

COLUMBIA CONFERENCE CENTER
169 Laurelhurst Avenue | Columbia, SC | 29210
(803) 772-9811 | www.columbiameetings.com

Events by Columbia Conference Center

dinner

breakfast

lunch

DINNER

reception

beverage



ELEGANCE

salads
pork
poultry
seafood
beef
desserts
beverages

breakfast

lunch

DINNER

reception

beverage

Dinner Menu

One Entree, Two Vegetables or Sides, Salad, Roll & Level 1 Dessert | \$22.99

Two Entrees, Two Vegetables or Sides, Salad, Roll & Level 1 Dessert | \$24.99

Entrees

- Roasted Chicken Breast Rubbed w/ Balsamic Herb Seasoning & Olive Oil
- Herb Roasted Porkloin Topped w/ Creamy Herbs de Provence-Wine Sauce
- Sauteed Chicken Marsala w/ Garlic Butter, Scallion, Mushrooms & Marsala Wine
- Beef Tenderloin Tips w/ Rich Red Wine Sauce & Sauteed Mushrooms
- Center-Cut Pork Chops Lightly Seasoned & Grilled
- Shredded BBQ Pork, A Southern Tradition
- Chicken Breast Stuffed w/ Spinach, Artichoke & Cheese
- Fresh Atlantic Salmon, Seasoned w/ Lime Pepper & Herbs de Provence,
Broiled & Topped w/ Lemon-White Wine Sauce
- Citrus Seasoned Mahi-Mahi Topped w/ Orange-Cilantro Glaze
- Chicken Picatta - Roasted Chicken Topped w/ Mushrooms, Capers & White Wine
Lemon Butter Sauce

Vegetables & Sides

- Creamy Homemade Garlic Mashed Potatoes
- Baked Potatoes w/ Butter & Sour Cream
- Creamed Corn
- Wild Rice Pilaf
- Steamed Fresh Broccoli
- Steamed Tender Green Beans
- Roasted & Seasoned New Potatoes
- Homemade Broccoli & Cheese Casserole,
Topped w/ Panko Bread Crumbs
- Steamed Medley of Fresh Vegetables
(Broccoli, Squash, Zucchini, Red Peppers,
Baby Carrots)
- Baby Butter Beans
- Homemade Macaroni & Cheese Casserole
- Homemade Squash Casserole
Topped w/ Panko Bread Crumbs
- Baked Sweet Potatoes w/ Cinnamon Butter
- Steamed Fresh Asparagus
- Yellow Jasmine Rice

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Plated Served Meals

Includes Entree, Salad, Bread & Beverage | Starting at \$29.99

Roasted Chicken Breast Rubbed w/ Balsamic Herb Seasoning & Olive Oil
Herbed Roast Porkloin Topped w/ Creamy Herbs de Provence-Wine Sauce
Beef Tenderloin Tips w/ Rich Red Wine Sauce & Sauteed Mushrooms
Grilled Pork Chops
Chicken Breast Stuffed w/ Spinach, Artichoke & Cheese
Chicken Breast Stuffed w/ Thin Slice Ham & Swiss Cheese
Fresh Atlantic Salmon, Seasoned w/ Lime Pepper & Herbs de Provence,
Broiled & Topped w/ Lemon-White Wine Sauce
Grilled Kabobs (Beef Tenderloin, Chicken Breast, Ahi Tuna)
Skewered w/ Colored Peppers, Mushrooms & Onions

Salad Options

Caesar, Garden, Spinach, Mixed Greens w/ Mandarin Oranges & Pecans,
Mixed Greens w/ Blue Cheese Crumbles & Walnuts

Bread Options

Biscuits, Fresh Bread Rolls, Mini Croissants

Vegetables & Sides

Creamy Homemade Garlic Mashed Potatoes
Baked Potatoes w/ Butter & Sour Cream
Creamed Corn
Wild Rice Pilaf
Steamed Fresh Broccoli
Sauteed Green Beans
Roasted & Seasoned New Potatoes
Homemade Broccoli & Cheese Casserole,
Topped w/ Panko Bread Crumbs
Steamed Medley of Fresh Vegetables
(Broccoli, Squash, Zucchini, Red Peppers,
Baby Carrots)
Baby Butter Beans
Homemade Baked Macaroni & Cheese Casserole
Savory Squash Casserole,
Topped w/ Panko Bread Crumbs
Steamed Fresh Asparagus
Baked Sweet Potatoes w/ Cinnamon Butter
Pasta Primavera
Yellow Jasmine Rice

All hot meals served on China. Plated meals include Coffee,
Tea & Water.

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Upscale Dinner Meals

Includes Entree, Salad, Bread & Beverage | Starting at \$34.99

Beef or Salmon Wellington Wrapped in Puff Pastry & Baked
Fresh Fish (Tuna, Mahi, Grouper, Salmon)
Shrimp Scampi Sauteed w/ Garlic Butter, Scallions & Brandy
Grilled Filet Mignon (7 oz. or 9 oz.)
Grilled Ribeye Steak (8 oz.)
Petite Filet & Homemade Crab Cake
Chicken or Veal Parmesan w/ Homemade Marinara Sauce, Mozzarella &
Parmesan Cheese
Grilled Kabobs (Beef, Chicken, Seafood)
Prime Rib of Beef w/ Au Jus (9 oz. or 12 oz.)
Sauteed Sea Scallops
Bacon Wrapped Pork Tenderloin
Grilled Lamb Chops w/ Rosemary Bordelaise
Seafood Grille (Combination of Fresh Fish, Shrimp & Scallops)
Stuffed Pork Chops

Salad Options

Caesar, Garden, Spinach, Mixed Greens w/ Mandarin Oranges & Pecans,
Mixed Greens w/ Blue Cheese Crumbles & Walnuts

Bread Options

Biscuits, Fresh Bread Rolls, Mini Croissants, Yeast Rolls

Vegetables & Sides

Baked Potatoes w/ Butter & Sour Cream
Baked Sweet Potatoes w/ Cinnamon Butter
Creamy Homemade Garlic Mashed Potatoes
Steamed Medley of Fresh Vegetables
(Broccoli, Squash, Zucchini, Red Peppers,
Baby Carrots)
Pasta w/ Olive Oil, Garlic & Parmesan
Savory Squash Casserole,
Topped w/ Panko Bread Crumbs
Homemade Broccoli & Cheese Casserole,
Topped w/ Panko Bread Crumbs
Wild Rice Pilaf
Sauteed Green Beans
Steamed Fresh Broccoli
Steamed Fresh Asparagus
Yellow Jasmine Rice

All hot meals served on China. Plated meals include Coffee,
Tea & Water.



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Finishers

Upscale Coffee Bar | \$4.99

Includes Flavored Syrups, Priouette Cookies, Biscotti & Delicious Whipped Cream

Ice Cream Coffee Punch | \$3.99

Rich Coffee, Coffee Ice Cream, Kaluha Syrup & Delicious Whipped Cream Folded Together into a Cool Refreshing Punch

Dessert Bar | \$6.99

An Array of Bite-Sized Cakes, Pies, Cheesecakes, Fruit Tarts, Lemon Bars, Chocolate-Pecan Bars, Coconut-Toffee Bars & Miniature Pastries



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Desserts

Desserts By The Dozen | \$13.99

Assorted Cookies

Chocolate Chunk

Oatmeal Raisin

Peanut Butter

Sugar

White Chocolate Macadamia Nut

M&M

Brownies

Blondies

Level 1 | \$3.99

Cobblers: Apple, Blackberry, Blueberry, Cherry, Peach

Puddings: Banana, Chocolate, Southern Trifle w/ Fresh Fruit

Pies: Apple, Chocolate, Pecan, Pumpkin

Sheet Cakes: Carrot, Chocolate w/ Chocolate Frosting, Chocolate w/ Vanilla Frosting, German Chocolate, White w/ Chocolate Frosting

Level 2 | \$5.99

Layer Cakes: Cappucino, Carrot, Chocolate, Coconut, Red Velvet, German Chocolate, Rum Cake, Spice Cake

Gourmet Pies: Caramel Apple, Chocolate Raspberry, Kentucky Derby, Key Lime, Tiramisu, Coconut

Cheesecakes: Brulee', Chocolate, Mocha Latte, New York Style, Praline, Pumpkin, Raspberry, Strawberry Amaretto, Turtle

Level 3 | \$6.99

Crepe Brulee: Traditional, Chocolate, Ginger, Gran Marnier

Bread Pudding: Traditional w/ Bourbon Sauce, Blueberry w/ Lemon Sauce

