

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)

Four cheese 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