



MENU

Catering & Private Events



PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Greater Columbus Convention Center.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption. Additional guest counts added within 5 business days of the event default to full menu/market price.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless biodegradable disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Greater Columbus Convention Center.

PRICING

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 24% service charge plus applicable sales tax. The service charge is not a tip or gratuity, and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at own discretion.

LINEN / DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 60.00 per hour, per attendant, with a four-hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers, are noted in the menu. There will be an additional staffing charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

CONCESSIONS

Event specific concession service is available upon request with a minimum charge of 300.00 per location. Pricing may vary based upon event logistics.

Greater Columbus Convention Center
400 N High St.
Columbus, OH 43215
614-827-2700



A warm Columbus

WELCOME

WELCOME to The Greater Columbus Convention Center. Chef Matt Smith and his team present food in a way that uses as many local ingredients as possible as well as showcasing everything with restaurant quality presentations.

.....

“Through working with the American Culinary Federation, other local Chefs, and farmers, Chef Smith has developed strong ties in the community. He finds himself consistently striving to bring fresh, seasonal, local, and organic menu components to the thousands of guests he has the opportunity to delight on a daily basis.”



Your Executive Chef

MATT P. SMITH CEC, CCA

Chef Matt P. Smith is excited to bring his culinary creations and experience to the Greater Columbus Convention Center. Chef Smith has come to us most recently from the Sheraton at Capitol Square, Westin Columbus, and Hyatt Hotels. He was formally trained at Hocking College in Southern Ohio, and credits his successful culinary journey to some very talented Chefs. With passion for service, a desire to learn, and a lot of long hours, he is no stranger to what it takes to deliver more than what the guest expects.

Chef Smith was humbled to be recognized as one out of 8 Chefs nationally, to receive an "Excellence in Food Service Award" for 2017 in the Hotels & Resorts Category through the United Fresh Produce Organization. In February of 2018, he was honored with a "National Cutting Edge Award", which recognizes those who dedicate their time to help others on behalf of the ACF, within the culinary field.

On top of his responsibilities at the Convention Center, Chef Smith spends one day a week focused on education, where he helps students get their feet on the ground, as an Adjunct Culinary Professor with Hocking College. Chef Smith also serves as the Secretary on the local American Culinary Federations Chapter board, where he strives to bring innovation, organization, and creativity to his chapter.

Chef Smith is supported by a team of extremely talented Culinarians which round out centuries of experience within the food and hospitality industry. All of whom know firsthand, the kind of passion and dedication that is needed to delight each and every guest with unexpected flavor combinations & high quality, seasonal & local ingredients.

SIGNATURE “COLUMBUS” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. We wake up early to bake our signature cinnamon buns with warm sweetened cream cheese, seasonal fruits, and a local cup of coffee that will get you up and running. It's our pleasure to share this with all our family and friends



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*Go beyond the basics and customize your guests' experience
by adding a selection of the items listed below*

ADD-ON ENHANCEMENTS

Assorted Cereals
Build Your Own Yogurt Parfait Station
with granola and fresh berries
Farm Fresh Scrambled Eggs
Pork Sausage Links
Chicken Apple Sausage
Applewood Smoked Bacon
Breakfast Potatoes with caramelized onions
and peppers

BREAKFAST SANDWICHES

Breakfast Burrito with spicy chorizo
sausage, queso fresco, salsa and sour cream
English Muffin with egg, ham and cheddar
Croissant Sandwich with egg, bacon, and
cheddar
Croissant Sandwich with egg and cheddar

BREAKFAST BREADS & PASTRIES

Assorted Fresh Baked Muffins
Assorted Breakfast Breads
Bagels and Whipped Cream Cheese
Flakey & Buttery Croissants
Fresh Doughnuts

BAKES & QUICHES

Biscuit Bake Filling comfort casserole of
buttermilk biscuits, scrambled eggs, sweet
bell peppers, shaved ham, cheddar, and
sausage gravy

Quiche Big or Small

Classic with shaved ham, swiss,
asparagus, tomatoes
Three Meat with chopped bacon, crumbed
sausage, diced ham, cheddar, scallions
Vegetarian with roasted squash, tomato,
caramelized onions, spinach, provolone

BREAKFAST & BRUNCH STATIONS

Enhance your guests' morning by selecting a few of our most desired build-your-own breakfast stations

Add a station or two onto the "Signature Columbus Breakfast Experience"

French Toast Carvery Bread Pudding Loaves, Chef carved and finished to order with your choice of roasted apples, cherry compote, whipped cream, caramel Sauce, maple syrup, chocolate shavings

Egg Bowls White cheddar grits, crispy hash browns, cream of rice, chopped bacon, crumbled sausage, pulled chicken, shredded cheddar, scallions, salsa, hand cracked soft boiled eggs

Chiliaquiles Corn tortillas, roasted tomato sauce, smoked chicken, scallions, queso fresco, scrambled egg, sweet bell pepper, cilantro, guacamole

Chicken and Waffle Trio Malted Battered Chicken Tenders: maple, Spice Infused and Blueberry-Sage. Offered with whipped butter, maple syrup, blackberry ketchup, cinnamon cream

Build Your Own Oatmeal Steel Cut Oats with dried cranberries, apricots, raisins, cherries, flax seeds, chia seeds, pistachios, walnuts, pecans, berry compote, brown sugar, almond milk

European Hand shaved prosciutto, smoked salmon and bagels, hard cooked eggs, sliced baguettes, english muffins, capers, whipped cream cheese, fig jam, shaved red onion, sea salt and cracked black pepper

PLATED BREAKFAST

All of our items are served with freshly baked breakfast breads and sliced seasonal fruit.

Selection 1 Scrambled Eggs with applewood-smoked bacon, pork sausage links, roasted overnight tomatoes, grilled asparagus, breakfast potatoes with caramelized onions, peppers and herbs.

Selection 2 Grand Marnier and Vanilla-Laced French Toast with caramelized bananas, candied pecans, pork sausage, applewood smoked bacon, maple syrup.

Selection 3 Corned Beef Hash Breakfast Skillet with grilled corned beef, breakfast potatoes with caramelized onions, peppers and herbs and topped with two eggs.

Selection 4 Frittata baked with yukon gold potatoes, fresh spinach, heirloom tomatoes, bermuda onions and peppers.

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something warm with pretzel bites and beer cheese. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet, and everything in between—craft the perfect snack break with a completely customized menu built around the array of items below.

BREAK PACKAGES

"START TO FINISH" ALL DAY PACKAGE

*Everything you need for the day,
in between meals*

All Day Beverages (8 hour max. serve)

Freshly Brewed Regular Coffee,
Decaf Coffee & Hot Tea

Morning Break (30 Minutes)

Assorted Granola & Protein Bars

Afternoon Break (30 Minutes)

Artisan Brewed Iced Tea
Assorted Soda & Bottled Water

Snacks (choose one):

Freshly Baked Cookies
Individual Bags of Chips & Popcorn
Signature Salty & Sweet Soft Pretzels
Individual Bags of Trail Mix

WILLY WONKA STATION

30 minute break

Chef's Selection of assorted doughnuts, bacon, pretzels, strawberries, graham crackers, potato chips, marshmallows, rice crispy treats & chocolate, caramel & strawberry sauces

TOASTS

30 minute break

Avocado-Tomato, Smoked Salmon-Caper,
Poached Pear-Brie, Cucumber-Dill, Smoked
Turkey-Cranberry, Strawberry Nutella

BALANCED "GRAB-AND-GO" BREAK

30 minute break

Assorted Baked Chips • High Protein Energy
Bars • Trail Mix • Dry-Roasted Peanuts •
Seasonal Apples • Ripe Bananas.

A LA CARTE BREAK ITEMS

SNACKS

Signature Snack Mix
Trail Mix
Mixed Nuts
Ice Cream Novelties
Freshly Baked Cookies, Brownies or
Blondies
Individual Bags of Chips, Pretzels &
Popcorn
Signature Salty & Sweet Soft Pretzels
Yogurt Parfaits

Cheesy Tomato Bites - rustic tomato bisque,
mozzarella truffles, crisp basil

Buffalo Chicken Croquettes- crispy fried
buffalo blend with ranch, bleu cheese,
carrots and celery

AVOIDING GLUTEN SNACKS

There's something for everyone!

Traditional, Caramel or Cheddar Popcorn
Whole Fruit
Cereal Bars - Three Types: Fruity Pebble •
Rice Crispy • Coco
Tostones - smoked paprika yogurt sauce,
cilantro, salsa verde
Caprese Shots - heirloom cherry tomato,
ciligini mozzarella, green olive infused oil
and vinegar

ALL DAY BREAKS

Hydration is key for health, energy & stimulating engagement. Enjoy selecting the right beverage varieties for your group!

BEVERAGE PACKAGES

"COFFEE BASICS"

Freshly Brewed Local Coffee
Freshly Brewed Local Decaf Coffee
Assorted Premium Hot Teas

One Break
(30 minutes to 1 hour serve)
Half Day (3-4 hour serve)
Full Day (6-8 hour serve)

"REFRESHMENT STATION"

Bottled Water
Assorted Sodas

One Break
(30 minutes to 1 hour serve)
Half Day (3-4 hour serve)
Full Day (6-8 hour serve)

BEVERAGE PACKAGE BREAK ADD-ON'S

Each of the listed beverages can be added on to your selected beverage package for a 30 minute break / serve time.

Traditional Lemonade
Strawberry Lemonade
Blueberry Basil Lemonade
Blackberry Lemonade
Artisan Brewed Unsweetened Iced Tea
Southern Sweet Iced Tea
Bottled Cold Pressed Juice
Bottled Naked Juice
Assorted Canned Sodas
Bottled Water

ADDITIONAL BEVERAGES

SMOOTHIES

Chef's selection of two seasonal fresh fruit flavors blended with sweet yogurt

HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, mini marshmallows & flavored syrups

ALL NATURAL FRUIT WATERS

Strawberry Basil
Cucumber Lemon
Orange Kiwi
Mint Watermelon

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with seasonal soups, fresh rolls, local coffee and iced tea.

GREENS

choose two

Mixed Baby Greens
Romaine Lettuce
Baby Arugula
Baby Spinach, Frisée, Radicchio

PROTEINS

choose one

Herb Marinated Chicken Breast
Rock Shrimp
Red Wine Marinated Flat Iron Steak

CHEESE

choose two

Bleu
Goat
Parmesan
Cheddar
Feta

DRESSINGS

choose two

Creamy Parmesan
Red Wine Vinaigrette
Blood Orange Vinaigrette
Ranch Dressing
Bleu Cheese Dressing

TOPPINGS

choose five

Shredded Carrots
Cherry Tomato
Bell Pepper
Cucumber
Broccoli Florets
Cauliflower Florets
Charred Corn
Chopped Bacon
Dried Cranberries
Croutons

SOUPS

choose one

Roasted Tomato Florentine
Chicken & Dumpling Soup
Concourse Chili

DESSERTS

choose one

Seasonal Blondie
Assorted Cookies
Buckeyes (3 per person)

CHEF'S BEST LUNCHEs

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

GOURMET SANDWICHES

choose two

Shaved Turkey with butter lettuce, vine ripe tomatoes, cheddar cheese, roasted pepper mayo, brioche bun

Lemon Grilled Chicken Salad with celery, onions, grapes, apples, citrus mayo, bibb lettuce, ciabatta

Oven Roasted Beef with provolone cheese, bermuda onions, leaf lettuce, horseradish aioli, bagette

Grilled Portobello with arcadian greens, boursin cheese, caramelized onion, brioche bun

Roasted Yellow Squash and Zucchini with tomatoes, baby spinach, couscous and carrot ginger dressing in a tortilla wrap

Cured Ham with smoked cheddar, arugula, sweet tomato aioli, wheat kaiser

Fire Roasted Turkey Breast with bibb lettuce, roasted red pepper, smoked gouda and herb aioli on gluten free brioche bun

WHOLE FRUIT & CHIPS

choose one

Apples, Bananas, Oranges

Kettle Potato Chips

Corn Chips

FARMER SALADS

choose one

Red Bliss Potato Salad with bacon, red onion and peppers, grain mustard vinaigrette

Quinoa with seasonal selection of squash, cranberries, spinach, and feta cheese

Three Bean Salad with northern beans, kidney beans, black beans. Tossed in a cilantro-lime vinaigrette

Seasonal Sliced Fruit

Gluten Free Pasta Salad with red onions, black olives, yellow squash, zucchini, overnight tomatoes. Tossed in herb vinaigrette

DESSERTS

choose one

Seasonal Blondie

Signature "Columbus Eats" Cookie

Buckeyes (*3 per person*)

BEVERAGES

Assorted Soft Drinks & Bottled Water

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls and sea salt whipped butter. Round out your entree option with gourmet salads and desserts. Local Coffee and Iced Tea included

ENTRÉES

Provençal Chicken with roasted garlic creamer mash, mushroom-onion relish, broccolini, thyme veloute

Panko-Crusted Bone in Chicken Breast with butter braised fingerling potatoes, asparagus, apple braised red cabbage, grain mustard cream

Local Bourbon Braised Short Ribs with black swamp gouda polenta, rainbow chard, baby carrots, crisp shallots

Crab Stuffed Beef Tenderloin Filet with dauphine potatoes, roasted root vegetable hash, asparagus, tarragon cream

Herb Crusted Salmon with wild rice pilaf, roasted cauliflower, lemon confit

Poached Sea Bass with Ying-Yang Broth, sticky rice cake, bok choy, jicama-carrot slaw

SALADS

choose one

Baby Mixed Greens with english cucumbers, tomatoes, dried cranberries, crumbled feta cheese, white balsamic vinaigrette

Spinach Salad with oven dried tomatoes, crumbled feta, shaved radicchio, tobacco onions, peppercorn vinaigrette

Classic Romaine Hearts Salad with overnight tomato, parmesan, baguette chip, creamy parmesan dressing

Bibb Salad with roasted pear, chevre truffle, candied pecans, shallot vinaigrette

DESSERTS

choose one

Signature Chocolate Cake with crunchy caramel and dark chocolate ganache

Blackberry Apple Cobbler with oat streusel, seasonal berry accent and vanilla sauce

New York Cheesecake with seasonal accompaniment

Panna Cotta with mixed berry compote and pistachio biscotti

Coffee Mousse Pyramid in dark chocolate with crème anglais, topped with espresso beans

Pineapple Upside Down Cake with spiced rum sauce and cherry compote

SOCIAL MADE SIMPLE

A blended meal service to incorporate "Family Style" & "Preset" menu options

Our freshly prepared entrees are hand-crafted and served with signature rolls and sea salt whipped butter. Round out your entree option with gourmet salads and desserts. Local Coffee and Iced Tea included

THE LOW COUNTRY BOIL

Fresh Boil to consist of shrimp, smoked sausage, corn & creamer potatoes. Served with cured southern greens with tomato, potato salad & buttermilk biscuits

PERFORMANCE

Salmon & Black Rice with goji vinaigrette, scallions, roasted tri-color carrots, chia crisp

CALIFORNIA WINE AND PEAR

Lemon Rice-Floured Chicken with hydro bibb, roasted walnut, crumbled bleu, red wine vinaigrette

SUSAN'S MARKET

Petite lettuce blend, cucumber ribbon, chopped egg, herbed french beans, dill creamer potatoes, grape tomatoes, roasted salmon, seared chicken, low fat Italian dressing, buttermilk ranch dressing. All items are placed on an oversized tabletop Lazy Susan, for a create-your-own experience.

EDIBLE CENTERPIECES

Vegetable Antipasti
Prosciutto and Melon
Tomato Caprese
Strawberry and Brie

DESSERTS

choose one

Banana Pudding
Carrot Cake with cream cheese filling
Strawberry Shortcake
Chocolate Cream Pie
Caramel Cake with white chocolate

RECEPTIONS



RECEPTION MENU ITEMS

Our chef-driven fare brings the heart of the kitchen into your reception inviting snackable portions. Guests can mingle over freshly prepared miniature restaurant plates.

HORS D'OEUVRES

Build a Perfect Reception From a Variety of Gourmet to Classic Signature Bites.

25 Piece Minimum Per Item

Chilled Shrimp Tastes

Asian Inspired with sweet chili mango and cilantro

Fisherman's Wharf-Style with lemon horseradish cocktail

Bayou-Blackened with cajun remoulade and lemon

Satays

Orchid Chicken with toasted coconut, pineapple, garlic aioli

Thai Beef Short Rib with scallions & spicy peanut sauce

Maple-Spiced Balsamic Pork Belly with apple ginger slaw

HORS D'OEUVRES CONT'D

25 Piece Minimum Per Item

Domestic Lamb Chops

Roasted Lamb Chop with wild mushroom compote, chive cream

Corn Dusted Lamb Chops with orange-jalapeno jam

Smoked Lamb Chops with apple-brandied BBQ, caramelized fennel

Spoons

Tuna Poke with napa slaw, ponzu, sesame, chili

Fresh Crab Salad with dijon dressing and fire roasted peppers

Beef Tenderloin with caramelized onion, Bleu cheese and horseradish cream

Classics

Burnt Mozzarella Crostini with tomato chutney, basil crystals

Steamed Rice Cake with 5-spice relish, pomegranate

Chicken Cordon Bleu Bites with mornay, crisp sage

Pancetta Hush Puppy with Ohio Cream Corn

Vegetable Spring Roll with cabbage, carrots and sweet soy

Avoiding Gluten Reception

Fresh Vegetable Crudite Cups – smoked almond & bacon dip

BLT Cups with crisp romaine, chopped bacon, shredded cheddar, tomato & buttermilk ranch dressing

Petite Low Country Boil Pots with smoked sausage, rock shrimp, potatoes, corn

Roasted Beet Porridge with steel cut oats, roasted beet chutney & root vegetable chip

HORS D'OEUVRES CONT'D

25 Piece Minimum Per Item. May select up to 3 different types, per function

Sliders

Classic - beef, cheddar, ketchup, brioche

Curry Chicken- rice cakes, scallion cream

Hawaiian - spam, roasted pineapple aioli, roasted pepper, sweet roll

Buffalo Chicken - bleu slaw, potato roll

Asian Salmon - wasabi aioli, pickled ginger, oat topped wheat roll

Pork Belly - daikon slaw, soy glaze, bao bun

The Philly - steak, mushrooms, onions, provolone, split kaiser

Mac n' Shrimp - parmesan-lemon cream, horseradish sauce, oat topped wheat roll

Beer Cheese - garlic knockwurst, beer cheese dip, onion roll

Salty Duck - duck bacon, arugula, onion jam, poppy roll

Country Boy - beef, bologna, american, ranch, brioche bun

Shaved Turkey - cranberry cream, cucumber, poppy roll

Meatloaf - tangy sauce, crisp onions, potato roll

Top Shelf - beef tenderloin, chipotle aioli, onion roll

Chicken n' Biscuit - buttermilk breaded, maple-pecan butter

Not Sausage - bocca sausage, dijon aioli, arugula

Impossible Slider - grilled onion, spinach, roma tomato, brioche roll

Fried Green Tomato - red onion jam, feta, knotted roll

Pear Cicchetti - roasted walnut and bleu, balsamic-honey

Eggplant Parmesan - marinara, Italian cheese blend, fried basil

RECEPTIONS



RECEPTION DISPLAYS & STATIONS

Our signature chef station concepts are proven to be our guest's favorite.

Meat and Charcuterie Board

Local meats- salami, prosciutto, bresaola, serrano ham, capicola, mortadella, olives, marinated vegetables, honey and assorted mustards

Serves approximately 25 guests

Vegetarian Antipasto Display

Local cheeses, jams, marinated grilled vegetables, ratatouille, kalamata olives, soft french bread

Serves approximately 25 guests

Local Cheese Board

Chef's selection of local cheeses, garnished with grapes, honeycomb, quince paste, crackers and sliced baguette

Serves approximately 25 guests

Assorted Sushi Display

Chef's Choice 7 varieties of Hand rolled Sushi, traditional accompaniments.

Serves approximately 25 guests

The Pasta Isle

Grilled Chicken Alfredo Fettuccini, Wild Mushroom Pesto Penne, Parmesan Bolognese Rigatoni, Rock Shrimp Tri-Color Tortellini and Truffle, Bounty of Artisan Breads

Serves approximately 50 guests



RECEPTION DISPLAYS & STATIONS CONT'D

Concourse Dogs

Beef Franks, Brats, Chicken Sausages
Toppings to include: ketchup, mustard, dijon, relish, sauerkraut, chili, shredded cheddar, chopped onions, Fritos, creamy bleu cheese slaw

Serves approximately 50 guests

Mac and Cheese

Classic Made Mac and Cheese or White Cheddar Gluten Free Mac and Cheese

Served with assorted toppings of buffalo chicken, pulled pork, ground chorizo, bacon, bleu cheese, cheddar cheese, Cheetos crumbles, tri-color tortilla chips, and BBQ potato chips

Serves approximately 50 guests

Nacho Bar

Warm corn tortilla chips, chili con queso, chili con carne, sour cream, house roasted salsa, guacamole, green onions, diced tomatoes, sliced black olives, shredded cheddar, black beans, pickled jalapenos

Serves approximately 25 guests

Chicken Shack

Boneless Buffalo Chicken Chunks, Bone-in BBQ Chicken Wings, Southern Style Chicken Tenders, Teriyaki Mini Chicken Lollipops

Served with cheesy mini cornbread muffins and biscuits, flavored butters, spicy pickles, and an assortment of dipping sauces and southern style ranch

Serves approximately 50 guests

Ramen Noodle Bar

Ramen Chicken, Cilantro Shrimp, Asian Pork

Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth

Ramen Noodles

Snap Peas, Sliced Carrot, Shaved Celery, Thai Basil, Sliced Jalapenos, and Shiitakes

Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces

Almond Cookie

Serves approximately 50 guests

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like s'mores, macaroons, and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

CHOCOLATE & CARAMEL FONDUE

Attendant fee included

Marshmallows with graham crackers, pound cake, pretzels and strawberries

COOKIES & CREAM

Attendant fee included

Assorted cookie crumbles to top your choice of ice cream, whipped cream, cherries, sprinkles, chopped Nuts, hot fudge, caramel, M & M's

RICE PUDDING ARANCINI

Chocolate-cayenne, bourbon-vanilla bean, vegan lavender coconut

GCCC CHERRIES JUBILEE

Chocolate Dipped Spoons with almond shortbread

GRILLED DOUGHNUT SUNDAE BAR

Attendant fee included

Custard Topped Yeast Doughnuts, bruleed to order. Served with vanilla ice cream, caramel & chocolate sauces

HOUSE BAKED COOKIES

Warm, Fresh Baked Cookies. Chef's selection of gourmet cookies served by the dozen

MINIATURE DESSERTS

5 Varieties of Chefs Choice Seasonal Petite Selections

ALL DAY CHEF TABLES



ASIAN MARKET

Our Asian Market themed Chef Table creates an authentic experience with signature items featured from all Asian cuisines prepared fresh by our chefs. Fresh Baked Sweet Hawaiian Rolls, Local Coffee and Iced Tea Included.

CHILLED ITEMS

choose two

Baby Mixed Greens with cucumbers, cherry tomatoes, fried wontons, edamame, ginger soy vinaigrette, and ranch dressing

Thai Beef Salad with mint and cilantro leaves, and chili lime vinaigrette

Rice Noodle Salad with mixed peppers and onion, and peanut vinaigrette

Pickled Napa Cabbage Slaw

ENTREES

choose two

Olive Oil Poached Cod

Soy Marinated Seared Salmon

Sweet Chili Lime Glazed Grilled Chicken Breast

Beef and Broccoli Lo Mein

Orange Glazed Pork Spare Ribs

SIDE PLATTERS

choose two

Fried Rice

Baby Bok Choy with sake glazed carrots and broccolini

Vegetable Lo Mein

Steamed White Rice

DESSERTS

choose one

White Chocolate Matcha Cheesecake

Mango Coconut Rice Pudding

Dessert Egg Rolls

SUGGESTED MENU ENHANCEMENT

BACON WRAPPED PORK TENDERLOINS CARVING TABLE

Five tenderloins per order

Cilantro-Lime Black Beans and Rice

Jicama and Grilled Pineapple Slaw

SERVES 35 GUESTS

ITALIAN BISTRO

Our Italian Bistro Chef Table brings the culinary spirit of the region to life with traditional Italian favorites and our signature Chef creations. Garlic Bread Sticks, Local Coffee and Iced Tea included.

CHILLED ITEMS

choose two

Chilled Haricot Verts with overnight cherry tomatoes, red onions, crumbled goat cheese and balsamic vinaigrette

Romaine Hearts with garlic croutons, parmesan, cherry tomatoes, creamy parmesan dressing

Antipasto Salad with grilled vegetables, cured meats, marinated olives and Buffalo Mozzarella, red wine vinaigrette

Baby Mixed Greens with cherry tomatoes, european cucumbers, crumbled feta, kalamata olives, roasted red pepper vinaigrette, ranch dressing

ENTREES

choose two

Chicken Piccata with caper lemon cream and fried basil

8 Cut Chicken Cacciatore with eggplant caponata

Seared Salmon with Lemon Confit and Dill

Breaded Chicken Parmesan with house pomodoro sauce

Braised Beef Blush and Crisp Shiitakes

SIDE PLATTERS

choose two

Potato Gnocchi with baby spinach and truffle cream

Grilled Asparagus and Oven-Dried Tomatoes

Ratatouille

Tri Color Cheese Tortellini with pesto cream

Gluten Free Penne with choice of marinara or ala vodka sauce

DESSERTS

choose one

Tiramisu

Ricotta Cheese Cake

Limoncello Trifle

SUGGESTED MENU ENHANCEMENT

HERB MARINATED BEEF TENDERLOIN

Red Wine Demi-Glace

Horseradish Sour Cream

Whole-Grain Mustard

Carving Rolls

SERVES 30 GUESTS

ALL DAY CHEF TABLES

continued



LATINO FLARE

Heat up your event with bright, fresh Spanish inspired flavors featuring cool salads and entrées with a little heat. Local coffee and iced tea included.

CHILLED ITEMS

choose two

Heirloom Cherry Tomatoes with avocados, pickled red onions and cilantro-lime vinaigrette

Blended Greens with plum tomatoes, shaved red onions, pickled jalapenos, crispy tortilla strips, fire-roasted corn with chipotle ranch dressing

Bomba Rice Salad with roasted corn, black beans, roasted poblano peppers

SIDE PLATTERS

choose two

Black Beans and Cumin Rice

Sautéed Vegetables

Mexican Jalapeño and Lime Rice

Bacon and Beer Borracho Beans

ENTREES

choose two

Bacon-Wrapped Pork with mojo demi-glace

Grilled Chicken Breast with pineapple salsa

Beer Braised Beef and Chicken Fajitas with warm flour tortillas and traditional accompaniments

Shredded Pork Carnitas with warm flour tortillas

Chicken, Black Bean and Cheddar Quesadillas

DESSERTS

choose one

Churros and Brigadiero

Spicy Chocolate Custard

Tres Leches Parfaits

SUGGESTED MENU ENHANCEMENT

CHIMICHURRI MARINATED GRILLED BEEF

Blistered Cherry Tomatoes

Pickled Shaved Red Onions

SERVES 30 GUESTS



ALL AMERICAN

Get a taste of the low country with our tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without fresh baked corn bread muffins, and we've put our own spin on the classics. Local coffee and iced tea included.

CHILLED ITEMS

choose two

Mixed Greens with seasonal condiments, champagne citrus vinaigrette and ranch dressing

Chopped Wedge with crisp bacon, plum tomatoes, crumbled bleu cheese, carrots, buttermilk ranch dressing and balsamic vinaigrette

Classic Slaw

Mrs. Levy's Chicken Salad

Baked Potato Salad with cheddar cheese, scallions, and dijonnaise dressing

SIDE PLATTERS

choose two

Bourbon-Style Baked Beans

Garlic Smashed Red Bliss Potatoes

Homestyle Macaroni and Cheese

Caramelized Onion Green Beans

ENTREES

choose two

12 Hour Slow Roasted Beef Brisket

Buttermilk Fried Bone In Chicken

Rosemary and Lemon Roasted 8 Cut Chicken

Orange BBQ Pulled Chicken Thighs

Roasted Pork Loin, with Golden Ale BBQ sauce

Dill Grilled Mahi-Mahi with three pepper relish

DESSERTS

choose one

Fried Pies

Seasonal Bread Pudding

Assorted Mini Cupcakes

Southern Style Banana Pudding

SUGGESTED MENU ENHANCEMENT

SLOW ROASTED BONE IN TURKEY BREAST

Traditional Gravy

Cranberry Relish

Carving Rolls

SERVES 30 GUESTS

ALL DAY CHEF TABLES

continued



THE NORTH MARKET

Local Favorites! Enjoy a blend of flavors that are special to Columbus. Includes fresh bread bakery baskets, Local coffee and iced tea.

CHILLED ITEMS

choose two

Salad Shakers
Waldorf Shooters
Charcuterie Skewers

SIDE PLATTERS

choose two,

Roasted Sweet Potato Salad
Lemon Roasted Cauliflower
Smoked Corn Casserole
Shrimp Ceviche Martini

ENTREES

choose two

The Short North - Tortilla Crusted Chicken Sticks, High Street Beef Kabobs
Downtown Franks - spicy cheese sauce, crushed chips, poppy buns, traditional toppings
Thurman's Uncle - oversized double stacked burger, surrounded by sliders. Slider Flavors: Classic, Buffalo Bleu, Sweet Chili Ginger, Marinara Mozzarella
German Village - Knockwurst & Gravy

DESSERTS

choose one

Colossal Cream Puffs
Signature Buckeyes - Dip your own Buckeye in a cascade of flowing Chocolate
Cayenne Truffle Pops

SUGGESTED MENU ENHANCEMENT

PIEROGI BAR

Traditional, and Bacon-Cheddar Pan Fried Pierogies
Accompaniments to include: sour cream, shredded cheddar, chopped bacon, chives, hot sauce, bleu cheese, onion jam, tomato basil chutney

SERVES 30 GUESTS

BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring Grey Goose, Bombay Sapphire,
GCCC Local Bourbon - Middle West Spirits,
Bacardi Superior, Crown Royal, Sauza
Hornitos Reposado

IMPORTED BEER

Columbus IPA, Columbus Seasonal, Stella
Artois, Corona, Blue Moon, Fat Tire

DOMESTIC BEER

Bud-Light, Miller Lite, Budweiser,
Coors Light

BOTTLED WATER

SOFT DRINKS

JUICES

WINE BY THE GLASS

Red Rock Merlot

Mark West Pinot Noir

Columbia Crest Cabernet

Flip Flop Cabernet

Greystone Chardonnay

Flip Flop Chardonnay

HOSTED PREMIUM BAR

COCKTAILS

Titos, Bombay Dry, Jim Beam, Jack Daniels,
Captain Morgan, Jose Cuervo

IMPORTED BEER

Columbus IPA, Columbus Seasonal, Stella
Artois, Corona, Blue Moon, Fat Tire

DOMESTIC BEER

Bud-Light, Miller Lite, Budweiser,
Coors Light

BOTTLED WATER

SOFT DRINKS

JUICES

WINE BY THE GLASS

Red Rock Merlot

Mark West Pinot Noir

Columbia Crest Cabernet

Flip Flop Cabernet

Greystone Chardonnay

Flip Flop Chardonnay

CASH BAR OPTIONS ARE ALSO AVAILABLE

Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

WHITE WINE

BUBBLY

La Marca Prosecco , Veneto, Italy

Chandon Brut , Napa, California

CRISP & FUN WHITES

Camelot Cellars Green Apple Riesling,
Sonoma, California Grapes - Bottled in
Columbus, Ohio

Nobilo 'Regional Collection' Sauvignon
Blanc, Marlborough, New Zealand

Little Black Dress Pinot Grigio,
Mendocino, California

ELEGANT WHITES

Kendall-Jackson Chardonnay, Sonoma,
California

Sonoma- Cutrer Chardonnay, Sonoma,
California

Sartori Love Story Pinot Grigio, Veneto,
Italy

Greystone Chardonnay, Napa, California

RED WINE

SOPHISTICATED REDS

The Prisoner Red Blend , Napa, California

Simi Cabernet, Sonoma, California

Josh Craftsman Cabernet, Sonoma,
California

Columbia Crest Cabernet, Columbia
Valley, Washington

CHARISMATIC REDS

Meiomi Pinot Noir, Sonoma, California

19 Crimes Red Blend, Victoria, Australia

Gascon Malbec, Mendoza, Argentina

