

Charleston Coliseum and Convention Center Presents
Murder and Merriment's "Belles, Bourbon, and Belladonna!"
Murder Mystery Dinner October 3rd, 2019: 6:00 pm - 8:30 pm

Appetizers & Spirits

6pm-6:20pm in Atrium

Cage Free Deviled Eggs

Southern Style

WV Corn Fritter

Served with a Cilantro Cream Sauce

Slow Cooked Bourbon Meatballs

Glazed in a Wv Bourbon

Dinner-- Promptly at 6:30 in Ballroom C

Salads

Southwest Salad

Iceberg and romaine blend with sweet corn, black bean salsa, and jack cheese served with a cool cucumber ranch dressing.

Appalachian Orzo Salad

West Virginia vegetable blend of shallots, morels, asparagus, tomatoes, & feta cheese with a citrus vinaigrette.

Vegetables

Squash and Zucchini Pesto w/Blistered Tomatoes

Sautéed with pesto.

Parmesan Asparagus

Slow roasted and topped with parmesan

Low Country Green Bean Medley

Created with brown sugar, garlic butter, and crusted red peppers.

Starches

Mashed Potato Bar

Garlic mashed potatoes with assorted cheeses, seasonings, sour cream, butter, broccoli, onions, jalapenos, and more.

Goat Cheese Potato Casserole

Mashed Yukon potatoes with goat cheese & cheddar cheeses.

Entrees

Prime Rib Carver

Seasoned, oven roasted prime rib carved to order.

Bone-In Roasted Smooth Ambler Chicken

Smoked in a Wv Smooth Ambler Bourbon Glaze.

Cod with White Wine Shrimp Sauce

Seared cod in a white wine shrimp cream sauce.

Desserts

An assortment of decadent desserts including Chef Todd's award-winning bread pudding with vanilla caramel sauce.

Rolls, Butter, Tea, Coffee, Water.

Adult Beverage included in Package Price. Cash Bar will be offered for additional beverages.

Catering by Distinctive Gourmet

