



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 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



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!

