

The **CATERING MENU**

**COLUMBIA METROPOLITAN
CONVENTION CENTER**



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COLUMBIA SC
The REAL SOUTHERN HOT SPOT



CONTINENTAL BREAKFASTS

All Breakfasts include chilled Juices, Iced Water, Freshly Brewed Premium House Blend Coffee and a selection of Herbal Tazo Teas.

** Prices are per guest.*

Traditional Continental

- Seasonal Sliced Fruit
- Freshly Baked Muffins, Pastries and Assorted Bagels
- Seasonal Preserves, Whipped Flavored Butters and Cream Cheeses

\$12.25

Morning Express

- Seasonal Sliced Fruit
- Freshly Baked Muffins and Pastries
- Individual Boxed Cereals with 2% and Whole Milk

\$14.00

Surprisingly Cool Yogurt Bar

- Vanilla and Plain Yogurts
- Diced Seasonal Fruit and Granola
- Assorted Individual Flavored Yogurts
- Freshly Baked Muffins and Scones
- Assorted Breakfast Bars

\$16.00

BREAKFAST ENHANCEMENTS

** Prices are per guest.*

Omelet Station

Let our Chefs prepare an Omelet with your choice of Smoked Ham, Peppers, Onions, Mushrooms, Bacon and Cheese.

\$10.00

Fresh Crepe Station

Fresh-made Crepes topped with your choice of Wildberry, Strawberry and Blueberry Compotes, Warm Maple Syrup, Powdered Sugar, Whipped Cream and Whipped Infused Butter.

\$9.50

BREAKFAST BUFFETS

All Breakfasts include chilled Juices, Iced Water, Freshly Brewed Premium House Blend Coffee and a selection of Herbal Tazo Teas.

** A 25 guest minimum with no more than a two hour food presentation does apply.*

** Prices are per guest.*

The Congaree

- Fresh Scrambled Eggs with Chives and Cheddar Cheese
- Rosemary Breakfast Potatoes with Caramelized Vidalia Onions
- Buttermilk Biscuits with Southern Sausage Gravy
- Crisp Smoked Bacon
- Seasonal Sliced Fruit and Melons
- Freshly Baked Muffins, Danish and Scones
- Seasonal Preserves and Whipped Infused Butters

\$22.95

The Broad River

- Fresh Scrambled Eggs with Fine Herbs and Roasted Tomatoes
- Southern Grits with Sharp Cheddar and Cracked Black Pepper
- Smoked Spicy Sausage Patties
- Ribbon Cut Hash Browns with Peppers and Onions
- Fresh Sliced Seasonal Fruit and Melons
- Freshly Baked Muffins, Danish and Sliced Breakfast Breads
- Seasonal Preserves with Whipped Infused Butters

\$24.95

The Saluda

- Seasonal Vegetable and Smoked Ham Frittata
- Stone Ground Oatmeal with Brown Sugar, Whipped Butter and Seasonal Fruits
- Sliced Seasonal Fruit and Melons
- Assorted Chilled Individual Flavored Yogurts
- Freshly Baked Apple, Cinnamon and Pecan Muffins
- Freshly Baked Triple Berry Bran Muffins

\$26.50

All menu prices subject to change. A 21% management charge and applicable taxes including sales and hospitality taxes will be applied on all invoices.



LUNCH & DINNER BUFFETS

All lunch and dinner buffets include Sweet Tea, Unsweet Tea, Iced Water and Freshly Brewed Premium House Blend Coffee.

* For all lunch and dinner buffets, a 50 guest minimum with no more than a two hour food presentation does apply.

* Prices are per guest.

The Deli Shoppe

- Shaved Brown Sugar Ham, Roasted Turkey Breast and Slow Roasted Beef, Sliced Domestic Cheese, Lettuce, Tomatoes, Sliced Red Onion, Mayonnaise and Deli Style Spicy Mustard with Dill Pickle Spears
- Smoked Potato Salad, House Fried Kettle Chips
- Chef's Selection of Fresh Rolls and Sliced Bread
- Freshly Baked Cookies and Brownies

Lunch \$23.00 Dinner \$28.00

Hot Off the Press

- House Blend Salad Mix with Sliced Cucumbers, Cherry Tomatoes and Shredded Cheddar Cheese served with Ranch and Balsamic Vinaigrette Dressings
- Grilled Vegetable Salad
- Shaved Pastrami Panini with Spicy Mustard and Swiss Cheese, Cuban Style Panini with Roast Pork, Shaved Ham, Pickles and Mustard, Grilled BBQ Chicken Panini with Roasted Onions and Smoked Gouda Cheese
- Grilled Pineapple with Marshmallow Dip

\$26.50

Friendly's Southern Comfort

- Garden Salad with Ranch and Balsamic Vinaigrette
- Coleslaw
- Fresh Fried Chicken, BBQ Pulled Pork with Friendly's Homemade BBQ Sauce
- Macaroni and Cheese, Southern Green Beans, Biscuits with Honey and Butter

- Homemade Cobbler

Lunch \$27.00 Dinner \$32.00

Mama Mia

- Fresh Caesar Salad with Shaved Parmesan Cheese, Garlic Grilled Croutons and Roasted Tomatoes served with Caesar and Ranch Dressings
- Chicken Scallopini with Lemon Caper Sauce

- Traditional Meat and Prosciutto Lasagna with Roasted Tomato Marinara and our Four Cheese Blend
- Baked Whole Wheat Penne with Roasted Tomato Marinara
- Roasted Garlic Green Beans, Sliced Garlic Bread
- Traditional Tiramisu served in a Martini Glass

Lunch \$28.00 Dinner \$33.00

South of the Border

- Mixed Green Salad with Roasted Corn, Queso Fresco, Tomatoes and Black Olives with Chipotle Ranch and Spicy Citrus Vinaigrette
- Roasted Chicken Tortilla Soup
- Chicken Al Pastor with Pineapple and Pepper Sauce
- Beef Fajitas with Pepper and Onions, Shredded Cheese, Lettuce, Diced Tomato, Salsa Verde, Sour Cream and Guacamole
- Charro Beans and Mexican Rice
- Cinnamon Sopapilla with Mascarpone Cream

Lunch \$29.95 Dinner \$34.95

The Backyard Grill

- Mesclun Mix Salad with Diced Grilled Watermelon, Sliced Onions and Feta Cheese, served with Avocado Ranch and Warm Bacon Vinaigrette Dressings, Grilled Potato and Bacon Salad
- Citrus Rub Grilled Sliced Pork Loin with Herb Dijon Demi Glace
- Lemongrass and Blueberry Grilled Chicken Breast with Smoked Onion Marmalade
- Grilled Vegetable Medley, White Cheddar Mashed Potatoes, Assorted Fresh Baked Rolls and Buttermilk Biscuits with Traditional and Honey Whipped Butter
- Fresh Baked Assorted Pies and Cakes

Lunch \$30.50 Dinner \$35.50

Carolina Coast

- Arugula and Citrus Salad with Lemon Poppyseed Dressing, Avocado and Tomato Salad with Shaved Onions and Cumin Vinaigrette
- Shrimp and Corn Boil
- Grilled Catch of the Day with Lemon Dill Beurre Blanc
- Fresh Steamed Rice Pilaf, Steamed Vegetable Medley, Fresh Baked Cornbread Muffins and Buttered Yeast Rolls
- Strawberry Shortcake and Lemon Poundcake Parfaits served in a Martini Glass

Market Price

PLATED BREAKFAST

All Plated Breakfasts include Orange Juice, Iced Water and Freshly Brewed Premium House Blend Coffee.

* Prices are per guest.

The Vista

Fresh Scrambled Eggs with Chive and White Cheddar Cheese, Smokehouse Sausage and Skillet Potatoes with Peppers and Onions
\$12.00

Main Street

Thick Cut Vanilla Bean French Toast with Warm Maple Syrup and Applewood Smoked Bacon
\$14.00

The Blossom

Sticky Bun French Toast, Fresh Blueberries, Candied Pecans, Warm Maple Syrup
\$14.50

Five Points

Creamy Ham and Cheese Quiche, Smokehouse Sausage and Tomato Provencal
\$15.00

The Gervais

Low Country Benny's, Buttermilk Biscuit, Smoked Sausage, Poached Egg, Chive Hollandaise Sauce
\$16.50



PLATED LUNCH & DINNER ENTREES

All Plated Entrees include Garden Salad with a selection of two Dressings, Assorted Rolls with Whipped Butters, Dessert, Sweet Tea, Unsweet Tea, Iced Water and Freshly Brewed Premium House Blend Coffee.

** Prices are per guest.*

POULTRY

Lemon and Sage Chicken

Pan Jus, Rice and Barley Pilaf, Garlic Braised Swiss Chard

Lunch \$24.50 Dinner \$27.00

Ten Spice Chicken Breast

Green Onion Slaw, Warm Dijon Vinaigrette, Smashed Redskin Potatoes, Haricot Verts

Lunch \$24.50 Dinner \$27.00

Lemongrass and Guava Grilled Chicken Breast

Grilled Onion Marmalade, Herb Roasted Potatoes, Grilled Asparagus

Lunch \$25.00 Dinner \$28.00

Mediterranean Stuffed Chicken with Feta

Kalamata, Basil and Sun Dried Tomato Stuffing and Saffron Cream, Roasted Wild Mushroom Risotto, Roasted Baby Eggplant

Lunch \$27.00 Dinner \$29.50

Pecan Crusted Chicken

Brown Sugar and Thyme Jus, Stone Ground White Cheddar Grit Cake, Sautéed Spinach and Fried Sweet Potato Sticks

Lunch \$28.00 Dinner \$32.50

Garlic Rosemary Roasted Airline Chicken Breast

Truffle Mashed Yukon Gold Potato, Fire Roasted Broccolini

Lunch \$29.00 Dinner \$33.50

PORK

Citrus and Garlic Brined Tournedos of Pork Tenderloin

Goslings Rum Demi Glace, Boniato Puree, Root Vegetable Sticks

Lunch \$28.50 Dinner \$31.50

Three Day Cured Fire Grilled Double Cut Pork Chop

Port Wine and Shallot Compound Butter, Toasted Wheat and Wild Rice Pilaf, Braised Mustard Greens

Lunch \$29.00 Dinner \$32.00

Arugula, Apple and Bleu Cheese Stuffed Pork Loin

Maker's Mark Demi Glace, Garlic Smashed Potatoes, Maple Glazed Baby Carrots

Lunch \$28.50 Dinner \$32.00

Fennel Dusted Roasted Sliced Pork Loin

Crab Apple Chutney, Brie Gratin Potatoes, Julienne Vegetable Medley

Lunch \$26.50 Dinner \$32.00

BEEF

Grilled Petit Tender of Beef

Balsamic Onion Jam, Gorgonzola Whipped Potatoes, Grilled Squash Medley

Lunch \$34.95 Dinner \$37.00

Cast Iron Seared Dry Rub Flat Iron Steak

Bourbon Onion Marmalade, Roasted Pepper and Corn Polenta Cake, Southern Style Green Beans

Lunch \$32.95 Dinner \$35.00

Center Cut Filet of Beef

Sauce Béarnaise, Soufflé Potatoes, Broiled Asparagus

Lunch \$43.00 Dinner \$48.00

Slow Roasted Sliced Striploin of Beef

Three Mushroom Demi Glace, Roasted Rainbow Potatoes, Bacon Laced Pole Beans

Lunch \$32.95 Dinner \$35.00

SEAFOOD

Citrus and Garlic Skewers of Shrimp

Island Rice Pilaf, Fried Yucca

Lunch \$35.00 Dinner \$38.00

Hard Seared Salmon

Preserved Lemon, Caponata Vegetables, White Bean Succotash

Lunch \$35.50 Dinner \$38.50

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Pretzel Crusted Mahi Mahi

Key Lime Aioli, Roasted Fingerling Potatoes, Broccoli Spears with Julienne Carrots

Lunch \$35.50 Dinner \$38.50

Pan Seared Grouper

Corn Crab Ragout, Bleu Cheese Laced Gratin Potatoes, Steamed Broccolini

Market Price

VEGETARIAN

Grilled Vegetable Strudel

Balsamic Syrup, Asiago Cheese Risotto

\$26.00 for Lunch or Dinner

Roasted Wild Mushroom and Vegetable Torte'

Roasted Red Pepper Cream

\$26.00 for Lunch or Dinner

Cous Cous, Vegetable and Boursin Phyllo Purse

Ahi Amarillo Sauce

\$27.00 for Lunch or Dinner

DUAL ENTREES

Cornbread Stuffed Chicken Breast with Roasted Chicken and Rosemary Veloute paired with Fire Grilled Teres Major Steak with Mushroom and Heirloom Ragout

Dauphinoise Potatoes, Shaved Brussel Sprouts

Dinner \$41.50

Dry Rub Seared Teres Major with Bleu Cheese Compound Butter paired with Tied Garlic Butter Shrimp

Horseradish and Chive Soufflé Potatoes, Grilled Broccolini

Dinner \$42.00

Seared Chicken Breast with Fennel Slaw paired with Citrus Garlic Sliced Pork Tenderloin with Apple Slaw

White Cheddar Grit Cake, Glazed Baby Carrots

Dinner \$39.00

Upgraded Plated Dinner Salad Options

additional \$2 per Guest

- Hydro Bibb Lettuce, Watermelon, Feta Cheese, Shaved Onions and Grape Tomatoes
- Grilled Baby Caesar Salad, Broiled Garlic Tomatoes, Shaved Asiago, Grilled Garlic Crouton
- Heirloom and Avocado Salad, Shaved Onion, Oaxaca Cheese, Cilantro, Cumin Vinaigrette
- Garden Caprese Salad, Fresh Mozzarella, Sliced Tomato, Balsamic Syrup and Fried Basil
- Arugula and Baby Kale Salad, Goat Cheese, Smoked Grapes, Port Wine Glazed Shallots

SALAD DRESSING CHOICES

- Balsamic Vinaigrette
- Caesar
- Creamy Italian
- Pesto Vinaigrette
- Cumin Vinaigrette
- Citrus Herb Vinaigrette
- Bleu Cheese
- Honey Dijon
- Buttermilk Ranch
- Champagne Vinaigrette
- Worcestershire Vinaigrette
- Avocado Ranch

PLATED DESSERT OPTIONS

- Triple Layer Chocolate Cake
- Tiramisu Martini
- Triple Layer Carrot Cake
- Lemon Layer Cake
- Seasonal Fruit Parfaits
- New York Style Cheesecake with Seasonal Berries

UPGRADED PLATED DESSERT OPTIONS

additional \$3 per Guest

- Triple Chocolate Mousse Cake
- Mango Mousse Cake
- Tiramisu Cheesecake
- Crème Brulee Cheesecake
- Lemon Crème Cake
- Cabernet Cheesecake
- Chocolate Thunder Cake

ENTREE SALADS

All plated Salads are served with Assorted Rolls and Whipped Butter, a Cookie, Sweet Tea, Unsweet Tea, Iced Water and Freshly Brewed Premium House Blend Coffee.

** Prices are per guest.*

Traditional Cobb Salad

Diced Grilled Chicken, Bleu Cheese, Bacon, Tomatoes, Eggs and Watercress, Citrus Vinaigrette Dressing

\$18.00

Grilled Chicken Caesar Salad

Grilled Chicken, Shaved Asiago, Roasted Red Pepper and Tomato Relish, Caesar Dressing

\$19.50

Poached Salmon and Arugula Salad

Lemon Poached Salmon, Arugula and Baby Kale, Grapes, Shaved Shallots and Feta Cheese, Creamy Lemon Dill Dressing

\$20.95

Grilled Flatiron and Spinach Salad

Yellow Tomatoes, Grilled Onions, Bacon and Onion Jam, Smoked Gouda Cheese, Grilled Broccolini, Worcestershire Vinaigrette

\$20.95



PLATED SANDWICHES

All plated Sandwiches are served with Chips, Pickle Spear, Cookie, Sweet Tea, Unsweet Tea, Iced Water and Freshly Brewed Premium House Blend Coffee.

** Prices are per guest.*

Grilled Portabella Panini

Grilled Balsamic Marinated Portabella Mushrooms, Fire Roasted Peppers, Grilled Squash and Smoked Provolone Cheese pressed into a Wheat Baguette
\$17.00

Shaved Fried Chicken Breast

Jalapeno Cornbread, Dill Havarti and Southern Slaw
\$16.50

Smokehouse Turkey

Honey Wheatberry Bread, Smoked Gouda Cheese with Cranberry Herb Mayonnaise
\$16.50

BOXED LUNCHES

All Boxed Lunches are served with an individual bag of Chips, Seasonal Whole Fruit, Cookie, Condiments, Canned Soda or Bottled Water.

** Prices are per guest.*

Fire Roasted Vegetables

Roasted Yellow Pepper Cream Cheese spread on a Garlic-Herb Wrap
\$16.00

Smoked Ham with Swiss Cheese

Leaf Lettuce and Dijonnaise on a Fresh Ciabatta Bun
\$17.00

Marinated Grilled Chicken

Chopped Tomatoes, Sliced Cucumbers, Thinly Sliced Onions, Feta Cheese and Fresh Parsley with a Cucumber Yogurt Sauce on Pita Bread
\$17.00

Oven Roasted Turkey and Applewood Smoked Bacon

Rocket Greens, Sliced Tomato and Thinly Sliced Red Onion on Rosemary Focaccia
\$17.50

Slow Roasted Beef

Mesclun Greens, Cheddar-Jack Cheese and Horseradish Mayonnaise on a Whole Wheat Wrap
\$18.00

ALL DAY BREAKS

For all All-Day Break Packages, a 25 guest order minimum will apply. Breaks will be replenished up to 30 minutes for guaranteed number of guests.

THE LIGHTER SIDE **\$19.50 per guest**

Morning

Fresh Sliced Seasonal Fruit with Yogurt Dipping Sauce, Blueberry and Cinnamon-Apple Muffins, Assorted Chilled Juices, Fresh Brewed Premium House Blend Coffee, Selection of Herbal Tazo Teas

Mid-Morning

Refresh of Coffee and Tazo Teas

Mid-Afternoon

Freshly Baked Cookies and Chocolate Brownies
Refresh of Coffee and Tazo Teas

HOT AND FRESH **\$29.50 per Guest**

Morning

Chocolate, Blueberry and Cinnamon-Apple Muffins, Southern Sausage and Cheese Biscuits, Assorted Chilled Juices, Fresh Brewed Premium House Blend Coffee and a selection of Herbal Tazo Teas

Mid-Morning

House-Made Snack Mix, Assorted Soda and Water, Refresh of Coffee and Tazo Teas

Mid-Afternoon

Warm Apple Strudel, Assorted Freshly Baked Cookies, Assorted Bottled Soda, Water Urns and Refresh of Coffee and Tazo Teas



Pasta Station

Let our Chefs prepare your choice of one Pasta (Bowtie, Rotini or Penne) and a choice of two sauces (Marinara, Alfredo, Tomato Basil with Roasted Peppers, Pesto, Garlic Butter with Mushrooms) and topped with Grilled Chicken and Fire Roasted Vegetables.

\$12.95

Add Beef or Italian Sausage \$1.95 per serving

Southern Grits Bar

As we say, "Grits are the New Mashed Potatoes!"

A station attended by one of our Chefs serving creamy Southern White Cheddar Cheese Grits to be topped with your guests' choice of Green Onions, Applewood Smoked Bacon, Assorted Diced Peppers and Succulent Cajun-Peppered Gravy.

\$9.00

Fiesta Taco Bar

Your choice of two Proteins (Chicken, Beef, Shredded Pork or Seared Tilapia) with Warm Soft Flour Tortillas to provide a canvas for your guests to make their own Taco creation. Guests choose from Taco fixings including Red Onions, Lime Infused Cabbage, Cilantro and Pico de Gallo, Lettuce, Tomato, Cheese and Sour Cream.

\$11.50

Soup Shooters and Grilled Cheese

Your choice of two of our House-Made Soups (Mushroom and Brie, Chicken and Corn Chowder, Potato-Leek or Tomato & Basil) paired with Smoked Gouda Grilled Cheese Wedges.

\$11.00

S'Mores Bar

Build your own S'mores around our indoor campfire.

\$9.50

RECEPTION DISPLAYS

There is a two hour presentation maximum for all Reception Displays. All Reception Displays include Sweet Tea and Iced Water.

Warm Artichoke Cheese Dip

Served with Pita Chips

\$4.50 per Serving

Fresh Fruit Display

Fresh sliced seasonal Fruit and Berries with a Vanilla-Pineapple Yogurt Dipping Sauce or Warm Chocolate

\$4.25 per Serving

Imported and Domestic Cheese Display

Served with assorted Crackers and garnished with Fruits

\$5.95 per Serving

Mediterranean Dips Display

Hummus Trio (Traditional, Roasted Red Pepper & Black Bean), Sundried Tomato Cream Cheese Spread, Chilled Spinach Dip, Tomatoes and Cucumbers, Marinated Olives and Feta Cheese served with Pita Points and Flat Breads

\$4.95 per Serving

Vegetable Crudit  Display

Fresh Seasonal Vegetables served with Olives and Buttermilk Ranch Dip

\$4.95 per Serving

Antipasto and Bruschetta Display

Italian Meats, Domestic and Imported Cheeses, Tomato & Basil Fresca, Artichoke & White Bean Dip, Pepperoncini Peppers and Roasted Peppers served with Crusty Bread

\$7.00 per Serving

Grilled Vegetable Display

Colorful assortment of Fire Roasted Garden Vegetables drizzled with Balsamic Reduction and served with Crostinis

\$5.50 per Serving

Friendly's BBQ Slider Station

Pulled Pork tossed in the Friendly Caterer's Signature BBQ sauce, topped with Creamy Southern Cole Slaw and served on a Silver Dollar Roll (*serving size is 2 sliders per guest*)

\$6.50

Raw Bar

Chilled Shrimp, a variety of Oysters, Lobster Meat, Crab Claws, Ceviche, Cocktail Sauce and Lemons

Market Rate per Serving

Upgrade the Raw Bar Station with a Hot Crab Dip with Tri-Color Tortilla Chips or a Scallop Sautee Action Station.

Ask Your Catering Sales Manager for More Information!

BREAK PACKAGES

For all Break Packages, a 25 guest minimum will apply. Breaks will be replenished up to 30 minutes for guaranteed number of guests. All Break Packages include Lemonade and urns of Iced Water.

** Prices are per guest.*

Fruit Frenzy

Whole Fresh Fruit, Warm Apple Strudel, Caramel Dip with Sliced Granny Smith and Red Delicious Apples

\$9.50

Snack Attack

Rice Krispy Treats, Cajun Ranch Peanuts, Build Your Own Trail Mix

\$10.50

Heart Healthy

Celery Sticks with Peanut Butter, String Cheese, Baby Carrots with Ranch Dressing, Mixed Nut Blend

\$11.00

Cinema Break

Freshly popped Popcorn with Flavor Shakers, Candy Station with an Assortment of Candies

\$11.50

ACTION STATIONS

All Action Stations require a Chef Attendant at \$75.00 per (2) hours. We recommend (1) Chef Attendant for every (100) guests. Two-hour presentation maximum for each Action Station. Serving sizes are appetizer portions. Action Stations are for a minimum of 50 guests. All Action Stations include Sweet Tea and Iced Water.

** Prices are per serving.*

Friendly's Chicken and Waffles

Southern Breaded Chicken Tenders served with Belgian Waffles and Warm Maple Syrup

\$9.75

Southern Shrimp and Grits

Jumbo Shrimp seasoned and saut ed to perfection. Served with Creamy Grits and Southern Gravy

\$10.50

Low Country Soup Station

Guests' choice of Charleston She-Crab Soup, Beaufort Stew with Shrimp, Crab Meat, Clams, Mussels, Corn, Potatoes and Sausage or Okra Gumbo served with Warm Cornbread

\$14.95



CARVING STATIONS

All Carving Stations require a Chef Attendant at \$75.00 per (2) hours. We recommend (1) Chef Attendant for every (100) guests. There is a two hour presentation maximum for each Carving Station. All Carving Station servings are appetizer portions and are served with an assortment of freshly baked rolls.

Roast Beef Top Round

Served with Au Jus and Roasted Garlic Aioli
(Approximately 40 Servings)
\$310.00 per Round

Brown Sugar Glazed Ham

Served With Stone Ground Mustard
(Approximately 40 Servings)
\$255.00 per Ham

Dijon-Herb Roasted Pork Loin

Served With Rosemary Demi
(Approximately 40 Servings)
\$255.00 per Loin

Slow Cooked Turkey Breast

Served With Home-Style Gravy, Cranberry Mayonnaise
(Approximately 40 Servings)
\$195.00 per Breast

Coffee Dusted Beef Tenderloin

Served with Thyme-Espresso Demi
(Approximately 20 Servings)
\$495.00 per Tenderloin

HORS D'OEUVRES

All Hors D'oeuvres are ordered per piece with a 50 piece minimum order. There is a two hour presentation maximum for all Hors D'oeuvres. Butler service can be provided for \$25.00 per server, per hour.

COLD

Caramelized Onion and Apple Tarts with Gruyere Cheese
\$2.95/Piece

Caprese Salad Satay
\$2.95/Piece

Chilled Melon Shooter
\$2.95/Piece

Avocado-Pesto Stuffed Cherry
\$3.50/Piece

Grilled Shrimp Gazpacho
\$3.95/Piece

Garlic Roasted Shrimp Cocktail
\$4.00/Piece

Tuna, Wasabi & Black Sesame Tartare on a Cucumber Medallion
\$4.50/Piece

Spicy Crab Cucumber Cups
\$4.50/Piece

Ceviche on Cucumber Rounds
\$4.50/Piece

HOT

Baked Asparagus in Puff Pastry
\$2.95/Piece

Warmed Sweet Onion Tart
\$2.95/Piece

Friendly's Fried Green Tomatoes with Homemade Southern Salsa
\$2.95/Piece

Vegetarian Spring Rolls served with Sweet and Sour Sauce
\$2.95/Piece

Wild Mushroom and Herb Ragout on Baguette Rounds
\$3.50/Piece

Mini Crab Cakes with Roasted Tomato Remoulade
\$3.50/Piece

Bacon Wrapped Scallops
\$3.50/Piece

Warm Cheese and Mushroom Toast
\$3.50/Piece

Thinly Sliced Filet of Beef on French Bread Medallions with Emerald Aioli
\$4.50/Piece

Friendly's Collard Green Egg Rolls
\$4.95/Piece

A LA CARTE

BEVERAGES

- Freshly Brewed Premium House Blend Coffee
\$35.00/Gallon
- Hot Chocolate
\$35.00/Gallon
- Hot Water with Assorted Herbal Tazo Tea Bags
\$35.00/Gallon
- Freshly Brewed Iced Tea
\$32.00/Gallon
- Fruit Punch or Lemonade
\$32.00/Gallon
- Orange Juice, Apple Juice or Cranberry Juice
\$32.00/Gallon
- 20 Oz Bottled Aquafina Water
\$2.95/Each
- 20 Oz Assorted Pepsi Soft Drinks
\$2.95/Each
- Individual Bottled Juices
\$3.50/Each
- Half Pint of Milk (Whole, Low Fat, or Non Fat)
\$2.75/Each
- Lemon Raspberry Spritzer
\$45.00/Urns
- Urn of Water (Iced or Infused with Fresh Fruit)
\$25.00/Urns
- Water Urn Refresh
\$15.00/Urns
- Pitcher of Water
\$5.00/Each

BREAKFAST ITEMS

- Assorted Chilled Individual Flavored Yogurts
\$2.95/Each
- Assorted Individually Packaged Cereals with Milk
\$4.50/Each
- Mini Croissants with Butter and Preserves
\$26.00/Dozen
- Bagels with Flavored Whipped Cream Cheese
\$28.00/Dozen
- Assorted Danishes and Pastries
\$28.00/Dozen
- Cinnamon Rolls
\$30.00/Dozen
- Caramel Pecan Rolls
\$32.00/Dozen

- Sausage, Chicken or Pork Tenderloin Breakfast Biscuits
\$32.00/Dozen
- Ham and Cheese Biscuits or Croissants
\$32.00/Dozen
- Assorted Muffins
\$35.00/Dozen
- Biscuits with Butter, Jam and Preserves
\$16.00/Dozen

SNACKS

- Whole Fresh Fruit
\$1.95/Each
- House-Made Trail Mix
\$3.00/Serving
- Individual Bags of Chips
\$3.00/Each
- Freshly Popped Popcorn with Flavor Shakers
\$4.50/Serving
- Assorted Ice Cream Bars
\$4.50/Each
- Build Your Own Granola
\$5.00/Serving
- Granola Bars
\$24.00/Dozen
- Assorted Freshly Baked Cookies
\$28.00/Dozen
- Chocolate Brownies
\$28.00/Dozen
- Blondies
\$28.00/Dozen
- Assorted Dessert Bars
\$32.00/Dozen
- Warm Soft Pretzels with Mustard and Cheese Sauce
\$38.00/Dozen
- Warm Cinnamon-Dusted Pretzels with Icing
\$42.00/Dozen
- Pepper-Jack Cheese Stuffed Soft Pretzels
\$48.00/Dozen

BAR SERVICES

HOSTED BAR

Spectra provides all alcohol, mixers and equipment. Client is invoiced for all drinks ordered by guests. Drink prices are subject to taxes and management charge. Bartender fees are \$35.00 per hour with a four hour minimum.

** Spectra recommends (1) bartender for every (75) guests for Hosted Bar*

- Domestic Beer
\$4.50/Beer
- Imported Beer
\$5.50/Beer
- Premium Liquor
\$7.00/Drink
- House Wine
\$5.50/Drink
- Cordials
\$7.50/Drink
- Soda, Juice, Water
\$2.95/Bottle

CASH BAR

Spectra provides all alcohol, mixers and equipment. Guests pay per drink. Drink prices are inclusive of taxes and fees. Bartender fees are \$35.00 per hour, with a four hour minimum.

** Spectra recommends (1) bartender for every (100) guests for Cash Bar*

- Domestic Beer
\$5.00/Beer
- Imported Beer
\$6.00/Beer
- Premium Liquor
\$8.00/Drink
- House Wine
\$6.00/Drink
- Cordials
\$8.00/Drink
- Soda, Juice, Water
\$3.00/Bottle

CORKAGE BAR

Client provides alcohol. Spectra provides mixers and equipment. All alcohol must be served by Spectra staff. All liquor bottles must be 1.5 Liters or smaller. Larger bottles are not allowed to be brought on premises and will not be served per South Carolina law. Bartender Fees are \$35.00 per hour with a four hour minimum.

** Spectra recommends (1) bartender for every (75) guests for Corkage Bar*

Corkage fees:
\$3.50 per guest for the first hour
\$2.00 per guest for each additional hour

Please contact your Catering Sales Manager for custom menus or questions regarding your Food & Beverage.



CATERING POLICIES

EXCLUSIVE CATERER

Food and beverages are offered through the Columbia Metropolitan Convention Center's onsite and exclusive caterer, Spectra Food Services & Hospitality. All Spectra prices are subject to a 21% management charge and all applicable taxes.

OUTSIDE FOOD AND BEVERAGE

Outside food or beverages are not allowed in the facility. If outside food and beverages are brought to an event, the customer will be charged at 150% of the current Spectra menu price.

FOOD AND BEVERAGE SAMPLING

Exhibitors may distribute food and beverage samples in authorized booth space. You must request a sampling form from your Catering Sales Manager. Written approval must be obtained 14 days before the event begins. Food and beverage items that are to be sampled must be items that represent or are manufactured by the exhibitor. Food and beverage items must not be in competition with any items offered by Spectra Food Services & Hospitality. Samples are limited to 2 ounces. Alcoholic beverages are not allowed to be sampled. Exhibitors handing out samples are required to have all necessary permits on file with the South Carolina Department of Health.

BEVERAGE SERVICE

The South Carolina Department of Revenue, Alcohol and Beverage Licensing regulate alcohol and beverage services. As a licensee, Spectra Food Services & Hospitality is responsible for the administration of these regulations. Alcoholic beverages are not permitted to be brought on the premises without written consent. If approved, a corkage fee will be assessed. Spectra Food Services & Hospitality will dispense all alcohol brought on the premises. In accordance with state regulations, we reserve the right to request a state or government issued photo ID from any guest to verify age. Spectra Food Services & Hospitality reserves the right to refuse alcohol service to underage guests and to guests who appear to be intoxicated. No more than two alcoholic beverages will be served to a guest in one transaction.

LINENS

All menu prices include standard sized white or black table linens (not floor length) and standard linen napkins. Additional colors and floor length options are available at an additional charge. Linens are included in the event space where your meal function is served,

based on your final guaranteed number given to Spectra. Please speak with your Catering Sales Manager for details.

DIETARY CONSIDERATIONS

Spectra Food Services & Hospitality will accommodate special dietary requests with a 72 hour advance notice. Spectra will prepare vegetarian dinners equal to 1% of the final guarantee for plated meals unless a vegetarian guarantee is provided to the Catering Sales Manager.

MENU SELECTIONS

Menus must be finalized ten days prior to your event.

GUARANTEES

Final guarantees are due by noon, three (3) business days prior to your event. Items priced by the piece or by the dozen require quantities for each item. If you do not provide Spectra Food Services & Hospitality a final guarantee, your original estimates will be considered as your final guarantee and you will be billed accordingly. Once your final guarantee is given to your Catering Sales Manager the number may not be reduced. If the guaranteed number is increased after the final guarantee deadline, a 25% late fee will be incurred. Spectra Food Services & Hospitality will prepare an additional 3%, but no more than 30 plated meals for your event. If the meals are served to your guests you will be billed accordingly. Spectra Food Services & Hospitality reserves the right to make substitutions for any additional items ordered after the final guarantee deadline.

CONCESSION STANDS

If you would like to offer a concession stand for your event attendees, clients must guarantee \$100 in sales per hour, (minimum of four hours). If concessions minimum is not met, client is responsible for paying the difference. A built-in concession stand is available in the Exhibit Hall. Stands may also be set in the following locations depending on your contracted space: Carolina Prefunction, Lexington Prefunction, Ballroom Prefunction and the Registration Area. For further information, please contact your event manager.

LABOR

Catering staff are scheduled in (6) hour shifts for each meal period. These shifts include set up, event service and breakdown. Events requiring additional time for service will incur an additional charge of \$25.00 per hour, per staff member.

CHINA SERVICE

China service is standard for all catering services in all

All menu prices subject to change. A 21% management charge and applicable taxes including sales and hospitality taxes will be applied on all invoices.

meeting rooms. For coffee services with china, Spectra will provide high grade disposable ware for 10% of the final guarantee so guests may take their beverage with them. China is not allowed in the Exhibit Hall unless the Exhibit Hall floor is carpeted.

FOOD AND BEVERAGE CHARGES

All Food And Beverage is subject to a 21% Management Charge, 8% Sales Tax, 2% Hospitality Tax, as well as a 5% liquor tax, if liquor is served at your event. If you are tax exempt, an ST-9 certificate must be given to your Catering Sales Manager prior to your event. Sales tax is not refundable. The Management Charge is not paid to employees as a gratuity. All menu prices are subject to change. Spectra will not guarantee price quotes for more than 90 days.

MANAGEMENT CHARGE

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

BILLING

All events must be paid in full prior to your event unless you have requested and been approved for credit. A non-refundable 50% deposit is due 30 days prior to your event. Your remaining balance is due when you give your final guarantee to your Catering Sales Manager. Spectra Food Services & Hospitality accepts MasterCard, Visa, American Express, Money Orders, Cashiers and Certified Checks.

CANCELLATIONS

Cancellation of a food function must be sent in writing to your Catering Sales Manager. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated Food and Beverage charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated Food and Beverage charges. Cancellations received 7 business days prior to the scheduled event will result in a fee equal to 100% of the estimated Food and Beverage charges.

FOOD SERVICE

The Columbia Metropolitan Convention Center is committed to providing high-quality food service with a focus on sustainability.

Fresh, Locally Sourced Products

Nearly eighty percent of our food is sourced within 150 miles of Columbia, South Carolina, during the spring, summer and fall.

The CMCC purchases all natural, antibiotic and hormone free poultry and pork.

Minimizing Waste

All kitchen prep and back of house food waste is composted.

Washable, reusable cups, glasses and china dishes are used for events. The CMCC recycles used cooking oil through a program that repurposes it for bio diesel.

The CMCC also invites clients to participate in efforts to minimize waste. The number of attendees must be guaranteed before the event so that food preparation is accurate.

LEFTOVER FOOD

Untouched leftover food is donated to Oliver Gospel Mission, a local charity that serves hot meals to the homeless daily.



columbiaconventioncenter.com