

Desserts

Triple Layer cakes –House Specialty
serves 10-12 \$28.00

8" round, 3 layers high, filled w/your choice of vanilla custard, fresh berry whipped cream. frosted with chocolate or vanilla butter cream. Choose chocolate, golden yellow or spice cake.

Cheesecakes
serves 16-20 \$28.00

Thick and dense NY style cheesecake or choose chocolate brownie, caramel pecan or pumpkin custard.

Fresh Fruit Platter
serves 25-30+ \$ 48.00

an assortment of seasonal goodies to include; fresh strawberries, pineapple, grape clusters, kiwi, melon And citrus, arranged on a platter.

Cookies
bakers dozen \$ 16.50

JMC premium ingredient jumbo size blonde brownies, crystallized ginger chews, butter-pecan shortbread, chocolate chip and coconut-cranberry oatmeal; order them half size for a daintier presentation.

Italian Cream Cake
serves 18 -20 \$ 42.00

The original white cake, dense pound cake inside– stands up well to many occasions. We fill ours w/ vanilla custard and frost it w/ a mix of sweetened creamed cheese and whipped heavy cream.

Fresh Pies
serves 6 -9 \$ 16.00



Our commitment to excellence

At The Confluence Resort we have a commitment to excellence. We go the extra mile to exceed your expectations.

We offer catering services from:

JM Catering and Event Production LLC
www.gourmetonthegorge.com

We will be happy to work with you to design a custom menu that meets both your desires and budget.



Confluence
R E S O R T

Phone: 304-573-4900
Email: info@confluenceresort.com



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Menus

Appetizers

Caramel Brie
serves 35+ \$58.00

Double stack of whole wheels of imported double cream brie, filled with toasted pecans and caramel. Served w/ a pecan caramel sauce, fresh fruits and crackers.

Hot Crab Dip
serves 30 \$55.00

We use only top quality lump back fin meat, mixed w/cream cheese, shallots and white wine, served with crackers and vegetable sticks. Choose this with **Smoked WV Trout instead!**

Garden Vegetable Platter
serves 25 \$ 48.00

Fresh collection of seasonal choices - Includes a basil pesto dip **or** roasted red pepper dip.

Artisan Cheese Display
serves 30+ \$ 115.00

Serving an assortment of domestic cheeses (may include wheel of baby swiss, smoked gouda, wedges of sharp cheddar, roll of goat cheese, wheel of brie) along with fresh fruits, berries and crackers. Imported cheeses available.

Italian Antipasto Largo
serves 30+ \$ 125.00

A yummy selection of imported olives, roasted pepper relish over fresh made ricotta cheese, tortellini in pesto sauce, thinly sliced Italian meats, served w/ bread sticks, crackers and veggies.

Roasted Shrimp
serves 25+ \$ 95.00

Medium large shrimp individually wrapped with bacon and broiled or grilled to crispness, tossed with fresh lime and spices.

Menus

Vegetarian \$ 24.95 p/p

Salad Of Greens, Sliced Red Onions, Mandarin Oranges W/ Sweet & Sour Dressing.
Three Mushroom Lasagna, With Fresh Mozzarella & Béchamel Sauce.
Roasted Eggplant W/ Fresh Marinara Sauce.
Fresh Green Beans, Sautéed W/ Shallots, & Kalamata Olives.
Fresh Made Bread W/Butter.

Beef \$ 27.50 p/p

Salad Of Romaine & Baby Spinach Tossed W/Marinated Tomatoes, Green Onions, Mint & Black Olives.
Beef Bourguignon; Large Beef Pieces, Roasted w/Red Wine Sauce, Pearl Onions, & Button Mushrooms.
Mashed Potatoes W/Garlic & Blue Cheese.
Roasted Asparagus.
Fresh Baked Rolls W/Butter.

Traditional \$ 26.50 p/p

Simple Green Salad W/ Romaine, Spinach, Slices Of Tomatoes & Cucumber W/ JMC House Balsamic Vinaigrette.
Roast Turkey Breast.
Loin Of Pork-Center Cut- Roasted W/ Peppercorn -Maple Crust
Red Potatoes W/ Herb Butter.
Roasted Green Beans W/ Bacon. Fresh Bread W/ Butter.

Chicken \$ 24.95 p/p

Simple Green Salad W/ Romaine, Spinach, Slices Of Tomatoes & Cucumber W/ JMC House Balsamic Vinaigrette.
Chicken Breast -Stuffed W/ Spinach & Cream Cheese, Served W/ Mushroom-White Wine Sauce.
Root Vegetables Roasted In Garlic Olive Oil, Seasonal Choice-Beets, Carrots, Onions, Parsnips, Red Potatoes, & Sweet Potatoes.
Fresh Baked Loaves W/ Butter.

Surf & Turf \$ 29.95 p/p

Simple Green Salad W/ Romaine, Spinach, Slices Of Tomatoes & Cucumber W/ JMC House Balsamic Vinaigrette.
Steak Au Poivre: 4 Oz. Filet W/ Dijon Mustard, White Wine, Butter & Peppercorn Sauce.
WV Trout Fillet W/ Lemon Butter Sauce
Root Vegetables Roasted In Garlic Olive Oil, Seasonal Choice-Beets, Carrots, Onions, Parsnips, Red Potatoes, & Sweet Potatoes.
Roasted Asparagus.
Fresh Baked Loaves W/ Butter.

From The GOURMET Grill

\$26.95 per person for groups of 50 or more

Hand Made Angus Beef Burgers

BBQ Chicken (Breast & Thighs)

Italian Sausage

Served With:

Burger Buns, Hoagie Rolls & Hot Dog Buns, Sliced- Swiss, Provolone & Colby Cheeses. Sliced Red Onions, Sauerkraut, Sweet Relish, Catsup, Mustard, Mayo, Lettuce & Sliced Garden Tomatoes.

Side Buffet:

Macaroni Salad, German Style
Black Bean & Corn Salad
Baby Spinach Leaf & Watermelon Salad W/ Blueberries & Walnuts
Old Fashion Red Potato Salad

Ice Tea W/ Compliments

Ice Cream Sunday Bar – Vanilla & Chocolate Ice Creams W/ Nuts, Whipped Cream, M&M's On The Side.

