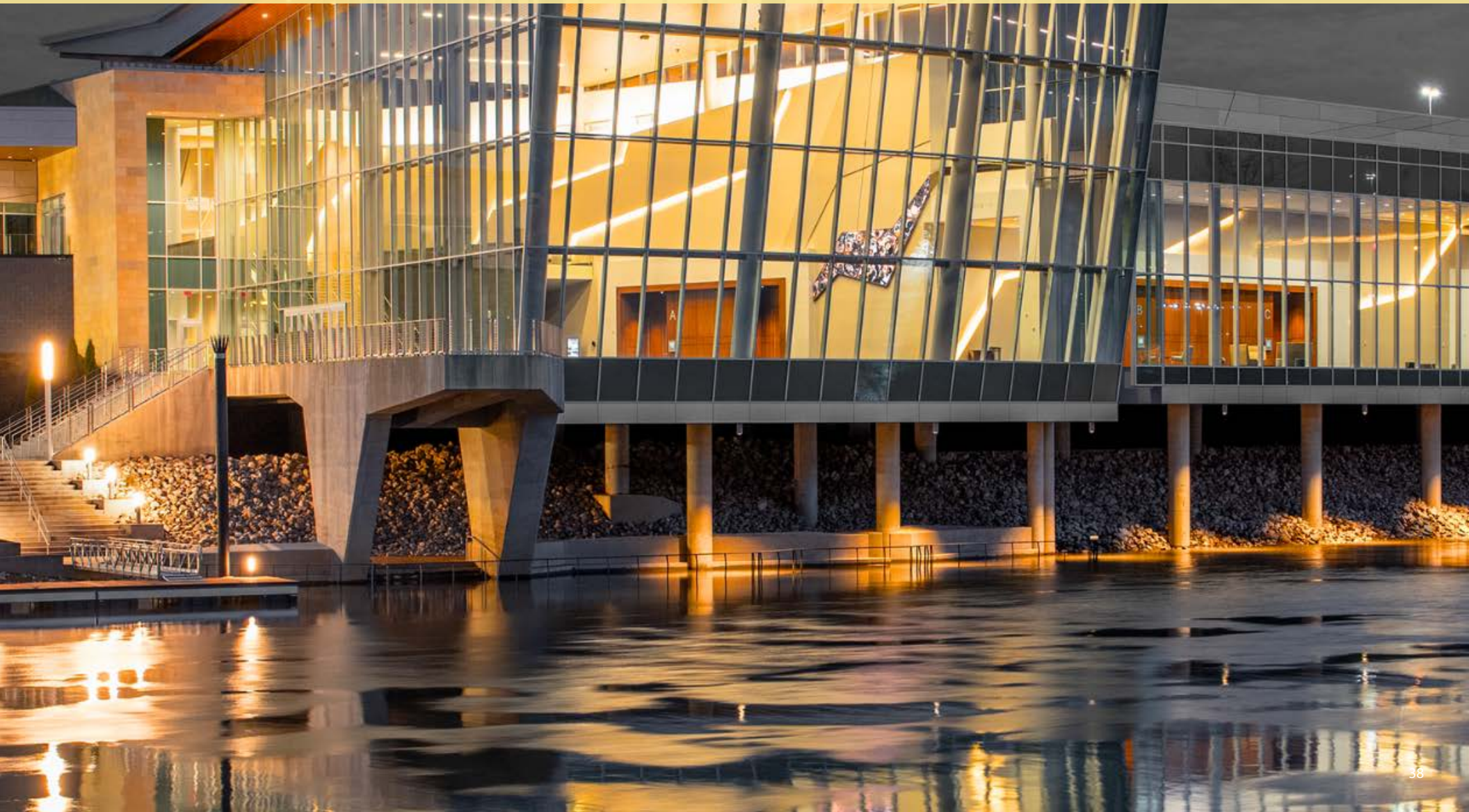
- Kendall-Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cab. Sauvignon
- La Crema Pinot Noir

CHAMPAGNE PUNCH OR MIMOSAS

By the gallon | 60

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

FINE PRINT



FINE PRINT

EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE WITHIN THE CHARLESTON COLISEUM AND CONVENTION CENTER & 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 7 business days prior to your event. The Charleston Convention Center will prepare 3% over (not to exceed an additional twenty meals) guaranteed count given.



FINE PRINT

VEGAN, VEGETARIAN, & DIETARY RESTRICTIVE MEALS

Any guest(s) having requested a Vegan, Vegetarian, or dietary restrictive meal in advance MUST have a placard or place card, provided by the client, clearly visible during service to alleviate any confusion or last-minute requests/changes. We also ask for a list of names of those guests who have requested a specialty meal. This is to ensure smooth meal service to all of your guests/clients during your event. We cannot guarantee service of Vegetarian, Vegan, or dietary restrictive meal(s) without a visible placard or place card present with the guest(s).

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** – \$130 (4-hour period)
- **Bartender** – \$155 (4-hour period)
- **Reception Hors D'oeuvres Passing Staff** – \$30 (per hour)
- **Attendant** – \$30 (per hour)

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.

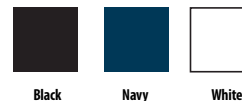
ADDITIONAL RENTAL OPTIONS

- **Extra Linen Charge** - \$10 per linen
- **Additional Catering Table Setup** - \$25 per table beyond the 3% overage
- **Centerpiece Options**
 - 3" glass vase with decorative rocks and votive candle
 - Metal riser with glass topper
 - Metal riser with LED light
- **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 table linen for all meal functions. Complimentary table linen color choices are black, navy, and white with either a black or white napkin. All secondary linen color options are at an additional \$5 per table and based on availability. Secondary linen color selections cannot be guaranteed.

Complimentary Linen Color Options:



Secondary Table Linen Color Options:





Charleston
Coliseum

Convention Center

West Virginia



THANK YOU

Cindy Jones, Director of Catering Sales

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