



## Columbia Conference Center

### Wake-Up Call

Beverage station and assorted juices included with all options. Prices listed are per person.

#### **Continental \$8**

*fresh-cut fruit, muffins, and bagels with plain and flavored cream cheeses*

#### **Yogurt Bar \$7**

(Minimum 20 guests)

*assorted yogurt flavors, fresh fruit, and granola toppings*

#### **Grits Bar \$8 (add shrimp +\$2)**

(Minimum 20 guests)

*with a variety of toppings, including cheddar cheese, bacon, ham, and green onions*

#### **Biscuits and Rounds \$9 (add egg and cheese +\$1)** (Minimum 20 guests)

*fresh-cooked potato rounds served with sausage biscuits, butter biscuits with assorted jellies, and fresh-cut fruit*

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

(Minimum 20 guests)

*egg and cheese casserole, sausage, bacon, creamy grits, fresh-baked assorted muffins, seasonal fresh-cut fruit, flaky biscuits with sausage gravy, and home fries*

### A La Carte

#### **Beverage Station \$5**

*regular and decaffeinated coffee, assorted hot teas, sodas, and water stations*

#### **Assorted Muffins \$1.50**

#### **Assorted Bagels \$2**

*with plain and flavored cream cheese spreads*

#### **Sausage Biscuits \$2 (with Egg and Cheese +\$3)**

#### **Yogurt Cups \$2**

#### **Breakfast Bars \$1.50**

#### **Glazed Donut Holes (One Dozen) \$5**

*\*Items will be served on disposable serveware and replenished up to 1 hour after serve time.*

*Any additional refreshments will incur an additional charge. May upgrade to china for an additional charge +\$2 per person.*

## Break Time

Prices listed are per person unless otherwise noted.

### Beverage Station \$5

*regular and decaffeinated coffee, assorted hot teas, sodas, and water stations*

**Beverage plus 1 item \$6**

**Beverage plus 2 items \$7**

**Beverage plus 3 items \$8**

### Snack Items

#### **"Grab 'n' Go" Sweet and Salty Snacks**

*chef's choice*

**Assorted Packs of Crackers**

**Assorted Bags of Chips**

**Homemade Pimento Cheese**

*with crackers*

**Array of Vegetables with Dip**

**Creamy Hummus**

*with pita chips*

**Fresh-Cut Seasonal Fruit +\$1 per person**

**Ice Cream Bar + \$1.50 per person**

*slow-churned vanilla ice cream with assorted toppings*

### Sweet Extras

**Glazed Donut Holes \$5 per dozen**

**Fresh-Baked Cookie Assortment \$14 per dozen**

**Assorted Mini Desserts \$14 per dozen**

**Homemade Brownies \$14 per dozen**

*\*Items will be served on disposable serveware and replenished up to 1 hour after serve time.  
Any additional refreshments will be an additional charge. May upgrade to china for additional charge +\$2 per person.*

## Lunch Specialties

Groups of 100 or less may choose up to two signature sandwiches; groups of 100+ may choose up to three.  
Served buffet-style with iced tea and water. Prices listed are per person.

### Signature Sandwiches and Wraps \$14

Served with your choice of two sides: broccoli salad, coleslaw, pasta salad, potato salad, kettle chips, French fries, or onion rings

#### Chicken Parmesan

*topped with marinara sauce and mozzarella cheese; on ciabatta bread*

#### Homemade Chicken Salad

*with grapes, celery and almonds; on a flaky croissant*

#### Cuban

*sliced pork and ham with Swiss cheese, Dijon mustard, and sliced pickles on Cuban bread*

#### Reuben

*corned beef with Swiss cheese, Thousand Island dressing, and sauerkraut on rye bread*

#### Club

*sliced turkey, ham, and bacon with provolone and cheddar cheeses, lettuce, and tomato on sourdough bread*

#### Caprese

*baguette filled with sliced tomatoes and mozzarella cheese, pesto, and basil*

#### Bacon Ranch Chicken

*topped with provolone cheese on a sub roll*

#### Philly Cheesesteak

*with roasted peppers, onions and mushrooms topped with provolone cheese on a sub roll*

#### Meatball

*served on a sub roll with marinara sauce and mozzarella cheese*

#### Club Wrap

*ham, turkey, bacon, cheddar cheese, lettuce, tomato and honey mustard in a sundried tomato wrap*

#### Buffalo Chicken Wrap

*crispy chicken tenders tossed in buffalo hot sauce with lettuce, tomato, and ranch dressing in a jalapeno cheddar wrap*

#### Roast Beef and Tanglers Wrap

*roast beef and onion straws with remoulade sauce in a tortilla wrap*

#### Italian Wrap

*pepperoni, salami, and ham with pepperoncini peppers and Italian dressing in a garlic wrap*

#### Chicken Caesar Wrap

*grilled chicken, parmesan cheese, lettuce, tomato, and Caesar dressing in a spinach wrap*

#### Southwestern Veggie Wrap

*black beans, corn, spinach, tomato, red onion, and hummus in a spinach wrap*

## Lunch Specialties cont...

### Soup and Baked Potato Bar \$13

Baked potato with assorted toppings (cheddar cheese, butter, sour cream, green onion, and bacon bits) served with your choice of two homemade soups: Chicken and Rice, Tomato Basil Bisque, Broccoli Cheddar, Vegetable, Harvest Chicken, and Chili

### Add a House Salad Bar *to any lunch option +\$5 per person*

Our house salad bar features mixed green lettuces, grape tomatoes, cucumbers, cheddar cheese, green onion, broccoli, bacon bits, and croutons with assorted dressings  
(add grilled chicken or deli meat for **\$3 per person**)

## Desserts

### Homemade Cobblers \$3

*Apple, Cherry, Blackberry, Blueberry, Peach, or Mixed Fruit  
with homemade whipped cream*

### Sheet Cake \$3

*Chocolate, Red Velvet, or Carrot*

### Banana Pudding \$3

### Fruit Parfait \$4

### Bread Pudding \$5

*with Bourbon Sauce*

### Tiramisu \$6

### Gourmet Pie \$6

*Caramel Apple, Kentucky Derby, Bourbon Pecan, or Key Lime*

### Cheesecake \$6

*Turtle, Triple Chocolate, Crème Brulee, or New York-Style*

## Sweet Extras

**Glazed Donut Holes \$5 per dozen**

**Fresh-Baked Cookie Assortment \$14 per dozen**

**Assorted Mini Desserts \$14 per dozen**

**Homemade Brownies \$14 per dozen**

*\*Items will be served on disposable serveware and replenished up to 1 hour after serve time.  
Any additional refreshments will be an additional charge. May upgrade to china for additional charge +\$2 per person.*

## C3 Hot Buffet

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

Add a House or Caesar salad **\$1 per person**

one entrée **\$19** per person

two entrées **\$21** per person

### Entrées

#### Chicken Piccata

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

#### Chicken Marsala

*grilled chicken covered in fresh mushrooms and a sweet marsala sauce*

#### Chicken Cordon Bleu

*tender chicken breast wrapped with ham and Swiss cheese and topped with a creamy sauce*

#### Slow-Roasted Beef Tips

*oven-roasted and served with mushrooms in a red wine demi-glaze*

#### Oven Roasted Pot Roast

*slow-cooked beef roast topped with a red wine sauce*

#### Grilled Center-Cut Pork Chops

*center cut bone-in pork chops lightly seasoned and grilled to perfection*

#### Lemon Butter Salmon

*baked in a creamy lemon butter sauce*

#### Meatloaf

*homemade with savory seasonings, breadcrumbs, and onions and topped with brown sugar ketchup*

### Freshly Made Sides

Choose two (additional sides **+\$2 per person**)

Steamed Green Beans

Cole Slaw

French Fries

Buttered Beans

Pasta Salad

Onion Rings

Roasted Asparagus

Potato Salad

Garlic Mashed Potatoes (**loaded**  
**+\$1 per person**)

Buttered Corn

Rice Pilaf

Baked Sweet Potato

Lima Beans

Wild Rice

Sweet Potato Casserole

Roasted Broccoli

Baked Macaroni and Cheese

Scalloped Potatoes

Seasonal Vegetables

Roasted Red Potatoes

Broccoli Salad

Baked Potato

Baked Lobster Mac and Cheese

**(+\$3 per person)**

*\*Items served on china and replenished up to 1 hour after serve time.  
Choice of white or black table linen included with meals when setup allows.*

## Meal Packages

Served buffet-style with iced tea and water to drink. Prices listed are per person unless otherwise noted.  
No Substitutions

### BBQ \$13

*\*Served on disposable serviceware*

*Pulled pork with sandwich rolls, potato salad, baked beans, slaw, and pickles*

### All-American Cookout \$14

*\*Served on disposable serviceware*

*Angus beef patties and all-beef hotdogs with all the toppings and hot dog chili; served with potato salad and kettle chips*

### Chicken or Shrimp Alfredo \$17

*with roasted broccoli, Italian salad (red onions, pepperoncini peppers, tomatoes, and croutons), and garlic breadsticks*

### Chicken or Shrimp Vodka Pasta \$17

*penne pasta tossed in our homemade vodka sauce and served with seasonal vegetables, Italian salad (red onions, pepperoncini peppers, tomatoes, and croutons), and garlic breadsticks*

### Sweet & Sour and Sesame Chicken \$18

*with vegetable fried rice, potstickers, and pork eggrolls*

### Fried Chicken \$19

*(maximum of 150 guests)*

*with macaroni and cheese, green beans, potato salad, and rolls*

## Desserts

### Homemade Cobblers \$3

*Apple, Cherry, Blackberry, Blueberry, Peach, or Mixed Fruit  
with homemade whipped cream*

### Sheet Cake \$3

*Chocolate, Red Velvet, or Carrot*

### Banana Pudding \$3

### Fruit Parfait \$4

### Bread Pudding \$5

*with Bourbon Sauce*

### Tiramisu \$6

### Gourmet Pie \$6

*Caramel Apple, Kentucky Derby, Bourbon Pecan, or Key Lime*

### Cheesecake \$6

*Turtle, Triple Chocolate, Crème Brulee, or New York-Style*

## Sweet Extras

**Glazed Donut Holes \$5 per dozen**

**Fresh-Baked Cookie Assortment \$14 per dozen**

**Assorted Mini Desserts \$14 per dozen**

**Homemade Brownies \$14 per dozen**

## Elegant Plated Dinners

*Plated dinners include garden or Caesar salad, fresh baked rolls, freshly brewed coffee, iced tea, and water.*

### **Pecan-Crusted Chicken \$25**

*with bourbon sauce; served with roasted parmesan broccoli*

### **Garlic and Herb-Stuffed Pork Chops \$26**

*served with roasted asparagus*

### **Broiled Atlantic Salmon \$27**

*with a fresh pesto sauce; served with a warm orzo salad*

### **New York Strip \$31**

*with herbed butter; served with whipped potatoes and seasonal vegetables*

### **Petite Filet of Beef and Crab Cake \$33**

*topped with herbed butter and served with roasted asparagus*

### **Prime Rib \$33**

*with au jus, asparagus, and loaded mashed potatoes*

### **Roasted Lamb Chops \$34**

*with a Dijon mustard glaze; served on a bed of grilled corn salad*

### **Beef Wellington \$34**

*tender beef encased in flaky pastry; served with crisp steamed green beans*

### **Filet of Beef with Shrimp Scampi \$34**

*with seasonal vegetables*

### **Veal Chop \$36**

*with roasted shallots and creamy polenta*

## Desserts

### **Homemade Cobblers \$3**

*Apple, Cherry, Blackberry, Blueberry, Peach, or Mixed Fruit  
with homemade whipped cream*

### **Sheet Cake \$3**

*Chocolate, Red Velvet, or Carrot*

### **Banana Pudding \$3**

### **Fruit Parfait \$4**

### **Bread Pudding \$5**

*with Bourbon Sauce*

### **Tiramisu \$6**

### **Gourmet Pie \$6**

*Caramel Apple, Kentucky Derby, Bourbon Pecan, or Key Lime*

### **Cheesecake \$6**

*Turtle, Triple Chocolate, Crème Brulee, or New York-Style*

*\*Items served on china. Choice of white or black table linen included with meals when set-up allows.*

## Pre-Reception

Served for one hour. Water station included. Tea or Lemonade Station **\$1 per person**.  
Prices listed are per person.

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

### **\*Fried Macaroni and Cheese Bites \$5**

#### **\*Homemade Crab Cakes \$7**

*with lemon dill sauce*

#### **\*Salmon Cakes \$5**

*with lemon dill sauce*

#### **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**

*creamy hummus served with assorted vegetables and pita chips*

#### **Salsa Bar \$7**

*red and green salsa, guacamole, and black bean corn salsa with tortilla chips*

#### **Gourmet Cheese Display \$8**

*assortment of imported and domestic cheeses; with crackers and crostini*

#### **Antipasti Platter \$9**

*chef's selection of Italian meats, cheeses, olives, and marinated vegetables*

#### **\*Stuffed Mushrooms \$6**

*tender mushroom caps stuffed with Italian herbs and seasoning*

#### **Buffalo Chicken Dip \$5**

*with tortilla chips*

*\*Denotes Items that can be tray-passed for an additional fee.*

*\*Items will be served on disposable serveware. Choice of white or black table linen +\$10 each.  
May upgrade to china for additional charge +\$2 per person.*



## Reception Menu

Water station included. Tea or Lemonade Station **\$1 per person.**  
Prices listed are per person.

### **Package 1 \$18** (7 items)

*Choose 3 from Category A  
Choose 2 from Category B  
Choose 2 from Category C*

### **Package 2 \$20** (8 items)

*Choose 2 from Category A  
Choose 3 from Category B  
Choose 2 from Category C  
Choose 1 from Category D*

### **Package 3 \$25** (8 items + carver)

*Choose 2 from each category  
Choose 1 Carving Station*

### **Package 4 \$29** (12 items + carver)

*Choose 3 from each category  
Choose 1 Carving Station*

### **Carving Station \$5**

Served with assorted spreads and rolls.

**Roasted Turkey**  
**Sugar Glazed Ham**  
**Herb Roasted Pork Loin**  
**Beef Brisket**  
**Prime Rib +\$2**  
**Beef Tenderloin +\$2**

*\*Items will be served on disposable serveware. Choice of white or black table linen +\$10 each.  
May upgrade to china for additional charge +\$2 per person.*

## Category A

### **Spinach and Artichoke Dip**

*with assorted crackers*

### **Homemade Salsa Bar**

*with tortilla chips*

### **Mini Cheddar Biscuits**

*with bacon and pineapple preserves*

### **Fruit and Cheese Display**

*with ganache or amaretto dip*

### **Brie and Bacon**

*on pita wedges*

### **Pimento Cream Cheese Spread**

*with crackers*

### **Caprese Skewers**

*grape tomatoes with mozzarella cheese and basil*

### **Bruschetta**

*roma tomatoes, basil, and olive oil on toasted baguette rounds*

### **Assorted Finger Sandwiches**

*Including but not limited to, pimento cream cheese, and cucumber with dill cream cheese, Caprese*

### **Fried Macaroni and Cheese Bites**

## Category B

### **Breaded Cheese Ravioli**

*lightly fried and served with marinara and alfredo sauces*

### **Penne Pasta**

*with alfredo, marinara, or vodka sauce*

### **Asparagus**

*with feta cheese and tomatoes*

### **Prosciutto Rolls**

*goat cheese and fig preserves wrapped in savory prosciutto ham*

### **Chicken Salad**

*with grapes and almonds; served with assorted crackers*

### **Roast Beef Crostini**

*shaved roast beef served on toasted baguette rounds with horseradish sauce*

### **Sausage Balls**

*spicy sausage with cheddar cheese*

## **Category B** cont...

### **Baked Brie**

*in puff pastry with raspberry preserves; with crackers*

### **Warm Crab and Cheese Dip**

### **Jalapeno Popper Dip**

### **Chicken and Waffle Bites**

### **Fried Chicken Wings**

*teriyaki, buffalo style, honey mustard or garlic parmesan flavors*

### **Salmon Cakes**

*With lemon dill sauce*

## **Category C**

### **Bacon-Wrapped Shrimp and Scallops**

### **Firecracker Shrimp**

*lightly fried with sweet and spicy sauce*

### **Boiled Shrimp Cocktail**

### **Homemade Crab Cakes**

*with lemon dill sauce*

### **Crab Salad**

*lump crabmeat salad with crackers and toasted baguettes*

### **Sesame Chicken Bites**

*with sweet chili apricot glaze*

### **Chicken Piccata Bites**

### **Hand-Breaded Chicken Tenders**

### **Chicken and Andouille Sausage Jambalaya**

### **Pulled Pork**

*with Carolina BBQ sauce*

### **Stuffed Mushroom Caps**

*stuffed with Italian herbs and seasonings*

### **Antipasti Platter**

*chef's selection of Italian meats, cheeses, olives, and marinated vegetables*

### **Gourmet Cheese Display**

*imported and domestic cheeses with crackers and crostini*

### **Mashed Potato Bar**

*with assorted toppings*

### **Taco Bar**

*with ground beef, cheddar cheese, lettuce, tomato, sour cream, salsa, and guacamole*

## Category D

**Smoked Salmon Sides**

**Shrimp and Grits**

**Lobster Macaroni and Cheese**

**Prosciutto-Wrapped Asparagus**

**Fried Calamari**

*with assorted dipping sauces*

**Macadamia-Crusted Shrimp**

*with tropical salsa*

**Grilled Lamb Chops**

*with red wine demi-glaze*

**Slow Roasted Beef Tips**

*oven-roasted beef tips topped with mushrooms in a red wine demi-glaze*

**Sliced Pork Loin**

*with mango salsa*

### **Bridal Cake Cutting Service \$200**

includes one bottle of champagne or non-alcoholic beverage limited to the newly married couple for toasting.

Served on disposable serviceware

## **C3 Bar Service**

All bar choices include ice, sodas, and mixers.

### **Corkage Bar**

Customer provides alcohol

#### **Beer and Wine Only**

**\$3 per person** Disposable serviceware

**\$5 per person** Glassware

#### **Beer, Wine, and Liquor**

**\$5 per person** Disposable serviceware

**\$7 per person** Glassware

### **C3 Host Bar**

**\$12 per person**

CCC provides beer and wine only

Includes glass stemware

3 beers and 3 wines (white, red, and blush) served

### **Cash Bar**

**\$200 per bar set-up**

CCC provides beer and wine only

Includes glass stemware

3 beers and 3 wines (white, red, and blush) served

### **Bartender Services**

**\$90 per bartender**

*Includes up to 3 hours of service time.*

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

**\* As stated in our contract, CCC must serve/pour all alcoholic beverages. CCC reserves the right to refuse alcohol to any person who our trained bartenders and Event Managers deem excessively intoxicated.**

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