

# *Chef's Table*

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## *Appetizers*

### **Stuffed Squash**

Roasted Squash, Sage ricotta, caramelized onion, crispy bacon

### **Roasted Vegetable Lettuce Boats**

Roasted corn, grape tomatoes, grilled zucchini, roasted red peppers, and feta cheese

### **Stuffed Mushrooms**

Mushroom caps with creamy spinach and roasted red pepper stuffing

### **Fresh Fruit and Dip**

Pineapple, strawberries, melon, grapes, vanilla cream

### **Lobster Popcorn**

Crispy fried langoustine lobster bites with sweet chili sauce and scallions

### **Shrimp Cocktail Shooters**

Fresh poached U-15 shrimp in lemon-horseradish cocktail sauce

### **Pork Wings**

Smoked and sous vide pork shoulder bites in bacon-bourbon BBQ

### **Charcuterie Board**

Cured meats, hand cut cheeses (Gouda, Manchego, Cheddar, Bleu), stone ground mustard, crackers

### **Hummus and Veggie Tray**

Honey chipotle hummus, carrot, celery, sweet pepper medley

### **Veggie Pasta Cups**

Handmade pasta, baked and filled with whipped cream cheese and fresh veggies

### **Arancini**

Deep fried parmesan risotto balls in marinara

### **Whipped Feta**

Za'Tar, Garlic Olive Oil, herb Flatbread

### **Twice Baked Potato Bites**

Crispy potatoes, cheddar cheese, bacon, sour cream, chives

### **Pierogis**

Cheesy potato pierogis with a side of sour cream

### **Patatas Bravas**

Roasted potato bites, dried pepper aioli, chives

### **Rangoon**

Chicken, beef, pork or crab with roasted garlic cheese blend, deep fried with a side of sweet chili sauce

### **Pomodoro Meatballs**

Pork and beef meatballs, tomato Pomodoro sauce

### **Chicken Satay**

Grilled chicken skewers in sesame glaze

### **Quesadilla**

Chef's tortillas, cheddar cheese, chicken or black beans, pico, and sour cream

## *Salad*

### **Heritage Salad**

Heritage lettuce, shredded carrot, heirloom grape tomato, onion, Chef's balsamic vinaigrette and buttermilk ranch

### **Caesar Salad**

Fresh cut romaine, herb crouton, parmesan, Chef's dressing

## *Chicken Entrees*

### **Chicken Piccata**

Pan seared scaloppini chicken breast, lemon-herb sauce, shaved parmesan

### **Chicken Mushroom Marsala**

Pan seared scaloppini chicken breast, mushroom marsala sauce, topped with fresh herbs

### **Chicken Parmigiana**

Pan Fried Chicken Breasts topped with Chef's marinara, fresh mozzarella

### **Garlic Parmesan Chicken**

Pan seared scaloppini chicken breast, roasted garlic cream sauce, shaved parmesan

### **Honey Chipotle Chicken**

Roasted chicken breast, sweet and spicy reduction, fresh herbs

### **Balsamic Chicken**

Roasted chicken breast, balsamic marinade, fresh basil

## *Beef Entrees*

### **Beef Tips**

Braised beef tips in creamy sherry sauce

### **Carved Roast Beef**

Top round roast sous vide to perfection, horseradish cream, au jus

### **Carved Beef Steamship**

Roasted bone-in beef steamship (whole hind leg, approximately 70lbs), horseradish cream, au jus

### **Carved Beef Prime Rib**

Roasted prime rib cooked to your specified temperature, horseradish cream, au jus

### **Carved Beef Tenderloin**

Seared and roasted whole beef tenderloin cooked to your specified temperature, horseradish cream, au jus

## *Pork Entrees*

### **BBQ Pulled Pork**

Braised and shredded pork shoulder in sweet and smokey BBQ

### **Carved Pork Tenderloin**

Seared and roasted whole pork tenderloin cooked to your specified temperature, honey Dijon, smoked jus

### **Carved Pork Roulade**

Pork loin stuffed with spinach and roasted red peppers, cranberry gastrique (sweet and sour sauce)

## *Fish Entrees*

### **Lemon Salmon**

Baked salmon topped with charred lemon wheel and garlic compound butter

### **Salmon with Creamy Dill**

Baked salmon filet topped with creamy dill sauce

### **Grilled Mahi**

Char grilled mahi steak topped with pineapple salsa or cilantro pesto

### **Stuffed Sole**

Sole filets stuffed with spinach and roasted tomatoes, fumet cream sauce

## *Vegetarian(Veg)/Vegan(V) Entrees*

### **Spaghetti Squash (V)**

Roasted Spaghetti squash, chickpeas, sauteed mushrooms, onion, and kale with warm garlic vinaigrette

### **Zucchini Primavera (V)**

Spiralized zucchini noodles, bell peppers, onion, carrot, and fire roasted corn topped with pomodoro sauce

### **Ratatouille (V)**

Roasted bell pepper, zucchini, butternut squash, onion, and eggplant over a rich tomato sauce topped with herb oil

### **Ravioli with Butternut Squash (Veg)**

Herb Ricotta Stuffed Ravioli, roasted butternut squash, wilted baby arugula, toasted pumpkin seeds, parmesan cream sauce

### **Spinach Ravioli (Veg)**

Handmade spinach pasta filled with sauteed spinach, ricotta, and parmesan blend with marinara sauce

### **Polenta (Veg)**

Creamy polenta with wild mushrooms, cream sauce, and shaved Parmesan

### **Eggplant Parmesan (Veg)**

Lightly breaded eggplant layered with fresh mozzarella, topped with pomodoro sauce

## *Starch Sides*

### **Smashed Potatoes**

Russet and skin on red potatoes, seasoned and smashed with butter and sour cream

### **Bistro Potatoes**

Thin sliced potatoes layered with clarified butter, roasted to crispy golden brown

### **Cavatappi Pomodoro**

Cavatappi noodles in Chef's pomodoro sauce

### **Farfalle Pasta (chilled or hot)**

Farfalle (bowtie) pasta, cherry tomatoes, garlic, spinach, herb dressing

### **Caprese Penne (chilled or hot)**

Penne pasta, fresh basil, mozzarella, tomatoes, roasted garlic EVOO

### **Vegetable Pasta Primavera**

Cavatappi noodles, grilled zucchini, yellow squash, corn, roasted red peppers, carrot, onion, garlic cream sauce

### **Creamy Pesto Tortellini**

Three cheese tortellini, roasted tomatoes, spinach, creamy basil pesto

## *Vegetable Sides*

### **Garlic Green Beans**

Blanched green beans roasted in garlic and olive oil

### **Cheesy Broccoli**

Steamed broccoli florets with sharp cheddar cheese sauce

### **Veg Medley**

Steamed Broccoli, cauliflower, carrots, bell pepper, and onion

### **Braised Greens**

Collards, chard, bok choy, carrots and onion braised in vegetable stock

### **Bacon Brussel Sprouts**

Brussel sprouts roasted in bacon fat, topped with crispy bacon

### **Cauliflower Rice Pilaf**

Riced cauliflower sauteed with garlic, ginger, and scallions