HORS D’OEUVRES

Our selections are priced per piece with a minimum order of 25 pieces per item. The following can be put on display or butler-passed. Please ask your event specialist for service recommendations.

VEGETARIAN

Mini Arancini
Fried risotto balls stuffed with mozzarella and served with a tomato sauce

Chef’s Bruschetta
Whipped garlic ricotta with roasted grape tomatoes and artichoke on housemade focaccia or crostini

Jalapeno Cheddar Pierogis
House made fried pierogis stuffed with cheddar potatoes, topped with caramelized onion and jalapeno relish

Brie en Croute with Fig Jam
Brie wedges wrapped in puff pastry topped with fig jam

Stuffed Mushrooms
Herbed goat cheese and pesto stuffed cremini mushrooms caps

Spanakopita
Creamed spinach and feta in a flaky crust

Crispy Fried Tofu
Crisped tofu cubes in a spicy teriyaki

Cheese Puffs
Savory French pastry stuffed with mozzarella cheese and served with a tomato or garlic sauce

Falafel
Fried falafel served with a tahini dipping sauce

Lettuce Wraps
Baby Bibb lettuce with julienne carrot, pickled cucumber and spicy tempeh

Tomato, Basil, Mozzarella Crostini
With a balsamic drizzle

Mozzarella Stick Shooter
Mini fried mozzarella stick with a spicy tomato sauce

Mini Cheese Quesadilla
Served with tomato salsa and sour cream

POULTRY

Chicken Satay
Spicy chicken skewers with a peanut dipping sauce
Chicken & Vegetable Pot Sticker
Steamed or pan-fried housemade dumplings with a sweet Thai dipping sauce

BBQ Duck Wings
Duck wings tossed in housemade blueberry bbq sauce

Chicken Salad Cups
Housemade chicken salad in Baby Bibb lettuce cup

BEEF & PORK

Devils on Horseback
Blue cheese stuffed, bacon wrapped Brussel Sprouts served with a red wine reduction

Bacon Wrapped Pimento Cheese Jalapeno Poppers
Half jalapeno stuffed with pimento cheese, bacon wrapped and roasted

Candied Bacon Sticks
Thick-cut bacon, candied on a stick

Pork Belly Crostini
Braised pork belly with a hoisin glaze

Meatballs
Beef, pork, and veal meatballs with a choice of BBQ, tomato, or sweet & sour sauce

Mini Corn Dogs
All beef battered hot dogs fried with a tomato dipping sauce

Mini Sliders
Mini all-beef burgers topped with bacon jam, spinach, tomato, gruyere, and finished with aioli

SEAFOOD

Crab Stuffed Mushrooms
Creamy spiced crab in a cremini cap

Mini Crab Cakes
Served with a mustard aioli and crackers

Bacon Wrapped Shrimp
Bacon wrapped jumbo shrimp with sweet and sour sauce

Mini Po Boys
Fried shrimp, slaw and scallion mayo in a housemade roll

Shrimp Cocktail Shooter
With a lemon wheel and cocktail sauce
DISPLAY STATIONS

Our selections are priced per person with a minimum order of 10 portions.

**Fresh Fruit Display**
Mix of fresh cut melons and berries. Served with a honey yogurt dipping sauce

**Domestic/International Cheese Platter**
Variety of domestic cheeses and fresh fruit, served with assorted crackers

**Meat and Cheese Platter**
Variety of cured meats and cheeses, served with assorted crackers

**Antipasti Platter**
Assortment of cured meats, marinated mushrooms and olives, and cheeses. Served with assorted crackers and crostini

**Beef Paté Display**
House made beef pate with grilled toast points

**Crudité Platter**
Variety of raw vegetables served with a creamy dill dip

**Marinated Vegetable Platter**
Grilled and finished with olive oil and sea salt

**Shrimp Cocktail**
Chilled bay shrimp on ice, served with lemon wedges and housemade cocktail sauce

**Bavarian Pretzel Display**
Housemade soft pretzels with assorted dipping sauces

**Mediterranean Trio Dip**
Housemade garlic hummus, baba ganoush, and tabbouleh. Served with grilled pita chips and crostini

**Rainbow Salsa Flight**
Housemade fruit salsa, tomato salsa, and a spicy salsa verde. Served with chips.
CHEF-ATTENDED CARVING STATIONS

Priced per person. A chef-attending fee will apply for all carving stations. Restrictions may apply.

- **Slow Roasted Prime Rib**
  - With horseradish cream sauce and au jus

- **Honey Glazed Roasted Turkey**
  - With a lemon dijon cream sauce

- **Mustard Crusted Roasted Pork Tenderloin**
  - With au jus

- **Mac ‘n Cheese Station**
  - Choose from various pastas, cheese sauces, and veggies to build your own mac ‘n cheese

- **Baked Potato Bar**
  - Whole baked potatoes with assortment of toppings

- **BYO Bowl Station**
  - Build your own bowl from various meats, beans, veggies, cheeses and sauces

ENTREES

Prices listed are for a single entrée plate, which includes a Caesar or House Salad, housemade rolls with butter, and two sides. Ask your Event Specialist for additional protein and side options.

- **CHICKEN**
  - **Grilled Chicken Breast**
    - Choice of blackened, lemon rosemary, BBQ, or Cajun jerk
  - **Chicken Parmesan**
    - Lightly breaded chicken breast topped with tomato sauce and mozzarella cheese
  - **Stuffed Chicken Marsala**
    - Chicken breast filled with mozzarella cheese and sun-dried tomato, and smothered in Marsala mushroom sauce

- **BEEF**
  - **Butter Poached Filet**
    - With a veal demi-glace
  - **Grilled Flank Steak**
    - Topped with a chimichurri sauce
  - **Braised Short Rib**
    - English-cut bone-in short rib served with a red wine reduction
PORK & LAMB

**Roasted Pork Tenderloin**
With a mustard glaze and served with au jus. Optional bacon-wrapped upgrade.

**Braised Spare Ribs**
Choice of housemade blueberry BBQ, sweet and sour sauce, or Caroline Gold sauce

**Kielbasa**
Classic grilled polish kielbasa with sautéed onions and peppers

**Braised Lamb Shank**
Red wine and herb braised lamb shank and served with a red wine reduction

SEAFOOD

**Seared Scallops**
Drizzled with beurre blanc

**Sautéed Prawns**
In herbed garlic butter

**Salmon en Croute**
Herb marinated salmon with seasonal vegetables wrapped in a puff pastry and served with a Dijon cream sauce

**Branzino, Whole Fish**
Whole grilled branzino stuffed with lemon, thyme, and capers

**Grilled Mahi**
Topped with a mango salsa

**Squid Ink Lobster Ravioli**
House made squid ink lobster ravioli served with wilted spinach, roasted tomatoes and a creole cream sauce

PASTA & VEGETARIAN

**Roasted Vegetable Lasagna**
Ricotta, pesto, roasted vegetables, tomato sauce, and finished with a dusting of parmesan cheese

**Traditional Lasagna**
Beef, pork, and veal mixed with ricotta and provolone, tomato sauce, and parmesan cheese.

**Spaghetti Bolognese**
Housemade tomato meat sauce over spaghetti noodles

**Fettuccine Alfredo**
Rich and creamy garlic parmesan sauce tossed with a classic fettuccine noodle
Grilled Cauliflower Steak
Finished with a choice of creole cream sauce, housemade blueberry BBQ, or chimichurri sauce

Grilled Portobello Steak
Finished with a choice of creole cream sauce, housemade blueberry BBQ, or chimichurri sauce

Marinated Tofu
Grilled or fried and finished with a choice of creole cream sauce, housemade blueberry BBQ, or chimichurri sauce

Ratatouille
Colorful vegetables in a garlic tomato sauce

Curried Quinoa Salad
With a tahini yogurt dressing

SIDES & SALADS

GRAINS & PASTA

Wild Mushroom Risotto
Blue Cheese Polenta
Cornbread
Housemade Naan
Dirty Rice
Garlic, Rosemary Orzo and Farro
Sticky Rice
Rice Pilaf
Macaroni & Cheese

VEGETABLES

Grilled Asparagus
Charred Brussel Sprouts
Roasted Rainbow Carrots
Steamed Broccoli
Haricot Vert
Seasonal Mixed Vegetables
Roasted Sweet Potatoes
Herb-Roasted Potatoes
Garlic Mashed Potatoes
French Fries
Cauliflower Au Gratin
Cauliflower Rice (gf)
SALADS

House Salad
Mixed greens with tomatoes, cucumbers, carrots, and a Dijon vinaigrette

Caesar Salad
Chopped romaine with garlic croutons, shaved parmesan, and housemade Caesar dressing

DESSERTS

Priced per piece. Minimum order quantity may apply.

CAKES
Cheesecake
Carrot Cake
S’mores Cake
Red Velvet Cake
Poached Pear Butter Cake
Tiramisu

BAKED GOODS, PER PIECE

Mini Pies
Apple
Cherry
Strawberry
Pumpkin
Pecan

Assorted Cookies
Chocolate Chip
Peanut Butter
Oatmeal

Brownies/Blondies

Mini Tarts
Chocolate
Lemon
S’mores
Buckeye
Flourless Chocolate Cake Bites
Housemade Donut Holes  
Cinnamon Sugar  
Chocolate  
Powdered Sugar  
Glazed  

Rice Crispy Treats  
Original  
Chocolate  
Peanut Butter  
Confetti  

Buckeyes  

Assorted Sorbet  

BREAKFAST  
All options are per person and include coffee, hot tea, and water. Minimum order of 10 portions.  

CONTINENTAL BREAKFAST BUFFET  

Breakfast Bread Display  
Assortment of housemade muffins, bagels, rolls, and pastries  

Cut Fruit  
Assorted honeydew, cantaloupe, berries, and grapes  

Yogurt and Granola  
Creamy yogurt and house made granola  

EUROPEAN BREAKFAST BUFFET, ADD-ON  

Add Assorted Cold Cuts and Cheeses  
Delectable range of meat and cheeses  

AMERICAN BREAKFAST BUFFET, ADD-ON  

Scrambled Eggs  

Home Fries  
Crispy fried potatoes with salt and pepper seasoning  

Breakfast Meats (choose 2)  
Bacon  
Turkey Bacon  
Pork Sausage Patties  
Chicken Sausage Links  
Chorizo Links  
Ham Steak
A LA CARTE BREAKFAST BUFFET OPTIONS

Scrambled Eggs

Build Your Own Egg Casserole
Customize your breakfast with a variety of add-in options

Spanish Frittata
Baked with potatoes, poblano and red peppers, onions, scallions, and queso fresco

Breakfast Potato Skins
Twice baked potatoes with bacon lardons, caramelized onions, and melted cheddar

Potato Hash
Red skin potatoes fried with red peppers and onions

BYO Benedict
Poached Egg
Avocado
Steak
Ham
Lox
English Muffin
Biscuit

Stuffed French Toast
Housemade challah stuffed with sweet cream cheese and topped with a red berry compote

Biscuits and Gravy
Housemade biscuits in a sausage gravy

Waldorf Fruit Salad
Chopped apples and toasted walnuts tossed in a sweet creamy dressing

Donuts

BYO Waffle Bar
Made to order waffles with an assortment of toppings
LUNCH

All lunch options are served on display and include one option from each category. Additional options can be added upon request. All options include coffee, hot tea, and water.

SOUP
- Tomato Basil
- Chicken Noodle
- Broccoli Cheddar
- Vegetable Barley
- Lobster Bisque

SALAD ADD-ON
- Crispy Tofu
- Chicken
- Shrimp
- Steak
- Salmon

SALAD
House Salad
Mixed greens with tomatoes, cucumbers, carrots, and a Dijon vinaigrette

Caesar Salad
Chopped romaine with garlic croutons, shaved parmesan, and housemade Caesar dressing

Cobb Salad
Chopped romaine and spinach with tomatoes, bacon and bleu cheese crumbles, hardboiled egg, and buttermilk ranch dressing

Fiesta Salad
Mixed greens, crispy tortillas, black beans, roasted corn, tomatoes, and roasted red pepper topped with a cilantro-lime vinaigrette

SANDWICH
Deli Sandwich Display
- Roast Beef
- Ham and Swiss
- Shaved Chicken
- Turkey
- Marinated Vegetable

Prime Rib on Pretzel Bun
Prime rib on a housemade pretzel bun with horseradish sauce and onion strings.

Reuben
Housemade corned beef on rye bread with sauerkraut and 1000 Island dressing

Turkey Club
Turkey, avocado, bacon, lettuce, and tomato on a housemade challah bread

Vegan Pulled “Pork”
Pulled king trumpet mushrooms with housemade BBQ sauce and coleslaw
BOXED LUNCHES
Choice of Turkey, Roast Beef, Ham, PB&J
Chips, Cookie, and Bottled Water
Optional Soda

SNACKS
All options are priced per person. No partial guest orders, please.

AM SNACKS

Housemade Granola Bars
BYO Yogurt Parfait
Housemade Puppy Chow
   Original
   Cotton Candy
   Birthday Cake
   Salted Caramel
Schokko Candy Bar
Mini Donut Display
Housemade Fruit Leather
BYO Trail Mix

PM SNACKS

Rice Krispie Treats
Parmesan Rosemary Popcorn
Beet Chips
Sweet Potato Chips
Hummus Display
   With housemade naan
   Add crudite
Garlic Peas
   Crispy peas flavored with garlic
Toasted Curried Garbanzo Beans
BEVERAGES

NON-ALCOHOLIC

Beverage options are priced per person per two (2) hours unlimited.

**Coffee Station**
Regular and Decaf Coffee, Hot Tea, Water

**Soda Station**
Coke, Diet Coke, Sprite, Ginger Ale

**Juice Station**
Orange, Cranberry, Pineapple, Grapefruit

ALCOHOLIC

You may offer a full bar with beer, wine, and spirits, hosted or cash, or any combination therein. Any specialty orders must be confirmed with your Event Specialist 30 days in advance of your event.

**HOUSE BEER**
Bud Light
Stella Artois

**PREMIUM BEER**
Columbus Brewing Company, IPA
Great Lakes, Eliot Ness
Gluten Free, upon request

**HOUSE WINE**
Chardonnay, Shannon Ridge (California)
Cabernet Sauvignon, Shannon Ridge (California)

**PREMIUM WINE**
Pinot Grigio, Edna Valley (California)
Pinot Noir, Edna Valley (California)
Rosé, Campuget (France)
BUBBLES, per bottle

Prosecco, Canella (Italy)
Blanc de Blancs, Le Grand Courtage (France)

HOUSE SPIRITS

Skyy Vodka
Tanqueray Gin
Bacardi Rum
Jim Beam Bourbon
Seagram’s VO Whiskey
Dewar’s Scotch

PREMIUM SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Woodford Reserve Bourbon
Maker’s Mark Whiskey
Glenlivet Scotch
Patron Silver Tequila
Hennessey Cognac
Cointreau Liqueur

LOCAL UPGRADE

The Columbus Museum of Art loves to support local distilleries and providers. Substitute any Premium vodka, gin, or bourbon for various selections from OYO Spirits.

SUGGESTED SIGNATURE COCKTAILS, per drink

Rosé 75
Vim & Petal Gin, fresh lemon juice, Campuget Rosé, champagne float, garnished with a lemon wheel

My Rye
A classic rye Manhattan with OYO Pumpernickel Rye Bourbon, with a wash of Cointreau for warmth and freshness, garnished with an orange wheel and cherry

Strawberry Spritz
OYO Vodka combined with fresh strawberries, simple syrup, lime juice, Cointreau, and finished with soda, garnished with a lime

CMOA
Columbus Museum of Art
DETAILS

Reservations, Deposits, Payments, and Guarantees

The Columbus Museum of Art requires a security deposit of 50% of the facility fee along with a signed contract and proposal to reserve the date. 30 days prior to your event, 50% of the estimated total is due. 14 business days prior to your event, your guaranteed guest count is due. If a final guest count is not received by this date, it is assumed that the estimated guest attendance stated at the time of booking is the final guest count, and costs for the event will be based on that number. 10 business days prior to your event, the final event balance is due in full.

Cancellations and Refunds

If Client cancels the event 90 days prior to the scheduled event date, 50% of the estimated total food, beverage, and facility usage fee would be due. If the Client cancels the event 89-60 days prior to the event, 75% of estimated total food, beverage, and facility usage fee would be due. If the Client cancels the event 59 days or less prior to the event, 100% of total food, beverage, and facility usage fee would be due. All Special Orders and Event Rentals are non-refundable within 30 days of event date and must be paid in full.

Equipment and Service Charge

A 20% service charge is assessed on all food, beverage, and event rental items. This charge covers the use and recovery of our house china, flatware, glassware, and additional food service equipment. We will coordinate house or upgraded linens separately.

- China, flatware, and glassware included for up to 300 guests.
  Extra charges will be assessed for higher guest counts.

- Specialty china, flatware, glassware, and event furniture are available for an additional cost.

Menu Selections – Final Counts

For quality assurance, our event team requires at least 14 business days notice for all catering and event requests. Food and beverage prices and availability are subject to change without notice. Any changes made after the 10 business day mark will be treated as a request and are not guaranteed. Any changes that can be accommodated will be subject to a change fee.

Any and all consumable items must come from an authorized food service operator, if not from CMA Catering. Exceptions will be made for cakes, cupcakes, pies, and general dessert items not offered by CMA Catering.

All food prepared by CMA Catering but not consumed will be handled in accordance with local health department guidelines.

Menu Selections – Allergies

All of our food is prepared in a commercial kitchen which regularly handles nuts, shellfish, raw eggs, wheat, and dairy products. CMA Catering makes every attempt to identify ingredients that may cause allergic reactions and to inform our food production team on the severity of known allergies. If an allergy-free request is made, our culinary team will prepare items free of allergy related ingredients to the best of their ability. Please note, there is a possibility that manufacturers of the commercial food items that we use could change the formulation at any time, without notice. Clients and their guests concerned with food allergies need to be aware of this risk.

Alcohol Liability and Policy

All alcoholic and non-alcoholic beverages must be purchased from the Museum. All alcohol must be consumed in approved areas of the Museum and cannot be removed from the premises.
No alcoholic beverages may be served after 11:45 p.m. All bar service personnel shall be hired by the Office of Special Events.

Any and all alcoholic beverages brought in from outside the museum will be confiscated and disposed of. The consumption of alcoholic beverages purchased outside of the museum is in violation of the museum’s liquor license. No exceptions will be made.

Specialty alcohol orders must be confirmed 30 days in advance and are non-refundable. In accordance with our Liquor Permit, the Columbus Museum of Art is unable to operate as a retail facility. Therefore, your Event Specialist will be able to assist you in estimating the proper amounts to order however, all unconsumed alcohol must remain on premises regardless of quantity.

The Columbus Museum of Art reserves the right to refuse service at any time.

**Staffing, Setup, and Labor**

Staffing needs are determined by event logistics and are subject to change based on final details. All staff members are charged hourly on the hour and will include applicable set-up and tear-down time around your contracted event reservation. If your event runs longer than expected or additional clean-up time is necessary, additional service hours will be included in your final invoice.

The standard full-service event set-up time is two (2) hours prior to your contracted event start. Any additional set-up requests will be considered based on our event calendar and staff availability.

The Columbus Museum of Art maintains minimum security staffing levels based on the event logistics and are non-negotiable to ensure event success and guest safety.

**Event Enhancements**

Be sure to ask your Event Specialist for more information on art tours, activities with our Learning Department, scavenger hunts, team building, and much more!