



COLUMBIA METROPOLITAN CONVENTION CENTER | **FOOD SERVICES**



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CONTINENTAL BREAKFAST OPTIONS

Traditional Continental..... \$9.50/person  
*Platters of Fresh Sliced Seasonal Fruit, Freshly Baked Muffins and Danishes Served with Butter and Preserves, Assorted Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas*

Yogurt Buffet .....\$10.50/person  
*Vanilla and Plain Yogurts with Assorted Toppings Including Strawberries, Blueberries, Peaches, Pineapple and Granola, Assorted Fresh Baked Muffins, Individual Assorted Yogurts, Assorted Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas*

Executive Continental Breakfast..... \$13.50/person  
*Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, an Assortment of Freshly Made Pastries and Bakery Goods, Gourmet Bagels and Flavored Cream Cheese, Fruit Preserves with Sweet Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas*

Cereal Bar ..... \$8.50/person  
*Assorted Selection of Boxed Cereals with Toppings Including Fresh Fruits, Berries, and Nuts, Served with 2% and Whole Milk, Assorted Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

*Breakfast Served 7:00 am – 10:00 am*

PLATED BREAKFAST OPTIONS

*Served with Freshly Brewed Premium House Blend Regular and Decaffeinated Coffees and a Selection of Herbal Teas*

Southern Delight..... \$14.75/person  
*Fresh Chilled Orange Juice, Fluffy Carolina Scrambled Eggs, Choice of Cola-Glazed Country Ham or Zesty Sausage Patties, Creamy Southern Grits, Freshly Baked Buttermilk and Sweet Potato Biscuits, Fruit Preserves with Sweet Butter and Honey Butter*

Eggs Benedict\*..... \$16.00/person  
*Fresh Chilled Orange Juice, Poached Eggs on a Toasted English Muffin with Canadian Bacon Topped with Creamy Hollandaise Sauce, an Array of Freshly Baked Breakfast Pastries, Fruit Preserves with Sweet Butter and Honey Butter*

*\*Available for limited numbers.*

Home-Style Cinnamon Swirl French Toast with Compote .....\$14.00/person  
*Fresh Chilled Orange Juice, Home-Style Cinnamon Swirl French Toast, Warm Mixed Berry Compote and Warm Buttery Maple Syrup, Choice of Sausage Links or Applewood Smoked Bacon and Shredded Hashbrowns*

*Breakfast Served 7:00 am – 10:00 am*

*A 21% catering supplement fee, 7% state sales tax, and a 2% hospitality tax will be applied to all food and beverages purchased. An additional 5% liquor tax will be applied to all liquor purchased, and is subject to catering supplement fee and state sales tax. Prices are subject to change.*

## BREAKFAST BUFFET OPTIONS

Served with Freshly Brewed Premium House Blend Regular and Decaffeinated Coffees and a Selection of Herbal Teas

The Columbia Sunrise ..... \$15.50/person  
*Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, Fluffy Carolina Scrambled Eggs, Zesty Sausage Patties and Crisp Smoked Applewood Bacon, Creamy Southern Grits, Freshly Baked Buttermilk and Sweet Potato Biscuits, Fruit Preserves with Sweet Butter and Honey Butter*

All American Breakfast Buffet ..... \$17.50/person  
*Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, Fluffy Carolina Scrambled Eggs, Sausage Links and Crisp Smoked Applewood Bacon, Braised Red Potatoes and Onions, Home-Style Cinnamon Swirl French Toast with Warm Buttery Maple Syrup, an Array of Freshly Baked Biscuits, Fruit Preserves with Sweet Butter and Honey Butter*

Downtown Express ..... \$14.00/person  
*Individual Chilled Juices, Whole Fresh Fruits, Assortment of Individual Yogurts, Fresh Baked Muffins, Assorted Selection of Boxed Cereals, Half Pints of 2% and Whole Milk*

Breakfast Served 7:00 am – 10:00 am

## A LA CARTE BREAKFAST OPTIONS

Cinnamon Rolls ..... \$28.00/dozen  
 Assorted Croissants Served with Butter and Preserves ..... \$25.00/dozen  
 Assorted Bagels Served with Cream Cheese ..... \$28.00/dozen  
 Assorted Danishes and Pastries ..... \$26.00/dozen  
 Assorted Muffins ..... \$26.00/dozen  
 Sausage, Ham, or Chicken Biscuits ..... \$32.00/dozen  
 Ham and Cheese Biscuits ..... \$32.00/dozen  
 Assorted Chilled Yogurts ..... \$2.95/each  
 Assorted Individually Packaged Cereals with Milk ..... \$3.95/each

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## BREAKFAST BUFFET ENHANCEMENTS

Attendant Required for Every 50 Guests

Breakfast Sandwich Station ..... \$6.95/person  
 Omelette Station ..... \$7.95/person  
 Belgian Waffle Station ..... \$6.95/person

Breakfast Served 7:00 am – 10:00 am

## BOXED BREAKFAST OPTION

Boxed Breakfast ..... \$9.95/person  
*Fresh Orange Juice, Whole Fresh Banana, Yoplait Strawberry Splash Go-Gurt, Otis Spunkmeyer Blueberry Muffin, Nature Valley Honey and Oats Granola Bar*

Breakfast Served 7:00 am – 10:00 am

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## BRUNCH SELECTIONS

## LUNCH SELECTIONS

### BRUNCH BUFFET OPTIONS

Served with Freshly Brewed Premium House Blend Regular and Decaffeinated Coffees and a Selection of Herbal Teas

Champagne Punch Brunch ..... \$26.95/person

Champagne Punch, Sliced Fresh Seasonal Fruit Tray, Crudités with Marinated Olives, Herb-Roasted Angus New York Sirloin of Beef Carving Station with Demi-Glace and Crusty Rolls, Eggs Benedict with Canadian Bacon topped with Hollandaise, Creamy Seafood Alfredo with Soft Breadsticks, Braised Red Potatoes, Carrots and Onions, an Array of Freshly Baked Breakfast Pastries, Fruit Preserves with Sweet Butter and Honey Butter

Tropical Brunch Buffet ..... \$28.95/person

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, Fluffy Carolina Scrambled Eggs, Sausage Links and Crisp Smoked Applewood Bacon, Braised Red Potatoes and Onions, Home-Style Cinnamon Swirl French Toast with Warm Buttery Maple Syrup, an Array of Freshly Baked Breakfast Pastries, Fruit Preserves with Sweet Butter and Honey Butter

### COLD SALAD OPTIONS

Traditional Caesar Salad ..... \$13.50/person

Fresh Romaine Lettuce Tossed with Classic Caesar Dressing with Anchovies, Freshly Grated Parmesan and Romano Cheeses and Garlic Croutons Garnished with Julienne Red Peppers and Grape Tomatoes

Add Garlic-Grilled Chicken Breast Strips..... \$3.50/person

Add Lemon Pepper-Grilled Shrimp..... \$4.00/person

Twin Temptations ..... \$14.50/person

Towering Spires of our Chef's Favorites – Old Bay Shrimp Salad and Albacore Tuna Salad Niçoise, on a Bed of Crisp Romaine with Grape Tomatoes, Served with Herb-Butter Baguette Chips

Grilled Tuscan Salad..... \$15.50/person

Chunks of Genoa Salami and Provolone, Fire-Roasted Garden Vegetables, Marinated Olives and Basil-Parmesan Croutons on a Bed of Romaine with Creamy Garlic Boursin Dressing

### PLATED LUNCH OPTIONS

Served with Choice of Salad or Hearty Soup, Choice of Dessert, and House Blend Coffees and Tazo Tea

#### Soups

Beer Cheese Soup

Cream of Broccoli with Cheese

Navy Bean with Smoked Ham

#### Salads

House Salad

Fresh Romaine, Tomato Wedges, Cucumber Slices, and Herb-Crusted Croutons

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Croutons, and Parmesan Cheese

Field Green Salad

Mixed Field Greens, Sliced Mushrooms, Cherry Tomatoes, and Herb-Crusted Croutons

Bibb Lettuce Salad

Bibb Lettuce with Spiced Walnuts, Crumbled Bleu Cheese, and Sliced Tomatoes

#### Salad Dressing Choices

House Special Creamy Garlic Boursin, Buttermilk Ranch, Creamy Italian, Classic Caesar with Anchovies, Red Wine Vinaigrette, Blue Cheese, Strawberry Balsamic Vinaigrette

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## PLATED LUNCH OPTIONS (CONTINUED)

### Dessert Choices

Fresh Baked Apple Pie Drizzled with Caramel  
 Triple Chocolate Devil's Food Cake  
 Southern Bourbon Pecan Pie  
 Fudge Cappuccino Brownies  
 Tiramisu Angel Food Torte  
 Deep Dish Chocolate Cream Pie

*Additional desserts available. Ask your Ovation's Catering Sales Manager.*

Jack Daniels-Glazed Chicken ..... \$22.00/person

*Boneless Breast of Chicken Marinated and Basted with our Famous Jack Daniels Glaze and Served with Mashed Red Potatoes and Green Beans with Mushrooms in Garlic Butter*

Apple-Encrusted Pork Loin ..... \$24.00/person

*Slow Roasted Pork Loin, Medley of Root Vegetables and Red Potatoes Caramelized with Apple Glaze on a Bed of Sage Dressing with a Glazed Apple Garnish*

Char-Broiled Angus Petite Filet Mignon\* ..... \$29.50/person

*Tender Bacon-Wrapped 5-ounce Angus Filet on an Herb-Crusted Pan-Fried Grit Cake with Port Wine Demi-Glace, Roasted Garlic and Herb-Whipped Potatoes and Fresh Vegetable Medley*

Fiesta Supreme Tortilla Wrap ..... \$16.00/person

*Spicy Grilled Chicken, Red Onions and Tri-Color Peppers in a Sun-Dried Tomato Tortilla with Melted Pepper-Jack Cheese and Fire-Roasted Salsa*

Tuscan Ciabatta ..... \$15.50/person

*Thinly Sliced Genoa Salami, Fire-Roasted Garden Vegetables, Ripe Olives and Melted Provolone on a Ciabatta Roll with Creamy Garlic Boursin Cheese*

Grilled Vegetable Wrap ..... \$15.50/person

*Grilled Portobello Mushroom Cap and Fire-Roasted Garden Vegetables Wrapped in a Tomato-Basil Tortilla with Smoked Goat Cheese and Olive Tapanade*

*\* All steaks served medium rare, unless otherwise specified.*

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## LUNCH BUFFET OPTIONS

*Served with Iced Tea, Water, Freshly Brewed House Blend Regular Coffee, and Decaffeinated Coffee*

*Fifty Person Minimum, 2-hour Maximum Service Time*

Create-Your-Own Lunch Buffet ..... \$21.95/person - 2 entrees

*Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, Sliced Cakes and Pies* ..... \$24.95/person - 3 entrees

### Cold Selections – Choice of Two

Red Bliss Potato Salad  
 Tossed Green Salad with a selection of Dressings  
 Spinach Salad Topped with Tomato, Mushrooms, and Bacon Bits  
 Caesar Salad  
 Pasta Salad Primavera in Herb Vinaigrette  
 Fresh Seasonal Sliced Fruit Tray

### Accompaniments – Choice of Two

Roasted Red Potatoes  
 Garlic Mashed Potatoes  
 Herbed Rice Pilaf  
 Wild Rice

### Entrees – Choice of Two or Three

Southern Fried Chicken  
 Chicken Kabob with Onion and Mushrooms in an Ancho Chili Sauce  
 Breast of Chicken Cortez Seasoned with Chili Powder, Paprika and Cumin with a Papaya Salsa  
 Baked Mahi-Mahi in an Orange Sauce with Currants and Almonds  
 Herb Roasted Pork Loin Served with Rosemary Essence  
 Teriyaki Beef Brochettes with Onions and Peppers in a Ginger Teriyaki Sauce  
 Peppered Beef Tips with Garlic in a Burgundy Wine Sauce

Harvest Bar ..... \$18.95/person

*Soup du Jour, Garden Tossed Salad Bar with choice of (3) Dressings, Grape Tomatoes, Cauliflower and Broccoli Florets, Marinated Mushroom with Olives, Sliced Cucumbers, Red Onions, Fresh Baked Idaho and Carolina Sweet Potatoes, Shredded and Grated Cheeses, Chopped Hard Cooked Eggs, Bacon Bits, Sour Cream with Fresh Chives, and Assorted Warm Breads and Rolls*

*Add Creamy Rosemary Chicken Potato Topping ..... \$3.50/person*

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## LUNCH BUFFET OPTIONS (CONTINUED)

Southern Style Comfort Foods.....\$22.00/person

*Creamy Southern Slaw, Red Bliss Potato Salad, Fresh Buttermilk Fried Chicken, Spicy BBQ Pulled Pork with Fresh Rolls, Home-style Mashed Potatoes with Pan Cream Gravy, Braised Collard Greens, Fresh Field Pole Beans, Freshly Baked Buttermilk and Sweet Potato Biscuits, Fruit Preserves with Sweet Butter and Honey Butter*

Mexican Fiesta Buffet..... \$20.95/person

*Tossed Green Salad with Cheddar Cheese, Scallions and Tomatoes Served with a selection of Dressings, Ceviche, Bay Shrimp, White Fish, Chopped Onion, Tomato, Lime Juice and Cilantro, Mexican Corn Salad, Fresh Corn, Peppers and Kidney Beans in a Light Vinaigrette Dressing, Platters of Sliced Fresh Seasonal Fruit, Corn Tortilla Chips and Salsa Fresca, Mexican Rice, Refried Beans, Sliced Fresh Cakes and Pies*

### Entrees – Choice of Two

Green Chili and Cheese Enchiladas with Red or Green Salsa

Chicken Enchiladas with Red or Green Salsa

Beef Tomales

Chili Con Queso

Fajitas: Marinated Beef or Spicy Chicken Served with Flour Tortillas, Salsa, Guacamole, Chopped Onion, Green Peppers and Sour Cream

Third Entree..... \$3.50/person

Italian Buffet .....\$21.00/person

*Tossed Green Salad with Cherry Tomatoes, Black Olives and Mushrooms Served with a Selection of Dressings, Tomato and Feta Cheese Salad, Sliced Tomatoes, Onion and Feta Cheese Topped with a Basil Vinaigrette Dressing, Pasta Salad Primavera, Bow-Tie Pasta with an Array of Fresh Garden Vegetables in an Herb Vinaigrette Dressing, Antipasto Platter that Includes Black, Green and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomato Wedges and Sliced Italian Cheeses, Garlic Bread and Breadsticks, Chef's Selection of Seasonal Fresh Vegetables, Gnocchi, Sliced Fresh Cakes and Pies*

### Entrees – Choice of Two

Cheese Manicotti with Marinara Sauce

Chicken Parmesan

Fillet of Sole Florentine

Cheese Tortellini with Alfredo or Marinara Sauce

Fettuccine Alfredo with Prosciutto Ham and Parsley

Meat Lasagna

Vegetarian Lasagna

Third Entree..... \$3.50/person

Columbia Deli Buffet..... \$18.50/person

*Trays of Assorted Deli Meats including Thinly Sliced Smoked Breast of Turkey, Lean Shaved Virginia Ham, Garlic and Herb-Roasted Top Sirloin of Beef, Assorted Breads and Fresh Crusty Rolls, Assorted Sliced Cheeses, Relish Tray including Crisp Romaine Lettuce, Hearty Sliced Tomatoes, Thinly Sliced Red Onions, and Pickles, Mayonnaise, and Mustards, Potato Chips, and Freshly Baked Cookies and Brownies*

### Cold Selections – Choice of Two

Red Bliss Potato Salad

Tossed Green Salad with a selection of Dressings

Caesar Salad

Pasta Salad Primavera in Herb Vinaigrette

Fresh Seasonal Sliced Fruit Tray

Cucumber Salad with Red Onions

## BOXED LUNCH OPTIONS

*Chilled Sandwiches Served with Individual Bags of Chips, as well as Chef's Choice of Dessert, Whole Fruit, and Choice of Assorted Soda or Bottle of Water*

*Additional side items available for a charge.*

Everybody's All-American ..... \$15.50/person

*Fresh Garlic and Herb-Roasted Top Sirloin of Angus Beef, Aged Wisconsin Cheddar, Thinly Sliced Red Onions, Hearty Sliced Tomatoes, and Leaf Lettuce Piled High on a Fresh Kaiser Roll*

Sweet and Smoky Turkey..... \$13.50/person

*Thinly Sliced Smoked Breast of Turkey Piled on Fresh Baked Bread Served with Lettuce, Tomato and Cheese*

Southern Shaved Ham..... \$13.50/person

*Lean Shaved Virginia Cured Ham, Baby Swiss, Hearty Tomato and Sandwich Dill Slices, and Shredded Lettuce piled on a Fresh Crusty Roll*

Italian Hill Sub ..... \$14.50/person

*Genoa Salami, Spicy Cappicola, Prosciutto, Smoked Provolone, Thinly Sliced Red Onions, Romaine, Hearty Sliced Tomatoes and Peppercornis on Fresh Baked Italian Bread with Olive Oil Vinaigrette Drizzled on Top*

Rum Raisin Chicken Salad Croissant ..... \$14.50/person

*Decadent, Creamy Rum Raisin Chicken Salad Piled High on a Buttery Croissant*

Vegetable Wrap..... \$12.50/person

*Fresh Mixture of Vegetables Wrapped in a Sun-Dried Tortilla with Cream Cheese and Monterey Jack Cheese*

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## BREAK SELECTIONS

### SNACK OPTIONS

Sliced Seasonal Fresh Fruit Platter <i>(Serves Approximately 12 Guests)</i> .....	\$39.95/each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce.....	\$35.00/dozen
Chocolate Brownies .....	\$28.00/dozen
Assorted Cookies .....	\$28.00/dozen
Individual Bags of Chips .....	\$2.50/each
Assorted Candy Bars .....	\$1.95/each
Whole Fresh Fruit .....	\$1.95/each
Assorted Classic Ice Cream Bars .....	\$2.95/each
Assorted Deluxe Ice Cream Bars .....	\$3.95/each

### BREAK SERVICE OPTIONS

*Breaks Replenished for Thirty Minutes, Twenty-Five Person Minimum*

The Sports Nut .....	\$13.95/person
<i>Assortment of Individual Bags of Chips and Peanuts, Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce, Fresh Popped Popcorn, Cracker Jacks, Dasani Bottled Water, and Coca-Cola Assorted Soft Drinks</i>	
Old Fashioned Break .....	\$9.00/person
<i>Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee and Decaffeinated Coffee</i>	
Apple Madness Break.....	\$10.95/person
<i>Caramel Dip with Green and Red Apples, Cheddar and Colby Cheese Chunks, Apple Strudel, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee, and Decaffeinated Coffee</i>	
Sundae Bar.....	\$11.95/person
<i>Hand Scooped Premium Vanilla Ice Cream Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles, Chopped Nuts, Whipped Cream and Cherries, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee and Decaffeinated Coffee</i>	
Beverage Break Deluxe.....	\$5.95/person
<i>Premium House Blend Regular and Decaffeinated Coffee, Herbal Hot Tea, Assorted Chilled Juices, Coca-Cola Assorted Soft Drinks, and Dasani Bottled Water</i>	

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### ALL DAY BREAK OPTIONS

All Day Break Option 1 ..... \$17.50/person

#### Morning

Platters of Fresh Sliced Seasonal Fruit  
Freshly Baked Muffins and Danishes Served with Butter and Preserves  
Assorted Chilled Juices  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

#### Mid-Morning

Refresh Coffee and Hot Tea Service

#### Mid-Afternoon

Freshly Baked Cookies and Brownies  
Assorted Chilled Sodas and Bottled Water  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

All Day Break Option 2 ..... \$26.00/person

#### Morning – Yogurt Buffet

Vanilla Yogurt Buffet with Assorted Toppings to include:  
Granola and Assorted Fresh Berries  
Freshly Baked Assorted Muffins  
Freshly Brewed Regular Coffee and Decaffeinated Coffee  
Assorted Hot Teas  
Individual Chilled Juices

#### Mid-Morning Break

Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars  
Dasani Bottled Water  
Coca-Cola Assorted Soft Drinks  
Freshly Brewed Regular Coffee and Decaffeinated Coffee

#### Afternoon Break – Sundae Bar

Premium Vanilla Ice Cream, Hand Scooped with Hot Fudge, Strawberry Sauce, Cookie Crumbles, Chopped Nuts, Whipped Cream and Cherries  
Dasani Bottled Water  
Coca-Cola Assorted Soft Drinks  
Freshly Brewed Regular Coffee and Decaffeinated Coffee

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## ACTION STATIONS

All Action Stations may be Set up as a Break or as Part of a Package, \$75.00 Fee per Attendant, Minimum 50 Guests

Pasta Station..... \$8.95/person

*Assorted Toppings with Parmesan Cheese and Fresh Garlic Bread*

### Choice of Two Pastas

- Penne
- Bow Tie
- Fettuccine
- Tri-Color Rotini
- Asian Rice Noodles

### Choice of Two Sauces

- Tomato Basil
- Roasted Garlic Alfredo
- Caper and Olive Puttanesca
- Creole Cream
- Sweet and Spicy Asian

Add Chicken..... \$3.50/person

Add Shrimp..... \$4.00/person

Scampi Station..... \$10.95/person

*Gulf Shrimp Sautéed in Garlic and Herbs and Served on a Bed of Linguine and Fresh Garlic Bread*

Asian Stir Fry ..... \$9.95/person

*Stir-Fry Beef, Szechwan Chicken, Tofu, Colorful Vegetables, and Steamed Rice*

Quesadilla Station..... \$10.95/person

*Seared-to-Order with Choice of Fillings: Chicken, Beef, Peppers, Onions in a Tortilla with Guacamole, Sour Cream and Assorted Salsas*

Build-Your-Own Nachos ..... \$9.95/person

*Spicy Chili, Zesty Chicken, Jalapeno Cheese Sauce, Refried Pintos, Tri-Color Tortilla Chips, and All the Fixings for Your Own Fiesta*

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Houston's Shrimp and Grits Action Station..... \$10.50/person

*Large Jumbo Shrimp Seasoned and Sautéed to Perfection Served with Creamy Grits and Southern Gravy*

Famously Hot Action Grill ..... market price/person

*Choice of Three or Four Miniature Entrée Options and Accompaniments Served with Assorted Rolls, Garlic Bread and Flat Breads*

### Choice of Two or Three Miniature Entrees

- Baby Lamb Chops with Crème de Menthe Au Jus
- Beef Mignonettes with Pinot Noir Demi Glace
- Sesame-Crusted Ahi Seared Tuna with Wasabi and Soy Sauce
- Cajun Blackened Sea Scallops
- Italian Grilled Chicken with a Zesty Marinara
- Carolina Crab Cake with Lime Tartar

### Choice of Two or Three

- Garlic Smashed Potatoes
- Roasted Red Potatoes
- Cinnamon Roasted Sweet Potatoes

### Choice of Two or Three

- Garlic Grilled Asparagus
- Grilled Vegetable Medley
- Green Beans with Mushrooms

## CARVING STATIONS

*Served with Assortment of Freshly Baked Breads and Rolls, \$75.00 Fee per Carver/Attendant*

Rosemary and Garlic-Roasted Angus Top Round of Beef, Horseradish Piquant..... \$225.00

*Serves 40 Guests*

Slow Herb-Roasted Angus Prime Rib of Beef with Garlic Au Jus ..... \$395.00

*Serves 40 Guests*

Golden Fried Carolina Breast of Turkey, Cranberry-Pecan Mustard ..... \$175.00

*Serves 40 Guests*

Slow Roasted Cumin-Rubbed Pork Loin, Melon-Habanero Salsa ..... \$225.00

*Serves 40 Guests*

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CARVING STATIONS (CONTINUED)

Cajun-Roasted Sausage-Stuffed Turducken, Roasted Onion and Shallot Gravy .....	\$350.00
<i>Serves 80 Guests</i>	
Maple Sugar Caramelized Bone-In Virginia Ham, Peach Grain Mustard .....	\$225.00
<i>Serves 40 Guests</i>	
Jerk-Blackened Side of Swordfish, Roasted Pepper Tartar .....	\$495.00
<i>Serves 40 Guests</i>	
Green Tea-Seared Side of Grade One Ahi Tuna, Lemon-Crab Mayo .....	\$495.00
<i>Serves 40 Guests</i>	
Cracked Peppercorn-Crusted Angus Tenderloin of Beef, Portobello Hunter Sauce .....	\$325.00
<i>Serves 40 Guests</i>	
Houston's Whole Smoked Turkey.....	\$175.00
<i>Large Turkey Seasoned and Smoked with Hickory Smoked Chips (Serves approximately 40 Guests)</i>	
Friendly's Whole Slow Hickory Pit Cooked Pig .....	\$550.00
<i>Served with Original Barbeque Sauce and Silver Dollar Rolls</i>	

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HORS D'OEUVRES OFFERINGS

Pot Stickers with Ginger Glaze .....	\$2.95/piece
Buffalo Wings with Bleu Cheese Dressing and Fresh Celery Sticks .....	\$2.95/piece
Vegetable and Jack-Stuffed Mushroom Caps .....	\$2.95/piece
Golden Jalapeno Poppers .....	\$2.95/piece
Toasted Ravioli with Marinara .....	\$2.95/piece
Hazelnut, Melon and Goat Cheese Crostini.....	\$2.95/piece
Assorted Cold Canapés including Honey Ham and Stuffed Cherry Tomatoes.....	\$2.95/piece
Baked Asparagus and Mozzarella in Puff Pastry.....	\$2.95/piece
Miniature Quiche with Assorted Fillings.....	\$2.95/piece
Wild Mushroom Duxelle Purses.....	\$2.95/piece
Brie en Croute with Raspberry .....	\$2.95/piece
Vegetarian Spring Rolls served with Sweet Red Pepper-Mango Sauce .....	\$2.95/piece
Assorted Deluxe Cold Canapés including Artichoke, Feta and Spinach .....	\$2.95/piece
Friendly's Fried Green Tomatoes .....	\$2.95/piece
Veggie Wrap with Tomatoes, Artichoke Cream Cheese with Lemon-Pepper Aioli.....	\$3.50/piece
Mediterranean Balsamic-Marinaded Angus Beef Kebobs.....	\$3.50/piece
Creamy Eggs à la Russe with Caviar.....	\$3.50/piece
Hand Breaded Pecan Chicken Tenders served with Peach Grain Mustard.....	\$3.50/piece
Spicy West Indian Tuna Kebobs .....	\$3.50/piece
Spicy Crab-Stuffed Artichoke Hearts.....	\$3.50/piece
Pheasant and Cognac Sausage-Stuffed Mushroom Caps.....	\$3.50/piece
Grilled Tandoori, Cilantro-Lime, or Jamaican Jerk Chicken (Tenders) .....	\$3.50/piece
Old Bay Spiced Jumbo Gulf Shrimp Cocktail.....	\$3.50/piece
Smoked Applewood Bacon-Wrapped Sea Scallops.....	\$3.50/piece
Coconut Shrimp with Orange Marmalade Horseradish Sauce.....	\$3.50/piece
Crab Rangoon with Plum Dipping Sauce .....	\$3.50/piece
Bay Shrimp, Mozzarella and Roasted Red Pepper Crostini .....	\$3.50/piece
Spicy Carolina Crab Cakes with Lime Tartar .....	\$3.50/piece
Pheasant and Cognac Sausage Wrapped in Puff Pastry with Honey Mustard.....	\$3.50/piece
Maple-Glazed Duck Breast on Sweet Potato Pancakes .....	\$3.50/piece
Grilled Tandoori Shrimp, Cilantro-Lime Shrimp, or Caribbean Jerk Shrimp.....	\$3.50/piece
Friendly's Collard Green Egg Roll.....	\$4.95/piece

*A Hand-Rolled Southern Delight with Seasoned Collard Greens, Seasoned Sausage, and Scallions. May be served as a plated appetizer.*

*Butler Service can be provided for \$25.00 per hour per server.*

*All orders must be of a 50-piece minimum.*

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RECEPTION DISPLAYS

Imported and Domestic Cheese Display.....\$3.95/person  
*Garnished with Fresh Fruit and served with an array of Crackers and Breadsticks*

    Add a Fondue to Cheese Display (*Minimum 50 Guests*) .....\$2.95/person

Baked Brie with Apricot Sauce in Puff Pastry.....\$2.95/person

Seasonal Fresh Fruit Display with Warm Chocolate Dipping Sauce.....\$3.75/person  
*Chocolate Fountains Available by Special Arrangement*

Colorful Crudités with Olives and Creamy Crab and Buttermilk Ranch Dips .....\$3.25/person

Tuscan Antipasto Display .....\$3.95/person  
*Stuffed Genoa Salami Coronets, Prosciutto-Wrapped Breadsticks, Sweet and Smoked Provolone, Garlic-Grilled Vegetables, Mixed Olive Tapanade and Grape Tomatoes on a Bed of Crisp Romaine*

Sushi Display including California and Salmon Rolls.....market price

Mini Sandwiches .....\$3.75/each  
*On Petite Crusty Rolls to Include Smoked Breast of Turkey, Lean Fresh Roasted Angus Top Sirloin of Beef, and Virginia Cured Ham*

Houston’s Artichoke Cheese Dip.....\$6.25/person  
*Served with Assorted Pita and Bagel Chips*

Farmer’s Market Display.....\$4.50/person  
*Chef’s Choice of Cheeses, Raw and Marinated Vegetables, Relishes, Dips and Spreads, Assorted Light Snacks, Breads and Crackers*

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DINNER FROM START TO FINISH

*Selections Designed to Allow Tailoring of Plated Dinner Menu Selections. Choice of One Soup or One Salad, and One Dessert*

**Soups**

- Italian Minestrone
- Potato and Leek with Bacon
- New England Clam Chowder
- Sherried She Crab Soup

**Salads**

- House Salad  
*Fresh Romaine, Tomato Wedges, and Cucumber Slices and Herb-Crusted Croutons*
- Caesar Salad  
*Traditional Caesar Salad with Romaine Lettuce, Croutons and Parmesan Cheese*
- Garden Fresh Mixed Greens  
*Roasted Walnuts and Tomatoes, Spinach Salad with Mushrooms, Cherry Tomatoes, and Bacon*
- Hearts of Romaine Salad  
*Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato and a Puff Pastry Twist with Herbs and Cheese*
- Tomato and Mozzarella Salad  
*Served with Fresh Basil in Virgin Olive Oil Dressing*
- Spinach Salad  
*Fresh Baby Spinach topped with Cherry Tomatoes, Mushrooms, and Bacon Bits*

**Dinner Salad Upgrades**

- Cosmopolitan Salad (\$7.00 extra/person)  
*Spring Mix Greens Topped with Vodka-Glazed Mandarin Oranges and Sweet Lime Croutons, Served in a Martini Glass with a Wedge of Lime, and a Cranberry Vinaigrette on the Side*
- Carolina Fields (\$7.00 extra/person)  
*Field Greens topped with Honey-Roasted Pecans and a Variety of Edible Flowers and Cornbread Croutons, with a Chrysanthemum Vinaigrette on the Side*
- Southern Black-Eyed Pea Salad (\$2.95 extra/person)  
*Black-Eyed Peas with Green and Yellow Bell Peppers with a Vinaigrette Dressing on a bed of Shredded Lettuce, Served in a Martini Glass*

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**Salad Dressings**

- House Special Creamy Garlic Boursin
- Buttermilk Ranch
- Creamy Italian
- Classic Caesar with Anchovies
- Red Wine Vinaigrette
- Bleu Cheese
- Strawberry Balsamic Vinaigrette

**Desserts**

- Mudslide Mousse
- Fresh Seasonal Fruit Tart
- Variety of Cheesecakes
- Tropical Key Lime Pie
- Layered Chocolate Cake
- Tiramisu

Additional desserts available. Ask your Ovations Catering Sales Manager.

**Dessert Upgrades**

- Starbucks Trifle (\$6.00 extra/person) \*Must be 21 years old  
*Premium Starbucks Coffee Bean Mocha Cake Drizzled with Starbucks Coffee Liqueur and Layered with Bittersweet Mocha Pudding, Shaved Chocolate, Caramel, and Whipped Cream Topping*
- Extravagant Turtle Martini (\$4.50 extra/person)  
*Rich Pecan-Coated Chocolate Ganache in a Pool of Buttery Caramel in a Cocoa-Tipped Martini Glass*

**PLATED DINNER OPTIONS**

Served with Choice of Soup or Salad, Fresh Baked Rolls and Butter, Choice of Dinner Desserts, and Premium House Blend of Coffees and Tazo Tea

- Chicken Provençal ..... \$24.50/person  
*Rosemary-Seared Breast of Chicken topped with a Marinated Roma Tomato and Olive Concasse with Boursin-Mashed Red Potatoes and Sautéed French Beans and Mushrooms*
- Pecan-Crusted Breast of Chicken..... \$25.00/person  
*Golden Pan Fried and Set atop a Marmalade Cream Sauce with Cinnamon-Roasted Sweet Potatoes and Sugar Snap Peas*
- Tuscan Style Breast of Chicken ..... \$26.50/person  
*Artichoke and Black Olive-Stuffed Chicken Breast on a Bed of Bel Paese Cream Sauce served with Hazelnut Orzo Pilaf and Garlic Grilled Vegetables*

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Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon\* ..... \$36.00/person  
*Six tender ounces Tuscan-style atop Pan Fried Rosemary Polenta with Creamy Orzo Bel Paese and Garlic-Grilled Vegetables*

Slow Herb-Roasted Angus New York Strip\*\* ..... \$41.00/person  
*Slow Roasted and Juicy, with a Tarragon Merlot Demi-Glace with Pan-Roasted Yukon Golds and Baby Carrots*

Smothered Spicy Char-Broiled Angus Top Sirloin Steak\* ..... \$32.00/person  
*Cumin-Rubbed and Topped with Sautéed Tri-Color Peppers, Red Onions and Pepper Jack Cheese with Cinnamon-Roasted Sweet Potato Wedges and Stuffed Chiles*

Apple-Encrusted Pork Loin ..... \$35.00/person  
*Slow Roasted Pork Loin, Caramelized with an Apple Glaze on a Bed of Pecan-Sage Dressing with a Medley of Roasted Root Vegetables, Apples, and Red Potatoes*

New England-Style Baked Stuffed Shrimp..... \$36.00/person  
*Our Chef's Specialty! Moist Crab and Ritz Cracker Blend, Served with Hollandaise on the side with Boiled Red Skin Potatoes and Spinach with Lobster Cream*

Sweet Tea Glazed Salmon Fillet..... \$32.00/person  
*Fresh Atlantic Salmon Lightly Seared and finished with a Sweet Tea Glaze served with Blended Wild Rice Pilaf and a Vegetable Medley*

Tilapia Bienville..... \$29.50/person  
*Tender Fillets topped with Bay Shrimp, Ripe Olives and a Vermouth Cream with Jasmine Pilaf and Sautéed Sugar Snap Peas and Pecans*

Lobster Ravioli with Saffron Cream..... \$31.00/person  
*Decadent and Filling with Queen Olives and Julienne Vegetables*

Classic Shrimp Scampi with a Twist ..... \$34.00/person  
*Gulf Shrimp sautéed with Fresh Garlic, Basil and Parsley, tossed with Lemon Basil Fettuccine and Ripe Olives, served with Orange Rosemary Focaccia*

Tri-Color Cheese-Filled Tortellini ..... \$25.00/person  
*Flavorful in a tempting Caper and Olive Puttanesca*  
Add Garlic-Grilled Chicken Breast Strips ..... \$7.50/person  
Add Lemon Pepper-Grilled Shrimp ..... \$10.00/person

Roasted Wild Mushroom Ravioli Fresco..... \$25.00/person  
*Hearty and Earthy with a sauce of Zesty Marinara and Fresh Vegetables topped with Smoked Provolone*

Mediterranean-Grilled Vegetable Kebobs..... \$29.00/person  
*(2) Eggplant, Zucchini, Tomatoes and Olives Skewers Marinated in Garlic and Lemon and Grilled with Jasmine Pistachio Pilaf and Feta and Mushroom Puff Pastry Bundles*

\*All steaks served medium rare, unless otherwise specified.  
\*\* Majority served medium rare, with ends being more medium to well done.

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## PLATED COMBINATION DINNER OPTIONS

Served with Choice of Soup or Salad, Fresh Baked Rolls and Butter, Choice of Desserts, and Premium House Blend of Coffees and Tazo Tea

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon\* with Chef's Specialty New England-Style Baked Stuffed Shrimp..... \$50.00/person  
*5-ounce Filet Mignon atop a Pan Fried Johnny Cake with (2) Moist Crab and Ritz Cracker™ Blend Stuffed Shrimp Served with Hollandaise on the Side with Lobster Cream-Mashed Red Skin Potatoes and Lemon Garlic-Grilled Asparagus Spears*

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon\* with Tuscan-Style Breast of Chicken..... \$43.00/person  
*5-ounce Filet Mignon atop Pan Fried Rosemary Polenta with an Artichoke and Black Olive-Stuffed Chicken Breast on a Bed of Bel Paese Cream with Hazelnut Orzo Pilaf and Garlic-Grilled Vegetables*

Substitute Chicken for Shrimp ..... \$5.25/person

Char-Broiled Angus Top Sirloin Steak\* with Greek-Style Shrimp Skewer..... \$46.00/person  
*6-ounce Sirloin and Robust Skewered Shrimp with Feta Mashed Red Potatoes and Lemon Garlic Spinach*

Mississippi Delta Cajun-Roasted Angus Prime Rib of Beef\* with Zesty Au Jus and Blackened Breast of Chicken..... \$49.50/person  
*Lightly Seasoned Prime Rib with a Rich Au Jus and Blackened Chicken with Dirty Rice, Baby Carrots, and Crawdads*

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon\* and Duck Breast Confit, with Char-Broiled Pork Tenderloin Medallion ..... \$62.00/person  
*4-ounce Filet Mignon, Duck Breast and Pork Medallion atop Pan Fried Corn Cakes on a Bed of Rosemary Cabernet Demi-Glace with Mashed Yukon Golds and Sauteed Mushrooms, Garlic and Red Onions*

\* All beef served medium rare, unless otherwise specified.

## CHILDREN'S PLATED DINNER OPTIONS

Age 10 and Under Only, Served with Apple Juice

Child's Chicken Breast ..... \$16.00/child  
*Lightly Breaded and Oven-Fried, Served with Cranberry Sauce and a Side of Barbecue Sauce with Mashed Potatoes and a Corn Cobbette*

Child's Chicken Thigh and Leg Quarter ..... \$15.00/child  
*Lightly Seasoned and Roasted, Served with Cranberry Sauce and a Side of Barbecue Sauce with Mashed Potatoes and a Corn Cobbette*

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Child's Char-Broiled Petite Angus Filet Mignon\* ..... \$22.00/child  
*Tender Bacon-Wrapped 4-ounce Angus Filet with Mashed Potatoes and Sugar Snap Peas*

\*Served medium rare, unless otherwise specified.

## SPECIALTY MENU ITEMS

### A True Taste of Local Columbian Flavor

Ovations has endeavored to provide you with the freshest and most authentic local flavor from caterers here in Columbia by teaming with Houston's Catering and The Friendly Caterer. Throughout our menus are authentic local dishes representing each caterer's signature specialties. We know you will enjoy our scrumptious local cuisine options and look forward to helping you plan a perfect event.

#### Houston's Catering

A husband and wife business, Houston's Enterprise Catering is a full-service catering company specializing in everything from clam bakes and oyster roasts to sophisticated receptions and parties. With Millie Houston as coordinator and party planner, and Cornell University trained Chef Frank Houston in the kitchen, Houston's Enterprise Catering Service provides a winning recipe complete with all the ingredients needed for the finest of social functions. Millie and Chef Houston are experienced in meticulously planning any event from beginning to end and bringing any client's vision to life.

#### Friendly's Catering

Thirteen years and a passion for good southern food makes The Friendly Caterer highly sought after in the local community. Owner and head chef, Herbert Sims' mission is to provide great tasting foods, prepared with exceptional care and presented with flair and style. He does this by using only the finest and freshest ingredients. Working with his wife Sandra, they ensure that their food is accompanied by friendly Southern hospitality. The Friendly Caterer is best known for their delicious fried chicken and savory barbecue. There is nothing that they can't do!

Plated Dinners Served with Choice of Soup or Salad, Fresh Baked Rolls and Butter, Choice of Dessert, and Premium House Blend of Coffees and Tazo Tea

Houston's Baby Back Ribs ..... \$32.00/person  
*A Full Rack, Slow Hickory Roasted and Slathered with Sauce with Southern-Style Baked Beans and Fresh Greens*

Houston's Carolina Squash Praline..... \$2.95/person  
*Acorn Squash Baked to Perfection, with a Delicious Butter Pecan Topping (Can Be Added as Vegetable)*

Houston's Southern Rolled Breast of Chicken ..... \$26.00/person  
*Chicken Breast Stuffed with Black-eyed Peas and Rice*

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Friendly's Southern Fried Chicken Signature Buffet .....\$28.95/person  
*Fresh Chicken Generously Flavored with a Unique Mix of Spices and Carefully Hand Battered in Seasoned Flour Served with Specially Seasoned Chopped Collard Greens and Homemade Macaroni and Cheese, Fresh Green Leaf Salad and Homemade Cornbread*

Friendly's South Carolina Southern Pit-Cooked Barbecue Buffet.....\$29.95/person  
*Fresh Pork Slow-Cooked to Perfection on an Open Pit with Oak and Hickory Wood Chips, Hand Chopped and Generously Coated with a Mustard Base Sauce Served with Creamy Southern Cole Slaw, Corn Cobbettes, and Hickory BBQ Baked Beans*

Friendly's Southern Macaroni and Cheese .....\$3.95/person

Trout Fillets with Tomatoes, Scallions and Capers  
 Baked Ziti with Romano Cheese and Sun-Dried Tomatoes in an Alfredo Sauce  
 Traditional Fresh Roasted Turkey on a Bed of Cornbread Dressing with Pan Nectar  
 Veal Stew with Spring Vegetables  
 Rosemary Roasted Half Cornish Hens on a Bed of Cranberry-Walnut Stuffing with Natural Pan Au Jus  
 Roast Barron of Angus Beef with Portobello Pinot Noir Demi-Glace

Gourmet Create-Your-Own Dinner Buffet ..... \$39.95/person - 2 entrees  
*Dinner Buffet Includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, International Cheese Display Garnished with Fresh Fruit, Fresh Garden Vegetable Display with Chef's Creamy Herb Dip, Sliced Cakes and Pies* \$46.95/person - 3 entrees

**DINNER BUFFET OPTIONS**

*Buffet Dinners Include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee.  
 Fifty Person Minimum, 2-hour Maximum Service Time*

Create-Your-Own Dinner Buffet ..... \$34.95/person - 2 entrees  
*Buffet Includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, and Sliced Cakes and Pies* \$41.95/person - 3 entrees

**Cold Selections – Choice of Two**

- Caesar Salad
- Fresh Sliced Seasonal Fruit Platter
- Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil
- Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes
- Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon
- Marinated Artichoke Heart Salad in Herb Vinaigrette
- Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers in a Tarragon Vinaigrette

**Accompaniments – Choice of Two**

- Roasted Red Potatoes
- Yukon Gold Potatoes
- Parsley Buttered New Potatoes
- Garlic Mashed Potatoes
- Herbed Rice Pilaf
- Wild Rice

**Entrees – Choice of Two or Three**

- Herb Roasted Pork Loin with Thyme, Rosemary and Cracked Pepper
- BBQ Beef Brisket with our own blend of Spicy BBQ Sauce
- Chicken Breast in a Light Pecan Crust with a Boursin Cream Sauce
- Down and Dirty Bayou Seafood on a Bed of Dirty Rice with Crawdads

**Cold Selections – Choice of Two**

- Asparagus and Feta Salad with Red Peppers and Black Olives
- Marinated Mushroom Salad with a Julienne of Leeks and Scallions in Balsamic Vinaigrette and Lemon Juice
- Tomato and Mozzarella Cheese with Fresh Basil in a Virgin Olive Oil
- Marinated Artichoke Heart Salad in Herb Vinaigrette
- Caesar Salad with Croutons and Parmesan Cheese
- Oriental Chicken Salad
- Spinach Salad with Mushrooms and Cherry Tomatoes
- Garden Green Salad with Tomatoes and Croutons
- Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers in Tarragon Vinaigrette

**Accompaniments – Choice of Two**

- Roasted Red Potatoes
- Yukon Gold Potatoes
- Parsley Buttered New Potatoes
- Garlic Mashed Potatoes
- Herbed Rice Pilaf
- Wild Rice

**Entrees – Choice of Two or Three**

- Ginger Soy Duck Breasts with Almonds, Sesame Seeds and Scallions
- Teriyaki Beef Kebobs with Peppers and Onions in a Teriyaki Sauce
- Fillet of Salmon with Fresh Ginger and Cracked Pepper in a Butter Sauce
- Tournedos of Beef with Shallots, Garlic and Pine Nuts in Rosemary Demi-Glace
- Chicken Piccata with Lemon Butter and Capers

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## BEVERAGE SELECTIONS

### BEVERAGE OPTIONS

Superior House Blend .....	\$35.00/gallon, \$23.00/pot
Superior Decaffeinated Coffee.....	\$35.00/gallon, \$23.00/pot
Fruit Punch, Lemonade, or Freshly Brewed Iced Tea .....	\$32.00/gallon
Herbal Tea Bags for Hot Tea.....	\$2.50/each
Orange Juice, Apple Juice, or Cranberry Juice.....	\$16.00/carafe
Minute Maid Individual Bottled Juices .....	\$2.95/each
Dasani Bottled Water .....	\$2.95/each
Coca-Cola Assorted Soft Drinks .....	\$2.95/each
Chilled Whole, Low Fat, or Non-Fat Milk.....	\$2.75/each

### WATER SERVICE

Individual Bottled Water and Mints.....	\$2.95/bottle
<i>Tulip Bowl Filled with Four Bottled Waters and Glasses, with Mints, in Classroom Style Settings. Water Charged on Consumption.</i>	
Sparkling Water and Mints .....	\$10.00/liter
<i>One Liter Bottle of Sparkling Water Placed in a Chiller and Glasses, with Mints, for Every Four People in Classroom Style Settings. Water Charged on Consumption.</i>	
Water Coolers .....	\$50.00/each

*Add nuts to Water Service for \$1.00 per person.*

### HOST BAR

Imported Beer.....	\$5.00/drink
Domestic Beer .....	\$4.50/drink
House Liquors .....	\$7.00/drink
House Wine .....	\$6.00/drink
Cordials and Premium Liquors.....	\$8.00/drink
Soda, Juice, Bottled Water .....	\$3.00/drink

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### SPECIALTY BEVERAGES

Lynchburg Lemonade.....	\$85.00/gallon
Screwdriver, Bloody Mary and Mimosa .....	\$85.00/gallon
Champagne Punch.....	\$85.00/gallon

### CASH BAR

*Cash Bar Prices Include Applicable Taxes*

Imported Beer.....	\$5.00
Domestic Beer .....	\$5.00
House Liquors .....	\$7.00
House Wine .....	\$6.00
Cordials and Premium Liquors.....	\$8.00
Soda, Juice, Bottled Water .....	\$3.00

*Corkage Fee: \$3.50 for the first hour and \$2.00 each additional hour*

*Bartender Charges: \$25.00 per bartender per hour, 4-hour minimum*

*It is unlawful to remove alcoholic beverages from the premises.*

*A 21% catering supplement fee, 7% state sales tax, and a 2% hospitality tax will be applied to all food and beverages purchased. An additional 5% liquor tax will be applied to all liquor purchased, and is subject to catering supplement fee and state sales tax. Prices are subject to change.*

ADDITIONAL CHARGES

72" Round Table Linens.....	\$25.00/each
Speciality Linen Colors.....	\$30.00/each
Chargers .....	\$1.50/each
Standard Table Centerpieces .....	\$7.50/each
Crescent Style Seating Linen.....	\$8.00/each
Overlays.....	\$12.00/each

Other additional charges may apply for increasing food and beverage guarantees on the event day. Storage fees may apply if any items are left for over 24 hours after an event. Check with the director of catering for any additional charges that may apply to your event.

OUTSIDE FOOD AND BEVERAGES

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Columbia Metropolitan Convention Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations' sole discretion.

FOOD AND BEVERAGE SAMPLING

CMCC exhibitors may distribute food and beverage samples in authorized space and must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Ovations Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Ovations Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the South Carolina Department of Health.

BEVERAGE SERVICE

Ovations Food Services offers a complete selection of beverages to compliment your function. The South Carolina Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a corkage fee will be accessed. We reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in 4-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per hour per server.

DIETARY CONSIDERATIONS

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners.

CHINA SERVICE

China service is standard for all catering services. With coffee services, Ovations will set out at least 10% disposable ware for guests. High-grade disposable products will be used on uncarpeted Exhibit Hall floors.

LINENS

All banquet prices include white or black standard table linens and our standard linen napkins. Additional colors are available for both table linens and napkins for an additional charge.

## MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

## CATERING SUPPLEMENT FEE AND TAXES

A 21% catering supplement fee, 7% state sales tax, and a 2% hospitality tax will be applied to all food and beverages purchased. An additional 5% liquor tax will be applied to all liquor purchased, and is subject to catering supplement fee and state sales tax.

## GUARANTEES

A final guarantee of attendance is required three working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovarions Food Services of the exact count of each item five working days prior to the event. Split menus, which are not included in a package, are to be charged at the higher entree price. Billing will be based on either your minimum guarantee (*even if fewer guests actually attend*) or the actual guest count, whichever is greater. The final guarantee can be increased up to two working days prior to your event with a 25% surcharge.

## BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders. Final payments for food and beverage services are due three business days prior to the event date.

## CREDIT CARD PAYMENTS

Ovarions Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. An amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance. All events with items based on consumption are required to have a credit card on file.

## CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Ovarions Sales Manager. Any cancellation received more than 30 days before the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days before the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.

CLIENT SIGNATURE \_\_\_\_\_

DATE \_\_\_\_\_

1101 Lincoln Street  
Columbia, SC 29201

803.545.0001  
fax 803.545.0013

1.800.264.4884  
[columbiaconventioncenter.com](http://columbiaconventioncenter.com)



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