



**COLUMBIA MARRIOTT
BANQUET MENUS**

BREAKFAST BUFFET SELECTIONS:

All Buffet functions under thirty (30) persons are subject to a \$7.50 per person surcharge.

The American Buffet \$26.50

Orange, Grapefruit, Tomato and Apple Juices
Seasonal Fruits
Cold Cereals, 2% and Skim Milk
Fresh Scrambled Eggs with Peppers and Onions
Crispy Bacon and Breakfast Sausage Links
Breakfast Potatoes
Danish, Muffins & Croissants
Fresh Brewed Coffee, Decaf Coffee and Tea

Fresh Start \$27

Fresh Orange Juice and Cranberry Juice
Seasonal Sliced Fresh Fruit and Berries
Assorted Greek and Fruit Yogurts, Granola and Dried Fruits
Egg White Frittata
Turkey Sausage
Oatmeal with Brown Sugar and Raisins
Fresh Brewed Coffee, Decaf Coffee and Tea

The Southeast Buffet \$30

Orange, Grapefruit, Tomato & Apple Juices
Seasonal Fruits
Scramble Eggs with Peppers and Onions
Crispy Bacon and Breakfast Sausage Links
Eggs Benedict
Vanilla Infused French Toast
Breakfast Potatoes
Danish, Muffins & Croissants
Fresh Brewed Coffee, Decaf Coffee and Hot Tea



**COLUMBIA MARRIOTT
BANQUET MENUS**

PLATED BREAKFAST SELECTIONS:

Traditional \$18.50

Orange or Grapefruit Juice
Scrambled Eggs
Crispy Bacon **OR** Link Sausage
Breakfast Potatoes
Breakfast Breads
Fresh Brewed Coffee, Decaf Coffee, Hot Tea and Orange Juice

Capital French Toast \$20

Cinnamon French Toast with Caramelized Peaches and Pecan Syrup
Crispy Bacon or Breakfast Sausage Links
Fresh Brewed Coffee, Decaf Coffee, Hot Tea and Orange Juice

Brunch \$20

Frittata
Select One Option: Egg Whites, Spinach, Turkey Sausage and Tomato Frittata, or Eggs, Sausage, Cheese,
Peppers, Mushrooms, and Onions Frittata
Sweet Potato Hash
Fresh Baked Muffins
Fresh Brewed Coffee, Decaf Coffee, Hot Tea and Orange Juice

CONTINENTAL BREAKFAST:

Early Riser \$16.50

Orange, Grapefruit, Tomato and Apple Juice
Danish, Bagels, Croissants and Assorted Fresh Baked Muffins
Fresh Brewed Coffee, Decaf Coffee and Hot Tea

American Continental \$18.50

Orange, Grapefruit, Tomato and Apple Juice
Platter of Seasonal Fruit
Danish, Bagels, Croissants and Assorted Fresh Baked Muffins
Fresh Brewed Coffee, Decaf Coffee and Hot Tea

Capital Continental \$18.50

Fresh Orange Juice and Cranberry Juice
Seasonal Sliced Fruit and Berries
Quaker Oatmeal Medley Cups
Muffins and Croissants



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Fresh Brewed Coffee, Decaf Coffee, and Hot Tea

Quick Breakfast \$19.50

Fresh Orange Juice and Cranberry Juice
Seasonal Sliced Fruit and Berries
Breakfast Burrito with Sausage, Eggs, Cheese, Peppers, Onions, and Tomatoes
Seasoned Tots
Fresh Brewed Coffee, Decaf Coffee, and Hot Tea

Ala Carte Items:

Coffee Cakes/Croissants/Muffins/Danish/Bagles **\$43.50 per dozen**
Granola Parfaits **\$55.25 per dozen**
Individual Yogurts **\$4.50 each**

Stations (* = attendant required)

*Belgian Waffle Station **\$5**
*Omelet Station **\$7**
Grits Station with Scallions, Cheese, Sausage, and Bacon **\$6**
Fresh Fruit Smoothie Bar **\$8**

Attendant at \$100 per Station

BREAKS:

Bakers Bunch \$15.50

Chocolate Croissants
Blueberry Muffins
Apple Strudel
Assorted Soft Drinks
Bottled Water
Fresh Brewed Coffee, Decaf Coffee and Hot Tea

Brain Food \$15.50

Granola and Multi Grain Bars
Yogurt Parfaits
Seasonal Whole Fruits
Bottled Water
Assorted Bottled Juices
Fresh Brewed Coffee, Decaf Coffee and Hot Tea



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The Cookie Monster \$16.25

Gourmet Cookies to Include:
White Chocolate Macadamia Nut
Chocolate Chip
M&M
Peanut Butter
Oatmeal Raisin
Regular and Chocolate Milk
Coffee, Decaffeinated Coffee & Hot Tea

Chocolate Explosion \$15.50

Gourmet Brownies
Chocolate Covered Strawberries
Oreo Cookies
Twix, Snickers and Kit Kat Candy Bars
Regular and Chocolate Milk
Fresh Brewed Coffee, Decaf Coffee and Tea

The Siesta \$16

Tortilla Chips, Guacamole, and choice of Pico de Gallo or Black Bean & Corn Salsa
Hot Queso
Churros
Bottled Waters
Assorted Soft Drinks
Margarita Shots (Optional - \$2 Upcharge)

The Energizer \$15.50

Mixed Nuts
Pretzels
Energy Bars
Bottle Spring Water
Gatorade
Regular and Sugar Free Red Bulls
Coffee, Decaffeinated Coffee & Hot Tea



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BANQUET MENUS

Make Your Own Trail Mix \$12

Select any 8 items, \$3 more per guest for each additional item

- Cheez-It Crackers
- Peanuts
- Cashews
- Almonds
- Yogurt-Covered Raisins
- Chocolate Chips
- Peanut Butter Chips
- Butterscotch Chips
- White Chocolate Chips
- M&M's
- Mini-Pretzels
- Mini-Marshmallows
- Dried Bananas
- Dried Cranberries
- Dried Blueberries
- Dried Cherries
- Dried Pineapple
- Dried Apple

All Day Beverage Break (Up to 8 Hours) \$18.50

- Assorted Soft Drinks
- Bottled Water
- Fresh Brewed Coffee, Decaf Coffee and Tea

Create Your Own Break I \$8

Select Any Two Items

- Assorted Danish
- Assorted Muffins
- Assorted Bagels with Cream Cheese
- Whole Fresh Fruit (Apples, Oranges and Bananas)
- Chocolate Dipped Strawberries
- Assorted Freshly Baked Cookies
- Potato Chips or Pretzels or Buttered Popcorn
- Tortilla Chips and Salsa
- Soft Pretzels with Yellow Mustard



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**COLUMBIA MARRIOTT
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**Create Your Own Break II \$10
Select Any Two Items**

Bacon, Egg and Cheese Biscuit
Ham, Egg and Cheese Croissant
Domestic Cheese Display
Vegetable Crudit  with Ranch or Onion Dip
Seasonal Sliced Fresh Fruit and Berries
Assorted Candy Bars
Energy Bars
Beef and Turkey Jerky
Hummus, Pita Chips and Vegetables

Ala Carte Beverages

Fresh Brewed Coffee, Decaf Coffee and Hot Tea **\$52 per gallon**
Bottled Juice **\$4.50 each**
Assorted Soft Drinks or Bottled Water **\$3.50 each**
Iced Tea or Lemonade or Fruit Punch **\$38 per gallon**
Energy Drinks **\$6 each**
Sports Drinks **\$6 each**
Infused Water (Citrus or Cucumber-Mint) **\$10 per carafe**

PLATED LUNCH SELECTIONS:

Salads:

Garden Green Salad OR
Spinach Salad, Red Onion, Bacon, Goat Cheese, Tomato, Marinated Portobello, Bacon Vinaigrette OR
Wedge Salad, Tomato, Bacon Crumbles, Balsamic Reduction and Blue Cheese Dressing OR
Mixed Greens, Radicchio, Candied Pecans, Pickled Onion, Clemson Blue Cheese and White Balsamic
Vinaigrette

Onion Crusted Saut ed Chicken Breast with Dijon Thyme Cream **\$32.25**
Peppercorn Lime Chicken, Honey Tequila Glaze, Mango Tomato Relish **\$32.25**
Garlic Lemon Chicken, Tomato-Caper Relish **\$32.25**
Pecan Crusted Chicken with Bourbon Cream **\$33**
Buttermilk Fried Chicken Breast with Truffled Sawmill Gravy **\$33**
Cedar Plank Salmon with Citrus Chorizo Beurre Blanc **\$32.25**
Pecan Crusted Trout, Lemon Chervil Cream **\$33**



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BANQUET MENUS

- Garlic & Herb Grilled Filet of Beef with Tarragon Cream & Caramelized Onions **\$35**
Sesame Ginger London Broil with Soy Glaze **\$29**
Chili Smoked Pork Loin, Mango Jalapeno Chutney **\$30**
Shrimp and Grits with Tomatoes, Mushrooms, Parmesan, and Tasso Cream Sauce **\$33**

Starch Sides

- Wild Rice Pilaf
Brown Sugar Topped Sweet Potato
Rosemary Roasted New Potatoes
Garlic Roasted Mashed Potatoes
Midlands' Macaroni and Cheese
Wheatberry and Quinoa
CousCous

Vegetable Sides

- Steamed Asparagus (\$1 extra)
Oven Roasted Vegetables
Ham Hock Braised Collard Greens
Sautéed Broccoli and Grape Tomatoes
Caramelized Cauliflower
Roasted Brussel Sprouts with Bacon,
Red Onion and Balsamic

Dessert Selections

- Salted Caramel Pecan Chocolate Bundt Cake
Strawberry Shortcake (made with Duke's Pound Cake)
Oreo Chocolate Mousse
Salted Caramel Vanilla Crunch Cake
Bourbon Pecan Pie
Pretzel Crusted Chocolate Brownie paired with a Chocolate Mousse Cup (\$1 extra)

PLATED SALAD AND SANDWICH LUNCH SELECTIONS:

**Only Wraps and Sandwiches Include your choice of Roasted Red Potato Salad, Wheatberry Quinoa Salad, or House Made Pasta Salad and Dessert
Fresh Brewed Coffee, Decaf Coffee and Iced Tea**

Club Sandwich \$22

Ham and Turkey Club with Bacon, Arugula, and Provolone Cheese on Sourdough

Southern Chicken Wrap \$22

Fried Chicken Breast, Cheddar Cheese, Bacon, Lettuce, Tomato and Habanero Pepper Jelly

Grilled Vegetable Wrap \$22

Zucchini, Squash, Portobello Mushroom and Roasted Red Pepper with Garlic Hummus Spread

Roast Beef Sandwich \$22

Roast Beef and Monterey Jack Cheese on a Kaiser Roll with Horseradish Sauce

Chicken Breast Sandwich \$22

Herb Marinated Chicken Breast with Vidalia Onion Marmalade and Smoked Gouda Cheese on Focaccia



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BANQUET MENUS

Asian Chicken Salad \$25

Napa Cabbage, Mandarin Oranges, Spicy Almonds, Fried Wontons, Bell Pepper and Sesame Ginger
Dressing topped with Grilled Chicken
Dinner Rolls

Caesar Salad \$27

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese Topped with
Choice of:
Grilled Chicken
OR
Grilled Shrimp
OR
Fillet of Salmon
Served with Dinner Rolls

Grilled Salmon Salad \$29

Mixed Field Greens, Grilled Salmon, Grilled Asparagus, Blistered Grape Tomatoes & Citrus Vinaigrette
Served with Dinner Rolls

Dessert Selections

Salted Caramel Pecan Chocolate Bundt Cake
Strawberry Shortcake (made with Duke's Pound Cake)
Oreo Chocolate Mousse
Salted Caramel Vanilla Crunch Cake
Bourbon Pecan Pie

LUNCH BUFFET SELECTIONS:

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Deli Express \$28.75

Fresh Fruit Salad
Spicy Potato Salad
Cole Slaw
Roasted Breast of Turkey, Sliced Roast Beef & Shaved Ham
Cheddar, Swiss & American Cheeses
Wheat & Rye Bread, Multi-Grain Rolls, Kaiser Rolls & Pretzel Rolls
Tomatoes, Pickles
Lite Mayonnaise, Specialty Mustards, Dijonnaise, Horseradish & Peppercorn
Individual Bags of Chips and Pretzels



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Individual Mini Desserts: Mini Cheesecakes, Mini Pastries, Mini Eclairs, Chocolate Covered Strawberries
Coffee, Decaffeinated Coffee, Sweet Iced Tea

Soup and Salad Buffet \$28

Smoked Tomato Bisque and Chicken Noodle Soup
Mixed Field Greens, Heirloom Spinach, Romaine Lettuce, Sliced Grilled Chicken, Ham, Turkey, Grape Tomatoes, Cucumber, Carrot, Mushroom, Shredded Cheddar Cheese, Garlic Croutons, and Bacon Ranch and Italian Dressings
Grilled Cheese Sandwiches
Warm Assorted Rolls and Butter
Key Lime Tart and Chocolate Bundt Cake
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

The Wallstreet \$31

Chef's Soup of the Day
Garden Green Salad with Dressing Selections
Cole Slaw
Spicy Potato Salad
Albacore Tuna Salad
Chicken Salad
Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced Genoa Salami & Shaved Ham
Wheat & Rye Bread, Multi-Grain Rolls, Kaiser Rolls & Pretzel Rolls
Sliced Swiss, American & Cheddar Cheese
Tomatoes, Onions, Kosher Pickles & Black Olives
Lite Mayonnaise, Specialty Mustards, Dijonnaise, Horseradish & Peppercorn
Individual Bags of Chips and Pretzels
Individual Mini Desserts: Mini Cheesecakes, Mini Pastries, Mini Eclairs, Chocolate Covered Strawberries
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Chicken and Biscuits \$35

Chopped Salad, Tomato, Red Onion, Cucumber, Cheesy Croutons with Ranch and Warm Bacon Vinaigrette
Fried Chicken
Midlands BBQ Pulled Pork
Macaroni and Cheese
Collard Greens



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BANQUET MENUS

Fried Okra
Freshly Baked Biscuits with Whipped Honey Butter
Peach Cobbler and Pecan Pie
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Carolina BBQ \$35

Spinach Salad with Red Onion, Mushrooms, Tomatoes, Cucumber with Honey Mustard
And Bacon Vinaigrette
Southern Style Potato Salad
Cole Slaw
Midlands BBQ Chicken
Smoked Beef Brisket
Brown Sugar and Bacon Baked Beans
Garlic Butter Corn on the Cob
Jalapeno Cornbread Muffins
Apple Cobbler and Carrot Cake
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Little Italy Buffet \$36.75

Vegetable Minestrone
Classic Caesar Salad
Caprese Salad
Balsamic Grilled Vegetables
Tri-Colored Tortellini Alfredo
Grilled Italian Sausage and Peppers
Chicken Parmesan
Hard & Soft Italian Breads and Oil
Tiramisu with Kahlua Cream, Biscotti & Cannoli's
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

South of the Border \$36.75

Mixed Greens
Taco Bar: Ground Beef, Shredded Chicken, Shredded Lettuce and Cheese, Guacamole, Pico de Gallo,
Sour Cream, Jalapeno Peppers, Green Onions, Diced Tomatoes, Black Beans, Flour Tortillas
Mini Chicken Burrito
Spanish Style Rice
Cinnamon Sugar Churros and Kahlua Chocolate Mousse
Fresh Brewed Coffee, Decaf Coffee and Iced Tea



**COLUMBIA MARRIOTT
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Oriental Express \$36.75

Mizuna Greens with Bamboo Shoots, Water Chestnuts, Sugar Snap Peas, Cashews and Fried Wontons
with Sesame Ginger Dressing
Crispy Fried Chicken with Sweet and Sour Sauce
Beef and Broccoli with a Teriyaki Glaze
Stir Fry Vegetables
Egg Rolls with Hot Mustard and Garlic Soy Sauce
Pork Fried Rice
Fortune Cookies
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

PLATED DINNER SELECTIONS:

*Plated Dinners include your choice of Salad, Starch and Vegetable Sides & Dessert
Appetizer course can be added for an additional \$12 to the entree price per person
Rolls and Butter
Fresh Brewed Coffee, Decaf Coffee and Iced Tea*

Salads:

Garden Green Salad
Spinach Salad, Red Onion, Bacon, Goat Cheese, Tomato, Marinated Portobello, Bacon Vinaigrette
Wedge Salad, Tomato, Bacon Crumbles, Balsamic Reduction and Blue Cheese Dressing
Mixed Greens, Radicchio, Candied Pecans, Pickled Onion, Clemson Blue Cheese and White Balsamic
Vinaigrette

Appetizers:

Shrimp Scampi over Angel Hair
Seared Pork Belly, Bourbon BBQ Glaze, over Sweet Potato Puree
Crab Cakes with a Tomato, Corn, Leek, Black-eyed Pea Succotash
Sashimi Tuna and Seaweed Salad
Bacon-wrapped Seared Scallops over Corn Salsa
Shrimp and Scallop Ceviche in a Martini Glass

Entrees:

Chicken Wellington, Boneless Breast Chicken, Mushroom Duxelle, Wrapped in Puff Pastry & Baked **\$40**
Chicken Oscar, Breast Chicken, Lump Crabmeat, Crowned with Asparagus & Béarnaise Sauce **\$40**
Onion Crusted Sautéed Chicken Breast with Dijon Thyme Cream **\$36**
Grilled Breast of Chicken with Roasted Garlic & Rosemary Beurre Blanc **\$36**

Grilled Chicken Breast and Pan Seared Salmon with Roasted Garlic Beurre Blanc **\$43**
Grilled Chicken Breast and Filet Mignon with Mushroom and Peppercorn Cream **\$49**
Grilled Rib Eye with Truffle Butter **\$49**
Filet Mignon and Crab Cake with Herb Butter **\$52**
Filet Mignon with Roasted Garlic & Rosemary Beurre Blanc **\$65**



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BANQUET MENUS

- Filet Mignon with Roasted Shallot Sauce and Shrimp Scampi **\$52**
- Filet Mignon with Truffle Butter and Grilled Salmon with Lemon Chive Beurre Blanc **\$52**
- New York Strip with Cilantro Chimichurri **\$52**
- Bacon-wrapped Pork Loin in Apple Rum Beurre Blanc **\$44**
- London Broil Port Wine Reduction **\$38**
- Pecan Crusted Trout, Lemon Chervil Cream **\$38**
- Pan Seared Grouper with Spicy Orange Beurre Blanc **\$40**
- Blackened Mahi Mahi with Tropical Fruit Salsa **\$39**
- Grilled Atlantic Salmon on with Lemon Chive Beurre Blanc **\$37**

Portobello Stack (Vegetarian) - Marinated and grilled Portobello mushroom skewered and stacked with grilled zucchini, yellow squash and red pepper then drizzled with a balsamic reduction **\$34**

Shrimp and Grits with Tomatoes, Mushrooms, Parmesan, and Tasso Cream Sauce (side options are not included with this entrée) **\$45**

Rice or Potato Sides

- Wild Rice Pilaf
- Tri Color Potatoes
- Yukon Gold Mashed Potatoes
- Wild Mushroom Risotto
- Brown Sugar Topped Sweet Potato
- Rosemary Roasted New Potatoes
- Garlic Roasted Mashed Potatoes
- Midlands' Macaroni and Cheese
- Wheatberry and Quinoa
- CousCous

Vegetable Sides

- Steamed Asparagus (\$1 extra)
- Grilled Squash and Zucchini
- Haricot Vert with Bacon and Onion
- Oven Roasted Vegetables
- Ham Hock Braised Collard Greens
- Sauteed Broccolini and Grape Tomatoes
- Caramelized Cauliflower
- Roasted Brussel Sprouts with Bacon
- Red Onion and Balsamic

Dessert Selections

- Salted Caramel Pecan Chocolate Bundt Cake
- Strawberry Shortcake (made with Duke's Pound Cake)
- Oreo Chocolate Mousse
- Salted Caramel Vanilla Crunch Cake
- Bourbon Pecan Pie

Upgrade Dessert for \$4 per person

- Deep Dish Caramel Apple Pie
- Chocolate Toffee Mousse Cake
- Crème Brule Cheesecake
- Raspberry and White Chocolate Cheesecake
- New York Style Cheesecake
- Duet of Chocolate Mousse Shooters
- Pretzel Crusted Chocolate Brownie paired with a Chocolate Mousse Cup (\$1 extra)

Trio Plate (\$6) – Choose 3 from: Chocolate Mousse, Oreo Chocolate Mousse, Red Velvet Mini Cupcake, Pecan Dream Bar, Rockslide Brownie, Mini Cannoli, Triple Chocolate Cake, and Tiramisu



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DINNER BUFFET SELECTIONS:

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Dinner Buffet \$55

Beefsteak Tomato-Sweet Onion-Maytag Bleu Cheese platter
Caesar Salad

Field Green Salad with Assorted Dressings
Chilled Tortellini Salad

Selection of three entrees:

Sliced Roast New York Strip

Braised Short Ribs

Asian Beef Stir-Fry

Apple Stuffed Pork Loin

Chicken Piccata

Chicken Rosemary

Chicken Saltimbocca

Seared Fillet of Salmon with Whole Grain Mustard

Parmesan Crusted Swordfish

Penne Bolognese

White Cheddar Au Gratin Potatoes

Wild Rice

Fresh Seasonal Vegetables

Warm Rolls and Butter

Cheesecake, Carrot Cake,

Black Forest Cake,

Bourbon Pecan Pie

Down Home \$46

Spinach Salad, Mushrooms, Red Onions, Pecans and Balsamic Vinaigrette

Jalapeno Corn Bread and Buttermilk Biscuits



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BANQUET MENUS

Shrimp and Andouille Sausage Jambalaya
Baked or Fried Chicken
Honey Glazed Pork Loin
Ham Hock Collard Greens
Fried Green Tomatoes with Cajun Remoulade
Smoked Cheddar Macaroni and Cheese
Apple Pie and Peach Cobbler
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Southern Delights \$49

She Crab Soup
Corn Muffins and Soft Rolls
Mixed Field Greens, Spiced Pecans, Crumbled Blue Cheese, Grape Tomatoes and
Vidalia Onion Vinaigrette
Fried Catfish with Sweet Corn Relish
Blackened Chicken Breast with Maple Glaze
Grilled Sirloin with Roasted Vidalia Onion Cabernet Demi-Glace
Smoked Cheddar Grits
Haricot Vert with Sautéed Red Pepper, Bacon and Onion
Strawberry Shortcake with Whipped Cream and Red Velvet Cake
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Tuscan Buffet \$51

Pasta Fagioli Soup
Romaine Heart Caesar Salad
Focaccia Bread and Herbed Olive Oil
Tomato Caprese Salad with Balsamic Glaze
Italian Sausage and Peppers
Eggplant Parmesan
Chicken Marsala with Portobello Mushrooms
Parmesan and Basil Mashed Potatoes
Balsamic Roasted Vegetables
Chocolate Drizzled Cannoli's and NY Style Cheesecake
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Land and Sea \$54

Shrimp and Corn Chowder
Corn Bread and Soft Rolls
Garden Greens with Tomatoes, Cucumbers, Red Onions, Croutons, Cheese, and Citrus Vinaigrette
Coastal Shrimp and Grits
Corn Dusted Fried Flounder with Mango and Black Bean Salsa



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BANQUET MENUS

Smoked Beef Brisket with Midlands' Mustard BBQ Sauce
Boiled Red Potatoes with Parsley Butter
Garlic Corn with Leeks
Bourbon Pecan Pie and Red Velvet Cake
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Off the Grill \$56

Grilled Romaine Hearts with Roasted Garlic Dressing
Herbed Cucumber and Blistered Tomato Salad
Soft Dinner Rolls
Grilled Ribeye with Brandied Mushroom and Onions
Herb Marinated Grilled Chicken Breast, Grilled Corn, Andouille and Tomato Hash
Grilled Atlantic Salmon with Caramelized Grilled Pineapple Salsa
Grilled Portobello Mushrooms with Roasted Red Pepper and Parmesan Cheese
Grilled Sweet Potato Wedges with Lime and Cilantro
Key Lime Pie and Fresh Berry Tarts
Fresh Brewed Coffee, Decaf Coffee and Iced Tea

RECEPTION DISPLAYS:

Priced Per Person

Sliced Fresh Fruit Tray \$7

Sliced Fresh Seasonal Fruit and Berries

Artisan Cheese Display \$8

Imported and Domestic Cheeses presented with an Assortment of Crackers

Harvest Vegetable Board with Dipping Sauce \$6

An Array of Fresh Garden Vegetables with Ranch and Onion Dip

Whole Baked Brie En Croute \$5

Filled with Raspberry and Walnuts, Served with an Assortment of Crackers and Sliced Baguette

Hot Crab Dip \$8

Fresh Blue Crab Dip served with an Assortment of Crackers and Sliced Baguette



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Spinach and Artichoke Dip \$5
Served with Sliced French Bread and Crackers

Tri-Color Tortilla Chips \$7
Pico de Gallo, Guacamole, and Queso

Mediterranean \$8
Hummus, Assortment of Olives, and Feta Cheese, Roasted Red Peppers with Fresh Pita

CHEF ATTENDED ACTION STATIONS

(* Indicates Stations that Require an Attendant for \$100.00. All Stations Require Minimum of 30 Guests)

Shrimp and Grits* \$16
Tasso Ham, Corn, Tomato and Mushroom, Stone Ground Grits and Mini Corn Muffins

Chicken and Waffles* \$15
Buttermilk and Red Velvet Waffles, Fried Chicken Tenders, Pecans and Maple Syrup

Gourmet Macaroni and Cheese* \$15
Alfredo Cream Sauce, Cheddar and Asiago Cheese, Bacon, Mushroom, Shrimp and Scallions

Grits or Mashed Potato Bar \$12
Yukon Gold Mashed Potatoes or Adluh Stone-Ground Yellow Grits (\$2 Upcharge for both items), Bacon, Cheddar, Blue Cheese, Caramelized Onions, Chives, and Sour Cream

Fish Taco Station* \$17
Grilled Mahi Mahi, Soft Flour Tortillas, Cilantro Aioli, Pico de Gallo, Guacamole, Citrus Slaw, Limes

Risotto Station* \$15
Creamy Risotto, Grilled Chicken, Wild Mushrooms, Roasted Corn and Tomatoes, Scallions, Pancetta, Green Peas and White Truffle Oil

Sliders Bar* \$14
Pulled Pork or Pork Belly BBQ, Mustard BBQ Sauce, Traditional BBQ Sauce, Chipotle BBQ Sauce, Fried Onions and Cole Slaw

Crab Cakes* \$16
Lump Crab Cakes, Mango Salsa, Cilantro Corn Salsa, Citrus Remoulade and Fresh Lemons



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FROM THE CARVING BOARD:

Carving Stations Require an Attendant for \$100.00

Herb Crusted Top Round of Beef \$400

Served with Silver Dollar Rolls, Garlic Aioli and Horseradish Cream
(Serves 50 Guests)

Oven Roasted Turkey \$400

Served with Silver Dollar Rolls and Cranberry Chutney
(Serves 40 Guests)

Garlic and Rosemary Prime Rib \$450

Served with Silver Dollar Rolls, Horseradish Cream and Au jus
(Serves 40 Guests)

Baked Sugar Cured Virginia Ham \$400

Served Silver Dollar Rolls, Molasses Citrus Glaze, Vidalia Onion Relish &
Dijonnaise
(Serves 50 Guests)

Rosemary and Peppercorn Crusted Whole Beef Tenderloin \$500

Served with Silver Dollar Rolls and Roasted Tomato Chutney
(Serves 25 Guests)

Herb Roasted Pork Loin \$400

Served with Silver Dollar Rolls and Apple and Onion Rum Sauce
(Serves 30 Guests)

HORS D'OEUVRES:

Cold Selections: 50 piece minimum on each item

\$200 per 50 piece order

Grape Tomato and Fresh Mozzarella Spear with Basil
Cherry Tomato filled with Pimento Cheese
Chicken Salad on Cucumber
Vegetable Crudit  Shooter with Ranch Dip
Spinach and Boursin Phyllo Cup

\$250 per 50 piece order

Asparagus Tips Wrapped in Prosciutto



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Red Skin Potato Cup filled with Boursin Cheese
Prosciutto and Gorgonzola Crostini
Grilled Zucchini with Roasted Red Pepper and Hummus

\$300 per 50 piece order

Smoked Salmon Canapé with Cream Cheese, Capers and Red Onion Relish
Beef and Boursin Crostini with Caramelized Onion
Jumbo Gulf Shrimp with Horseradish Chili Sauce
Crab Salad and Citrus Avocado Spoons
Oyster Shooters, V-8, Horseradish Cream, Vodka and Lemon
Oysters on the Half Shell, Crème Fraiche and Chive

\$325 per 50 piece order

Tuna Tataki Spoon
Ceviche Spoon

Hot Selections: 50 piece minimum on each item

\$250 per 50 piece order

Italian Sausage Wrapped Puff Pastry
Hand Breaded Chicken Tenders with Peach Sauce
Assorted Petit Quiche
Sweet Potato Puff
Spanakopita
Sweet Potato and Bacon Quesadilla
BBQ Pulled Pork Tarts

\$300 per 50 piece order

Turkey and Apple Wood Smoked Bacon Bites
Twice Baked Truffled Fingerling Potato
Thai Spring Rolls with Sweet and Sour Sauce
Wild Mushroom Tart with Parmesan Cheese
Thai Peanut Chicken Satay
Brie with Raspberry and Almond in Phyllo
Breaded Artichoke Hearts with Goat Cheese
Chicken Quesadilla with Pico de Gallo
Peach and Brie Tart

\$325 per 50 piece order

Mini Beef Wellington
Mini Shrimp and Crab Cakes with Citrus Remoulade
Scallops Wrapped in Bacon



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Fried Green Tomatoes on Crostini with Pimento Cheese
Coconut Shrimp with Orange Mustard Sauce
Oysters Rockefeller
Mini Lobster Cobbler

\$375 per 50 piece order

Seared Scallop on Corn Salsa
Pork Belly on Sweet Potato Puree

Sweet Hors D'oeuvres and Dessert Display

Chocolate Covered Strawberries **\$43.75 per dozen**

Miniature Cheesecakes **\$38 per dozen**

Petit Fours Tray **\$37 per dozen**

Assorted Fresh Baked Cookies, Brownies, Dessert Bars **\$43.50 per dozen**

Miniature Chocolate Mousse Spoons **\$36 per dozen**

A Dessert Display, Assorted Cakes and Pies **\$10 per person**

Pastry and Coffee \$15 per person

Assorted Petit Fours and Chocolate Covered Strawberries
with an Upgraded Coffee Station to Include Varieties of Syrups,
Cinnamon Sticks, Chocolate Chips and Whipped Cream



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DOWNTOWN RECEPTION \$42

Choice of Reception Display (Select Two)

- Sliced Fruit Tray: Fresh Seasonal Fruit and Berries
- Elegant Cheese Display: Imported and Domestic Cheeses, Crackers
- Fresh Vegetable Crudit  with Dipping Sauce: Garden Vegetables with Ranch & Onion Dips
- Mediterranean: Garlic and Lemon Hummus, Assortment of Olives, Roasted Red Pepper, Feta Cheese and Fresh Pita
- Hot Crab Dip: Fresh Blue Crab Dip with an Assortment of Crackers and Sliced Baguettes
- Spinach and Artichoke Dip: Served with Sliced French Bread

Hot or Cold Hors d'oeuvres (Select Three)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice
- Vegetable Crudit  Shooter with Ranch Dip



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- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanakopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Satay
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce

Carving Station (Select One)

- Oven Roasted Breast of Turkey
- Top Round of Beef
- Bourbon Glazed Ham
- Herb Crusted Pork Loin

Attendant is required at \$100. Package includes Iced Tea or Lemonade or Fruit Punch.

MIDTOWN RECEPTION \$52

Choice of Reception Display (Select Three)

- Sliced Fruit Tray: Fresh Seasonal Fruit and Berries
- Elegant Cheese Display: Imported and Domestic Cheeses
- Fresh Vegetable Crudit  with Dipping Sauce: Garden Vegetables with Ranch and Onion Dips



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- Mediterranean: Garlic and Lemon Hummus, Assortment of Olives, Roasted Red Pepper, Feta Cheese and Fresh Pita
- Hot Crab Dip: Fresh Blue Crab Dip with an Assortment of Crackers and Sliced Baguettes
- Spinach and Artichoke Dip: Served with Sliced French Bread

Hot or cold Hors d'oeuvres (Select Four)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice
- Vegetable Shooter with Ranch Dip
- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanakopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Satay
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce

Carving Station or Action Station (Select One Station)

Carving Station

- Oven Roasted Breast of Turkey
- Top Round of Beef
- Brown Sugar Glazed Ham
- Herb Crusted Pork Loin

Action Station



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- Soup & Sandwich: Traditional Grilled Cheese Sandwich and Smoked Tomato Bisque
- BBQ Pork Sliders Bar: Pulled Pork, Mustard BBQ Sauce, Traditional BBQ Sauce, Chipotle BBQ Sauce, Fried Onions and Cole Slaw
- Fish Taco Station: Grilled Mahi Mahi, Soft Flour Tortillas, Cilantro Aioli, Pico de Gallo, Guacamole, Citrus Slaw and Fresh Limes
- Chicken & Risotto: Creamy Risotto, Grilled Chicken, Wild Mushrooms, Roasted Corn and Tomatoes, Scallions, Pancetta, Green Peas and White Truffle Oil
- Potato Bar: Yukon Gold Mashed Potatoes, Bacon, Cheddar, Blue Cheese, Caramelized Onions and Chives
- Gourmet Mac & Cheese: Alfredo Cream Sauce, Cheddar and Asiago Cheese, Bacon, Mushroom, Shrimp and Scallions

Attendant is required at \$100. Package includes Iced Tea or Lemonade or Fruit Punch.

UPTOWN RECEPTION \$62

Choice of Reception Display (Select Three)

- Sliced Fruit Tray: Fresh Seasonal Fruit and Berries
- Elegant Cheese Display: Imported and Domestic Cheeses, Crackers
- Fresh Vegetable Crudité with Dipping Sauce: Garden Vegetables with Ranch and Onion Dips
- Mediterranean: Garlic and Lemon Hummus, Assortment of Olives, Roasted Red Pepper, Feta Cheese and Fresh Pita
- Hot Crab Dip: Fresh Blue Crab Dip with an Assortment of Crackers and Sliced Baguettes
- Spinach and Artichoke Dip: Served with Sliced French Bread

Hot or Cold Hors d'oeuvres (Select Four)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice



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- Vegetable Shooter with Ranch Dip
- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanakopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Satay
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce
- Oyster Shooters
- Scallops Wrapped in Bacon

Carving Station (Select One)

- Breast of Turkey
- Top Round of Beef
- Brown Sugar Glazed Ham
- Herb Crusted Pork Loin

Attendant is required at \$100.

Action Station (Select One)

- Shrimp & Grits: Tasso Ham, Corn, Tomato and Mushroom, Stone Ground Grits and Mini Corn Muffins
- Crab Cakes: Lump Crab Cakes, Mango Salsa, Cilantro Corn Salsa, Citrus Remoulade and Fresh Lemons



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- Chicken & Waffle: Buttermilk and Red Velvet Waffles, Fried Chicken Tenders, Pecans and Maple Syrup
- BBQ Pork Sliders Bar: Pulled Pork, Mustard BBQ Sauce, Traditional BBQ Sauce, Chipotle BBQ Sauce, Fried Onions and Cole Slaw
- Soup & Sandwich: Traditional Grilled Cheese Sandwich and Smoked Tomato Bisque
- Gourmet Mac & Cheese: Alfredo Cream Sauce, Cheddar and Asiago Cheese, Bacon, Mushroom, Shrimp and Scallions
- Fish Taco: Grilled Mahi Mahi, Soft Flour Tortillas, Cilantro Aioli, Pico de Gallo, Guacamole, Citrus Slaw and Fresh Limes
- Chicken & Risotto: Creamy Risotto, Grilled Chicken, Wild Mushrooms, Roasted Corn and Tomatoes, Scallions, Pancetta, Green Peas and White Truffle Oil

Attendant is required at \$100. Package includes Iced Tea or Lemonade or Fruit Punch.

HOST RECEPTION *(Prices are per Cocktail and charged on consumption)*

Super Premium Brands \$10.50

Premium Brands \$8.50

House Wine \$8.50

Imported & Specialty Beer \$7

Domestic Beer \$6

Assorted Juices, Soft Drinks and Bottled Water \$3.50

(Pricing does not include 22% service charge, 15% tax on liquor and 10% tax on all other beverages)

CASH BARS *(Prices are per Cocktail and charged on consumption)*

Super Premium Brands \$13



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Premium Brands \$11

House Wine \$9

Imported & Specialty Beer \$7

Domestic Beer \$6.50

Assorted Juices, Soft Drinks and Bottled Water \$4

(Prices are inclusive of Sales Tax)

Required Fee of \$100.00 per Bartender with 4 hour bar service, \$25.00 for each additional hour (applies to Host or Cash Bars)

Cashier Fee is \$20.00 per hour (applies to Cash Bars)

Premium Brand Host Bar Package Price

\$34.50 per one hour

\$49.50 for two hours

\$64.50 for three hours

\$79.50 for four hours

All Prices are Subject to 22% Service Charge and Applicable Taxes

Required Fee of \$100.00 per Bartender with 4 hour bar service, \$25.00 for each additional hour



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All Prices are Subject to 22% Service Charge and Applicable Taxes



**COLUMBIA MARRIOTT
BANQUET MENUS**

GENERAL CATERING INFORMATION

FOOD AND BEVERAGE

All food and beverage served in the hotel is to be provided by the hotel.

The hotel requires one menu for all guests. Menu planning, room set-ups and other pertinent details must be arranged 14 days before arrival date. All food and beverage items are subject to a 22% service charge and prevailing sales tax. All buffet functions fewer than thirty (30) persons are subject to a \$7.50 per person surcharge. Prices and items are subject to change.

If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers or bartenders. Beer kegs are not permitted. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgement, appears intoxicated.

GUARANTEES

A guaranteed number is required three (3) business days prior to the function for ordering purposes. You will be billed for the guaranteed number or final attendance, whichever is greater. In the event that the hotel does not receive a firm number three (3) business days prior to the event, the expected number will serve as the guarantee. If your numbers increase after the three (3) business day guarantee deadline, our kitchen will make every effort to duplicate your menu for the additional guests. However, if this is not possible, a substitute meal will be provided to the additional guests.

SEATING/TABLE LINENS



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Our banquet rooms can be set to your preference, depending upon the size of the group. Round tables will seat 10 persons. Special seating diagrams with numbered tables are available if there is assigned seating. Specialty linen and chair covers are available at an additional cost.

MUSIC, ENTERTAINMENT, THEME PARTIES

The catering department will assist you in making any special arrangements that you require.

SIGNS AND DISPLAYS

Only pre-approved signage is permitted in any public area, other than private function areas. Please check with the catering department for details.

SHIPPING AND RECEIVING

Hotel catering staff should be advised of any packages for meetings that will be delivered to the hotel. Packages should not be delivered more than (3) days in advance due to limited storage space. Hotel can assist you in shipping your packages at the completion of your function.

AUDIO VISUAL EQUIPMENT AND AMPLIFICATION

A wide selection of lighting, audio-visual equipment and services are available on a rental basis. Orders may be placed through the catering department or with the PSAV representative. PSAV Audio Visual provides the hotel's audio visual service, with an office located inside the hotel.

DECORATIONS

The catering department is happy to assist you with decorations. Due to the materials within the ballroom and meeting rooms, the hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or any other substance. Confetti, bird seed and alike are not permitted and are subject to a \$250.00 removal fee. Some décor items and fresh flower petals will stain linen and hotel will bill for any damages to linen, carpet, etc. We do, however, have the capability to arrange hanging signage if notified in



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advance. All of our buffet meals are designed with your best interest in mind. This, combined with the use of sophisticated décor and displays, provides elegance that is unsurpassed.

With advance notice, ice sculptures can be provided for decoration for an additional charge.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following the banquet or meeting. Arrangements may be made for security for exhibits, merchandise or articles set up for display prior to the planned event with the catering/sales manager, approved by the hotel.

PARKING

Parking is available in the city owned garage adjacent to the hotel. The daily rate for self-parking is \$12.00. The crosswalk to the hotel is located on level 2A of the garage. Valet Parking is \$25.00 for hotel guests or \$15 for event guests.

The Columbia Marriott will not take responsibility for any damages or losses incurred to any vehicle while in the garage.

ENGINEERING AND ELECTRICAL REQUIREMENTS

Special engineering requirements (such as power and hanging items from walls and ceilings) must be arranged with our building services department at least three (3) weeks prior to the function. Please inquire with your event manager.

BILLING AND DEPOSITS

Requests for credit must be established 30 days prior to arrival. Credit may be established for functions over \$5,000.00, and payment in full is required within 30 days of receipt of statement. Otherwise, the entire contracted price must be paid in full and will be due three (3) business days prior to arrival by credit card or



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certified check. Payments by personal bank checks require two (2) week processing time. Advance deposits, if required, are good faith non-refundable deposits and will be applied toward your final payment.