

1221 Chesapeake Avenue Columbus, OH 43212 614-486-1221 (office) 614-203-2021 (cell)

WEDDING RECEPTION SAMPLE MENUS

HORS D'OEUVRES MENU 1

- Vegetable Display with Ranch Dip
- Saltimbocca Shrimp Skewers with Fried Sage Aioli
- Asian Chicken Skewers with Thai Peanut Sauce
- Crab Stuffed Mushrooms
- Chicken Meatballs with Sundried Tomato Alfredo Sauce

HORS D'OEUVRES MENU 2

- Fruit & Cheese Display with Crostini and Crackers
- Hot Smoked Salmon Display
- Signature Mini Sandwich selection of Rosemary Beef,
- Smoked Turkey and All Natural Ham
- Spinach & Artichoke Fondue with Focaccia Bread

SIT DOWN DINNER OR BUFFET MENU 1

- Chicken Marsala
- Wild Rice Pilaf
- Seasonal Baby Greens with White Balsamic Vinaigrette
- Fresh Rolls & Butter

SIT DOWN DINNER OR BUFFET MENU 2

- Roast Beef Tenderloin with Rosemary Demi-Glaze
- Mediterranean Linguini with Jumbo Shrimp and Sea Scallops
- Garlic Mashed Potatoes
- Fresh Green Beans with Toasted Almonds
- Baby Spinach Salad with Mandarin Oranges, Red Onion and Poppy Seed Dressing
- Fresh Rolls & Butter



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CROSTINI – "Little toasts" brushed with virgin olive oil

- Grilled Peach & Prosciutto
- Caprese Tomato, Mozzarella and Basil Pesto
- Roasted Wild Mushroom and Brie
- Whipped Goat Cheese, Cranberry Orange Compote & Crushed Pistachio
- Caramelized Date & Gorgonzola

DIPS AND DISPLAYS – Served with a variety of crackers, tortilla chips, grilled pita bread and focaccia bread

- Garlic Hummus with Grilled Pita Bread
- Vegetable Crudite with Ranch or Roasted Red Pepper Dip
- Jarlsberg Cheese with Crackers and Crostini
- Black Bean & Roasted Corn Salsa with Tortilla Chips
- Spinach and Artichoke Fondue with Focaccia Bread
- Domestic Cheese Platter with Fresh Fruit
- Imported Cheese Display with Chutneys and Fresh Fruit
- Hot Smoked Salmon Display
- Charcuterie Display featuring locally produced Salami & Cured Meats with Gogonzola, Olives, Pickled Vegetables & Rosemary Focaccia (regular or premium)
- Mediterranean Platter with Hummus, Feta Cheese, Olives and Vegetables
- Fresh Fruit Skewers with Sweet Orange Scented Yogurt Dip
- Grilled Vegetable Platter with Tarragon Aioli
- Southern Pimento Cheese with Crackers and Crostini
- Chilled Seafood Display with Jumbo Shrimp, Crab Claws, Steamed Mussels, Cocktail and Calypso Sauce



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COLD SEAFOOD HORS D'OEUVRES

- Ginger Roasted Jumbo Shrimp with Thai Red Curry Aioli
- Sesame Seared Tuna Platter with Sticy Rice & Sriracha Aioli
- Cajun Grilled Shrimp Skewers with Remoulade
- Poached Shrimp Cocktail
- Smoked Salmon and Dill Deviled Eggs

HOT SEAFOOD HORS D'OEUVRES

- Crab Stuffed Mushrooms
- Petit Crab Cakes with Remoulade or Lemon Aioli
- Saltimbocca Shrimp Skewers with Fried Sage Aioli

COLD POULTRY HORS D'OEUVRES

- Asian Chicken Skewers with Thai Peanut Sauce
- Buffalo Chicken Skewer with Blue Cheese Dip
- Pecan and Grape Chicken Salad in Phyllo Cups

HOT POULTRY HORS D'OEUVRES

- Chicken Meatballs with Tomato Alfredo Sauce
- Buffalo Chicken Meatballs with Gorgonzola Cream Sauce
- Traditional Chicken Wings with Celery and Bleu Cheese Dip
- Jamaican Jerk Grilled Chicken Wings with Spicy Ranch Dip
- Chicken, Bacon & Swiss Pinwheels

COLD MEAT HORS D'OEUVRES

- Prosciutto Wrapped Asparagus Bundles
- Korean BBQ Beef Skewer with Charred Scallion Vinaigrette
- Candied Bacon
- Savory Herb Puffs with Smoked Gouda and Bacon



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HOT MEAT HORS D'OEUVRES

- Korean Beef Meatballs with Hoisin BBQ Sauce
- Beef Meatballs with Sweet Kansas City BBQ Sauce
- Swedish Meatballs with Sweet Onion Gravy
- Chorizo Stuffed Mushrooms
- Assorted Mini Quiche
- Smoked Bacon Wrapped Bay Scallops
- Mini All Beef Hot Dogs in Puff Pastry with Sesame Seeds
- Pepperoni, Salami & Provolone Pinwheels

COLD VEGETARIAN HORS D'OEUVRES

- Belgian Endive stuffed with Lemon Caper Cream Cheese
- Classic Southern Deviled Eggs
- Caramelized Onion, Mushroom and Bleu Cheese Herb Puffs
- Eggplant Stacks with Tomato, Pesto and Fresh Mozzarella
- Buttermilk Biscuits with Pimento Cheese
- Fresh Mozzarella and Grape Tomato Skewers

HOT VEGETARIAN HORS D'OEUVRES

- Spinach & Feta Stuffed Mushrooms
- Roasted Vegetable Skewer with Tarragon Aioli
- Crispy Spring Rolls with Sweet Chili Sauce
- Mini Twice Baked Redskin Potatoes
- Parmesan Polenta Rounds with Tomato Jam
- Spinach & Artichoke Pinwheels



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SANDWICHES AND SLIDERS (served on house made bread and buns)

- Applewood Smoked Turkey with Cranberry Mayo
- Grilled Beef Tenderloin with Horseradish Mayo
- Rosemary Roast Beef with Horseradish Mayo
- Buttermilk Fried Chicken with Tobasco Aioli
- Braised Beef Short Rib with Blue Cheese Aioli
- Meatloaf with Roasted Tomato Jam
- Italian Meatball with Provolone & Marinara
- Carolina Style Pulled Pork with Cole Slaw
- Chicken BLT Smoked Bacon and Roasted Tomato Jam
- Chicken Salad with Grapes and Pecans
- Vegetable Wraps with Hummus

GRILLED FLATBREADS (must have ovens on site)

- California Chicken Grilled Chicken, Smoked Bacon, Grape Tomatoes, Avocado and Garlic Aioli
- Italian Meats Smoked Provolone, Pepperoni, Salami, Ham and Banana Peppers
- Roasted Wild Mushroom and Brie with Balsamic Reduction
- Roasted Vegetable Crimini Mushrooms, Red Onion, Zucchini and Bell Pepper
- Short Rib and Gorgonzola with Caramelized Onions
- Prosciutto and Arugula with Parmesan and Lemon Vinaigrette



BREAKFAST AND BRUNCH SELECTIONS

CONTINENTAL BREAKFAST TRAY

- Croissants & Cinnamon Rolls served with Honey Cream Cheese
- Danish, Muffins and Lemon Bread may be added

Muffins: Apple Crumble, Cranberry Walnut Danish: Apricot, Cream Cheese

Sammy's Bagel Tray with Whipped Cream Cheese (1 dozen minimum)

EGG DISHES

- Baked Strata Egg batter combined with your choice of Ingredients and bread (Minimum order for 25 guests)
 - Ham and Swiss
 - Three Cheese
 - Sausage, Mushroom and Cheese
 - Spinach, Roasted Pepper and Cheese
- Scrambled Eggs with Cheese and Chives
- Breakfast Burritos with Chorizo, Hashbrowns, Egg, Cheese & Salsa
- Breakfast Sandwiches with your choice of meats and cheese (Spinach, Ham, Bacon, Sausage, Cheddar, Swiss)

BREAKFAST SIDES

- Bacon
- Sausage
- Crispy Potatoes O'Brien
- Roasted Red Skin Potatoes
- Hash Brown Casserole
- Avocado Grapefruit Salad with Poppy Seed Dressing
- Spinach Salad with Mandarin Oranges, Bleu Cheese & Almonds
- Fresh Fruit Salad
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ADDITIONAL ITEMS

- Omelet, Pancake and Waffle Stations
- Assorted Juices and Full Coffee Service



DESSERTS

COOKIES

- Chocolate Chip
- Peanut Butter
- Iced Sugar Cookies
- Oatmeal Raisin
- White Chocolate Macadamia
- Ginger Molasses
- Snickerdoodle
- White Chocolate Dipped Shortbread Fingers

BROWNIES

- Chocolate Fudge
- Cream Cheese
- Chewy Butterscotch

BARS, TARTS and OTHER

- Strawberry Crumble
- Pecan Bars
- Raspberry Streusel
- Lemon Tarts
- Buckeyes
- Cupcakes: Red Velvet, Chocolate, Vanilla & Spice Cake with Caramel Spiced Icing

WHOLE DESSERTS (for 12 or more guests)

- Carrot Cake with Cream Cheese Frosting
- Double Chocolate Layer Cake
- Cappuccino Torte
- Red Velvet Cake with Creamy Icing
- Cherry, Peach or Berry Cobbler
- Apple Crisp with Fresh Whipped Cream
- Golden Spice Cake with Caramel Frosting
- Lemon Poppy Seed Cake with Raspberry Filling



BUFFETS

DINNER AND LUNCH ENTREES

SEAFOOD

- Sesame Seared Tuna Platter with Sticky Rice & Sriracha Aioli
- Pan Seared Mediterranean Encrusted Salmon in a Tomato Cream Sauce
- Jumbo Lump Crab Cakes with Lemon Aioli
- Shrimp Linguine with Capers, Tomatoes and Olives
- Citrus & Ginger Glazed Salmon Filets
- Lemon & Dill Roasted Salmon Filets

VEGETARIAN

- Mediterranean Couscous with Roasted Vegetables
- Vegetable Lasagna with Creamy Tomato Sauce
- Eggplant Parmesan
- Portabella Ravioli in a light Alfredo Sauce
- Cheese Tortellini in a Pesto Cream Sauce
- Curried Cauliflower and Chickpeas with Rice
- Chimichurri Grilled Tofu with Black Beans and Rice

PASTA

- Homemade Lasagna
- Rigatoni with Meatballs and Marinara Sauce
- Cheese Tortellini in Pesto Cream Sauce
- Mediterranean Shrimp and Linguine
- Bowtie Pasta with Grilled Chicken in a Pesto Sauce
- Cheese Manicotti with Marinara
- Portabella Ravioli in a light Alfredo Sauce

BUFFETS



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DINNER AND LUNCH ENTREES continued

POULTRY

- Lemon Pepper Marinated Chicken Breast
- Apricot Glazed Chicken Breast
- Parmesan Basil Encrusted Chicken Breast
- Chicken Marsala
- Chicken Plcatta
- Chipotle Chicken Enchiladas with House-made Salsa Verde and Monterey Jack Cheese
- Chicken Cordon Bleu Chicken Breast Stuffed with Ham and Swiss Cheese
- Herb Marinated Chicken Breast with Artichoke & Feta Cheese Relish
- Chicken Stuffed with Prosciutto, Asparagus and Smoked Provolone
- Sweet Chile Glazed Chicken Breast Floured and Seared with Sweet & Spicy Chile Glaze
- Applewood Smoked Turkey Breast
- Mediterranean Grilled Chicken with Rosemary and Garlic Marinade
- Grilled Chicken Caprese Marinated Chicken Breast topped with Balsamic Tomato Jam and Fresh Mozzarella

BUFFETS



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DINNER AND LUNCH ENTREES continued

BEEF AND LAMB

- Beef Tenderloin with a Rosemary Demi Glace
- Glazed Meatloaf
- Beef Short Rib Stroganoff Tender braised beef short ribs with roasted Mushrooms, Rich Beef Jus with a touch of sour cream and Egg Noodles
- Rosemary Cured Roast Beef with Cabernet Demi Glace
- Ohio Porter Braised Beef Short Ribs
- Bacon Wrapped Meatloaf with Roasted Tomato Chutney
- Peppercorn & Coffee Rubbed Tenderloin
- Ancho Chili Braised Beef Brisket
- BBQ Braised Brisket Enchiladas with House-Made Ranchero Sauce
- Balsamic Marinated Lamb Kabobs grilled with Garlic & Rosemary

PORK

- Maple Pork Loin with Glazed Apples
- Spinach and Artichoke Stuffed Pork Loin Pork Loin stuffed with Creamy Spinach and Artichoke and wrapped in Prosciutto
- Spice Rubbed Pork Tenderloin Pork Tenderloin rubbed with Argentinian Spices and Served with fresh Chimmichurri
- Local Italian Sausage and Peppers Locally made Italian Sausage served with Sauteed Sweet Peppers
- Braised Country Pork Ribs with a Sweet Brown Sugar & Molasses Glaze
- Carolina Style Pulled Pork served with Buns



BUFFETS

SIDE DISHES

STARCHES

- Wild Rice Pilaf
- Cilantro & Lime Basmati Rice
- Spanish Style Rice
- Vegetable Fried Rice
- Roasted Red Skin Potatoes
- Sour Cream Smashed Red Potatoes
- Garlic Mashed Potatoes
- Buttermilk and Chive Whipped Potatoes
- Potatoes Au Gratin
- Candied Yams
- Creamy Parmesan Orzo or Risotto
- Roasted Mushroom Orzo
- Penne Pasta with Marinara, Alfredo or Pesto Sauce
- Linquine with Lemon, Olive Oil and Fresh Herbs
- Buttered Egg Noodles with Fresh Parsley
- Roasted Vegetable Pearl Couscous
- Baked Beans
- Texas Style Black Beans



BUFFETS

SIDE DISHES continued

VEGETABLES

- Roasted Asparagus drizzled with Olive Oil and Lemon
- Baby Carrots buttered and tossed with Fresh Dill
- Fresh Green Beans with Toasted Almonds
- Seasonal Medley Broccoli, Cauliflower, Carrots & Snap Peas
- Roasted Vegetable Medley
- Asian Sesame Green Beans
- Garlic Green Beans
- Sauteed Broccolini
- Roasted Sweet Corn and Peppers
- Herb Roasted Brussels Sprouts
- Cider Braised Green Beans
- Garlic Roasted Broccoli

GREEN SALADS

- Baby Greens with Cherry Tomatoes, Cucumbers and House Vinaigrette
- Caesar Salad
- Baby Spinach Salad with Mandarin Oranges, Red Onions, Hard Boiled Eggs and Poppy Seed Dressing
- Seasonal Salad with Dried Cranberries, Candied Pecan and Gorgonzola



BUFFETS

SIDE DISHES continued

SPECALTY SALADS

- Steakhouse Wedge Salad Crisp Iceberg wedges with Smoked Bacon, Grape Tomatoes, Diced Red Onion, Creamy Gorgonzola & Black Pepper Dressing and Hard Cooked Eggs
- Roasted Brussels Sprout Salad Caramelized Brussels Sprouts with Candied Walnuts, Pickled Red Onion, Gorgonzola Cheese and Maple Balsamic Vinaigrette
- Greek Salad Mixed Greens with Cucumber, Grape Tomatoes, Feta Cheese, Crispy Garlic Chick Peas, Artichoke Hearts and Red Wine & Oregano Vinaigrette
- Italian Chopped Salad Mix of Baby Greens & Romaine with Grape Tomatoes, Red Cabbage, Julienne Carrots, Fresh Mozzarella, Red Bell Pepper, and Roasted Tomato Basil Vinaigrette

CHILLED SALADS

- Penne Pasta with Tomatoes and Pesto
- Sweet and Sour Cole Slaw
- Fresh Fruit Salad
- Bellflower Pasta and Spinach with Sundried Tomatoes and Pine Nuts in a Champagne Vinaigrette
- Baked Potato Salad
- Sweet Potato and Black Bean Salad
- Classic Coleslaw



BOX LUNCHES AND ENTRÉE SALADS

Small Box Lunch

Includes Sandwich, Potato Chips and Cookie

Medium Box Lunch

Includes Sandwich, One side (choice of Tomato Penne Pasta Salad, Potato or Fruit Salad) & Cookie or Brownie

Large Box Lunch

Includes Sandwich, Two sides (choice of Tomato Penne Pasta Salad, Potato Salad, Fruit Salad or Chips) & Cookie or Brownie

Sandwiches: (meat, cheese, lettuce)

- Oven roasted Turkey & Provolone, Ham & Swiss or Roast Beef & Cheddar
- Vegetable Wrap with Ranch Spread

ENTRÉE SALADS (includes focaccia bread and cookie):

- Grilled Chicken Caesar Salad
- Southwest Grilled Chicken with Mesclun Mix
- Blackened Chicken with Chipotle Ranch Dressing

PREMIUM ENTRÉE SALADS (includes focaccia bread and cookie):

- Greek Chicken Salad with Marinated Grilled Chicken, Tomato, Cucumber, Banana Peppers, Marinated Artichokes & Feta with Red Wine Vinaigrette
- Southwest Grilled Shrimp with Shaved Cabbage, Radish, Avocado and Chili
 Lime Vinaigrette Dressing
- Lemon Roasted Salmon Caesar with Shaved Parmesan & Garlic Focaccia Croutons
- Mixed Greens with Grilled Chicken Breast, Black Beans, Quinoa and Cilantro Vinaigrette