

**Carolina Event and Conference Center
Menus**



Breakfast Menu

(Prices are per person)

#1 Full Beverage 5.95

Fresh Brewed Coffee (regular & decaf), Orange Juice, Tea (hot or cold),
Pepsi Products, Water

#2 Full Beverage and Choose 2: 6.95

Assorted Bagels & cream cheese; Breakfast Wrap with scrambled eggs, onions,
peppers, cheese, and your choice of ham, sausage or bacon; Cinnamon Rolls;
Assorted Danish; English Muffins; Fresh Fruit; Muffins; or Sausage Biscuits

#3 Full Beverage and Choose 3: 7.95

Assorted Bagels & cream cheese; Breakfast Wrap; Cinnamon Rolls;
Assorted Danish; English Muffins; Fresh Fruit; Muffins; or Sausage Biscuits

#4 Full Breakfast Buffet 12.95

Full Beverage with Milk, Biscuits, Danish, Fruit, Grits, Bacon,
Sausage, Scrambled Eggs, Toast, Pancakes, Breakfast Potatoes

Break Menu

(Juices not included with Break Items)

#1 Full Beverage (Coffee, Tea, Sodas, Juice, Water) 5.95 per person

#2 Full Beverage & Choose 2 Snack Items 6.95 per person

#3 Full Beverage & Choose 3 Snack Items 7.95 per person

#4 Full Beverage & Choose 4 Snack Items 8.95 per person

#5 Full Beverage & Choose 5 Snack Items 9.95 per person

Snack Items

Assorted Candy	Chips & Salsa	Fresh Fruit	Brownies	Veggie Tray
Cinnamon Rolls	Cheese & Crackers	Granola Bars	Muffins	Yogurt Cups
Assorted Potato Chips	Danish	Nutri Grain Bars		

Prices do not include a 20% Service charge and Sales tax

Menu items and prices are subject to change

Lunch Buffet Menu

All lunch buffets include one salad, one starch, two vegetables, bread, one dessert, tea and coffee.

PRICE

(Per person)

One Entree.....12.95

Two Entrees.....14.95

Three Entrees.....16.95

SALADS

Tossed salad, Coleslaw, Pasta Salad, Potato Salad

ENTREES

Marinated Grilled Chicken, Chicken Broccoli Alfredo, Turkey Breast, Pot Roast, Beef Macaroni Casserole,

Meat Loaf, Baked Ham, Baked Tilapia, Baked Ziti, Vegetable Pasta Primavera

STARCHES

Garlic Mashed Potatoes, Scalloped Potatoes, Sweet Potato Soufflé, Rice Pilaf,

Wild Rice Blend, Macaroni and Cheese, Cornbread Dressing, Roasted Potatoes

VEGETABLES

Broccoli, Green Bean Casserole, Glazed Carrots, Cauliflower au Gratin, Baked Beans, Whole Kernel Corn,

Southern Green Beans, Fried Okra, Vegetable Medley, Stewed Tomatoes

DESSERTS

Banana Pudding, Bread Pudding, Chocolate Mousse, Sheet Cake, Apple or Peach Cobbler, Brownies, Hot Fudge Cake, Cheesecake

Box Lunch Menu

Lunches include choice of 1(one) each: Sandwich with choice of bread, Chips, Side Item, Gourmet Cookie, and Canned Drink

9.75 per person

Sandwich: Ham, Roast Beef, Turkey all with choice of cheese, Chicken Salad, Tuna Salad, Turkey Provolone Wrap, Roast Beef and Cheddar Wrap, Ham and Swiss Wrap

Side Item: Broccoli Salad, Cole Slaw, Macaroni Salad, Pasta Salad, Potato Salad, Carrot Raisin Salad

Gourmet Cookie: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar

Canned Drink: Pepsi products

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Dinner Buffets

All dinner buffets are served with your choice of salad, two starches, two vegetables, bread, dessert, tea and coffee.

PRICE

(Per person)

One Entrée.....16.95

Two Entrees.....20.95

Three Entrees.....24.95

SALADS

Tossed Garden, Potato, Pasta, Marinated Cucumbers and Tomatoes, Fruit, Caesar

ENTREES

Chicken Rossini, Chicken Marsala, Roasted Turkey, Baked Ham, Quarter Roasted Chicken, Beef Stroganoff, Grilled Salmon, Lasagna,
Beef Tips, Baked Ziti, Roasted Pork Loin

STARCHES

Garlic Mashed or Mashed Potatoes, Potatoes au Gratin, Scalloped Potatoes, Sweet Potato Soufflé, Oven Roasted Red Potatoes, Rice Pilaf, Wild Rice Blend,
Macaroni and Cheese, Buttered Noodles, Yam Patties, Corn Bread Dressing

VEGETABLES

Greens, Yellow Squash Casserole, Broccoli, Southern Green Beans, Glazed Carrots, Cauliflower au Gratin, Vegetable Medley, Garden Peas with Pearl Onions,
Baked Zucchini, Whole Kernel Corn, Stir Fry Vegetables

DESSERTS

Banana Pudding, Chocolate Mousse, Cheese Cake, Apple or Peach Cobbler, Brownies, Sheet Cake, Hot Fudge Cake, Peanut Butter Pie,
Key-Lime Pie, Bread Pudding

Dinner Buffet prices are quoted for a minimum of 30 people. Pricing below the 30 will be quoted as needed.

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Plated Dinner Menu

Plated dinners are full service and are served with your choice of salad, one starch, one vegetable, fresh baked bread, tea, coffee, and dessert.

ENTRÉE SELECTIONS

Chicken Francaise

16.95

Beef Tenderloin with Mushroom Demi Glaze

17.95

Chicken Florentine

16.95

Shrimp Alfredo with Penne Pasta

16.95

Boneless Pork Loin with Apple Chutney

16.95

Grilled five-ounce Bacon Wrapped Filet of Beef

Market Price

Fresh Fish

(Tuna, Mahi, Salmon)

Market Price

6 Ounce Marinated Sirloin Steak

16.95

Chicken Rossini

16.95

Prime Rib 8 ounce cut of tender Prime Rib served With Au Jus and Horseradish Sauce

Market Price

SALADS

Tossed Garden, Marinated Cucumbers and Tomatoes, Spinach Salad with Hot Bacon Dressing, Caesar

VEGETABLES

Vegetable Medley, Creamed Spinach,
Southern Green Beans, Broccoli, Asparagus, Carrots Fricassee

STARCH

Mashed or Garlic Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,
Rice Pilaf, Roasted Potatoes, Wild Rice

DESSERT

Tiramisu, Key Lime Pie, Carmel Apple Pie, Chocolate Fudge Cake, Cheese Cake, Chocolate Mousse, Carrot Cake

Ballroom Packages

All Ballroom selections require a minimum of 100 people and include:

FRUIT, VEGETABLE AND CHEESE DISPLAY

A display of fresh in-season fruits and vegetables

Crackers and domestic cheeses

&

BEVERAGES

Choice of two (2)

Fruit Punch, Mock Champagne, Lemonade

Ice Tea, Coffee

* One Uniformed Carver required per 50 people

\$25.00 per hour (two hour minimum)

SILVER RECEPTION

16.95 per person

CARVING STATION *

Choose one (1)

Honey Mustard Baked Ham

Slow Roasted Whole Turkey

Roasted Pork Loin

Sliced fresh with an assortment of rolls and condiments

DIPS

Cold: Spinach, Avocado-Feta or Bacon Tomato with Choice of Crackers or Tortilla Chips or Hot: Bean, Spinach, Artichoke, Cheese, Crab or Shrimp

HORS D'OEUVRES

Choose Two (2)

Mini Quiche, Swedish Meatballs, Barbecue Meatballs, Tiger Meatballs (spicy),

Vegetable Spring Roll, Stuffed Mushrooms, Chicken Quesadillas, Roasted Egg Plant and Red Pepper Spread Served with Toasted

French Baguettes, Petit Fours, Jalapeno Poppers, Tomato and Mozzarella Bruschetta

Prices do not include a 20% Service charge and Sales tax

Menu items and prices are subject to change

GOLD RECEPTION

20.95 per person

CARVING STATION *

Choose two (2)

Pork Loin

Honey Mustard Baked Ham

Slow Roasted Whole Turkey

Roast Beef

Sliced fresh and served with assortment of breads and condiments

HOR D'OEUVRES

Choose three (3) from the previous page

PLATINUM RECEPTION

26.95 per person

CARVING STATION *

Choose two (2)

Honey Mustard Baked Ham

Slow Roasted Whole Turkey

Pork Loin

Prime Rib

Roast Beef

Sliced fresh and served with assortment of breads and condiments

HOR D'OEUVRES

Choose four from the previous page

Prices do not include a 20% Service charge and Sales tax

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Specialty Menus

(Priced per person)

ITALIAN BUFFET 13.95

Baked Ziti, Chicken Broccoli Alfredo, Garlic Bread, Caesar Salad, and Cannoli

CARIBBEAN BUFFET 16.95

Roast Pork, Roast Chicken, Rice and Black Beans, Grilled Plantains, Dinner Roll, Tossed Salad, Flan

SOUTHERN BBQ 16.95

BBQ Pork, BBQ Chicken, Macaroni and Cheese, Cole slaw,
Southern Green Beans, Corn Bread,
and Banana Pudding

AMERICAN BUFFET 16.95

Fried Chicken, Meat Loaf, Coleslaw, Macaroni and Cheese, Stewed Tomatoes, Biscuits, and Apple Pie

COMFORT BUFFET 16.95

Roasted Turkey with Gravy, Pot Roast with Gravy, Mashed Potatoes, Corn Bread Dressing,
Southern Green Beans, and Peach Cobbler

SUMMERTIME PICNIC 10.95

Hamburgers, Hot dogs, Country Potato Salad, Baked Beans
Cole Saw, Potato Chips, Assorted Cookies and Watermelon

LARGE SALADS 7.95

Chef Salad: Mixed Greens, Ham, Turkey, Bacon, Cheese, Tomato, Olives, Cucumbers
Caesar Salad: Romaine, Shredded Parmesan, Croutons, Tomatoes, and Caesar Dressing
Add Chicken 2.50 extra, Shrimp 3.50 extra, Beef Strips 3.50 extra, Grilled Salmon 4.50 extra

SOUP AND SALAD 9.95

Large Bowl of Tossed Salad Mix with choice of dressing & Choice of soup of the day

Prices do not include a 20% Service charge and Sales tax. No reduction in price because of changes to the menu. These are packages.

Menu items and prices are subject to change

HORS D'OEUVRES and DIPS

Priced per 100 pieces unless otherwise stated

Display of Fresh Seasonal Fruit (small serves 15).....	35.00	Medium.....	65.00	Large	90.00
Assorted Cheese Display (small serves 25).....	40.00	Medium.....	70.00	Large	100.00
Fresh Vegetable Display (small serves).....	35.00	Medium.....	65.00	Large.....	90.00
Shrimp Cocktail.....	Market Price				
Meatballs (Barbecue, Tiger or Swedish).....	75.00				
Finger Sandwiches (choose two: Pimento Cheese, Chicken, Ham, or Tuna Salad).....	75.00				
Jalapeno Poppers.....	135.00				
Smoked Chicken Quesadillas.....	135.00				
Shrimp Ceviche.....	Market Price				
Chicken Tenders with Honey Mustard.....	150.00				
Petite Assorted Quiche.....	175.00				
Crab Stuffed Mushrooms.....	175.00				
Bacon Wrapped Scallops or Shrimp.....	Market Price				
Sundried Tomato Bruschetta.....	95.00				

Serves 50

Hot Crab/Shrimp Dip.....	125.00
Hot Spinach Artichoke/Cheese Dip.....	85.00
Spinach, Bacon Tomato or Avocado Feta Dip (cold).....	75.00
Hummus Dip (Roasted Red Pepper, Black Bean, or Spinach Artichoke).....	75.00

OTHER SERVICES

Prices are quoted per person. No Glassware is allowed on patio. Bartender Services are \$25.00/hour (3 hour Min.), One Bartender required per 75 guests. Local Sheriff and Police Officers are \$25/hour (3 Hour Min.), One Officer per 75 guests. CECC requires additional officers where alcohol is served.

Beer/Wine Reception (Sodas provided by CECC) Corkage Service

\$2.50 Disposable or **\$4.50** Glassware

Beer/Wine/Liquor Reception (Sodas provided by CECC) **Special ABC Permit required**

\$4.50 Disposable

\$6.50 Glassware

Party Punches (per Gallon)

\$12.00.....Mock Champagne Punch

\$8.00.....Fresh Fruit Punch

\$8.00.....Lemonade

Prices do not include a 20% Service charge and Sales tax

Menu items and prices are subject to change

Afternoon Meeting Package

\$25.95 Per Person

Beef Vegetable, Chicken Vegetable or Cream of Tomato Soup
Fresh Garden Salad Garnished with Tomatoes and Cucumbers
Served with Italian, Ranch or Thousand Island Dressing

CHOICE OF ONE

Tuscan Chicken Breast Sandwich, French Dip, Southern Tilapia Sandwich, CECC Burger

Served with your choice of pasta salad, potato salad, fruit salad or steak fries

Assorted cookies

Iced Tea and Water

With Mid Afternoon Break

Granola Bars, Nutri Grain Bars, or Candy Bars

Freshly Brewed Regular and Decaffeinated Coffee

Iced Tea and Water

Minimum of 25 guests. A charge of \$150 will apply to all meetings under 25 guests. No menu substitutions. Prices do not include a 20% service charge and sales tax. Menu items and prices are subject to change.

Vegetarian Menus Lunch or Dinner

Priced per person, Minimum 25 people buffet or plated

Vegetable Strudel with fire roasted red pepper aioli served on a bed of fresh spinach

12.95

Cheese Manicotti

11.95

Baked Ziti

9.95

Grilled Portabella and Provolone Cheese with Mashed Potatoes, Broccoli and Caramelized Onions

13.95

Pasta Primavera

9.95

Cheese Ravioli Marinara

9.95

Eggplant Rollatini

12.95

Acorn Squash Stuffed Apple Pecan Chutney

12.95

Linguini Mediterranean with Artichokes, Mushrooms, Olives and Tomatoes

11.95

All of the above served with Salad, Roll or Garlic Bread, Chef Choice Dessert, Tea and Water

Coffee upon request

Buffets remain open for 75 minutes and no To Go boxes

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