



COLUMBIA METROPOLITAN CONVENTION CENTER | **FOOD SERVICES**



TABLE OF CONTENTS

BREAKFAST SELECTIONS

Continental Breakfast Options	3
Plated Breakfast Options	3
Breakfast Buffet Options.....	4
A La Carte Breakfast Selections.....	4
Breakfast Menu Enhancements	5
Boxed Breakfast Options	5

BRUNCH SELECTIONS

Brunch Buffet Options.....	6
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LUNCH SELECTIONS

Cold Salad Options	7
Plated Lunch Options.....	7
Lunch Buffet Options	9
Boxed Lunch Options	11

BREAK SELECTIONS

Snack Options	12
Break Service Options	12
All Day Break Options.....	13

HORS D'OEUVRES

Action Stations	14
Carving Stations	15
Hors D'Oeuvres Offerings.....	17
Reception Displays.....	18



DINNER SELECTIONS

Dinner from Start to Finish.....	19
Plated Dinner Options.....	20
Plated Combination Dinner Options.....	22
Children's Plated Dinner Options.....	22
Specialty Menu Items.....	23
Dinner Buffet Options	24



BEVERAGE SELECTIONS

Beverage Options.....	26
Water Service	26
Host Bar.....	26
Specialty Beverages.....	27
Cash Bar	27



SERVICES AND POLICIES

Additional Charges.....	28
Outside Food and Beverages	28
Food and Beverage Sampling.....	28
Beverage Service.....	29
Labor	29
Dietary Considerations	29
China Service	29
Linens.....	29
Menu Selections	30
Service Charges and Taxes.....	30
Guarantees	30
Billing	30
Credit Card Payments.....	30
Cancellation	33



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST OPTIONS

Traditional Continental..... \$9.50/person

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

Yogurt Buffet \$10.50/person

Vanilla and Plain Yogurts with Assorted Toppings Including Strawberries, Blueberries, Peaches, Pineapple and Granola, Assorted Fresh Baked Muffins, Individual Assorted Yogurts, Assorted Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

Executive Continental Breakfast..... \$13.50/person

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, an Assortment of Freshly Made Pastries and Bakery Goods, Gourmet Bagels and Flavored Cream Cheese, Fruit Preserves with Sweet Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

Cereal Bar \$8.00/person

Assorted Selection of Boxed Cereals with Toppings Including Fresh Fruits, Berries, and Nuts, Served with 2% and Whole Milk, Assorted Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

PLATED BREAKFAST OPTIONS

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

Southern Delight..... \$13.75/person

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

Eggs Benedict*..... \$14.75/person

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

**Available for limited numbers.*

Home-Style Cinnamon Swirl French Toast with Compote \$12.75/person

Fresh Chilled Orange Juice, Home-Style Cinnamon Swirl French Toast, Warm Mixed Berry Compote and Warm Buttery Maple Syrup, Choice of Sausage Links or Applewood Smoked Bacon and Shredded Hashbrowns

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

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



BREAKFAST BUFFET OPTIONS

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

The Columbia Sunrise..... \$14.75/person

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit Tray, Fluffy Carolina Scrambled Eggs, Zesty Sausage Patties and Crisp Smoked Applewood Bacon, Creamy Southern Grits, Freshly Baked Buttermilk and Sweet Potato Biscuits, Fruit Preserves with Sweet Butter and Honey Butter

All American Breakfast Buffet..... \$16.75/person

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

Downtown Express \$13.75/person

Individual Chilled Juices, Whole Fresh Fruits, Assortment of Individual Yogurts, Fresh Baked Muffins, Assorted Selection of Boxed Cereals, Half Pints of 2% and Whole Milk

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.



A LA CARTE BREAKFAST OPTIONS

Cinnamon Rolls \$27.50/dozen

Assorted Croissants Served with Butter and Preserves..... \$22.00/dozen

Assorted Bagels Served with Cream Cheese..... \$26.50/dozen

Assorted Danishes and Pastries..... \$23.00/dozen

Assorted Muffins \$23.00/dozen

Sausage, Ham, or Chicken Biscuits..... \$29.50/dozen

Ham and Cheese Biscuits \$29.50/dozen

Assorted Chilled Yogurts \$2.50/each

Assorted Individually Packaged Cereals with Milk..... \$3.95/each

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





BREAKFAST BUFFET ENHANCEMENTS

Attendant Required for Every 50 Guests

Breakfast Sandwich Station	\$5.25/person
Omelette Station	\$6.50/person
Belgian Waffle Station	\$5.25/person



BOXED BREAKFAST OPTION

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

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BRUNCH SELECTIONS

BRUNCH BUFFET OPTIONS

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

Champagne Punch Brunch \$26.25/person

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

Tropical Brunch Buffet \$27.25/person

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

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

A 19% service charge, 7% state sales tax, and a 2% hospitality tax will be applied to all food and beverages purchased. An additional 5% liquor tax will be applied to all liquor purchased, and is subject to service charge and state sales tax. Prices are subject to change.

LUNCH SELECTIONS

COLD SALAD OPTIONS

Traditional Caesar Salad \$12.50/person

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

Add Garlic-Grilled Chicken Breast Strips..... \$3.25/person

Add Lemon Pepper-Grilled Shrimp..... \$3.25/person

Twin Temptations \$13.50/person

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

Grilled Tuscan Salad..... \$14.75/person

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

PLATED LUNCH OPTIONS

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

Soups

Beer Cheese Soup

Cream of Broccoli with Cheese

Navy Bean with Smoked Ham

Salads

House Salad

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

Caesar Salad

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

Field Green Salad

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

Bibb Lettuce Salad

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

Salad Dressing Choices

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

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PLATED LUNCH OPTIONS (CONTINUED)

Dessert Choices

Fresh Baked Apple Pie Drizzled with Caramel

Triple Chocolate Devil's Food Cake

Southern Bourbon Pecan Pie

Fudge Cappuccino Brownies

Tiramisu Angel Food Torte

Deep Dish Chocolate Cream Pie

Additional desserts available. Ask your Ovations Catering Sales Manager.

Jack Daniels-Glazed Chicken \$20.95/person

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

Apple-Encrusted Pork Loin \$22.50/person

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

Char-Broiled Angus Petite Filet Mignon* \$26.25/person

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

Fiesta Supreme Tortilla Wrap \$14.75/person

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

Tuscan Ciabatta \$13.75/person

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

Grilled Vegetable Wrap \$14.75/person

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

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

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

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LUNCH BUFFET OPTIONS

Served with Iced Tea, Water, Freshly Brewed House Blend Regular Coffee, and Decaffeinated Coffee
Fifty Person Minimum, 2-hour Maximum Service Time

Create-Your-Own Lunch Buffet	\$20.95/person - 2 entrees
<i>Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, Sliced Cakes and Pies</i>	\$24.25/person - 3 entrees

Cold Selections – Choice of Two

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

Accompaniments – Choice of Two

Roasted Red Potatoes
Garlic Mashed Potatoes
Herbed Rice Pilaf
Wild Rice

Entrees – Choice of Two or Three

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

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

Harvest Bar \$17.75/person

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

Add Creamy Rosemary Chicken Potato Topping \$3.25/person

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LUNCH BUFFET OPTIONS (CONTINUED)

Southern Style Comfort Foods.....\$21.50/person

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

Mexican Fiesta Buffet..... \$19.95/person

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

Entrees – Choice of Two

Green Chili and Cheese Enchiladas with Red or Green Salsa

Chicken Enchiladas with Red or Green Salsa

Beef Tamales

Chili Con Queso

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

Third Entree..... \$3.25/person

Italian Buffet\$20.50/person

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

Entrees – Choice of Two

Cheese Manicotti with Marinara Sauce

Chicken Parmesan

Fillet of Sole Florentine

Cheese Tortellini with Alfredo or Marinara Sauce

Fettuccine Alfredo with Prosciutto Ham and Parsley

Meat Lasagna

Vegetarian Lasagna

Third Entree..... \$3.25/person

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Columbia Deli Buffet..... \$17.75/person

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

Cold Selections – Choice of Two

Red Bliss Potato Salad

Tossed Green Salad with a selection of Dressings

Caesar Salad

Pasta Salad Primavera in Herb Vinaigrette

Fresh Seasonal Sliced Fruit Tray

Cucumber Salad with Red Onions

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.



BOXED LUNCH OPTIONS

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

Additional side items available for a charge.

Everybody's All-American \$15.50/person

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

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

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

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

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

Italian Hill Sub \$14.50/person

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

Rum Raisin Chicken Salad Croissant \$14.50/person

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

Vegetable Wrap..... \$11.50/person

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

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SNACK OPTIONS

Sliced Seasonal Fresh Fruit Platter (<i>Serves Approximately 12 Guests</i>)	\$39.95/each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce.....	\$33.50/dozen
Chocolate Brownies	\$25.00/dozen
Assorted Cookies	\$25.00/dozen
Individual Bags of Chips	\$2.25/each
Assorted Candy Bars	\$1.95/each
Whole Fresh Fruit	\$1.95/each
Assorted Classic Ice Cream Bars	\$2.75/each
Assorted Deluxe Ice Cream Bars	\$3.95/each

BREAK SERVICE OPTIONS

Breaks Replenished for Thirty Minutes, Twenty-Five Person Minimum

The Sports Nut\$13.95/person
Assortment of Individual Bags of Chips and Peanuts, Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce, Fresh Popped Popcorn, Cracker Jacks, Dasani Bottled Water, and Coca-Cola Assorted Soft Drinks

Old Fashioned Break\$8.50/person
Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee and Decaffeinated Coffee

Apple Madness Break.....\$10.50/person
Caramel Dip with Green and Red Apples, Cheddar and Colby Cheese Chunks, Apple Strudel, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee, and Decaffeinated Coffee

Sundae Bar.....\$10.95/person
Hand Scooped Premium Vanilla Ice Cream Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles, Chopped Nuts, Whipped Cream and Cherries, Dasani Bottled Water, Coca-Cola Assorted Soft Drinks, Freshly Brewed Regular Coffee and Decaffeinated Coffee

Beverage Break Deluxe.....\$5.25/person
Starbucks House Blend Coffee, Starbucks Decaffeinated Coffee, Herbal Hot Tea, Assorted Chilled Juices, Coca-Cola Assorted Soft Drinks, and Dasani Bottled Water

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

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ALL DAY BREAK OPTIONS

All Day Break Option 1 \$16.75/person

Morning

Platters of Fresh Sliced Seasonal Fruit

Freshly Baked Muffins and Danishes Served with Butter and Preserves

Assorted Chilled Juices

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

Mid-Morning

Refresh Coffee and Hot Tea Service

Mid-Afternoon

Freshly Baked Cookies and Brownies

Assorted Chilled Sodas and Bottled Water

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

All Day Break Option 2 \$25.00/person

Morning – Yogurt Buffet

Vanilla Yogurt Buffet with Assorted Toppings to include:

Granola and Assorted Fresh Berries

Freshly Baked Assorted Muffins

Freshly Brewed Regular Coffee and Decaffeinated Coffee

Assorted Hot Teas

Individual Chilled Juices

Mid-Morning Break

Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars

Dasani Bottled Water

Coca-Cola Assorted Soft Drinks

Freshly Brewed Regular Coffee and Decaffeinated Coffee

Afternoon Break – Sundae Bar

Premium Vanilla Ice Cream, Hand Scooped with Hot Fudge, Strawberry Sauce, Cookie Crumbles,
Chopped Nuts, Whipped Cream and Cherries

Dasani Bottled Water

Coca-Cola Assorted Soft Drinks

Freshly Brewed Regular Coffee and Decaffeinated Coffee

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

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ACTION STATIONS

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

Pasta Station..... \$7.50/person

Assorted Toppings with Parmesan Cheese and Fresh Garlic Bread

Choice of Two Pastas

Penne

Bow Tie

Fettuccine

Tri-Color Rotini

Asian Rice Noodles

Choice of Two Sauces

Tomato Basil

Roasted Garlic Alfredo

Caper and Olive Puttanesca

Creole Cream

Sweet and Spicy Asian

Add Chicken..... \$3.25/person

Add Shrimp..... \$3.75/person

Scampi Station..... \$9.95/person

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

Asian Stir Fry \$8.95/person

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

Quesadilla Station..... \$9.50/person

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

Build-Your-Own Nachos..... \$9.75/person

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

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Houston's Shrimp and Grits Action Station..... \$9.50/person
Large Jumbo Shrimp Seasoned and Sautéed to Perfection Served with Creamy Grits and Southern Gravy

Famously Hot Action Grillmarket price/person
Choice of Three or Four Miniature Entrée Options and Accompaniments Served with Assorted Rolls, Garlic Bread and Flat Breads

Choice of Two or Three Miniature Entrees

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

Choice of Two or Three

Penne Pasta
Garlic Smashed Potatoes
Roasted Red Potatoes
Cinnamon Roasted Sweet Potatoes

Choice of Two or Three

Penne Pasta
Garlic Grilled Asparagus
Grilled Vegetable Medley
Green Beans with Mushrooms



CARVING STATIONS

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

Rosemary and Garlic-Roasted Angus Top Round of Beef, Horseradish Piquant \$195.00
Serves 40 Guests

Slow Herb-Roasted Angus Prime Rib of Beef with Garlic Au Jus \$375.00
Serves 40 Guests

Golden Fried Carolina Breast of Turkey, Cranberry-Pecan Mustard \$160.00
Serves 40 Guests

Slow Roasted Cumin-Rubbed Pork Loin, Melon-Habanero Salsa \$195.00
Serves 40 Guests

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CARVING STATIONS (CONTINUED)

Cajun-Roasted Sausage-Stuffed Turducken, Roasted Onion and Shallot Gravy \$275.00

Serves 80 Guests

Maple Sugar Caramelized Bone-In Virginia Ham, Peach Grain Mustard \$195.00

Serves 40 Guests

Jerk-Blackened Side of Swordfish, Roasted Pepper Tartar..... \$450.00

Serves 40 Guests

Green Tea-Seared Side of Grade One Ahi Tuna, Lemon-Crab Mayo \$495.00

Serves 40 Guests

Cracked Peppercorn-Crusted Angus Tenderloin of Beef, Portobello Hunter Sauce \$275.00

Serves 40 Guests

Houston's Whole Smoked Turkey..... \$160.00

Large Turkey Seasoned and Smoked with Hickory Smoked Chips (Serves approximately 40 Guests)

Friendly's Whole Slow Hickory Pit Cooked Pig \$450.00

Served with Original Barbeque Sauce and Silver Dollar Rolls

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HORS D'OEUVRES OFFERINGS

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

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

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

All orders must be of a 50-piece minimum.

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



RECEPTION DISPLAYS

Imported and Domestic Cheese Display.....	\$3.75/person
<i>Garnished with Fresh Fruit and served with an array of Crackers and Breadsticks</i>	
Add a Fondue to Cheese Display (<i>Minimum 50 Guests</i>)	\$2.95/person
Baked Brie with Apricot Sauce in Puff Pastry	\$2.95/person
Seasonal Fresh Fruit Display with Warm Chocolate Dipping Sauce.....	\$3.50/person
<i>Chocolate Fountains Available by Special Arrangement</i>	
Colorful Crudités with Olives and Creamy Crab and Buttermilk Ranch Dips	\$2.95/person
Tuscan Antipasto Display	\$3.75/person
<i>Stuffed Genoa Salami Coronets, Prosciutto-Wrapped Breadsticks, Sweet and Smoked Provolone, Garlic-Grilled Vegetables, Mixed Olive Tapanade and Grape Tomatoes on a Bed of Crisp Romaine</i>	
Sushi Display including California and Salmon Rolls.....	\$7.95/person
Mini Sandwiches	\$3.50/each
<i>On Petite Crusty Rolls to Include Smoked Breast of Turkey, Lean Fresh Roasted Angus Top Sirloin of Beef, and Virginia Cured Ham</i>	
Houston's Artichoke Cheese Dip	\$6.25/person
<i>Served with Assorted Pita and Bagel Chips</i>	
Farmer's Market Display.....	\$3.75/person
<i>Chef's Choice of Cheeses, Raw and Marinated Vegetables, Relishes, Dips and Spreads, Assorted Light Snacks, Breads and Crackers</i>	

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DINNER SELECTIONS

DINNER FROM START TO FINISH

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

Soups

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

Salads

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

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

Garden Fresh Mixed Greens
Roasted Walnuts and Tomatoes, Spinach Salad with Mushrooms, Cherry Tomatoes, and Bacon

Hearts of Romaine Salad
Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato and a Puff Pastry Twist with Herbs and Cheese

Tomato and Mozzarella Salad
Served with Fresh Basil in Virgin Olive Oil Dressing

Spinach Salad
Fresh Baby Spinach topped with Cherry Tomatoes, Mushrooms, and Bacon Bits

Dinner Salad Upgrades

Cosmopolitan Salad (\$7.00 extra/person)
Spring Mix Greens Topped with Vodka-Glazed Mandarin Oranges and Sweet Lime Croutons, Served in a Martini Glass with a Wedge of Lime, and a Cranberry Vinaigrette on the Side

Carolina Fields (\$7.00 extra/person)
Field Greens topped with Honey-Roasted Pecans and a Variety of Edible Flowers and Cornbread Croutons, with a Chrysanthemum Vinaigrette on the Side

Southern Black-Eyed Pea Salad (\$2.95 extra/person)
Black-Eyed Peas with Green and Yellow Bell Peppers with a Vinaigrette Dressing on a bed of Shredded Lettuce, Served in a Martini Glass

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Salad Dressings

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

Desserts

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

Additional desserts available. Ask your Ovations Catering Sales Manager.

Dessert Upgrades

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

PLATED DINNER OPTIONS

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

Chicken Provençal \$23.25/person
Rosemary-Seared Breast of Chicken topped with a Marinated Roma Tomato and Olive Concasse with Boursin-Mashed Red Potatoes and Sautéed French Beans and Mushrooms

Pecan-Crusted Breast of Chicken..... \$24.25/person
Golden Pan Fried and Set atop a Marmalade Cream Sauce with Cinnamon-Roasted Sweet Potatoes and Sugar Snap Peas

Tuscan Style Breast of Chicken \$25.00/person
Artichoke and Black Olive-Stuffed Chicken Breast on a Bed of Bel Paese Cream Sauce served with Hazelnut Orzo Pilaf and Garlic Grilled Vegetables

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

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon*	\$34.50/person
<i>Six tender ounces Tuscan-style atop Pan Fried Rosemary Polenta with Creamy Orzo Bel Paese and Garlic-Grilled Vegetables</i>	
Slow Herb-Roasted Angus New York Strip**	\$39.50/person
<i>Slow Roasted and Juicy, with a Tarragon Merlot Demi-Glace with Pan-Roasted Yukon Golds and Baby Carrots</i>	
Smothered Spicy Char-Broiled Angus Top Sirloin Steak*	\$31.00/person
<i>Cumin-Rubbed and Topped with Sautéed Tri-Color Peppers, Red Onions and Pepper Jack Cheese with Cinnamon-Roasted Sweet Potato Wedges and Stuffed Chiles</i>	
Apple-Encrusted Pork Loin	\$34.25/person
<i>Slow Roasted Pork Loin, Caramelized with an Apple Glaze on a Bed of Pecan-Sage Dressing with a Medley of Roasted Root Vegetables, Apples, and Red Potatoes</i>	
New England-Style Baked Stuffed Shrimp	\$34.25/person
<i>Our Chef's Specialty! Moist Crab and Ritz Cracker Blend, Served with Hollandaise on the side with Boiled Red Skin Potatoes and Spinach with Lobster Cream</i>	
Sweet Tea Glazed Salmon Fillet	\$30.50/person
<i>Fresh Atlantic Salmon Lightly Seared and finished with a Sweet Tea Glaze served with Blended Wild Rice Pilaf and a Vegetable Medley</i>	
Tilapia Bienvenue	\$28.00/person
<i>Tender Fillets topped with Bay Shrimp, Ripe Olives and a Vermouth Cream with Jasmine Pilaf and Sautéed Sugar Snap Peas and Pecans</i>	
Lobster Ravioli with Saffron Cream	\$29.00/person
<i>Decadent and Filling with Queen Olives and Julienne Vegetables</i>	
Classic Shrimp Scampi with a Twist	\$33.25/person
<i>Gulf Shrimp sautéed with Fresh Garlic, Basil and Parsley, tossed with Lemon Basil Fettuccine and Ripe Olives, served with Orange Rosemary Focaccia</i>	
Tri-Color Cheese-Filled Tortellini	\$24.25/person
<i>Flavorful in a tempting Caper and Olive Puttanesca</i>	
Add Garlic-Grilled Chicken Breast Strips	\$7.50/person
Add Lemon Pepper-Grilled Shrimp	\$10.00/person
Roasted Wild Mushroom Ravioli Fresco	\$24.25/person
<i>Hearty and Earthy with a sauce of Zesty Marinara and Fresh Vegetables topped with Smoked Provolone</i>	
Mediterranean-Grilled Vegetable Kebobs	\$29.00/person
<i>(2) Eggplant, Zucchini, Tomatoes and Olives Skewers Marinated in Garlic and Lemon and Grilled with Jasmine Pistachio Pilaf and Feta and Mushroom Puff Pastry Bundles</i>	

*All steaks served medium rare, unless otherwise specified.

**Majority served medium rare, with ends being more medium to well done.

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PLATED COMBINATION DINNER OPTIONS

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

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon* with Chef's Specialty New England-Style Baked Stuffed Shrimp..... \$49.00/person
5-ounce Filet Mignon atop a Pan Fried Johnny Cake with (2) Moist Crab and Ritz Cracker™ Blend Stuffed Shrimp Served with Hollandaise on the Side with Lobster Cream-Mashed Red Skin Potatoes and Lemon Garlic-Grilled Asparagus Spears

Char-Broiled Smoked Applewood Bacon-Wrapped Petite Angus Filet Mignon* with Tuscan-Style Breast of Chicken..... \$41.50/person
5-ounce Filet Mignon atop Pan Fried Rosemary Polenta with an Artichoke and Black Olive-Stuffed Chicken Breast on a Bed of Bel Paese Cream with Hazelnut Orzo Pilaf and Garlic-Grilled Vegetables

Substitute Chicken for Shrimp \$5.25/person

Char-Broiled Angus Top Sirloin Steak* with Greek-Style Shrimp Skewer..... \$44.75/person
6-ounce Sirloin and Robust Skewered Shrimp with Feta Mashed Red Potatoes and Lemon Garlic Spinach

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

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

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



CHILDREN'S PLATED DINNER OPTIONS

Age 10 and Under Only, Served with Apple Juice

Child's Chicken Breast \$15.25/child
Lightly Breaded and Oven-Fried, Served with Cranberry Sauce and a Side of Barbecue Sauce with Mashed Potatoes and a Corn Cobbette

Child's Chicken Thigh and Leg Quarter \$14.25/child
Lightly Seasoned and Roasted, Served with Cranberry Sauce and a Side of Barbecue Sauce with Mashed Potatoes and a Corn Cobbette

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



Child's Char-Broiled Petite Angus Filet Mignon* \$21.00/child
Tender Bacon-Wrapped 4-ounce Angus Filet with Mashed Potatoes and Sugar Snap Peas

**Served medium rare, unless otherwise specified.*



SPECIALTY MENU ITEMS

A True Taste of Local Columbian Flavor

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

Houston's Catering

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

Friendly's Catering

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

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

Houston's Baby Back Ribs \$31.00/person
A Full Rack, Slow Hickory Roasted and Slathered with Sauce with Southern-Style Baked Beans and Fresh Greens

Houston's Carolina Squash Praline..... \$2.25/person
Acorn Squash Baked to Perfection, with a Delicious Butter Pecan Topping (Can Be Added as Vegetable)

Houston's Southern Rolled Breast of Chicken \$23.25/person
Chicken Breast Stuffed with Black-eyed Peas and Rice

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



Friendly's Southern Fried Chicken Signature Buffet	\$26.95/person
<i>Fresh Chicken Generously Flavored with a Unique Mix of Spices and Carefully Hand Battered in Seasoned Flour Served with Specially Seasoned Chopped Collard Greens and Homemade Macaroni and Cheese, Fresh Green Leaf Salad and Homemade Cornbread</i>	
Friendly's South Carolina Southern Pit-Cooked Barbecue Buffet.....	\$29.50/person
<i>Fresh Pork Slow-Cooked to Perfection on an Open Pit with Oak and Hickory Wood Chips, Hand Chopped and Generously Coated with a Mustard Base Sauce Served with Creamy Southern Cole Slaw, Corn Cobbettes, and Hickory BBQ Baked Beans</i>	
Friendly's Southern Macaroni and Cheese	\$3.95/person



DINNER BUFFET OPTIONS

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

Create-Your-Own Dinner Buffet	\$34.25/person - 2 entrees
<i>Buffet Includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, and Sliced Cakes and Pies</i>	
	\$41.50/person - 3 entrees

Cold Selections – Choice of Two

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

Accompaniments – Choice of Two

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

Entrees – Choice of Two or Three

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

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

Gourmet Create-Your-Own Dinner Buffet \$39.50/person - 2 entrees
Dinner Buffet Includes Seasonal Fresh Vegetables, Assorted Rolls and Butter, International Cheese Display Garnished with Fresh Fruit, Fresh Garden Vegetable Display with Chef's Creamy Herb Dip, Sliced Cakes and Pies \$46.25/person - 3 entrees

Cold Selections – Choice of Two

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

Accompaniments – Choice of Two

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

Entrees – Choice of Two or Three

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

Starbucks Coffee may be added in place of House Coffee for \$1.00 per person.

BEVERAGE SELECTIONS

BEVERAGE OPTIONS

Starbucks House Blend	\$38.00/gallon, \$25.00/pot
Starbucks Decaffeinated Coffee.....	\$38.00/gallon, \$25.00/pot
Superior House Blend	\$32.00/gallon, \$20.00/pot
Superior Decaffeinated Coffee.....	\$32.00/gallon, \$20.00/pot
Fruit Punch, Lemonade, or Freshly Brewed Iced Tea	\$28.00/gallon
Herbal Tea Bags for Hot Tea.....	\$2.50/each
Orange Juice, Apple Juice, or Cranberry Juice.....	\$12.00/carafe
Minute Maid Individual Bottled Juices	\$2.50/each
Dasani Bottled Water	\$2.95/each
Coca-Cola Assorted Soft Drinks	\$2.95/each
Chilled Whole, Low Fat, or Non-Fat Milk.....	\$2.25/each

WATER SERVICE

Individual Bottled Water and Mints.....	\$2.95/bottle
<i>Tulip Bowl Filled with Four Bottled Waters and Glasses, with Mints, in Classroom Style Settings. Water Charged on Consumption.</i>	
Sparkling Water and Mints	\$10.00/liter
<i>One Liter Bottle of Sparkling Water Placed in a Chiller and Glasses, with Mints, for Every Four People in Classroom Style Settings. Water Charged on Consumption.</i>	
Water Coolers	\$50.00/each
<i>Add nuts to Water Service for \$1.00 per person.</i>	

HOST BAR

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

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SPECIALTY BEVERAGES

Lynchburg Lemonade.....	\$85.00/gallon
Screwdriver, Bloody Mary and Mimosa	\$75.00/gallon
Champagne Punch.....	\$75.00/gallon



CASH BAR

Cash Bar Prices Include Applicable Taxes

Imported Beer.....	\$5.50
Domestic Beer	\$4.50
House Liquors	\$6.00
House Wine	\$6.00
Cordials and Premium Liquors.....	\$7.00
Soda, Juice, Bottled Water	\$3.00

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

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

It is unlawful to remove alcoholic beverages from the premises.

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

ADDITIONAL CHARGES

72" Round Table Linens.....	\$18.00/each
Speciality Linen Colors.....	\$25.00/each
Chargers	\$1.50/each
Standard Table Centerpieces	\$5.00/each
Crescent Style Seating Linen.....	\$8.00/each
Overlays.....	\$8.00/each

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

OUTSIDE FOOD AND BEVERAGES

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

FOOD AND BEVERAGE SAMPLING

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



BEVERAGE SERVICE

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



LABOR

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



DIETARY CONSIDERATIONS

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



CHINA SERVICE

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



LINENS

All banquet prices include white or black standard table linens and our standard linen napkins. Napkin colors include a choice of black, white, or navy blue. Additional colors are available for both table linens and napkins for an additional charge.



MENU SELECTIONS

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



SERVICE CHARGES AND TAXES

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



GUARANTEES

A final guarantee of attendance is required three working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovarions Food Services of the exact count of each item three working days prior to the event. Split menus, which are not included in a package, are to be charged at the higher entree price. Billing will be based on either your minimum guarantee (*even if fewer guests actually attend*) or the actual guest count, whichever is greater. The final guarantee can be increased up to two working days prior to your event with a 5 % surcharge.



BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders. The final balance must be paid in full no later than 30 days after the end of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the payment.



CREDIT CARD PAYMENTS

Ovarions Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. An amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5 % of the balance.

CANCELLATION POLICY

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

CLIENT SIGNATURE _____

DATE _____



**1101 Lincoln Street
Columbia, SC 29201**

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**1.800.264.4884
columbiaconventioncenter.com**



**COLUMBIA METROPOLITAN
CONVENTION CENTER**