

Menu

Appetizers

Stuffed Mushrooms

Mushroom caps with creamy spinach and roasted red pepper stuffing

Pomodoro Meatballs

Pork and beef meatballs, tomato Pomodoro sauce

Pork Wings

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

Shrimp Cocktail

Fresh poached shrimp in horseradish cocktail sauce

Fresh Fruit and Dip

Seasonal fruit display with vanilla cream dip

Charcuterie Board

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

Hummus and Veggie Tray

Roasted garlic hummus, carrot, celery, sweet pepper medley, pita

Roasted Vegetable Lettuce Wraps

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

Arancini

Deep fried parmesan risotto balls in marinara

Whipped Fetta Dip

Za'Tar, Garlic Olive Oil, crostini

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

Chicken Satay

Grilled chicken skewers in sesame glaze

Quesadilla

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

Spinach and Artichoke Puffs

Puff pastry bites topped with creamy spinach and artichoke

Salad (Choose 1)

Heritage

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

Caesar

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

Entrees (Choose up to 2 protein options + 1 Vegetarian/Vegan)

Chicken

Chicken Piccata

Pan seared scaloppini chicken breast, lemon-herb sauce

Chicken Mushroom Marsala

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

Garlic Parmesan Chicken

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

Balsamic Chicken

Roasted chicken breast, balsamic marinade, fresh basil

Menu

Beef

Beef Tips

Braised beef tips in creamy sherry sauce

Fork Steak

Slow cooked cube steak in pan gravy

Carved Roast Beef

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

Prime Rib

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

Beef Tenderloin

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

Pork Entrees

BBQ Pulled Pork

Braised and shredded pork shoulder in sweet and smoky 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

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)

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

Polenta (Veg)

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

Eggplant Parmesan (Veg)

Lightly breaded eggplant layered with fresh mozzarella, in pomodoro sauce

Menu

Sides (Choose up to 2 starch and 2 Veg)

Starch

Smashed Potatoes

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

Scalloped potatoes

Thin sliced potatoes layered with parmesan cream sauce

Cavatappi N Cheese

Cavatappi in three cheese sauce

Rigatoni Pomodoro

Rigatoni noodles in Chef's pomodoro sauce with melted fresh mozzarella

Farfalle Pasta (chilled or hot)

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

Creamy Pesto Tortellini

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

Vegetable

Garlic Green Beans

Blanched green beans roasted in garlic and olive oil

Braised Green Beans

Ramono style green beans slow cooked with caramelized onion

Veg Medley

Blanched broccoli, cauliflower, carrots, bell pepper, and onion in herb butter

Creamy Garlic Broccoli

Steamed broccoli florets with sharp cheddar cheese sauce

Maple Bacon Brussel Sprouts

Maple roasted Brussel sprouts topped with crispy bacon

Package Info

All packages include bread service, China plates, flatware, and water glasses

Bar service, tables, chairs, and linens are typically provide by the venue and/or client

Total package price adjusted for inflation by 0.5% per month from published date of menu

CHEFS • TABLE

COLUMBUS