

# *C3 In-House Catering*

*Columbia Conference Center  
[www.columbiameetings.com](http://www.columbiameetings.com)  
(803) 772-9811*

## **Wake-Up Call**

### **Morning Beverages \$5**

*Regular and decaffeinated coffee, assorted hot teas, sodas, infused and non-infused water stations*

### **Continental \$8**

*Fresh-cut fruit, bagels with assorted cream cheeses, muffins, and assorted juices  
(morning beverages included)*

### **Heart Healthy \$8**

*Breakfast bars, fresh-cut fruit, assorted yogurt cups, and juice (morning beverages included)*

### **Taters and Biscuits \$9**

*Fresh-cooked potato rounds served with sausage biscuits, butter biscuits with assorted jelly,  
fresh-cut fruit, and juice (morning beverages included)*

### **Hot Breakfast Buffet \$16**

*Seasonal vegetable, egg and cheese casserole, sausage, bacon, creamy grits, fresh baked assorted muffins,  
seasonal fresh cut fruit, flaky biscuits, buttery toast, waffles with syrup, home fries, and juice  
(morning beverages included)*

## **Ala Carte**

*(Minimum order of 10 per selection)*

*Beverage Station (includes regular and decaffeinated coffee, assorted hot teas,  
sodas, infused and non-infused water stations) \$5*

*Assorted Muffins \$1.50*

*Assorted Bagels with Cream Cheese Spreads \$2*

*Sausage Biscuits \$2*

 *Yogurt Cups \$2*

 *Infused Water Stations \$1.50*

*\*Items will be replenished up to 1 hour after serve time. Any additional refreshments will be an additional charge.*

## Break Time

*Beverages Only \$5*

*Regular and decaffeinated coffee, assorted hot teas, sodas, infused and non-infused water stations*

*Beverages plus 1 item \$6*

*Beverages plus 2 items \$7*

*Beverages plus 3 items \$8*

## Break Items

*House-made pimento cheese with crackers*

*Assorted bag chips*

*Assorted fresh baked cookies*

 *Assorted vegetable array with dip*

 *Pita chips with hummus*

*Grab n' Go (Chef's Choice) sweet and salty snacks*

*Iced brownies with walnuts*

***Ice Cream Bar (slow-churned vanilla ice cream with assorted toppings) + \$1.50***

***Assorted Fresh Baked Cookies 1 dz \$14***

***Iced Brownies with Walnuts 1 dz \$14***

*\*Items will be replenished up to 1 hour after serve time. Any additional refreshments will be an additional charge.*

## C3 Lunch Specialties

*Includes iced tea and water. Served buffet style*

### American Cookout \$14

*Angus Beef patties, All-Beef hotdogs, leaf lettuce, tomatoes, onions, sweet and dill pickles, assorted sliced cheeses, and hotdog chili. Served with potato salad and kettle cooked chips*

### Carolina BBQ \$14

*Pulled Pork topped with a Carolina style BBQ sauce.  
Served with sandwich rolls, potato salad, and baked beans*

### Assorted Sandwiches \$13

*Assortment of sandwiches served with house-made pasta salad and kettle cooked chips, lettuce, and tomatoes*

*House-made Chicken Salad with grapes and almonds served on a flaky croissant*

*Roast Beef and Cheddar Cheese served on a soft artisan roll*

 *Oven-Roasted Turkey and Provolone Cheese served on a soft artisan roll*

*House-made Pimento Cheese served on sliced wheat berry bread*

### Wraps \$14

*Assorted tortilla wraps served with broccoli salad and kettle cooked chips*

*Greek Chicken made with grilled chicken, kalamata olives,  
capers, feta cheese, lettuce, and tomato with caesar dressing*

*Buffalo Chicken made with crispy chicken tenders tossed in hot sauce,  
celery, blue cheese dressing, lettuce, and tomato*

 *Turkey Avocado made with oven roasted turkey with sliced avocado,  
onion, lemon aioli, lettuce, and tomato*

 *Roasted Veggie made with roasted zucchini, yellow squash, carrots, broccoli,  
pepper, and onions with a pesto aioli, feta cheese, lettuce, and tomato*

## **C3 Lunch Specialties** cont.

### **Soup and Baked Potato Bar \$13**

*Fresh baked potato with assorted toppings: cheddar cheese, butter, sour cream, green onion, and bacon bits, served with your choice of 2 House-made Soups.*

*Soups: Chicken and Rice, Tomato Basil Bisque, Broccoli Cheddar, Vegetable Beef, or Corn Chowder*

### **♥ Add a House Salad Bar to any of the lunch options +\$5**

*Includes: mixed green lettuce, grape tomatoes, cucumbers, cheddar cheese, green onion, broccoli, bacon bits, assorted dressings, and fresh baked rolls*

### **♥ Ultimate Salad Bar \$16**

*Includes regular House Salad Bar plus grilled chicken and deli meats*

***Assorted Fresh Baked Cookies 1 dz \$14***

***Iced Brownies with Walnuts 1 dz \$14***

## C3 Hot Buffet

*Includes your choice of two sides, salad, and rolls served with iced tea and water*

### **Entrées (Choose 1 or 2)**

**One Entrée \$19**

**Two Entrée \$21**

**Chicken Picatta** oven roasted breaded chicken breast topped with capers and a lemon butter sauce

**Slow-Roasted Beef Tips** oven roasted beef tips topped with mushrooms in a red wine demi-glaze

**Oven Roasted Turkey Breast** oven roasted turkey topped with carrots, celery, and rich homemade gravy

**Chicken Marsala** oven roasted chicken topped with fresh mushrooms and a sweet marsala sauce

**Grilled Center-Cut Pork Chops** center cut bone-in pork chops lightly seasoned and grilled to perfection

♥ **Catch of the Day** fresh filet of seasonal fish prepared chef choice

**Oven Roasted Pot Roast** slowly cooked beef roast topped with a red wine sauce

♥ **Greek Chicken** oven roasted boneless chicken breast topped with roasted tomatoes, kalamata olives, capers, and fresh parsley

**Carolina BBQ** pulled pork topped with Carolina style BBQ sauce

**Shrimp & Grits** boiled shrimp with a garlic sauce over creamy grits **+\$2**

### **Freshly Made Sides (Choose 2)**

♥ **Steamed Seasonal Vegetables**

*Scalloped Potatoes*

*Butter Beans*

♥ **Roasted Asparagus**

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Roasted Red Potatoes*

*Baked Marconi and Cheese Casserole*

♥ **Steamed Green Beans**

♥ **Baked Potato or Baked Sweet Potato**

## Desserts

**Freshly Baked Cobblers \$3** (Apple, Cherry, Blackberry, or Peach served with homemade whipped cream)

**Sheet Cake \$3** (Carrot, German Chocolate, Red Velvet, Orange, Coconut, or Chocolate)

**Gourmet Pie \$6** (Caramel Apple, Kentucky Derby, Bourbon Pecan, or Key Lime)

**Cheese Cake \$6** (Turtle, Triple Chocolate, Crème Brule, or NY Style)

**Bread Pudding \$5** with Bourbon Sauce

**Banana Pudding \$3**

**Assorted Fresh Baked Cookies 1 dz \$14**

**Iced Brownies with Walnuts 1 dz \$14**

**Ice-cream Coffee Punch \$4** freshly brewed iced coffee

**Upscale Dessert Bar \$5** assortment of mini cheesecake bites, petit fours, and pastries

## Pre-Reception

1 hour serve time

### **Fresh Fruit and Cheese Display \$4**

**Baked Brie Wheel \$5** Puff pastry with raspberry preserve filling served with crackers

**Baked Spinach and Artichoke Dip \$4** Served with assorted crackers and pita chips

**\*Bruschetta \$5** Fresh tomatoes, basil, and mozzarella with seasoned olive oil and balsamic vinegar

**Hummus Platter \$7** Fresh made hummus served with assorted vegetables and pita chips

**Salsa Bar \$7** Red and green salsa, guacamole, and black bean corn salsa served with tortilla chips

**Upscale Cheese Display \$8** Assortment of gourmet imported and domestic cheese,  
served with crackers and crostini

**Antipasti Platter \$9** Assorted Italian meats, cheeses, olives, and marinated vegetables

**\*Stuffed Mushrooms \$6** Fresh mushroom caps stuffed with Italian herbs and seasoning

**\*Stuffed Cherry Tomatoes \$6** Cherry tomatoes stuffed with chives and cream cheese

**\*Goat Cheese Peppadews \$7** Goat cheese stuffed peppadew peppers

*\*Denotes Items that can be tray-passed*

## ***Reception Menu***

**Package 1 \$17 (7 items)**

*Choose 3 from Category A*

*Choose 2 from Category B*

*Choose 2 from Category C*

**Package 2 \$19 (8 items)**

*Choose 2 from Category A*

*Choose 3 from Category B*

*Choose 2 from Category C*

*Choose 1 from Category D*

**Package 3 \$22 (8 items + carver)**

*Choose 2 from each Category*

*Choose 1 Carving Station*

**Package 4 \$28 (12 items + carver)**

*Choose 3 from each Category*

*Choose 1 Carving Station*

### ***Carving Stations \$4***

*per person (served with assorted spreads and rolls)*

*Roasted Turkey*

*Sugar Glazed Ham*

*Herb Roasted Pork Loin*

*Beef Brisket*

*Prime Rib **+\$2***

*Beef Tenderloin **+\$2***

## **Category A**

*Spinach and Artichoke Dip served with assorted crackers*

*House-made Salsa Bar served with tortilla chips*

*Mini Cheddar Biscuits with bacon and pineapple preserves*

*Brie and Bacon on pita wedges*

*Feta Pimento Cheese Spread served with crackers*

*Cucumber Rondelles with Mango Shrimp Salad*

*Bruschetta with roma tomatoes, basil, and mozzarella*

*Assorted Finger Sandwiches ham and brie with apple, egg salad with mango chutney, feta pimento cheese, cucumber with dill cream cheese*

*Fruit and Cheese Display with ganache or amaretto dip*

*Spanakopita delicious filo pastry stuffed with spinach and feta cheese*

## **Category B**

*Breaded Cheese Ravioli lightly fried served with pomodoro and alfredo sauce*

*Bowtie Pasta (alfredo or pomodoro sauce)*

*Roasted Asparagus with feta and tomatoes*

*Chicken Salad with grapes and almonds served with assorted crackers*

*Roast Beef Crostini shaved roast beef served on a toasted baguette with horseradish sauce*

*Cherry Stuffed Tomatoes with feta pimento cheese*

*Fried Chicken Wings (teriyaki, buffalo style, or garlic parmesan)*

*Baked Brie Wheel in puff pastry with raspberry preserve filling served with crackers*

*Grilled Eggplant and Roasted Red Pepper Spread served with crostini*

*Crab and Cheese Dip lump crabmeat baked with herbs and cheeses served with crackers*

*Avocado and Feta Dip with tortilla chips*

*Chicken and Waffle Bites*

## **Category C**

*Fried Grouper with lemon dill sauce*

*Bacon Wrapped Shrimp and Scallops*

*Boiled Shrimp with cocktail sauce*

*House-made Crab Cakes with lemon dill sauce*

*Sesame Chicken Bites with sweet chili apricot glaze*

*Hand-breaded Chicken Tenders served with honey mustard*

*Pulled Pork with Carolina BBQ sauce*

*Chicken and Andouille Sausage Jambalaya*

*Stuffed Mushroom Caps stuffed with Italian herbs and seasoning*

*Antipasti Platter assorted Italian meats, cheeses, olives, and marinated vegetables*

*Gourmet Cheese Display imported and domestic cheeses served with crackers and crostini*

*Mashed Potato Bar with assorted toppings*

*Chicken Picatta Bites*

*Shrimp and Vegetable Spring Rolls with sweet and sour sauce*

*Quesadilla Bar cheese quesadilla bites with assorted toppings*

## **Category D**

*Grilled Lamb Chops with red wine demi-glaze*

*Poached Salmon Sides with sweet chili-glaze*

*Steamed Mussels with tomatoes in a garlic and wine sauce*

*Fried Calamari with assorted dipping sauces*

*Macadamia Crusted Shrimp with tropical salsa*

*Slow Roasted Beef Tips oven roasted beef tips topped with mushrooms in a red wine demi-glaze*

*Sliced Pork Loin with mango salsa*

*Prosciutto-Wrapped Asparagus*

## Plated Upscale Dinners

*Includes garden or caesar salad, fresh baked rolls, freshly brewed coffee, iced tea, and water*

***Petite Filet of Beef and Crab Cake*** topped with herbed butter, served with roasted asparagus **\$38**

***Roasted Lamb Chops*** with a Dijon mustard glaze served on a bed of grilled corn salad **\$37**

***Grilled Ribeye*** with herbed butter served with whipped potatoes and seasonal vegetables **\$35**

***Beef Wellington*** served with freshly steamed green beans **\$38**

***Filet of Beef with Scampied Shrimp*** served with seasonal vegetables **\$38**

 ***Broiled Atlantic Salmon*** with a fresh pesto sauce served with a warm orzo salad **\$27**

***Veal Chop*** with roasted shallots and creamy polenta **\$41**

## Desserts

***Freshly Baked Cobblers \$3*** (Apple, Cherry, Blackberry, or Peach served with homemade whipped cream)

***Sheet Cake \$3*** (Carrot, German Chocolate, Red Velvet, Orange, Coconut, or Chocolate)

***Gourmet Pie \$6*** (Caramel Apple, Kentucky Derby, Bourbon Pecan, or Key Lime)

***Cheese Cake \$6*** (Turtle, Triple Chocolate, Crème Brule, or NY Style)

***Bread Pudding \$5*** with Bourbon Sauce

***Banana Pudding \$3***

***Assorted Fresh Baked Cookies 1 dz \$14***

***Iced Brownies with Walnuts 1 dz \$14***

***Ice-cream Coffee Punch \$4*** freshly brewed iced coffee

***Upscale Dessert Bar \$5*** assortment of mini cheesecake bites, petit fours, and pastries

## **Beer, Wine, and Spirits**

*All bar choices include ice, sodas, and mixers*

### **C3 Host Bar \$12**

*Beer and Wine only*

*Glass Stemware*

*Choose 4 Wine Varietals and 3 Craft Beers*

### **Corkage**

*(Customer provides alcohol)*

**Beer and Wine**

*Disposable serviceware \$3*

*Glassware \$5*

**Beer, Wine, and Liquor**

*Disposable serviceware \$5*

*Glassware \$7*

### **Cash Bar \$200**

*Glass Stemware*

*4 Craft Beers and Wine (white, red, and blush)*

### **Bartender Services**

*\$90 per bartender up to 3 hours of service time.*

*An additional \$30 per bartender per hour after third hour.*

*One bartender per 75 guests.*

***\* Contract states that CCC must serve/pour all alcoholic beverages. CCC reserves the right to refuse drinks to any person who appears excessively intoxicated to our trained bartenders.***

***CCC requires security at all events when alcohol is served.***