



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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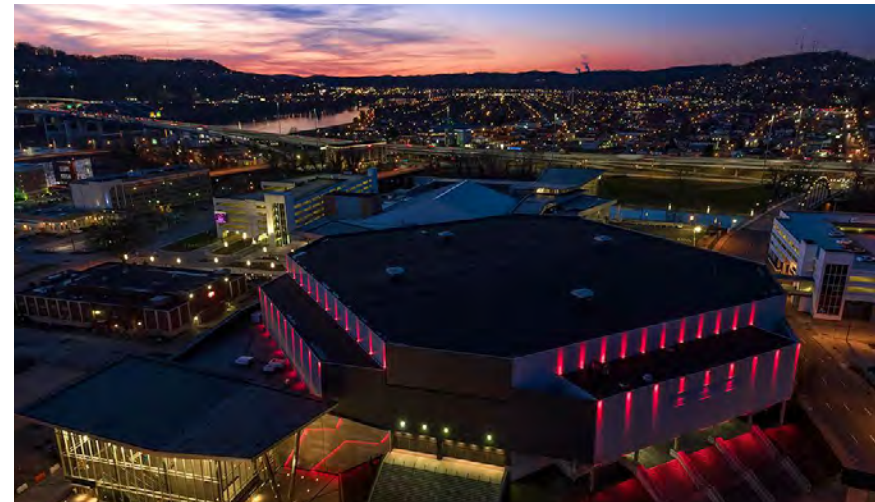


Todd Jones

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 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



Breakfast continued

ENHANCE YOUR BREAKFAST BUFFET

Grits Breakfast Bar (per guest)

4

Stone ground grits with a choice of four (4) toppings from:

- Cheddar cheese
- Pimento cheese
- Cajun baby shrimp
- Breakfast potatoes
- Diced tomato, scallions
- Roasted peppers
- Sausage
- Applewood smoked bacon

Smoked Salmon Display (per guest)

9

Minimum of 20 guests

Capers, sliced tomatoes and hard-boiled eggs served with mini bagels and cream cheese

PLATED BREAKFAST

Prices are per guest. All Plated Breakfasts are served with fresh baked biscuits, fruit preserves and whipped honey butter, ice water, orange juice, freshly brewed coffee, decaffeinated coffee and hot tea selection.

Mountain Mama

25

Sweet potato cakes topped with smoked pulled pork, barbeque sauce and farm fresh scrambled eggs served with ketchup and hot sauce

Farmer Jones' Goat Cheese Egg Strata

25

Delicious layered breakfast casserole made with cage free eggs and served with a southern grit cake, maple bacon and creamed spinach

Sternwheeler

27

Farm fresh scrambled eggs served on open faced buttermilk biscuits topped with mini shrimp and sausage gravy and breakfast potatoes, with roasted asparagus

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

Chocolate drizzled – Add \$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 (dozen)

28

Kellogg's Nutri-Grain Bar (dozen)

28

Assorted Candy (dozen)

37

Dippin' Dots (per cup)

5

Minimum of 25 cups. Ask about current flavors



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

Waaaay Southern West Virginia 14

Mini-chicken quesadillas served with tortilla chips and jalapeño ranch dip with refried beans, shredded cheese, sour cream and salsa. Served with lemonade and ice water

Cookies and Milk Bar Break 14

Fresh 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, fresh 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: Placido 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

Brisket and Blue Steak Salad 22

Smoked brisket, dressed arugula and iceberg wedge, pickled red onion, crumbled blue cheese, marinated oven-dried tomatoes, ranch dressing

Barbecue Shrimp Skewer and Bacon Wedge Salad 23

Iceberg wedge, Applewood smoked bacon, grape tomatoes, pickled red onion, and lemon-garlic dressing

Pair with: Placido Pinot Noir

Garden Bounty Roasted Vegetable Salad 21

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

Pair with: Fetzer 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: Cavit Pinot Grigio

Sweet Tea Brined WV Pork Loin 26

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

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 St 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, 19.





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

LUNCH

DESSERTS SELECTION

- 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
- Hillbilly beef and bean chili 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':

Buns, signature slaw, assorted Black Bear sauces,
country baked beans, house-made chips and steakhouse
potato salad, 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
- West Virginia Baked Steak
- Pot Roast
- Lasagna
- Fried catfish, Piquant sauce

Each Additional Meat (beyond one)

Please add: +\$3.00 per guest

Sides

Please select three (3) from:

- House-made tomato bisque
- Watermelon salad (in season)
- 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
- Pimento cheese grits
- Mac and cheese
- Herb roasted potatoes
- Potato salad
- Wild rice/multigrain pilaf
- Bacon and ranch potatoes
- Hush puppies
- 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) person 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) person 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 and 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)

- | | |
|--------------------------------|----------|
| • Refried beans or black beans | Add 2.00 |
| • Chicken tortilla soup | Add 3.00 |
| • Black bean soup | Add 3.00 |



SPECIALTY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) person 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
- White bean chicken chili
- Tomato bisque
- Chicken tortilla

Desserts

Served with assorted cookies or brownies



DINNER



DINNER

CUSTOM BUFFET

Prices listed are per guest. Fifty (50) person 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

Soup Selection +2.00 per guest

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

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
- Pimento gratinéed mac and cheese
- Slow roasted Parmesan asparagus
- Seasonal fresh cut vegetable medley
- Blistered squash, zucchini and tomato pesto
- Buttermilk and chive mashed potatoes



DINNER

CUSTOM BUFFET continued

Prices listed are per guest. Fifty (50) person 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

- Slow roasted chicken breast
- 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
- Sweet tea brined pork loin, pecan barbeque sauce
- 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: Walnut Crest Select Merlot

Braised Boneless Beef Short Rib 32

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

Pair with: William Hill Cabernet

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

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

WV Trout Acadian 33

Floured trout served with roasted
whole almond meunière

Pair with: Chateau St 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

Add Ons

Twin Tournedos of Beef Tenderloin Add +6.00

Madeira wine sauce

4 oz Herb Butter Pan-Seared Cod Add +6.00

Desserts

*Please select two (2) from the Dinner
Dessert Selections located on page 30.*



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	Antipasto Skewer	4	Stuffed Baby Sweet Pepper	3
Spicy Tex-Mex filling		Marinated artichoke, oven dried tomato, Kalamata olive and mozzarella		With roasted garlic ricotta and chives	
Pimento Cheese Egg	3	With Salami and Pepperoni	5	Stuffed Cucumber	4
				With ranch dill and tomato	
Shrimp Cocktail Shooter	4	Smoked Trout Mousse	4	Cowboy Gazpacho Shooter	4
		On pita chip		A spicy tomato juice with celery	
Jerk Shrimp Shooter	4	Tomato Caprese Crostini	4	Pesto Tortellini Skewers	4
Pineapple, spicy cocktail sauce		With basil aioli		Three cheese pasta tossed in with garlic, basil and pesto on a skewer with dried tomato	
Apple Smoked Chicken Salad	4	Vegan Hummus Cups	3		
Served in bite sized phyllo cup		With carrots and celery			



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

Mini Beef Wellington 5

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

Boneless Rib Tips 5
Tossed in a chipotle barbeque sauce

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 Dip & Loco Bread 200
(1 per pan) Creamy crab dip served
hot with fried loco bread



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 +3.00

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

Waffaletta Station* (per guest) 21

Minimum 50 guests

Waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals

Choice of three (3) from below:

- Southern fried chicken, seasoned grits, braised kale greens, red-eye gravy
- Roasted sliced pork, radish and carrot slaw, minced chilies, cilantro vinaigrette
- Smoked sliced deli ham, Swiss cheese, sweet pickles, yellow mustard
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil

*Culinary Professional fee of \$125.

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) 9

Minimum 50 guests

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

New River Cocktail Shots and Spoons 50 pieces minimum 350

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 people 245

Large Tray – serves approximately 100 people 395

Fresh Vegetable Crudites & Dip

Served with a creamy ranch or jalapeño ranch dip

Regular Tray – serves approximately 60 people 245

Large Tray – serves approximately 100 people 395

Seasonal Fresh Fruit & Berries with Dip

Served with a cinnamon honey cream cheese dip

Regular Tray – serves approximately 60 people 245

Large Tray – serves approximately 100 people 395

DESSERT STATIONS

Prices below are per guest. Minimum 50 people.

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.

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

\$300 bar minimum

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

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⁺⁺ will
apply per bartender.

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
Chateau St Michelle Chardonnay
Ecco Domani Pinot Grigio
Bonterra Sauvignon Blanc
Los Vascos Cabernet

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 - \$8.00 per skirt
- Extra Linen Charge - \$10.00 per linen
- Additional Catering Table Setup - \$25.00 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 - \$15.00 per table
- **VIP Place Settings**
\$20.00 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** – \$125.00 (4-hour period)
- **Bartender** – \$150.00 (4-hour period)
- **Reception Hors D'oeuvres Passing Staff** – \$25.00 (per hour)
- **Attendant** – \$30.00 (per hour)





Charleston
Convention Center