



PLATED DINNER

Beef Pot Roast

Slow-Cooked Pot Roast in Natural Juices, served with Mashed Potatoes, Seasonal Vegetables, Tossed Salad, Rolls, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$14.75

French Breast of Chicken

Roasted Breast of Chicken Lightly Seasoned served with Wild Rice, Seasonal Vegetables, Tossed Salad, Rolls, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$19.50

Roasted Pork Loin

Slow Roasted Pork Loin with Baked Apple Chutney, Choice of Tossed Salad or Petite Caesar Salad, Roasted Potatoes, Vegetable of the Day, Rolls, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$19.50

Grilled Salmon Filet

Grilled Salmon Filet served in Dill Chardonnay Sauce, Russet Potato, Vegetable of the Day, Choice of Tossed Salad or Petite Caesar Salad, Rolls, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$22.75

Seafood Platter

Beer Battered Cod, Breaded Sea Scallops, Shrimp and Hush Puppies served with Cole Slaw, Potato Wedges, Corn on the Cob, Coffee, Tea, Ice Tea, and Chef's Choice of Dessert

\$14.75

Canaan's BBQ Platter

Smoked Baby Back Ribs, Chicken and Pulled Pork served with Cole Slaw, Baked Beans, Corn on the Cob, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$19.75

Fresh Grilled Vegetarian Plate

Grilled Seasonal Vegetables with Field Greens and Potatoes, Rolls, Coffee, Tea, Ice Tea and Chef's Choice of Dessert

\$15.75

Rates quoted are per person.

A 6% WV State Tax and 18% Service Charge will apply.

Children ages 6-12 are half price and 5 and under are free.

All prices are subject to change due to availability or market price.

Specialty Menus are available through the Conference Service staff.