

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. All events must be booked two weeks in advance at bhudson@columbiasc.edu You will receive an event confirmation within 72 hours of receipt of event email. We look forward to working with you and making your event one to remember.

Following are suggestions for your catering needs; however, we do offer and highly recommend for your large functions that you allow us to customize your menu to suit the preferences of your guests.

Breakfast Package Options

25 guest minimum

Donuts and Coffee

Assorted Donuts **\$1.95 per person**
Aspetto Coffee Regular and Decaffeinated

Continental Breakfast Package

Muffins **\$ 3.95 per person**
Bottled Water
Regular and Decaffeinated Coffee
Orange Juice
Add Fresh Cut Fruit for only \$1.50 per person

Hot Southern Sunrise

The Southern Sunrise includes scrambled eggs, choice of bacon, sausage or turkey sausage, choice of creamy grits or hash browns, and biscuits with butter and jelly. Chilled orange juice accompanies the Southern Sunrise Breakfast. **\$8.45 per person**

A La Carte Breakfast Selections

Minimums Apply- Please contact Catering Manager for more information

Baked Goods:

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

Sausage, Ham or Bacon Biscuits	\$15.95 per dozen
Turkey Sausage Biscuits	\$15.95 per dozen
Biscuits with Butter and Jelly	\$13.95 per dozen
Fresh Whole Seasonal Fruit	\$1.29 each
Seasonal Fruit Tray	\$ 29.00 Serves 10-15 \$ 49.00 Serves 25-30
Individual Yogurt	\$1.59 each

Beverage Selections:

Freshly Brewed Regular and Decaffeinated Coffee	\$10.95 per air pot
Select Hot Aspreto Teas	\$13.95 per air pot
Hot Cocoa	\$14.95 per air pot
Orange or Apple Juice by the Carafe	\$6.50 per Carafe
Bottled Juice Assortment	\$1.45 per bottle
Bottled Water	\$1.25 per bottle
Canned Soda	\$1.25 per can

Refreshment Break Packages

Based on 25 people

BEVERAGE REFRESHMENT BREAK

\$3.95 per person

Regular and Decaffeinated Coffee
Chilled Water Service
Assorted Canned Sodas
Cookies

HEALTHY BREAK

\$4.95 per person

Assorted Seasonal Fruit
Pretzels
California Trail Mix
Water – mini bottles

SWEET AND SALTY BREAK

\$3.95 per person

Fresh Fruit and Cheese with Assorted Crackers
Salty Snack Mix
Brownies
Iced Tea

Refreshment Break A La Carte :

Brownies	\$11.50 per dozen
Assorted Dessert Bars	\$18.00 per dozen
Lemon bars	\$18.00 per dozen
Marshmallow Krispies	\$18.00 per dozen
Miniature Cupcakes	\$18.00 per dozen
Assorted Cookies: Chocolate Chip, Oatmeal Raisin	\$ 9.00 per dozen
Popcorn	\$7.49 per lb
Potato Chips	\$7.49 per lb
Snack Mix	\$7.49 per lb
Tortilla Chips with Salsa	\$7.049per lb
Pretzels	\$7.49 per lb

Mixed Nuts

\$7.49 per lb

Goldfish

\$7.49 per lb

Boxed Lunch Selections

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

Chunky Chicken Salad on Croissant

\$9.95 per person

Chunky all white meat chicken, celery, and our signature dressing

Grilled Chicken Caesar Wrap

\$9.95 per person

Tortilla wrap stuffed with tender chicken breast, parmesan cheese, romaine lettuce and Creamy Caesar dressing.

Marinated Grilled Vegetable on Focaccia

\$8.95 per person

Grilled zucchini and yellow squash, mushrooms and onions are served on Focaccia with leaf lettuce and tomato

The Deli Classic Lunch

\$7.95 per person

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 as a wrap

Add a Side Salad

-Greek Potato Salad

-Red Skinned Potato Salad

-Fresh Fruit Salad

-Tomato Cucumber Salad

BOXED SALADS

Chef Salad

\$8.95 per person

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

Caesar Salad

\$9.95 per person

Fresh cut romaine lettuce topped with parmesan cheese, house made croutons and Caesar dressing. (Add grilled Caesar chicken breast strips or Caesar grilled portobello strips for an additional charge)

Asian Chicken Salad

\$9.95 per person

Baby spinach topped with shredded carrots and cabbage, zucchini, Asian grilled chicken breast strips, sliced mandarin oranges, crispy wonton strips and toasted almonds. Served with sesame citrus vinaigrette.

Steakhouse Salad

\$12.95 per person

Blackened steak served atop crisp romaine salad greens and topped with tomatoes, bleu cheese, crumbled bacon and house made croutons. With your choice of dressing

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.

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 Cookout

\$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!

BUILD YOUR OWN BUFFET

Please 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. Please call for price and type service requested. Market Prices in effect.

Minimum Group Size of 25 Guests

ENTRÉES:

POULTRY

Southern Fried Chicken
Mango Chicken
Italian Chicken
Tomato Basil Chicken
Rosemary Chicken
Monterey Jack Stuffed Grilled Chicken Breast
Oven Roasted Turkey Breast

BEEF

Beef Stroganoff
Beef Tenderloin Kebobs
Caramelized Onion Meatloaf with Gravy

SEAFOOD

Lemon and Herb Baked Talapia
Bourbon Marinated Atlantic Salmon

VEGETARIAN

Pasta topped with Grilled Vegetables in Olive Oil, Herbs and Garlic
Eggplant Parmesan

SIDE ITEMS:

Choose One From the Following:

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

VEGETABLE

Choose One From the Following:

Southern Style Green Beans
Broccoli Spears with Lemon
Vegetable Medley
Grilled Asparagus Spears
Steamed Squash

SALAD SELECTIONS:

Caesar Salad with homemade Croutons and Caesar Dressing

Mixed Salad Greens with Crisp Vegetable Garnishes and Buttermilk Herb Dressing

Fresh Baby Spinach Salad with Strawberries, Feta Cheese, Red Onion, Mandarin Orange Slices,
and Pecans with Raspberry Vinaigrette Dressing.

DESSERTS

Carrot Cake
Chocolate Cake
Lemon Layer Cake
Pecan Pie
Seasonal Fruit Cobbler

HORS D'OEUVRES

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 our catering coordinator can assist you with selections that are appropriate for a butlered reception.

CHICKEN

Honey Drizzled Chicken Drumettes, Honey Barbecue Sauce	\$67.95 per 100
Buffalo Style Chicken Wings, Bleu Cheese Dip	\$67.95 per 100
Spicy Cajun Chicken Bites with Creole Mustard	\$70.00 per 100
Coconut Chicken Tenders with Fruit Salsa	\$78.00 per 50
Fried Chicken Tenders, Honey Mustard Sauce	\$78.00 per 50
Chicken Satay with Thai Peanut Sauce	\$150.00 per 100

BEEF

Mini Cocktail Meatballs	\$52.00 per 100
<i>Choice of Swedish, Barbecue or Sweet & Sour</i>	
Beef Satay with Thai Peanut Sauce	\$175.00 per 100 \$15.95 per dozen

COLD HORS D' OEUVRES:

Assorted Finger Sandwiches	\$65.00 per 100
Marinated Shrimp cocktail	Market Price

COLD DIPS

Seven Layer Dip with Tortilla Chips
Hummus with Pita Chips

\$75.00 serves 50
\$100.00 serves 50

COLD DISPLAYS

Market Price

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

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. A valid Columbia College account number must accompany all orders. All off campus groups must pay in full 72 hours prior to the event. These prices are available during the Columbia College Fall & Spring semesters. Catering availability and prices are subject to change during close down periods.

Delivery and Set Up:

Our Catering Department will gladly deliver and set up for your event for a charge of \$15.00 for on campus events and \$25.00 plus mileage for off campus events. *We offer the option of self-pick up in the Dining Room at no cost.*

Linen Rental

We provide tablecloths for your main food and beverage tables with a minimum order. Other linens available for rental at \$7.50 per tablecloth, \$18.00 per round tablecloth and \$22.00 per table skirt.

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