

Columbia College Dining Catering Guide

*For a customized selection of menus with pricing please contact
Bridget Hudson at (803) 786-3050.*

You will find a variety of options for that special occasion. We offer first class service, from the simple to the elegant, all with the same care and concern for your events success.

Prices based on a minimum of 25 guests

Breakfast Options

On those occasions that a served breakfast is desired, an appropriate menu can be customized to fit your needs. We suggest, for formal breakfast meetings the addition of china and attendants.

The Early Riser

Includes an assortment of breakfast pastries, a fresh seasonal fruit tray with regular and decaffeinated coffee. \$5.95 per person

The Eye Opener

Includes your choice of breakfast sandwich, fresh seasonal fruit tray, assorted muffins, and regular and/or decaffeinated coffee. \$6.95 per person

Southern Sunrise

Includes scrambled eggs, bacon, pork or turkey sausage, creamy grits, hash browns, and biscuits with butter and jelly, served with regular and decaffeinated coffee. \$8.45 per person

Add Juice to your Morning Fare Breakfast Selections:

Chilled Orange or Apple Juice by the gallon \$15.95 per gallon

A La Carte Breakfast Selections

Baked Goods:

Bagels served with Cream Cheese, Butter and Jelly	\$13.95 per dozen
Assorted Muffins	\$11.95 per dozen
Danish – Fruit and Cheese	\$12.95 per dozen
Petite Danish – Fruit and Cheese	\$11.95 per dozen
Doughnuts	\$9.00 per dozen
Freshly Baked Scones served with Butter	\$16.95 per dozen

Breakfast Selections:

Sausage, Bacon, Ham or Bacon Biscuits	\$15.95 per dozen
Turkey Sausage Biscuits	\$15.95 per dozen
Chicken Breast Biscuit	\$16.95 per dozen
Buttermilk Biscuits with Butter and Jelly	\$13.95 per dozen
Mini Ham and Cheese, Sausage and Cheese,	\$13.95 per dozen
Bacon and Cheese or Egg and Cheese Mini Croissants	\$16.95 per dozen

Oatmeal with Brown Sugar, Toasted Walnuts and Raisins	\$2.95 per person
Fresh Whole Seasonal Fruit	\$1.29 each
Seasonal Fruit Tray	Market Price
Individual Yogurt	\$1.59 each
Nutrigrain and Granola Bars	\$13.95 per dozen

Beverage Selections:

Freshly Brewed Regular and Decaffeinated Coffee	\$10.95 per gallon
Select Hot Teas	\$13.95 per gallon
Hot Cocoa	\$14.95 per gallon
Orange or Apple Juice by the gallon	\$15.95 per gallon
Bottled Water	\$1.25 per bottle
Canned Soda	\$1.25 per can

Koala Lunches

Prices based on minimum of 25 guests.

Please choose up to two sandwich options per twenty-five guests. Koala Lunches are presented as a boxed meal. Platter buffet or preset china cold plate available for an additional charge.

Pricing includes chips, condiments, and your choice of cookies or brownies.

Our signature side salads can be added to your meal at an additional cost; choose our house pasta salad, fresh seasonal fruit salad or potato salad

Homemade Chicken Salad \$9.95 per persons

Served on a buttery croissant with leaf lettuce and vine ripened tomato.

Tuscan Chicken on Focaccia \$10.95 per person

Garlic roasted chicken breast, sliced and served with pesto mayonnaise, leaf lettuce, tomato, and mozzarella cheese on Focaccia Bread

Chicken Caesar Wrap \$9.95 per person

Tortilla wrap stuffed with tender chicken breast, parmesan cheese, romaine lettuce and Caesar dressing on the side for dipping.

Turkey and Brie wrap \$10.95 per person

Roasted turkey and creamy brie served on a tomato herb wrap with fresh lettuce, fresh tomato, and drizzled honey.

Grilled Portobello and Tomato Focaccia \$8.95 per person

Marinated grilled Portobello mushrooms, Roma tomatoes, and fresh baby greens served on Rosemary Focaccia with pesto mayonnaise.

The Deli Classic Lunch

Your choice of deli sandwich served with sliced cheese, leaf lettuce and tomato, condiments, bag of chips and cookies or brownies. Select your deli sandwich from turkey or ham, on White, Wheat or Wrap. \$6.95 per person

Koala Salads

Prices based on minimum of 25 guests.

Please choose up to two salad options per twenty-five guests. Koala Salads are presented as a boxed meal or preset china cold plate. Preset china lunches require the addition of china and attendant charges.

Pricing includes cookies. Fresh cut seasonal fruit may be added for an additional charge.

Chef Salad \$8.95 per person

A bed of mixed greens topped with julienne ham and turkey, cheddar cheese, hard-boiled egg, roma tomatoes, sliced cucumber and choice of dressing.

Chicken Caesar Salad \$9.95 per person

Grilled Chicken a top fresh cut romaine lettuce with parmesan cheese, house made croutons and Caesar dressing.

Mandarin Chicken Salad \$9.95 per person,

Asian grilled chicken breast strips, sliced mandarin oranges, roasted red peppers, crispy wonton strips and toasted almonds. Served with sesame citrus vinaigrette

BOUNTIFUL BUFFETS

Prices bases on a minimum of 25 guests

The following buffets have been created with distinctive themes for your event planning convenience. We suggest the addition of china and attendants for more formal occasions.

Deli Buffet \$9.95 per person

Sliced, ham, turkey, American, Swiss and provolone cheeses, relish tray with lettuce, tomato, onion, pickles, condiments, chips, selection of cookies or brownies and iced tea and water. Choose potato salad or our pasta salad at an additional cost. to accompany your meal .

Market Meal \$8.95 per person

Select your choice of one entree from our daily offerings. The Market Meal served with garden tossed salad with dressing selection, rolls with butter, dessert of the day, iced tea and water. Choose one vegetable and starch selection from our daily offerings.

Southern Tradition \$11.95 per person

Crisp mixed salad greens served with ranch and Italian dressings, southern fried chicken, mashed potatoes and gravy, green bean casserole, cornbread, desert, iced tea and water.

Backyard Barbeque \$10.95 per person

Hamburgers and all beef hot dogs served with buns, condiments and relish tray of lettuce, tomato, onions, pickles, sliced cheese tray, potato chips, brownies or cookies, iced tea and water. Choose potato salad or our house pasta salad to accompany your barbecue!

Southwestern Fiesta \$7.95 per person

Taco buffet served with spiced chicken, seasoned ground beef, Spanish rice, spicy black beans and crisp tortilla shells. Toppings include shredded lettuce, diced tomatoes, diced onion, sour cream, shredded cheddar and salsa. Tortilla chips with salsa and cinnamon tortilla chips, iced tea and water.

BUILD YOUR OWN BUFFET

Build your custom buffet by choosing one or two entrees, one side item, one vegetable, one salad and one dessert. All Build Your Own Buffets include our high quality disposable service ware, iced tea and water. We suggest the addition of china and attendants for more formal occasions.

Market Prices in effect.

ENTRÉES:

Mango Chicken
Italian Chicken
Tomato Basil Chicken
Oven Roasted Turkey Breast
Beef Stroganoff
Beef Tenderloin Kabobs
Beef Tenderloin Medallions
Mango Cilantro Chutney Baked Tilapia
Charleston style Crab Cakes
Creamy Low Country Shrimp and Grits with Bacon
Wild mushroom Pesto Pasta with Sundried Tomatoes
Eggplant Parmesan

SIDE ITEMS:

Choose One From the Following:

Cornbread Dressing
Herb Rice Pilaf
Wild Rice Blend
Oven Roasted Potatoes
Garlic Mashed New Potatoes
Potatoes Au gratin
Macaroni and Cheese

VEGETABLE:

Choose One From the Following:

Southern Style Green Beans
Broccoli Spears with Lemon
Ratatouille
Asparagus Spears
Roasted Roma tomatoes with Basil
Honey Glazed Baby Carrots

SALAD SELECTIONS:

Caesar Salad with crisp Croutons and Caesar Dressing
Fresh baby Salad Greens choice of Dressing
Spinach Salad with Dried Cranberries, Mandarin Orange Slices, Julienned red onions, and Honey Balsamic Vinaigrette
Antipasto Salad

DESSERTS

Choose one Dessert from the Following

Carrot Cake
Chocolate Cake
Cookies
Pecan Pie
Seasonal Fruit Cobbler

HORS D'OEUVRES

Prices based on minimum of 25 guests

A hors d'oeuvres reception is an excellent option for serving your guests in either a casual or a formal environment. Our hors d'oeuvres can be set up as a stationary buffet or, for events that are more formal, we suggest adding service attendants.

We recommend offering 5-8 pieces of food per guest for a light reception, and 12 – 18 pieces of food per guest for a heavy reception.

HOT HORS D' OEUVRES SELECTIONS:

Chicken Drumettes choose your sauce from: Honey Barbecue, Honey mustard, Teriyaki, or Hot Chicken Bites	\$67.95 per 100 \$70.00 per 100
Fried Chicken Tenders with Honey Mustard Sauce Chicken or Beef Satay	\$78.00 per 50 \$18.95 per dozen
Mini Meatballs <i>Choice of Swedish, Barbecue or Sweet & Sour</i>	\$52.00 per 100
Sausage Stuffed Mushroom Caps	\$15.95 per dozen
Mini Spring Rolls with Apricot sauce	\$15.95 per dozen
Spanakopita	\$14.25 per dozen
Cream Cheese Jalapeno Poppers, Salsa	\$ 16.95 per dozen
Mushroom Puff	\$14.25 per dozen
Hot Spinach and Artichoke Dip served with Pita Chips	\$14.25 per dozen
Jumbo Bacon Wrapped Scallops	Market Price
Crab Rangoon, Asian Dipping Sauce	Market Price

COLD HORS D' OEUVRES:

Assorted Finger Sandwiches	\$59.00 per 100
Bruschetta – Diced Tomato, Basil and Onion served with Garlic Crostini	Market Price \$59.00 per 100
Marinated Shrimp cocktail	Market Price
Fruit Kabobs with Yogurt Dip	Market Price

COLD DIPS

Seven Layer Dip with Tortilla Chips	\$75.00 serves 50
Hummus with Pita Chips	\$50.00 serves 50

COLD DISPLAYS

Market Price

Fresh Vegetables with Ranch Dip
Seasonal Fresh Fruit Display
Domestic Cheeses with Crackers
Imported Cheeses with Crackers

SWEET SNACKS

Brownies	\$11.50 per dozen
Mini Assorted Dessert Bars	\$18.00 per dozen
Lemon bars	\$18.00 per dozen
Blondies	\$18.00 per dozen
Miniature Cupcakes	\$8.99 per dozen
Assorted Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter Drop,	\$9.00 per dozen

SALTY SNACKS

Popcorn	\$7.49 per lb
Potato Chips	\$7.49 per lb
Snack Mix	\$7.49 per lb
Tortilla Chips with Salsa	\$7.49 per lb
Pretzels	\$7.49 per lb
Mixed Nuts	\$7.49 per lb
Goldfish	

BEVERAGES

HOT

Freshly Brewed Coffee and Decaffeinated Coffee	\$10.95 per air pot
Herbal & Traditional Hot Teas	\$13.95 per air pot
Hot Cocoa	\$13.95 per air pot
Spiced Cider	\$13.95 per air pot

COLD

Freshly Brewed Iced Tea	\$12.95 per gallon
Lemonade	\$12.95 per gallon
Bottled Water liter	\$1.25 per bottle
Bottled Water 1/2 liter	\$.75 per bottle
Canned Soft Drinks	\$1.25 per can
Party Punch	\$12.95 per gallon

General Pricing Guidelines

While prices for most events are based on a minimum of 25 guests, we can accommodate various group sizes. However, this variance may affect the cost per item.

Delivery and Set Up:

Our Catering Department will gladly deliver and set up for your event. On Columbia College campus there is a \$15.00 charge and \$25.00 off campus charge.

We offer the option of self-pick up in the dining hall at no cost.

Linen Rental

We provide tablecloths for your main food and beverage tables. There are additional rental fees of \$7.00 per tablecloth and \$15.00 per round tablecloth \$15.00 per table skirt.

Place Settings/ Flatware

We have a variety of flatware and place setting options. From the simple to the elegant, our goal is to ensure your event is a success. Please note that the prices of the place settings will vary depending on the type of service requested. An up charge from disposable ware to \$2.00 for clear hard plastic and \$4.00 for china.

We want to thank you for choosing Columbia College Catering. Please contact our catering manager *Bridget Hudson* at **803-786-3050** to schedule your event.