

# *The* CATERING MENU

COLUMBIA METROPOLITAN  
CONVENTION CENTER



# CONTENTS

5	CONTINENTAL BREAKFASTS BREAKFAST ENHANCEMENTS BREAKFAST BUFFETS	15	BREAK PACKAGES ACTION STATIONS
6	PLATED BREAKFAST	16	RECEPTION DISPLAYS
7	LUNCH & DINNER BUFFETS	17	CARVING STATIONS HORS D'OEUVRES
9	PLATED LUNCH & DINNER ENTREES	18	A LA CARTE
11	PLATED DESSERT OPTIONS	19	BAR SERVICES
13	ENTREE SALADS PLATED SANDWICHES BOXED LUNCHES	20	CONCESSIONS SERVICES
14	ALL DAY BREAKS	22	CATERING POLICIES
		23	SUSTAINABILITY





## CONTINENTAL BREAKFASTS

All Continental 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

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

**\$12.25**

### Morning Express

- Sliced Seasonal Fruit
- Assorted 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 Chilled Individual Flavored Yogurts
- Assorted Muffins and Scones
- Assorted Breakfast Bars

**\$16.00**

## BREAKFAST ENHANCEMENTS

*\* Prices are per guest.*

### Omelet Station

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

**\$11.00**

### 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 Breakfast Buffets 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 Cage-Free Eggs with Chives and Cheddar Cheese
- Rosemary Breakfast Potatoes with Caramelized Vidalia Onions
- Buttermilk Biscuits with Southern Sausage Gravy
- Crisp Smoked Bacon
- Sliced Seasonal Fruit and Melons
- Assorted Muffins, Danishes and Scones
- Seasonal Preserves and Whipped Infused Butters

**\$24.15**

### The Broad River

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

**\$25.75**

### 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
- Apple, Cinnamon, Pecan and Triple Berry Bran Muffins

**\$28.75**

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





## PLATED BREAKFAST

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

*\* Prices are per guest.*

### The Vista

Fresh Scrambled Cage-Free Eggs with Chives and White Cheddar Cheese, Smokehouse Sausage and Skillet Potatoes with Peppers and Onions

**\$12.45**

### Main Street

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

**\$14.45**

### The Blossom

Sticky Bun French Toast with Fresh Blueberries, Candied Pecans and Warm Maple Syrup

**\$14.75**

### Five Points

Ham and Cheese Quiche, Smokehouse Sausage and Tomato Provençal

**\$15.15**

### The Gervais

Low Country Cage-Free Eggs Benedict, Buttermilk Biscuit, Smoked Sausage, Poached Egg and Chive Hollandaise Sauce

**\$16.50**

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

*\* Prices are per guest.*

### The Deli Shoppe

Menu adjustments will be made to accommodate guests of 200 or more. Ask your Catering Sales Manager for details!

- Shaved Brown Sugar Ham, Roasted Turkey Breast and Slow Roasted Beef, Sliced Domestic Cheese, Lettuce, Tomatoes, Red Onion, Mayonnaise and Deli Style Spicy Mustard with Dill Pickle Spears
- Smoked Potato Salad and 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

**Lunch \$26.50   Dinner \$31.50**

### Friendly's Southern Comfort

- Garden Salad served with Ranch and Balsamic Vinaigrette Dressings
- Fresh Fried Chicken, BBQ Pulled Pork with Friendly's Homemade BBQ Sauce
- Macaroni and Cheese, Coleslaw, Southern Green Beans and Biscuits served with Honey Drizzled 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 a Four Cheese Blend
- Baked Whole Wheat Penne with Roasted Tomato Marinara
- Roasted Garlic Green Beans and Sliced Garlic Bread

- Traditional Tiramisu

**Lunch \$28.00   Dinner \$33.00**

### South of the Border

- Mixed Green Salad with Roasted Corn, Queso Fresco, Tomatoes and Black Olives served with Chipotle Ranch and Spicy Citrus Vinaigrette Dressings
- 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 served with Traditional and Honey Whipped Butter

- Freshly Baked Assorted Pies and Cakes

**Lunch \$30.50   Dinner \$35.50**

### Carolina Coast

- Arugula and Citrus Salad served with Lemon Poppyseed Dressing, Avocado and Tomato Salad topped with Shaved Onions served with Cumin Vinaigrette Dressing

- Shrimp and Corn Boil

- Grilled Catch of the Day with Lemon Dill Beurre Blanc

- Fresh Steamed Rice Pilaf, Steamed Vegetable Medley, Freshly Baked Cornbread Muffins and Buttered Yeast Rolls

- Strawberry Shortcake and Lemon Poundcake Parfaits served in a Martini Glass

**Market Price**

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





**Blue Marlin’s Low Country Buffet**

Traditional Garden Salad served with Ranch Dressing and Balsamic Vinaigrette Dressing.

**Choice of two entrees:**

- **Salt and Pepper Catfish**  
Catfish Filet with our Special Salt and Pepper Seasonings, served with House-Made Tartar Sauce
- **Low Country Shrimp Creole**  
Blue Marlin’s “Signature” Creole Sauce featuring Sautéed Creek Shrimp, Applewood Smoked Bacon, and White Rice
- **Blackened Salmon or Tilapia Charleston**  
Topped with our Shrimp and Crab Cream Sauce
- **Crisply Boneless Chicken Breast with Sawmill Gravy**  
A Texas Tradition that has become a Blue Marlin Favorite

**Choice of Three Blue Marlin Accompaniments:**

- Stone Ground Grits
- Collards
- Savannah Red Rice
- Black-eyed Pea Salad
- Assorted Freshly Baked Cakes and Pies

*Lunch \$29-\$39    Dinner \$32-\$43*

**PLATED LUNCH & DINNER ENTREES**

All Plated Lunch and Dinner 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 with 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 with Fried Sweet Potato Sticks  
*Lunch \$28.00    Dinner \$32.50*

**Garlic Rosemary Roasted Airline Chicken Breast**  
Truffle Mashed Yukon Gold Potatoes, 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*

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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*

**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, Grape Tomatoes
- Grilled Baby Caesar Salad, Broiled Garlic Tomatoes,  
Shaved Asiago, Grilled Garlic Crouton
- Heirloom and Avocado Salad, Shaved Onion,  
Oaxaca Cheese, Cilantro
- Garden Caprese Salad, Fresh Mozzarella, Sliced  
Tomato, Balsamic Syrup, Fried Basil
- Arugula and Baby Kale Salad, Goat Cheese, Smoked  
Grapes, Port Wine Glazed Shallots
- Rolled Spring Salad, Golden Beets, Feta Cheese,  
Shaved Carrot, Tomato

SALAD DRESSING CHOICES

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

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
- Pecan Pie

UPGRADED PLATED  
DESSERT OPTIONS

*additional \$3 per Guest*

- Triple Chocolate Mousse Cake
- Mango Mousse Cake
- Crème Brulee Cheesecake
- Lemon Crème Cake
- Chocolate Thunder Cake
- Sweet Potato Cheesecake
- Chocolate Mosaic Cake

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## ENTREE SALADS

All Plated Salads are served with Assorted Rolls and Whipped Butter, 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 served with Citrus Vinaigrette Dressing

**\$18.00**

### Grilled Chicken Caesar Salad

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

**\$19.50**

### Poached Salmon and Arugula Salad

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

**\$20.95**

### Grilled Flatiron and Spinach Salad

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

**\$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**

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## 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, Freshly Brewed Premium House Blend Coffee and a selection of Herbal Tazo Teas

#### Mid-Morning

Refresh of Coffee and Tazo Teas

#### Mid-Afternoon

Freshly Baked Cookies, Chocolate Brownies and 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, Freshly Brewed Premium House Blend Coffee and a selection of Herbal Tazo Teas

#### Mid-Morning

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

#### Mid-Afternoon

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

## 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 and Caramel Dip with Sliced Granny Smith and Red Delicious Apples

*\$9.50*

#### Snack Attack

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

*\$10.50*

#### Heart Healthy

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

*\$11.00*

#### Cinema Break

Freshly Popped Popcorn with Flavor Shakers and 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, Unsweet 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*

#### Blue Marlin's Award Winning Shrimp and Grits

Our "Signature" Dish served with Stone Ground Grits, topped with Sauteed Creek Shrimp, Andouille Sausage and Tasso Gravy

*\$11.00*

#### Blue Marlin's Low Country Soup Station

Guest's Choice of the following Soups served with Warm Cornbread

- **She Crab Soup**

Fresh Crab Meat in a Rich and Creamy Soup topped with Aged Sherry

- **Seafood Gumbo**

A New Orleans "Original" Recipe including Shrimp, Crawfish, Andouille Sausage and Okra, topped with White Rice

*\$14.95*

#### 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 or Garlic Butter with Mushrooms), 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, Shredded Queso Blanco 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 and Basil) paired with Smoked Gouda Grilled Cheese Wedges.

*\$11.00*

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## RECEPTION DISPLAYS

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

*\* Prices are per serving.*

### Warm Artichoke Cheese Dip

Served with Pita Chips

**\$4.50**

### Fresh Fruit Display

Fresh Sliced Seasonal Fruit and Berries with a Vanilla Yogurt Dipping Sauce or Warm Chocolate

**\$4.25**

### Imported and Domestic Cheese Display

Served with Assorted Crackers and garnished with Fruits

**\$5.95**

### Mediterranean Dips Display

Hummus Trio (Traditional, Roasted Red Pepper and 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**

### Blue Marlin's Southern Dips Display

Guest's Choice of the following Dips served with Crisp Pita Chips.

- **Collard Dip**  
A Southern Twist on Spinach Dip, available Hot or Cold
- **Southern Caviar**  
A House-Made "Pimento Cheese" with Aged White Cheddar
- **Crab and Spinach Fondue**  
Fresh Blue Crab and Spinach in a Creamy Three Cheese Mornay Sauce

**\$10.25**

### Vegetable Crudité Display

Fresh Seasonal Vegetables served with Olives and Buttermilk Ranch Dip

**\$4.95**

### Antipasto and Bruschetta Display

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

**\$7.00**

### Grilled Vegetable Display

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

**\$5.50**

### Friendly's BBQ Slider Station

Pulled Pork tossed in Friendly's Homemade BBQ sauce, topped with Creamy Southern Coleslaw 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 Price**

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!*

## CARVING STATIONS

All Carving 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 Carving Station. Serving sizes 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 80 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 and 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. Two hour presentation maximum for all Hors D'oeuvres. Butler service can be provided for \$25.00 per server, per hour.

*\* Prices are per piece.*

### COLD

Caramelized Onion and Apple Tarts with Gruyere Cheese

**\$2.95**

Caprese Salad Satay

**\$2.95**

Chilled Melon Shooter

**\$2.95**

Avocado-Pesto Stuffed Cherry

**\$3.50**

Grilled Shrimp Gazpacho

**\$3.95**

Garlic Roasted Shrimp Cocktail

**\$4.00**

Tuna, Wasabi and Black Sesame Tartare on a Cucumber Medallion

**\$4.50**

Blue Marlin's Seared Ahi Tuna Topped with Ginger Aioli Slaw served with Wasabi and Soy Sauce

**\$3.99**

Spicy Crab Cucumber Cups

**\$4.50**

Ceviche on Cucumber Rounds

**\$4.50**

Blue Marlin's Classic Oyster Shooter  
Select Raw Gulf Oysters topped with Fresh Cocktail Sauce and a Slice of Jalapeno

**Market Price**

### HOT

Baked Asparagus in Puff Pastry

**\$2.95**

Warmed Sweet Onion Tart

**\$2.95**

Friendly's Fried Green Tomatoes with Homemade Southern Salsa

**\$2.95**

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- Vegetarian Spring Rolls served with Sweet and Sour Sauce  
**\$2.95**
- Wild Mushroom and Herb Ragout on Baguette Rounds  
**\$3.50**
- Mini Crab Cakes with Roasted Tomato Remoulade  
**\$3.50**
- Bacon Wrapped Scallops  
**\$3.50**
- Warm Cheese and Mushroom Toast  
**\$3.50**
- Thinly Sliced Filet of Beef on French Bread Medallions with Emerald Aioli  
**\$4.50**
- Friendly's Collard Green Egg Rolls  
**\$4.95**
- Blue Marlin's Signature Fried Oyster  
Flash Fried Gulf Oyster topped with our "Signature" Vidalia Onion Remoulade  
**Market Price**

## 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**
- Valley Springs 5-Gallon Water Station  
**\$50.00/Station**
- Valley Springs Water Station Refresh  
**\$35.00/Water Jug**
- 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**
- Freshly Baked Chocolate Brownies  
**\$28.00/Dozen**
- Freshly Baked 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**

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



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.

CONCESSIONS SERVICES

If you would like to offer a concession stand for your event attendees, clients must guarantee \$100 in sales per hour with a four hour minimum. 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.

Enjoy our Traditional Concessions menu offerings, with the option to customize to include additions from our Specialty Menus.

*\* Please contact your Catering Sales Manager for further information.*

TRADITIONAL MENU ITEMS

All baskets served with a side of fries.

- Sodas/Water  
\$3.00
- Hot Dog  
\$3.00
- Fries  
\$2.00
- Granola Bars/Clif Bars  
\$2.00
- Soft Pretzels  
\$5.00
- Nachos  
\$5.00
- Celery and Carrots with Ranch or Hummus  
\$3.00
- Chips/Candy/Cookies  
\$3.00
- Popcorn  
\$4.00
- Fruit Cup  
\$4.00
- Choice of Ham, Turkey or Roast Beef Deli Sandwich  
\$6.00
- Chicken Wrap  
\$6.00
- Garden Salad  
\$6.00

- Chef Salad  
\$8.00
- Chicken Tender Basket  
\$8.00
- Hamburger Basket  
\$8.00

SPECIALTY MENUS

Fresh

- The Lincoln Street Cobb Salad**  
Grilled Joyce Farms All-Natural Chicken Breast, Smoked Cheshire Pork Bacon, Avocado, Tomato and Chopped Egg  
\$8.00
- Grilled Chicken Caesar Salad**  
Chopped Romaine, Diced Grilled Joyce Farms All-Natural Chicken Breast, Tomato, Parmesan Cheese, Croutons and Caesar Dressing  
\$8.00

- It's A Wrap**  
Grilled Local Vegetables, Split Creek Farms Feta Cheese in a Grilled Flatbread Wrap  
\$8.00
- Grilled Pimento Cheese Sandwich**  
House-Made Pimento Cheese sandwiched between Two Slices of Texas Toast  
\$8.00

- Carolina Dog**  
All Beef Hotdog topped with Pulled Pork and Creamy Southern Slaw  
\$7.00

Mexican

- Tacos Your Way**  
Two Tacos. Choose your favorite filling and toppings  
\$8.00
- Pork Carnitas Taco**  
Two Tacos with House-Made Pork, Braised Abobo Sauce, tossed with Peppers and Onions, topped with Shredded Cabbage and Cilantro Crema  
\$8.00
- Salsa Verde Chicken Taco**  
Two Tacos with House-Made Salsa Verde, Braised Chicken, topped with Shredded Cabbage, Pickled Onions and Queso Fresco  
\$8.00

BBQ

- Hog Rolls**  
Pulled Pork, Fried Pork Belly, Collard Greens and Carolina BBQ Sauce  
\$8.00

- BBQ Nachos**  
Nachos piled high with Pulled Pork, Melted Cheese, Jalapenos and Black Bean Salsa  
\$8.00

- BBQ Chicken Quesadilla**  
Smoked Chicken, BBQ Sauce, Caramelized Onions, Cheese, Peppers and Onions on a Grilled Tortilla  
\$8.00

- Smokehouse Pulled Pork Sandwich**  
Smoked Pork Shoulder, Carolina Slaw and Carolina BBQ Sauce  
\$8.00

- Slow Smoked Sliced Brisket Sandwich**  
Smoked Brisket and Carolina BBQ Sauce on a Kaiser Roll  
\$10.00

- Q-Mac Bowl**  
Pulled Pork over Southern Mac and Cheese topped with Crispy Fried Onions  
\$9.00

- Sides**  
Collard Greens  
\$2.00

- Bourbon Molasses Baked Beans  
\$2.00

- Cornbread  
\$2.00

Southern

- Bacon Jam LT**  
Our Homegrown Version of a BLT – House-Made Bacon Jam, Lettuce, Tomato and Mayonnaise on Texas Toast  
\$8.00

- Country Fried Chicken Club Sandwich**  
Country Fried Joyce Farms All-Natural Chicken Breast, Lettuce, Tomato and Avocado Mayonnaise on Jalapeno Cornbread  
\$9.00

- Catfish Po Boy**  
Country Fried or Broiled Catfish Filet, House-Made Tartar Sauce, Lettuce and Tomato on a Fresh Toasted Sub Roll  
\$10.00

- Freshly Baked Jumbo Cookies**  
\$3.00

- House-Made Rice Krispy Treats**  
\$3.00

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



## 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, 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.

### 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 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, a 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 and beverage service company or the venue owner, as applicable and 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.

## SUSTAINABILITY

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

### Fresh, Locally Sourced Products

During the spring, summer and fall, nearly 80% of our food is sourced within 150 miles of Columbia, South Carolina.

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.

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





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