

The CATERING MENU

COLUMBIA METROPOLITAN
CONVENTION CENTER



CONTENTS

5 CONTINENTAL BREAKFASTS
BREAKFAST BUFFETS

6 PLATED BREAKFAST

7 LUNCH & DINNER BUFFETS

9 PLATED LUNCH & DINNER
ENTREES

11 PLATED DESSERT OPTIONS

13 ENTREE SALADS
PLATED SANDWICHES
BOXED LUNCHES

15 BREAK PACKAGES
ACTION STATIONS

16 RECEPTION DISPLAYS

17 CARVING STATIONS
HORS D'OEUVRES

18 A LA CARTE

19 BAR SERVICES

20 CONCESSIONS SERVICES

22 CATERING POLICIES

23 SUSTAINABILITY



CONTINENTAL BREAKFASTS

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

** A 20 guest minimum with up to a two hour food presentation does apply.*

** Prices are per guest.*

** Apple and Cranberry Juice available by the gallon.*

Traditional Continental

- Sliced Seasonal Fruit
 - Assorted Muffins and Pastries
- \$13.95**

Morning Express

- Sliced Seasonal Fruit
 - Assorted Muffins and Pastries
 - Grits with Shredded Cheese and Bacon Bits
- \$14.95**

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
- \$19.00**

BREAKFAST BUFFETS

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

** A 20 guest minimum with up to 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
 - Sliced Seasonal Fruit and Melons
 - Assorted Muffins, Danishes and Scones
 - Seasonal Preserves and Whipped Infused Butters
- \$26.25**

The Broad River

- Fresh Scrambled 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
- \$27.50**

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
- \$29.00**



PLATED BREAKFAST

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

** A 20 guest minimum does apply.*

** Prices are per guest.*

The Vista

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

\$22.00

Main Street

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

\$23.00

The Blossom

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

\$23.00

Five Points

Ham and Cheese Quiche, Smokehouse Sausage and Tomato Provençal

\$25.00

The Gervais

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

\$25.00

All menu prices subject to change. A 22% 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 and Iced Water. Lunch is served until 2pm and Dinner is served after 2pm.

* A 20 guest minimum with up to 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, Red Onion, Mayonnaise and Deli Style Spicy Mustard with Dill Pickle Spears
- Smoked Potato Salad and House Made Kettle Chips
- Chef's Selection of Fresh Rolls and Sliced Bread
- Freshly Baked Cookies and Brownies

Lunch + Dinner \$27.00

* 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 + Dinner \$29.50

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 Butter
- Homemade Cobbler

Lunch \$33.00 Dinner \$37.00

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 \$32.00 Dinner \$37.00

* 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
- Sliced 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 \$32.00 Dinner \$37.00

The Backyard Grill

- Mesclun Mix Salad with Diced Grilled Water



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, Freshly Baked Rolls with Butter, Dessert, Sweet Tea or Unsweet Tea and Iced Water.

* A 20 guest minimum does apply.

* Prices are per guest.

POULTRY

Lemon and Sage Chicken

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

Lunch \$30.25 Dinner \$34.25

Ten Spice Chicken Breast

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

Lunch \$30.25 Dinner \$34.25

Lemongrass & Guava Grilled Chicken Breast

Grilled Onion Marmalade, Herb Roasted Potatoes, Grilled Asparagus

Lunch \$30.75 Dinner \$35.25

Mediterranean Stuffed Chicken with Feta

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

Lunch \$34.25 Dinner \$37.25

Pecan Crusted Chicken

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

Lunch \$35.25 Dinner \$39.95

Garlic Rosemary Roasted Airline Chicken Breast

Truffle Mashed Yukon Gold Potatoes, Fire Roasted Broccolini

Lunch \$36.25 Dinner \$42.25

PORK

Fennel Dusted Roasted Sliced Pork Loin

Crab Apple Chutney, Brie Gratin Potatoes, Julienne Vegetable Medley

Lunch \$34.25 Dinner \$39.95

Citrus and Garlic Brined Tournedos of Pork Tenderloin

Goslings Rum Demi Glace, Boniato Puree, Root Vegetable Sticks

Lunch \$35.00 Dinner \$38.75

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 \$36.25 Dinner \$40.25

Arugula, Apple and Bleu Cheese Stuffed Pork Loin

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

Lunch \$36.25 Dinner \$40.25



BEEF

Cast Iron Seared Dry Rub Flat Iron Steak

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

Lunch \$40.25 Dinner \$42.95

Slow Roasted Sliced Striploin of Beef

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

Lunch \$40.25 Dinner \$43.25

Grilled Petit Tender of Beef

Balsamic Onion Jam, Gorgonzola Whipped Potatoes, Grilled Squash Medley

Lunch \$43.25 Dinner \$45.00

Center Cut Filet of Beef

Sauce Béarnaise, Soufflé Potatoes, Broiled Asparagus

Lunch \$52.75 Dinner \$58.25

SEAFOOD

Citrus and Garlic Skewers of Shrimp

Island Rice Pilaf, Fried Yucca

Lunch \$43.25 Dinner \$46.50

Hard Seared Salmon

Preserved Lemon, Caponata Vegetables, White Bean Succotash

Lunch \$43.75 Dinner \$47.25

Pretzel Crusted Mahi Mahi

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

Lunch \$43.75 Dinner \$47.25

Pan Seared Grouper

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

Market Price

All menu prices subject to change. A 22% management charge and applicable taxes including sales and hospitality taxes will be applied on all invoices.

VEGETARIAN

Grilled Vegetable Strudel

Balsamic Syrup, Asiago Cheese Risotto

\$30.95

Roasted Wild Mushroom and Vegetable Torte'

Roasted Red Pepper Cream

\$30.95

Cous Cous, Vegetable and Boursin Phyllo Purse

Ahi Amarillo Sauce

\$31.95

VEGAN

Wheat Berry and White Bean Vegetable Purse with Vegan Risotto

\$32.00

DUAL ENTREES

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

White Cheddar Grit Cake, Glazed Baby Carrots

\$47.95

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

Dauphinoise Potatoes, Shaved Brussel Sprouts

\$51.25

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

Horseradish and Chive Soufflé Potatoes,

Grilled Broccolini

\$52.95

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
- Worcestershire Vinaigrette
- Bourbon Bacon Vinaigrette

PLATED DESSERT OPTIONS

- Triple Layer Chocolate Cake
- Triple Layer Carrot Cake
- Lemon Layer Cake
- New York Style Cheesecake with Seasonal Berries
- Pecan Pie

UPGRADED PLATED DESSERT OPTIONS

additional \$4 per Guest

- Triple Chocolate Mousse Cake
- Triple Layer Chocolate Cheesecake
- Crème Brulee Cheesecake
- Italian Lemon Cake
- Sweet Potato Cheesecake
- Chocolate Mosaic Cake

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



ENTREE SALADS

All Plated Salads are served with Freshly Baked Rolls with Butter, Cookie, Sweet Tea or Unsweet Tea and Iced Water.

** A 20 guest minimum does apply.*

** Prices are per guest.*

Traditional Cobb Salad

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

\$21.00

Grilled Chicken Caesar Salad

Grilled Chicken, Shaved Asiago and Cherry Tomatoes served with Caesar Dressing

\$22.00

Poached Salmon and Arugula Salad

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

\$24.25

Grilled Flatiron and Spinach Salad

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

\$24.25

PLATED SANDWICHES

All Plated Sandwiches are served with Chips, Pickle Spear, Cookie, Sweet Tea or Unsweet Tea and Iced Water.

** A 20 guest minimum does apply.*

** 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

\$21.00

Smokehouse Turkey

Honey Wheatberry Bread, Smoked Gouda Cheese with Cranberry Herb Mayonnaise

\$21.00

Shaved Fried Chicken Breast

Jalapeno Cornbread, Dill Havarti and Southern Slaw

\$22.00

BOXED LUNCHES

All Boxed Lunches are served with an individual bag of Chips, Seasonal Whole Fruit, Cookie, Condiments and an 8oz. Bottled Water.

** A 20 guest minimum does apply.*

** Prices are per guest.*

** Sandwich types are limited based on the number of guests.*

Fire Roasted Vegetables

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

\$18.50

Smoked Ham with Swiss Cheese

Leaf Lettuce and Dijonnaise on a Fresh Ciabatta Bun

\$19.50

Marinated Grilled Chicken

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

\$19.50

Oven Roasted Turkey and Applewood

Smoked Bacon

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

\$19.50

Slow Roasted Beef

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

\$20.50



BREAK PACKAGES

Breaks will be replenished up to 30 minutes for guaranteed number of guests. Break Packages include Lemonade and Iced Water.

** A 20 guest minimum does apply.*

** 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 Individual Bags of 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. There is a two hour presentation maximum for each Action Station. Serving sizes are appetizer portions.

** A 50 guest minimum does apply.*

** Prices are per serving.*

Friendly's Chicken and Waffles

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

\$12.95

Blue Marlin's Award Winning Shrimp and Grits

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

\$14.95

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.

\$13.95

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.

\$10.95

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.

\$12.95

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



RECEPTION DISPLAYS

There is a two hour presentation maximum for all Reception Displays.

** A 20 guest minimum does apply.*

** 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 Dipping Sauce

\$4.95

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

\$6.95

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, Served Hot

- **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

\$11.00

Vegetable Crudit  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

\$7.95

Grilled Vegetable Display

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

\$5.95

All menu prices subject to change. A 22% management charge and applicable taxes including sales and hospitality taxes will be applied on all invoices.

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)*
\$7.50

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. There is a two hour presentation maximum for each Carving Station. Serving sizes are appetizer portions and are served with freshly baked rolls.

Roast Beef Top Round

Served with Au Jus and Roasted Garlic Aioli
(Approximately 80 Servings)
\$420.00 per Round

Brown Sugar Glazed Ham

Served With Stone Ground Mustard
(Approximately 40 Servings)
\$295.00 per Ham

Dijon-Herb Roasted Pork Loin

Served With Rosemary Demi
(Approximately 40 Servings)
\$295.00 per Loin

Slow Cooked Turkey Breast

Served With Home-Style Gravy and Cranberry Mayonnaise
(Approximately 40 Servings)
\$245.00 per Breast

Coffee Dusted Beef Tenderloin

Served with Thyme-Espresso Demi
(Approximately 20 Servings)
Market Price

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
\$3.50

Caprese Salad Satay
\$3.50

Chilled Melon Shooter
\$3.00

Avocado-Pesto Stuffed Cherry
\$3.50

Grilled Shrimp Gazpacho
\$4.50

Garlic Roasted Shrimp Cocktail
\$4.50

Tuna, Wasabi and Black Sesame Tartare on a Cucumber Medallion
\$5.50

Blue Marlin's Seared Ahi Tuna Topped with Ginger Aioli Slaw served with Wasabi and Soy Sauce
\$6.00

Spicy Crab Cucumber Cups
\$5.00

Ceviche on Cucumber Rounds
\$5.00

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
\$3.50

Warmed Sweet Onion Tart
\$3.00

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



Vegetarian Spring Rolls served with Sweet and Sour Sauce

\$3.00

Wild Mushroom and Herb Ragout on Baguette Rounds

\$3.50

Mini Crab Cakes with Roasted Tomato Remoulade

\$4.75

Bacon Wrapped Scallops

\$4.00

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

** A \$250 minimum applies for a la carte orders when no other food function is planned.*

BEVERAGES

Freshly Brewed Premium House Blend Coffee

\$40.00/Gallon

Hot Chocolate

\$40.00/Gallon

Hot Water with Assorted Herbal Tazo Tea Bags

\$40.00/Gallon

Freshly Brewed Iced Tea

\$35.00/Gallon

Fruit Punch or Lemonade

\$35.00/Gallon

Orange Juice, Apple Juice or Cranberry Juice

\$37.00/Gallon

20 Oz Bottled Aquafina Water

\$3.00/Each

20 Oz Assorted Pepsi Soft Drinks

\$3.00/Each

All menu prices subject to change. A 22% management charge and applicable taxes including sales and hospitality taxes will be applied on all invoices.

Individual Bottled Juices

\$3.50/Each

Lemon Raspberry Spritzer

\$45.00/Urn

Urn of Water

\$25.00/Urn

Water Urn Refresh

\$15.00/Urn

Fruit Infused Urn of Water

\$40.00/Urn

Fruit Infused Water Urn Refresh

\$18.00/Urn

Valley Springs 5-Gallon Water Station

\$50.00/Station

Valley Springs Water Station Refresh

\$35.00/Water Jug

Carafes of Water or Tea

\$5.00/Each

BREAKFAST ITEMS

Assorted Chilled Individual Flavored Yogurts

\$3.50/Each

Biscuits with Butter, Jam and Preserves

\$24.00/Dozen

Mini Croissants with Butter and Preserves

\$27.00/Dozen

Assorted Danishes and Pastries

\$29.00/Dozen

Cinnamon Rolls

\$32.00/Dozen

Caramel Pecan Rolls

\$32.00/Dozen

Sausage, Chicken or Pork Tenderloin Breakfast Biscuits

\$35.00/Dozen

Ham and Cheese Biscuits or Croissants

\$35.00/Dozen Biscuits \$37.00/Dozen Croissants

Assorted Muffins

\$35.00/Dozen

Sausage, Egg and Cheese Biscuits

\$37.00/Dozen

Egg and Cheese on Croissants

\$41.00/Dozen

SNACKS

Whole Fresh Fruit

\$1.95/Each

Individual Bags of Trail Mix

\$3.50/Each

House Made Kettle Chips

\$3.00/Serving

Individual Bags of Chips or Popcorn

\$3.00/Each

Assorted Candy Bars

\$3.00/Each

Freshly Popped Popcorn

with Flavor Shakers

\$4.50/Serving

Assorted Ice Cream Bars

\$4.50/Each

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

\$42.00/Dozen

Warm Cinnamon-Dusted Pretzels with Icing

\$44.00/Dozen

Pepper-Jack Cheese Stuffed Soft Pretzels

\$48.00/Dozen

BAR SERVICES

OVG recommends (1) bartender for every 75 guests. The cost for (1) bartender is \$140 for up to four hours of service and \$35 per hour for each additional hour. Tableside wine service events require additional staffing and is available at an additional cost.

HOSTED BAR

OVG provides all alcohol, mixers and equipment. Client is invoiced for all drinks ordered by guests. Drink prices are subject to taxes and management charge.

Domestic Beer

\$6.00/Beer

Craft/Premium Beer

\$7.00/Beer

Liquor

\$8.50/Drink

House Wine

\$7.00/Drink

Soda, Juice, Water

\$3.00/Bottle

CONCESSIONS SERVICES

CASH BAR

OVG provides all alcohol, mixers and equipment. Guests pay per drink. Drink prices are inclusive of taxes and fees.

Domestic Beer

\$6.00/Beer

Craft/Premium Beer

\$7.00/Beer

Liquor

\$9.00/Drink

House Wine

\$7.00/Drink

Soda, Juice, Water

\$3.00/Bottle

CORKAGE BAR

Client provides all alcohol. OVG provides mixers and equipment. All alcohol must be served by OVG 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.

** Alcohol must be brought in one or two days before event. OVG will not accept day of.*

Corkage fees:

\$3.50 per guest for the first hour

\$2.00 per guest for each additional hour

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 concession 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 and Ballroom Prefunction.

Enjoy our Traditional Concessions menu offerings, with the option to customize.

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

TRADITIONAL MENU ITEMS

Sodas/Water

\$3.00

Hot Dog

\$3.00

Fries

\$3.00

Granola Bars

\$2.00

Soft Pretzels

\$5.00

Nachos

\$5.00

Chips or Candy

\$3.00

Fruit Cup

\$4.00

Choice of Ham, Turkey or Roast Beef Deli Sandwich or Wrap

\$6.00

Garden Salad

\$6.00

Chef Salad

\$8.00

Chicken Tenders with Fries

\$9.00



CATERING POLICIES

Food and beverage is offered through the Columbia Metropolitan Convention Center's onsite and *exclusive* caterer, Oak View Group Hospitality. All OVG Hospitality prices are subject to a 22% management charge and all applicable taxes.

OUTSIDE FOOD & BEVERAGE

Outside food or beverage is not allowed on the premises of the Columbia Metropolitan Convention Center by the client, its attendees, exhibitors, or vendors. The client is responsible for monitoring and regulating guests of their event. If any outside food and beverage enters the building the client will be charged at 150% of the current OVG Hospitality price. If the client is using an outside caterer, a buy-out fee will be applied for each guest attending.

FOOD AND BEVERAGE SAMPLING

Vendors may distribute food and beverage samples in authorized booth space. The Vendor Sampling form must be completed and approved ten (10) days prior to the event. Food and beverage items that are to be sampled must be items that represent or are manufactured by the vendor. Food and beverage items must not be in competition with any items offered by OVG Hospitality. Samples are limited to 2 ounces. Alcoholic beverages are not allowed to be sampled. Vendors 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, OVG 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. OVG 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. OVG 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 hot meal functions include standard sized black table linens (not floor length) and standard black napkins. Linens are included in the event space where your meal function is served, based on your final guaranteed guest count given. OVG will supply one (1) linen per table for 60" rounds and 72" rounds. All 72"

round tables require an 8-Pointed linen to cover the table. The client will be charged \$8 for the additional linen needed for each 72" round table.

DIETARY CONSIDERATIONS

OVG Hospitality will accommodate special dietary requests that are to be given by the client when the menu is finalized, ten (10) business days before the event. OVG Hospitality will prepare vegetarian meals equal to 1% of the final guarantee for plated meals unless a vegetarian guarantee is provided to the Catering Sales Manager.

MENU SELECTIONS / MINIMUM GUEST COUNT

Menus must be finalized and a minimum guest count given ten (10) Business Days prior to your event. OVG Hospitality will accommodate special dietary requests five (5) business days before event. OVG Hospitality reserves the right to make minor changes to key ingredients if unable to be sourced due to reasons beyond the control of both parties. Items priced by the piece or by the dozen require quantities for each item.

GUARANTEES

Final guarantees for guest count are due by noon, five (5) business days prior to the event. If the client does not provide OVG a final guarantee, the original estimates will be considered as your final guarantee and will be billed accordingly. Once the final guarantee is given to the Catering Sales Manager, the number may not be reduced. If the final guaranteed number increases after the final guarantee deadline, a 25% late fee per guest will be incurred. If the meals are served to guests, the client will be billed accordingly.

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.

FOOD & BEVERAGE CHARGES

All food and beverage is subject to a 22% 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. OVG will not guarantee price quotes for more than 90 days before event date.

MANAGEMENT CHARGE

All catered events are subject to a 22% 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 banquet 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

The client must pay a non-refundable 50% deposit due 30 days prior to the event. The remaining balance must be paid in full five (5) business days prior to the event. If beverage service contains beverages based on consumption, the client will be charged the final balance after the event ends and consumption amounts are collected. The final balance is due when the final guarantee is given to your Catering Sales Manager. OVG Hospitality accepts Credit Cards, Cashier's, and Certified Checks. If payment is not received in full prior to the event and exceeds 30 days past due, a 1.5% late fee charge will be incurred and added to the finalized invoice.

If mailing a check, please mail check to the address listed below and put attention to Allison Abercrombie. 1101 Lincoln Street, Columbia, SC 29201.

A 3% convenience fee (minimum \$1.00) will be assessed on all payments made by credit card. This fee will be due at the time of credit card payment and is subject to sales tax and non-refundable. No transaction fee will be assessed on payments made by check or debit card.

CANCELLATIONS

Cancellation of a food function must be sent in writing to your Catering Sales Manager. Cancellations received within 7 days of the first contracted day of your 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, about 60% 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 Providence Homes, a local charity.



columbiaconventioncenter.com