



ANDERSON

CONFERENCE CENTER

Breakfast Buffets

Buffets include Coffee and Hot Tea Selections
Minimum of 25 guests or \$100.00 small group fee applied

Sunrise Continental

Assorted Chilled Fruit Juices
Assorted Muffins and Pastries
Served with Butter & Preserves
Fresh Seasonal Fruit Display

\$10.00 per person

Healthy Alternative

Assorted Chilled Fruit Juices
Individual Yogurts and Granola
Bran Muffins
Fresh Seasonal Fruit Display

\$12.95 per person

Edgar's Premiere

Assorted Chilled Fruit Juices
Scrambled Eggs
Applewood Smoked Bacon or Sausage Links
Homemade Breakfast Potatoes
Southern-Style Grits with Cheddar Cheese
Buttermilk biscuits with Sausage Gravy
Served with Butter & Preserves
Fresh Seasonal Fruit Display

\$15.00 per person

Add Made to Order Omelet Station with Fresh Vegetables,
Cheeses and Toppings to any Breakfast Buffet for an additional
\$4.00 per person

Attendant Fee - \$125.00 per station

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of food borne illnesses.*

Service Charges and State Sales Tax

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Breakfast Enhancements

Assorted Muffins with Butter & Preserves

\$35.00 per dozen

Buttermilk Biscuits and Sausage Gravy

\$20.00 per dozen

Breakfast Bagels with Cream Cheese, Butter & Preserves

\$30.00 per dozen

Corn or Bran Muffins with Butter & Preserves

\$25.00 per dozen

Assorted Individual Yogurts with Granola

\$3.50 each

Anderson Egg Sandwich

Scrambled Eggs, Applewood Smoked Bacon & American Cheese

\$6.00 per person

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Lunch Buffets

Buffets include Coffee and Iced Tea
Minimum of 25 guests or \$100.00 small group fee applied

Mexican Fajita Buffet

Chef's Choice Mixed Greens
Tortilla Chips with Pico de Gallo
Spanish Rice
Seasoned Black Beans with Green Chilies and Cilantro
Taco seasoned Ground Beef
Fajita Spiced Grilled Chicken
Sautéed Onions and Bell Peppers
Warm Flour Tortillas
Sour Cream and Jalapeno Peppers
Diced Onions and Shredded Cheddar Cheese
Fried Cinnamon Churros (Doughnuts)
\$22.95 per person

Cowboy BBQ

Potato Salad
Freshly Made Cole Slaw
BBQ Pulled Pork
BBQ Chicken
Baked Beans
Corn on the Cob
Corn Bread & Silver Dollar Rolls
Fruit Cobbler
\$19.95 per person

Taste of Italy

Chef's Choice Pasta Salad
Traditional Caesar Salad
Meat or Vegetable Lasagna
with Spicy Tomato Sauce and Mozzarella Cheese
Chicken Piccata or Chicken Marsala
Chef's Seasonal Vegetable of the Day
Roasted Rosemary Potatoes
Ciabatta Bread, Garlic Bread
Extra Virgin Olive Oil and Parmesan Cheese
Italian Tiramisu
\$25.95 per person

Southern Treat

Cajun Cole Slaw
Garden Salad
Southern Fried Chicken
Cornmeal Breaded Catfish
Mashed Potatoes
Southern Red Rice
Seasonal Vegetable Medley
Cornbread & Biscuits
Apple Pie
\$22.95 per person

Deli Buffet

Chef's Choice Mixed Greens
Chicken & Georgia Pecan Salad
Selection of Turkey, Ham & Roast Beef with Sliced
Domestic and Imported Cheeses
Tomatoes, Red Onion, Bibb Lettuce & Sliced Pickles
Assortment of Breads and Rolls
Appropriate Condiments
Cherry Pie
\$16.95 per person

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Hot Plated Lunches

Served with House Salad and Iced Tea

Add Soup to your Lunch for **\$1.50 per person**

Add Dessert to your Lunch for **\$2.50 per person**

Edgar's Wrap

with Garlic-Fried Rice, Avocados, Tomato, Onion and your choice of Grilled Chicken, Shrimp, Calamari, Steak, Pork or Salmon

\$14.00 per person

BBQ Pork Wrap

with pulled Hickory Smoked Pork, Aged Cheddar, Red Onions, Roasted Garlic & smothered in our own Bourbon style BBQ sauce

\$13.00 per person

Fried Chicken

Southern-Style Fried Chicken

Served with Seasonal Vegetable Medley, Mashed Potatoes & Gravy

\$14.00 per person

Chicken Crepes

Breast of Chicken Sauteed with Wild Mushrooms and Whole Grain Mustard wrapped in Crepe Shells with Alfredo Sauce

\$15.00 per person

Cheese & Mushroom Tortellini

with Tomato Sauce, Basil, Garlic and Fresh Mozzarella

\$16.00 per person

Teriyaki-Glazed Salmon Steak

with Garlic, Ginger, Mushrooms, and Fried Rice

\$18.00 per person

Wild Mushroom and Beef Tenderloin Tips

Tender Beef, Wild Mushrooms and sweet braised Shallots, with Chef's Choice Pasta

\$17.00 per person

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Cold Sandwich Plates

Served with Choice of Chips or Fruit Cup & Iced Tea

Add Soup or Salad to your Lunch for **\$1.50 per person**

Add Dessert to your lunch for **\$2.50 per person**

Helms Club

Turkey, Ham, Bacon, Lettuce, Tomato, sliced Onion,
Swiss Cheese, Mozzarella and Roasted Garlic Mayo

\$14.00 per person

Ham & Cheese Croissant

Smoked Ham & Sharp Cheddar Cheese with
Lettuce & sliced Tomatoes

\$11.00 per person

Roast Beef

Thinly Sliced Roast Beef on Ciabatta Bread,
with Lettuce, Tomato, Cheddar Cheese & Horseradish Mayo

\$13.00 per person

Turkey Breast

Thinly Sliced Turkey on Ciabatta Bread,
with Lettuce, Tomato, Swiss Cheese & Horseradish Mayo

\$12.00 per person

Chicken or Tuna Salad Croissant

Homemade Chicken or Tuna Salad
with Lettuce & sliced Tomatoes

\$12.00 per person

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Plated Salad Lunches

All Salads are served with Fresh Rolls, Coffee & Iced Tea

Add Chef Select Dessert to your Lunch for **\$2.50 per person**

Grilled Salmon Salad

Char-Broiled Salmon lightly seasoned then flaked over Spinach Leaves & Spring Greens tossed in Strawberry Dressing, with Roasted Pecans & Fresh Strawberries

\$14.00 per person

Chef's Salad

Mixed Greens topped with Turkey, Ham, Cheddar, Swiss Cheese, Tomato, Crispy Cucumber, Onion, Egg, & Black Olives, Choice of Dressing

\$12.00 per person

Black and Blue Salad

Flat Iron Steak, Char-Grilled & served on Mixed Greens with Crumbled Bleu Cheese, Apple Slices, Kalamata Olives & Peppercorn Dressing

\$15.00 per person

Our Signature Caesar Salad

Young Baby Romaine tossed with Parmesan Cheese, Vine-ripened Tomatoes and Croutons

\$10.00 per person

Strawberry & Spinach Salad

with Caramelized Pecans & Bleu Cheese

\$12.00 per person

Apple & Spinach Salad

with Toasted Almonds, Honey Herb Vinaigrette & Feta Cheese

\$12.00 per person

Add Shrimp..... \$3.00 per person

Add Chicken..... \$3.00 per person

Add Salmon\$4.00 per person

Add Steak.....\$4.00 per person

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Plated Dinners

Includes Rolls, Salad, Chef's Select Starch, Chef's Select Vegetable and Dessert
Served with Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Salad Course

Choice of One

Spinach Salad

with Mandarin Oranges and Cherry Tomatoes

Caesar Salad

Young Baby Romaine tossed with Parmesan Cheese,
Vine-Ripened Tomatoes & Croutons

Mixed Green Salad

with Cherry Tomatoes, Cucumbers & Croutons

The Georgia Salad

*with Dried Cherries, Peaches & Almonds
(check for availability)*

Entrée Selections

Rib Eye Steak, 12 oz
\$25.00 per person

Herb Crusted Loin of Pork
\$22.00 per person

Herb Crusted Tilapia
\$22.00 per person

Roasted Prime Rib (minimum 30 orders)
\$25.00 per person

Herb Rubbed Chicken Breast
\$22.00 per person

Black Pepper-Seared Salmon Filet
\$23.00 per person

New York Strip Steak 12 oz
\$27.00 per person

Spice Grilled Ahi Tuna
\$24.00 per person

Pecan Crusted Walleye Pike
\$24.00 per person

Center Cut Beef Tenderloin, 8 oz
\$32.00 per person

Teriyaki-Glazed Salmon Steaks
\$24.00 per person

Vegetarian Pasta Alfredo
\$19.00 per person

Chicken Breast stuffed with Sautéed Baby Spinach & Smoked Bacon
\$25.00 per person

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Customized Buffet

Includes Rolls, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Buffet Minimum of 25 guests or \$100.00 small group fee applied.

Salads

Choice of One

Spinach Salad

with Mandarin Oranges and Cherry Tomatoes

Caesar Salad

Young Baby Romaine tossed with Parmesan Cheese,
Vine-ripened Tomatoes & Croutons

Mixed Greens Salad

with Cherry Tomatoes, Cucumbers & Croutons

The Georgia Salad

with Dried Cherries, Peaches, & Almonds
(check for availability)

Entrées

Please Select Two

Chicken Cordon Bleu

Roasted Chicken

Grilled Chicken Breast with Mushrooms

Baked Haddock with Lemon & Dill

Beef Tips

Glazed Honey Ham

Roasted Loin of Pork

BBQ Pork Ribs

Sliced Turkey Breast

Desserts

Choice of One

Tuxedo Truffle Mousse Cake

White Chocolate Raspberry Cream Cake

Black Forest Cake

Strawberry Shortcake

New York Style Cheesecake

Cherry Pie

Crème Brûlée

(Classic, Mint, Pumpkin or Chai Tea flavor is available)

Apple Crumble

Deep Dutch Brownie

Dutch Apple Pie

\$28.00 per person

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Action Station

Peppercorn Crusted Beef Sirloin with Bordelaise Sauce

\$6.95 per person

Whole Virginia Ham with Honey Mustard Sauce

\$5.95 per person

Steamship Round of beef with Horseradish Cream

\$12.95 per person

Tender Whole Loin of Pork with Apple Cutney

\$5.95 per person

Slow Roasted Turkey with Pan-Dripping Gravy

\$5.95 per person

Pasta Station

Select Two Pastas:

Penne, Bowtie and Tri-Colored Tortellini

Select Two Sauces

Marinara, Alfredo, Bolognese and Creamy Pesto

Served with Garlic Bread Sticks and Grated Parmesan Cheese

\$12.00 per person

Your Choice of Bay Shrimp, Sausage or Grilled Chicken

add \$3.00 per person

\$100.00 Attendant Fee per station

Stations require a minimum of 50 Guests per Station

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Hors d'oeuvres

Chilled Reception Displays

Farmers Cheese and Sausage Display **\$4.50 per person**

A variety of the Finest Cheeses and Summer Sausage, presented with French Bread and Crackers

Vegetable Crudités with Herb Dip..... **\$3.00 per person**

A variety of Crisp Seasonal Vegetables with Tangy Fresh Herb Dip

Smoked Salmon Display..... **\$5.50 per person**

Smoked Whole Atlantic Salmon with Traditional condiments of Diced Tomatoes, Red Onions, Hard Cooked Egg, Lemon Wedges and Capers, served with a Basket of Crackers

The Anderson Fresh Fruit Display..... **\$5.00 per person**

A Stunning Presentation of Fresh Melon, Pineapple, Grapes, Strawberries and other Season Fruits

Italian Antipasti Display **\$4.00 per person**

Traditional Italian Selections of Salami, Provolone and a Gourmet Variety of Imported Olives, Cherry Peppers, Peppercuncini and Roasted Balsamico-Marinated Vegetables, served with an assortment of Italian Bread

Display of Premium Domestic and Imported Cheeses with Fruit **\$6.50 per person**

A Grand Selection of Cheeses, complemented by Fresh Strawberries, Grapes, French Bread & Crackers

Chilled Jumbo Gulf Shrimp Display **\$4.00 per person**

(Minimum 2 pieces per person) - Poached Shrimp, Chilled and Displayed with Lemon, Lime and Tomato Horseradish Sauce

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Hot Hors d'oeuvres

Increments of 100 pieces

Tomato Bruschetta	\$200.00
Spring Rolls - Served with sweet & sour dipping sauce.....	\$200.00
Chicken Wings BBQ, Mild, Hot	\$200.00
Stuffed Mushrooms with Mild Italian Sausage	\$250.00
Quiche - Lorraine, Spinach, Swiss Cheese and Bacon	\$200.00
Meatballs - BBQ or Sweet & Sour	\$200.00
Chicken Fingers - Served with Ranch and Honey Mustard.....	\$150.00
Spinach Artichoke Dip-Served with Toasted Baguettes	\$200.00
Spanakopita - Phyllo Dough, Spinach and Feta Cheese	\$200.00
Mini Crab Cakes - Served with Remoulade Sauce.....	\$300.00
Mini Beef Wellington.....	\$300.00
Sesame Soy Glazed Beef Skewers.....	\$200.00
Tangy Thai Shrimp Skewers.....	\$200.00
Lemon Chili Shrimp Sticks.....	\$200.00
Chicken Satay with Peanut Sauce.....	\$200.00
Five-Spice Chicken with Mandarin Orange-Ginger Dipping Sauce.....	\$200.00
Fried Ravioli - Served with Remoulade Sauce.....	\$125.00

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Cold Hors d'oeuvres

Increments of 100 pieces

Tomato Bruschetta..... \$200.00

Vine-Ripened Tomato, Garlic, Onion, Basil & Extra Virgin Olive Oil

Assorted Silver Dollar Sandwiches..... \$200.00

Tuna Salad, Chicken Salad, Ham, Turkey & Cheddar

Shrimp Cocktail..... \$250.00

Served with Cocktail Sauce & Lemon

Basil Marinated Mozzarella and Cherry Tomato Skewers..... \$250.00

Seared Ahi Tuna..... \$300.00

Served on Won Ton Crackers with Wasabi

Smoked Salmon..... \$300.00

On Toasted Rye Rounds with Horseradish Mayo

Phyllo Shell Stuffed with Chicken Salad..... \$200.00

Smoked Salmon and Dill Pinwheels..... \$200.00

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Snacks

Granola Bars, Candy Bars & Power Bars

\$2.00 each

Soft Pretzels with Honey-Mustard

\$2.50 per person

Snack Mix

\$11.00 per pound

Tortilla Chips with Salsa

Potato Chips with Dip

\$2.50 per person

Gourmet Mixed Nuts

\$20.00 per pound

Homemade Brownies or Cookies

\$16.00 per dozen

Beverages

Assorted Soft Drinks

\$2.00 each

Bottled Water

\$2.00 each

Individual Bottled Fruit Juice

\$3.25 each

Freshly Brewed Iced Tea

\$24.00 per 3 gallons

Lemonade or Fruit Punch

\$20.00 per 3 gallons

Regular and Decaffeinated Coffee

Hot Tea included with Coffee Service

\$30.00 per 2 gallons

All Day Beverage Package

Thirst Quencher

Coffee, Decaffeinated Coffee, Hot & Iced Tea, Assorted Soft Drinks & Bottled Water

\$18.00 per person

Basic Beverage Break

Assorted Soft Drinks & Bottled Water

\$12.00 per person

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Themed Breaks

The Helms Break

Classic Popcorn

Assorted Mini Candy Bars

Soft Pretzel with Honey Mustard

Potato Chips and Fresh Herb Dip

Assorted Soft Drinks, Bottled Water & Coffee

\$9.00 per person

The Healthy Break

Assorted Yogurts & Granola Bars

Fruit Kabobs with Yogurt Dip

Seasonal Vegetable Crudites with Dipping Sauce

Assorted Bottled Juices & Water

\$12.00 per person

The Anderson Energizer

Assorted Freshly Baked Cookies

Chocolate Brownies with Powdered Sugar

Assorted Soft Drinks, Bottled Water & Coffee

\$11.00 per person

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Beverages

Host Bar

Sodas.....	\$2.00
Bottled Water	\$2.00
Domestic Beer.....	\$4.00
Imported Beer	\$5.00
House Wine by Glass.....	\$5.50
Call Selections	\$6.50
Premium Selections	\$8.00
Top Shelf Selections	\$10.00

Cash Bar

Sodas.....	\$2.50
Bottled Water	\$2.50
Domestic Beer.....	\$4.50
Imported Beer	\$5.50
House Wine by Glass.....	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.50
Top Shelf Selections	\$10.50

Call Selections

Smirnoff Vodka
 Johnnie Walker Red
 Jim Beam Bourbon
 Beefeater Gin
 Bacardi Rum
 Jose Cuervo Tequila

Premium Selections

Absolut Vodka
 Tangueray Gin
 Jack Daniels Whiskey
 Meyers Rum
 Johnnie Walker Black
 Sauza Hornitos Tequila

Top Shelf Selections

Grey Goose Vodka
 Crown Royal Whiskey
 Macallan 12 Year Scotch
 Mount Gay Rum
 Patron Tequila
 Bombay Sapphire Gin
 Hennessy

\$100 bartender fee per 75 guests, plus tax.

Bartender fee waived if beverage sales exceed \$500 per bar (not including tax and gratuity)

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