



# CATERING MENU

FALL 2018

COLUMBUS MUSEUM OF ART

# 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-glacé

#### **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 Pumpnickel 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



# 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!



