

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

Events by Columbia Conference Center

reception

breakfast

lunch

dinner

RECEPTION

beverage



ESSENCE

vegetables
seafood
poultry
beef
fruit
cheese
canapes
dips & spreads

breakfast

lunch

dinner

RECEPTION

beverage

Reception Menu Pricing

Select a package and then customize your menu by selecting the designated number of items from each category. Delicious menu items for each category are listed below.

Package 1 | \$14.99

Category A - 3 Category A - 2
 Category B - 2 Category B - 2
 Category C - 1 Category C - 2

Package 2 | \$16.99

Category A - 3 Category A - 2
 Category B - 2 Category B - 3
 Category C - 2 Category C - 2

Package 3 | \$18.99

Category A - 2 Category A - 2
 Category B - 3 Category B - 2
 Category C - 2 Category C - 2
 Category D - 1 Category D - 2

Package 4 | \$20.99

Category A - 2 Category A - 2
 Category B - 3 Category B - 3
 Category C - 2 Category C - 2
 Category D - 2 Category D - 2

Package 5 | \$26.99

Category A - 3
 Category B - 5
 Category C - 3
 Category D - 2

Package 6 | \$31.99

Category A - 3
 Category B - 4
 Category C - 2
 Category D - 2
 Carved Meat or Saute

Carved Meats

(Served w/ Rolls & Spreads)

Turkey Breast | \$2.50 per person
 Baked Honey Glazed Ham | \$2.50 per person
 Prime Rib of Beef | \$4.50 per person
 Beef Tenderloin | \$5.50 per person
 Pork Tenderloin | \$3.00 per person
 Leg of Lamb | \$6.50 per person

Saute Stations

Pasta Saute Station

(Choose 2 Sauces & 6 Ingredients)

Sauces: Marinara, Pesto, Alfredo, Lemon White Wine, Olive Oil & Garlic

Ingredients: Fresh Vegetable Medley, Mushrooms, Red & Green Peppers, Green Onions, Chicken, Ham, Baby Shrimp, Fresh Tomato, Sundried Tomatoes, Meatballs, Italian Sausage

Fajita Saute Station

(Chicken & Beef, Peppers & Onions, Toppings)

Toppings: Salsa, Sour Cream, Cheese, Guacamole

Served on Disposable Serviceware - may upgrade to china or glass for an additional fee.

breakfast

lunch

dinner

RECEPTION

beverage

Reception Menus

Category A

- Avocado-Feta Spread w/ Blue Corn Chips
- Sundried Tomato-Pesto Cheese Spread w/ Crackers
- Gorgonzola Cheese Spread Topped w/ Walnuts & Sundried Cranberries w/ Crackers
- Smoked Salmon Spread w/ Crackers
- Roasted Garlic Three Cheese Spread w/ Parmesan-Black Pepper Crostini
- Homemade Salsa Bar w/ Blue Corn Chips
(Red, Green, Black Bean-Corn, Guacamole)
- Roasted Vegetable Hummus w/ Pita Chips
- Brie & Bacon on Pita Wedges
- Stuffed Cherry Tomatoes
(Chicken Salad, Salmon Mousse, Chive Cream Cheese)
- Traditional Deviled Eggs or Smoked Salmon Deviled Eggs
- Cucumber Rondelles w/ Mango Shrimp Salad
- Celery Sticks w/ Creamy Blue Cheese Walnut Spread or Pimento Cheese
- Bruschetta w/ Roma Tomatoes, Basil & Mozzarella
- Open Faced Tomato or Cucumber Sandwiches
- Assorted Finger Sandwiches
- Mixed Nuts
- Assorted Canapes
(Smoked Salmon, Prosciutto-Pesto, Jalapeno Pimento Cheese)
- Domestic Cheese Display w/ Crackers
- Rosemary Cayenne Roasted Mixed Nuts
- Good 'ole Seafood Dip w/ Crackers
- Cheese Ball w/ Crackers



breakfast

lunch

dinner

RECEPTION

beverage

Reception Menus



Category B

- Crabmeat Dip w/ Crackers
- Bacon-Tomato Dip w/ Homemade Potato Chips
- Spinach & Artichoke Dip w/ Crackers
- Mexican Layer Dip w/ Tortilla Chips
- Mini Bacon-Cheddar Biscuits w/ Pineapple Preserves
- Steamed Asparagus w/ Feta, Roma Tomatoes & Vinaigrette Dressing
- Fresh Vegetable Array w/ Dip
- Fresh Fruit Display w/Ganache, Amaretto or Kahlua Dip
- Homemade Chicken Salad w/ Red Grapes & Almonds
- Seafood Salad w/ Shrimp, Scallops & Crabmeat
- Roast Beef Crostini w/ Horseradish Sauce
- Marinated Artichokes, Red Peppers & Mushrooms
- Grape, Gorgonzola & Walnut Salad
- Marinated Vegetables w/ Fresh Mozzarella & Basil
- Homemade Feta Pimento Cheese w/ Crackers
- Mini Quiche
- Meatballs (Italian, BBQ or Swedish)
- Fried Chicken Wings (Teriyaki, Buffalo & Garlic Parmesan)
- Baked Brie Wheel in Puff Pastry
- Hot Feta & Artichoke Dip
- Margarita Dip w/ Ginger Snaps
- Crostini w/ Grilled Eggplant Spread & Roasted Red Peppers

breakfast

lunch

dinner

RECEPTION

beverage

Reception Menus

Category C

Bacon Wrapped Shrimp, Scallops, Duck Breast, Jalapeno Shrimp or Dates
Empanadas (Spinach, Seafood, Beef or Chicken)
Fig, Camembert & Walnut Purses
Stuffed Mushroom Caps (Sausage, Crabmeat, Vegetarian or Andouille-Gorgonzola)
Individual Beef Wellington
Sausage-Pistachio Rolls
Mini Crabcakes w/ Spicy Creole Dip or Lemon Dill Sauce
Grilled Vegetable Platter w/ Warm Blue Cheese-Bacon Dip
Sesame Chicken Bites w/ Apricot Glaze
Fried Chicken Tenders w/ Honey Mustard
Anti-Pasta Platter w/ Italian Meats & Cheeses, Olives, Peppers & Marinated Vegetables
Tex-Mex Skewered Flank Steak
Stuffed Baby Vegetables
Penne or Bowtie Pasta w/ Alfredo Sauce or Marinara Sauce
Pulled Pork BBQ w/ Rolls
Grilled Lamb w/ Mango Chutney
Walnut Praline Brie Wedges
Mahi-Mahi w/ Sweet Chili Sauce
Imported Gourmet Cheese Display w/ Crostini
Boiled Shrimp w/ Lime-Cilantro Cocktail Sauce
Mashed Potato Bar, Idaho's and Sweet Potatoes w/ all the fixins'
Southern Grits Bar w/ Butter, Cheese & Bacon
Macadamia Nut Encrusted Brie



breakfast

lunch

dinner

RECEPTION

beverage

Reception Menus



Category D

- Baked Salmon Sides w/ Orange-Chili Glaze
- Phyllo Cups Filled w/ Grilled Southwestern Chicken Salad
- Cajun Shrimp & Grits
- Beef Tenderloin Tips in Mushroom Cabernet Sauce w/ Blue Cheese Crostini
- Sushi Assortment w/ Soy, Wasabi & Pickled Ginger
- Baked Mussels w/ Garlic-Parmesan Bread Crumbs
- Steamed Little Neck Clams in White Wine, Garlic, Lemon & Fresh Herbs
- Asparagus Spears Wrapped in Prosciutto
- Thin Sliced Beef Tenderloin or Porkloin w/ Spreads & Rolls
- Pomegranate Glazed Pork Tenderloin
- Grilled Carolina Quail
- Chicken or Pork Skewers w/ Red Peppers Topped w/ Pineapple-Cilantro Salsa
- Grilled Lamb Chops w/ Rosemary Bordelaise
- Fig Balsamic Pork Tenderloin w/ Rolls
- Flank Steak w/ Jalapeno Cilantro Pesto
- Seared Sea Scallops w/ Mango Salsa
- Duck Breast Skewer w/ Hoisin Sauce & Fresh Cilantro
- Fried Grouper w/ Lemon Dill Sauce
- Fried Calamari Rings w/ Remoulade
- Panko Breaded Butterflied Shrimp w/ Mango-Papaya Dip

breakfast

lunch

dinner

RECEPTION

beverage

Hors d'oeuvres

Butler Passed Hors d'oeuvres

- Canapes
- Open Faced Sandwiches
- Crostini
- Cherry Tomatoes
- Pizza Bites
- Puff Pastry Cups
- Asparagus Tips, Skewered & Drizzled
w/ Honey & Balsamic Glaze
- Stuffed Mushroom Caps

Hors d'oeuvres Served on Mini Plates

- Seared Scallops
- Walnut Praline Brie
- Bacon Wrapped Shrimp, Scallops,
Duck Breast, Jalapeno Shrimp or Dates
- Baked Mussels w/Garlic Butter, Parmesan &
Panko Crumbs
- Panko Breaded Butterflied Shrimp
w/ Mango-Papaya Dip
- Stuffed Mushroom Caps



"An Afternoon at Laurelhurst" | \$12.99

Spread (Choose 1)

- Sundried Tomato-Pesto
- Gorgonzola-Walnut-Cranberry
- Bacon-Blue Cheese

Salsa Bar

Roasted Vegetable Hummus

Fruit & Cheese Display

Warm Dip (Choose 1)

- Crabmeat
- Spinach-Artichoke
- Feta-Artichoke
- Mexican Layer