



COLUMBIA | EVENT MANAGEMENT

EVENTMANAGEMENT.COLUMBIA.EDU





INDULGENT DINING EXPERIENCES

Columbia Event Management is proud to provide a robust selection of Catering Services to complement any event. Our team of culinary professionals provide a seamless experience, supporting you through the initial planning stages to a brilliant finale. Whether you aim to impress guests with an upscale fine dining experience or keep conference attendees energized with an assortment of snacks and refreshments, our Catering Team is equipped to craft the perfect menu.

Quality food is the secret to our success. We offer a rotation of menus that are refreshed frequently to highlight seasonal items, showcase food trends, and source local ingredients.

Our culinary team also offers specialty menus. Inspired by our work with the Earth Institute, the Sustainable Living Menu features dishes made from locally sourced ingredients. Prioritizing farm-to-table cuisine means that we update the offerings frequently, ensuring that we serve the freshest seasonal produce, meat, poultry and fish.

Guests who wish to support the Columbia Community might also consider the Blue Menu, a curated collection of meals and enhancements that directly benefit local nonprofit organizations. \$5 from every plate purchased is donated directly to Columbia Community Service, and our department will match this contribution, bequeathing an additional \$5 per attendee.

In the end, if you prefer a customized approach to event planning, we can help you here as well. Every menu can be modified to suit personal tastes and dietary restrictions. sustainability

We believe in sustainable, eco-conscious solutions. Rest assured that we take responsibility for reducing our carbon footprint through the following initiatives:

- Our state-of-the-art water treatment system triplefilters local tap water, allowing us to serve refreshing still and sparkling water in sleek, reusable carafes.
- Partnerships with local and regional farmers provide fresh produce and free-range poultry, beef, and lamb.
- Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.
- Linen-less tables, recycled paper products and biodegradable disposable flatware make our place settings eco-friendly. You may also choose to enhance your experience with fine china and silverware.

BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast 27

MINIMUM OF 15 GUESTS

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include (D):
Muffins, Croissants, Danishes
New York Style Bagels
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

Executive Breakfast..... 30

MINIMUM OF 15 GUESTS

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include (D):
Muffins, Croissants, Danishes
New York Style Bagels
Individual Plain and Fruit Yogurt (D)
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

American Breakfast..... 34

MINIMUM OF 20 GUESTS | ATTENDANT REQUIRED

Local and Seasonally Inspired Fruit
Selection of Bakery Items (D) to Include:
Muffins, Croissants, Danishes
New York Style Bagels
Fluffy Scrambled Eggs (D)
Smoked Bacon (GF)
Chicken Sausage (GF)
Home Fries (GF)
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

BY THE DOZEN

Fresh Pastries (D) 40

Select One (1): Croissant, Danish, Muffin

Assorted Mini Bagels..... 40

Cream Cheese, Fruit Preserves, Butter

Whole Fruits 29

Select One (1): Oranges, Bananas,
Apples or Clementines

Spinach Croissants (D, V) 44

Mushroom Croissants(D, V) .44

ENHANCEMENTS

Omelet Station 14

MINIMUM OF 25 GUESTS | CHEF ATTENDANT REQUIRED

Whole Eggs and Egg Whites

Select Two (2): Ham, Turkey Bacon,
Chicken Sausage or Pork Bacon

Mix-Ins to Include: Mushrooms, Tomatoes,
Onions, Bell Peppers, Spinach, Scallions,
Cheddar, Feta, Swiss

NY Bagel Breakfast 14

Smoked Salmon

Plain & Everything Bagels

Sliced Tomatoes, Red Onions, Capers

Whipped Regular, Scallion, Vegetable and Low
Fat Cream Cheeses

Yogurt Station (D) 9

Greek Yogurt or Homemade Vegan Yogurt

Mix Ins to Include: Dried Cranberries,
Toasted Almonds (N), House-Made Granola,
Candied Pecans (N)

Irish Steel Cut Oatmeal (GF).... 12

Select One (1): Soy Milk or Almond Milk

Mix Ins to Include: Raisins, Brown Sugar,
Toasted Almonds (N), Candied Pecans (N), Honey

Individual 3" Quiche 13

Gluten-Free Option: Frittata (GF)

Select One (1): Lorraine, Broccoli & Cheddar,
or Spinach & Artichoke

BREAK

BREAK PACKAGES

The Traditional Break (V) 26

Fruit and Yogurt Parfait (D)
Marbled Yogurt Loaves (D)
Assorted Cookies (D)
Coffee, Decaffeinated Coffee & Tazo Tea

Summer Break (V) 26

Warm Soft Pretzels
Cheddar Cheese Dip (D), Spicy Mustard
White Cheddar Popcorn (D)
Assorted Petite Cupcakes (D)
Assorted Candies to Include:
Gummy Bears, Mini Hershey Bars, M&M's,
Starburst, Reese's Peanut Butter Cups (N)
Lemonade & Iced Tea

ENHANCEMENTS

Assorted David's Cookies (D) 5

Brownie and Blondie Tray (D) 5

Flourless Brownies (GF, D) 8

Tea Sandwiches 20

Select Two (2):
Arugula with Deviled Eggs,
Smoked Salmon with Cream Cheese (D),
Smoked Turkey with Cranberry Spread,
Cucumber with Boursin Cheese (D, V)

Chef's Garden Break (VN) 26

Fresh Crudité to Include:
Carrots, Celery, Cherry Tomatoes,
Cauliflower, Broccoli
Hummus in Individual Containers (VN)
Tahini Dip (VN)
Baba Ghanoush (VN, N)
Tapenade (VN)
Pita Chips
Cucumber & Lemon Infused Water

Individual Greek Yogurt (D) ... 6

Assorted Flavors

Assorted Yogurt Loaves (D) ... 6

Select One (1): Lemon, Marble, Banana,
Cranberry Nut

Sliced Fruit Platter (VN) 13

New York Break (V) 26

Selection of Upstate New York Apples
Local Aged Cheddar Cheese (D) & Crackers
Classic New York Black & White Cookies (D)
Assorted Cannoli (D)
Mixed Roasted Nuts (N)
Select One (1):
Hot Chocolate with Marshmallows
Lemonade with Sliced Strawberries & Mint



SANDWICHES

SANDWICHES

Sandwich Lunch 'To Go'..... 35

Select Three (3) Sandwiches

David's Chocolate Chip Cookie

Whole Apple

Individual Bag of Chips

Water

Select One (1) Salad:

Mixed Green Salad with Lemon Vinaigrette

Greek Orzo Salad

Quinoa Salad

Gourmet Sandwich Buffet..... 57

Select Three (3) Sandwiches

Mixed Green Salad: Cucumbers, Cherry Tomatoes,
Shaved Carrots, Lemon Vinaigrette

Greek Orzo Salad

Quinoa Salad

Pickles & Olives

Individual Bag of Chips

Assorted Miniature Cupcake

Rich Fudge Brownies

Soda or Water

SELECT THREE (3) SANDWICHES

For sandwich orders over 100 Guests, please select up to (4) Sandwiches

Grilled Chicken (D): Gruyère, Bacon, Tomato, Lettuce & Garlic Aioli, Ciabatta

Grilled Halal Chicken: Sliced Avocado and Tomato, Brioche Roll

Smoked Ham (D): Muenster Cheese, Baby Spinach, Roasted Peppers, Honey Mustard, Wrap

Sliced Turkey Breast (D): Cheddar Cheese, Bacon, Avocado, Tomato, Sourdough

Roasted Turkey Breast (D): Monterey Jack Cheese & Cranberry Spread, Multigrain Pocket

Sliced Petite Filet of Beef (D): Horseradish Mayonnaise, Arugula & Tomato, Onion Baguette

Tuna Salad (D): Mesclun, Tomato, Wrap

Shrimp Salad (D): Pita Pocket

Smoked Salmon (D): Red Onion, Cucumber, Tomato, Chive Cream Cheese, Multi-Grain Roll

Pastrami (D): Caramelized Onions, Swiss Cheese, Thousand Island Dressing, Pumpernickel

Sliced Asian Pork Loin: Sweet Spiced Chili Sauce & Asian Slaw, Kaiser Roll

Mozzarella Cheese (D, V): Tomatoes, Arugula, Basil Aioli, Focaccia

Grilled Portobello Mushroom (VN): Roasted Peppers and Onions, Arugula, Wrap

Grilled Eggplant (VN): Roasted Peppers, Caramelized Onions & Olive Tapenade, Wrap

Black Beans (V, D): Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing, Wrap

Roasted Portobello Mushroom and Bell Pepper (VN): Baby Spinach, Honey Mustard, Wrap

Herbed Falafel (VN), Tahini, Tomatoes, Pita Pocket (VN)





SALADS

SALADS

Create-Your-Own Salads57

MINIMUM OF 25 GUESTS | CHEF ATTENDANT REQUIRED

Created to Order and Served in Individual Bowls

Rustic Bread, Butter, Olive Oil

Seasonal Sliced Fruit

Assorted Minature Desserts

Infused Water with Lemons, Cucumber & Mint

Select Two (2) Greens:

House Mix (Arugula, Green Leaf,
Romaine & Radicchio)

Baby Spinach
Organic Spring Mix

Chopped Tuscan Kale

Select Eight (8) Toppings:

Toasted Quinoa
Walnuts
Shredded Cheddar
Feta Cheese
Crumbled Blue Cheese
Sliced Cucumbers
Grape Tomatoes

Shredded Carrots
Grilled Vegetables
Red Onions
Olives
Roasted Sweet Potatoes
Local Chopped Apples
Raisins

Dried Cranberries
Orange Segments
Croutons
Avocado
Bacon
Black Beans
Chickpeas

Select Four (4) Proteins:

Poached Shrimp
Grilled Chicken
Chipotle Chicken

Diced Turkey
Diced Ham
Crumbled Tuna

Grilled Tofu
Hard Boiled Eggs

Select Three (3) Dressings:

French
Homestyle Ranch
Creamy Caesar

Blue Cheese
Balsamic Vinaigrette
Olive Oil & Red Wine Vinegar

Italian



BUFFETS

BUFFETS

MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Asian.....57

Mandarin Orange Salad (VN): Napa Cabbage, Bibb Lettuce, Water Chestnuts, Carrots, Mushrooms, Ginger Soy Dressing

Cantonese BBQ Chicken

General Tso Shrimp

Broccoli & Peppers (VN, GF)

Vegetable Fried Rice

Sliced Seasonal Fruit (VN)

French.....57

Cauliflower Salad (V): Tomatoes, Cucumbers, Onions, French Mustard Dressing

Poulet Sauté Chasseur

Cod Mornay (D)

Sautéed Parsley Potatoes (V, GF): Garlic

Haricots Verts Almondine (VN, GF, N)

Tarte Aux Pommes

Italian57

Grilled Vegetable Antipasto (V): Artichokes, Olives, Grilled Roasted Peppers, Eggplant, Mushrooms, Ricotta Salata (D), Balsamic Glaze

Sautéed Chicken Breast (GF): Tomato Bruschetta, Basil

Herb Crusted Branzino (GF)

Pesto Pasta Primavera (V, N)

Broccoli Rabe (VN, GF): Sundried Tomatoes, Roasted Garlic Tiramisu (D)

Southwestern57

Field Greens (VN, GF): Pico de Gallo, Cilantro Lime Dressing

Roast Mojo Halal Boneless Chicken Thighs (GF)

South By Southwest Cod (GF): Cowboy Caviar

Fajita Toppings: Pico de Gallo, Cheese (D), Jalapeno, Guacamole, Sour Cream (D)

Corn Tortillas (GF)

Vegetarian Poblano Stuffed Pepper (VN, GF): Roasted Eggplant, Quinoa, Fire Roasted Tomato Sauce

Cilantro Lime Rice (D)

Tres Leches Cake (D)

BUFFETS

BUFFETS

MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Mediterranean..... 57

- Greek Salad (V): Romaine, Kalamata Olives, Feta Cheese
- Boneless Hand Rolled Chicken (GF): Capers, Roasted Garlic, Oregano, Stewed Lentils
- Lemon Garlic Shrimp (D, GF)
- Blistered Tomatoes & Roasted Cauliflower (VN)
- Spinach Polenta (D, V, GF)
- Baklava (D, N)

Spanish..... 57

- Baby Bibb Salad: Frisée, Radish, Olives, Manchego, Vinaigrette
- Rosemary Crusted Chicken Breast (N): Romesco Sauce
- Paella di Pesce (D, GF)
- Patatas Bravas (D, V, GF)
- Roasted Mixed Vegetables (VN): Zucchini, Eggplant, Squash, Cherry Tomatoes
- Flan (D)

Americana..... 57

- Wedge Salad (D, V): Blue Cheese, Bacon, Tomatoes, Pickled Red Onions
- Roasted Herb Chicken (GF)
- BBQ Glazed Salmon (GF)
- Macaroni & Cheese (D, V)
- Grilled Mini Bell Peppers, Zucchini & Tri Color Cauliflower (VN)
- Apple Pie (D, V)

Barbecue..... 57

- Potato Salad (V)
- Mixed Green Salad (VN, GF)
- Amgus Beef Sliders
- Beyond Beef Burgers (VN)
- Hebrew National Beef Hot Dogs
- Traditional Toppings: American Cheese (D), Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo (D)
- Baked Beans (VN)
- Fruit Salad (VN)
- Cookies and Brownies (D)

BUFFET ENTREE ADDITIONS

Add Grilled Chicken (GF).....8	Add Pulled Barbecue Chicken (GF)8
Add Mushroom Risotto (D).....8	Add Grilled Skirt Steak (GF).....8
Add Bone-In Barbecue Chicken (GF)8	Add Traditional Beef Brisket (GF)8
Add Buttermilk Fried Chicken (D).....8	Add Sliced Chorizo8
Add Sausages & Peppers (GF)8	Add BBQ Pulled Pork (GF).....8

BARBECUE ENHANCEMENTS

Add Roasted Corn on the Cob (D, GF)3	Add Macaroni & Cheese (D, V)5
Add Coleslaw (D, V, GF)3	Add Baked Potato w/ Toppings (D).....4
Add Pasta Salad (D, V)4	



BLUE MENU

BLUE GIVES BACK

MINIMUM OF 25 GUESTS | ATTENDANT REQUIRED

Enjoy a curated menu of local and sustainable dishes and give back to our community.

A portion of your bill (\$5 per person) will be donated to benefit Columbia Community Service - plus Columbia | Event Management will match with an additional \$5 donation for each of your guests.

Blue Buffet.....67

Caprese Penne Pasta (D, V): Fresh Basil Pesto

Hepworth Farms / Milton, NY

Roasted Apple & White Cheddar Tart (V): Hearty Greens, Maple Balsamic Glaze

Hudson River Fruit / Milton, NY;

Cabot Creamery Cheddar / Rochester, VT

Butternut Squash Mulgatawny Soup (VN, GF)

Hepworth Farms / Milton, NY

CHOICE OF TWO (2) ENTREES:

Sautéed Murray's Boneless Chicken Breast (GF): Taragon, Lemon

Murray's Chicken / South Fallsburg, NY

Line Caught Sautéed North Atlantic Cod (GF, D): Spinach, Fennel, Meyer Lemon

North Atlantic Cod / Bronx, NY

Roasted Pork Loin (GF): Sautéed Fresh Apple, Cranberry

Pennsylvania Pork / Harrisburg, PA

Baked Sweet Potatoes (VN, GF)

Hepworth Farms / Milton, NY

Seasonal Roasted Vegetables (D, V)

Hepworth Farms / Milton, NY

Crème Brûlée (D, V)

Cabot Creamery Cheddar / Rochester, VT

SUSTAINABLE LIVING

SUSTAINABLE MENU

MINIMUM OF 10 GUESTS

Inspired by work with the Earth Institute, Columbia | Event Management is excited to offer the following sustainable menu items.

This menu has been curated to feature only local fare and is frequently updated so it reflects the most sustainable dishes we can provide.

Sustainable Living Buffet.....57

Heirloom Tomato & Burrata Salad (D, V):

Basil Pesto, Sundried Tomato, Grilled Ciabatta

Pasnip Soup (VN, GF): Crispy Artichoke

Maple Soy Glazed Tofu (VN, GF): Kimchi, Toasted Sesame

Seeds, Daikon Radish, Jasmine Rice

Coconut Chickpea Curry (VN, GF): Cauliflower and Black Rice

Citrus Salad (VN, GF): Grapefruit, Orange, Pineapple

Sustainable Living Passed Hors D'Oeuvres

Available as options on Passed Receptions Menu

Roasted Red Beet Hummus (VN, GF): Asparagus

Sundried Tomato & Basil Crostini (D, V): Pesto Cream

Cremini Mushroom (VN, GF): Spinach

Roma Tomato Bruschetta on French Baguette (VN)

Sustainable Living Reception Station..... 25

Green Tomatoes Salad (VN, GF): Piquante Peppers,
Caramelized Onions, Arugula

Wild Cod Tikka Masala (D): Naan Bread

Pan-Fried Sesame Tofu (VN)

Buffalo Cauliflower (VN, GF)

Miso Creamy Polenta (VN): Roasted Vegetables

Sustainable Living Plated Dinner93

Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

APPETIZER:

Roasted Root Vegetable Salad (VN, GF)

Grilled Pears & Arugula Salad (D, V, GF): Cranberries,

Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉE:

Line Caught Halibut (D, V, GF): Butternut Squash,
Shimeji Mushrooms, Beurre Blanc

Pan Roasted Atlantic Cod (D, V, GF): Roasted Cauliflower Puree,
Brussels Sprout Leaves

King Trumpet Mushrooms (VN): Pea Puree, Soy Flour Bacon Bits,
Forbidden Rice

DESSERT:

Vegan Chocolate Mousse (VN): Raspberries

Seasonal Fruit Tart (VN)



PLATED

PLATED MENU
ATTENDANT REQUIRED

Two Course Plated Lunch 57

Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner.....93

Includes one (1) Appetizer, one (1) Entrée and
one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

Additional Entrée Choice.....17

APPETIZERS

Caramelized Pear Salad (GF, V, D):
Tuscan Kale, Frisée, Radicchio, Creamy Blue Cheese, Red
Onion, Spiced Butternut Squash, Toasted Pumpkin Seeds,
White Champagne Vinaigrette

Baby Beets Salad (GF, V, D):
Frisée, Humbolt Fog Goat Cheese, Pickled Shallots, Fresh
Herbs, Sherry Dressing

Baby Kale (GF, V):
Roasted Delicata Squash, Dried Cranberries

Quinoa and Apple Salad (GF, VN):
Butternut Squash Puree

Roasted Root Vegetables Salad (GF, VN):
Tri Color Baby Carrots, Celeriac, Parsnip, Red Onion, Beetroot,
Baby Spinach, White Balsamic Vinaigrette, Cilantro Pesto

Butternut Squash Ravioli (V, D):
Sage Butter

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)

Minestrone Soup (VN)



PLATED

CHICKEN ENTRÉES

Seared Organic French Breast of Chicken (GF, D):

Pommes Anna, Roasted Romanesco Florets,
King Oyster Mushroom Velouté

Roasted Cornish Hen (GF, D):

Golden Beets, Leeks, Purple Potatoes Mèlange,
Butternut Squash Wedge, Au Jus

Grilled Organic Chicken (D):

Carrot and Ginger Puree, Grilled Radicchio,
Wheat Berries, Cranberries, Maple and Sage Glaze

Dill Pickle Brined Crispy Chicken (GF):

Sautéed Butternut Squash, Braised Swiss Chard,
Beans

Herb Crusted Baked Chicken Breast (GF):

Sweet Potato Puree, Braised Red Cabbage

BEEF ENTRÉES

Tomahawk Ribeye Steak (GF):

Roasted Root Vegetable Ragout, Tomatoes, Kale

Filet Mignon (GF):

Green Peppercorn Sauce Horseradish Pommes
Puree, Roasted Tri Color Cauliflower

Red Wine Braised Short Rib (D):

Parsnip and Celeriac Mash,
Roasted Tomato Persillade

Classic Pot Au Feu (GF, D):

Carrots, Parsnip, Leeks, Rutabaga, Celery Root,
Rich Beef Broth

Braised Tamarind Lamb Shank (D):

Roasted Tomatoes and Goat Cheese Polenta,
Baby Bok Choy

SEAFOOD ENTRÉES

Baked Halibut Duglere (GF, D):

Braised Red Cabbage, Balsamic Apples,
Grilled Rutabaga

Sautéed Branzino Filet (GF):

Brussels Sprouts, Poppy Seeds Chiffonade,
Parsnip Puree, Scallions, Sweet Garlic, Piperade

Marinated, Grilled Salmon (GF, D):

Sweet Potato Puree, Leeks, Roasted Maitake,
Saffron Beurre Blanc

VEGAN/VEGETARIAN ENTRÉES

Broccoli Stew (VN): Thai Green Coconut Curry,
Cauliflower, Broccoli, Potatoes

Butternut Squash Risotto (V, D)

Coconut Chickpea Curry (GF, VN): Basmati Rice



DESSERTS

Apple Tart (D): Almond Paste, Cinnamon, Puff Pastry

Classic Crème Brûlée (GF, D)

Chocolate Ganache Tart: Raspberries, Crème Chantilly

Carrot Cake (D): Cream Cheese Filling

New York Cheesecake (D)

Tiramisu (D)

Coconut Mango Shortbread (D)

Lava Cake (D): Valrhona Chocolate

Passion Fruit Tart (D)

Caramel Delight (D)



RECEPTIONS

CLASSIC RECEPTION STATIONS

Bruschetta 9

Artichoke & Goat Cheese (D, V)
Traditional Roma Tomato (VN)
Olive Tapenade (VN)
Toasted Bread & Crostini

Imported & Domestic

Cheese Platter (D) 22

Crudité & Dips 8

Select Two (2) Dips: Blue Cheese (D), Ranch (D), Hummus,
Dill Yogurt (D)

Assorted Sushi Platter 20

Mezze 21

Traditional Hummus (VN), Baba Ghanoush (VN),
Tzatziki Sauce (D)
Stuffed Grape Leaves (VN)
Red Pepper Flaked Marinated Olives (VN)
Stuffed Olives with Blue Cheese (D, V)
Mediterranean Seafood Salad (GF)
Pita Bread

Antipasti 25

Prosciutto, Soppresata
Parmigiano Reggiano, Bocconcini
Medley of Pickled and Hot Peppers (VN, GF)
Marinated Artichoke Hearts (VN, GF)
Marinated Olives (VN, GF)
Roasted Eggplant (VN, GF)
Artisanal Breads

Tapas 29

Serrano Ham & Manchego Cheese (D, GF)
Roasted Red Peppers, Olives, Red Pepper Flakes (VN, GF)
Duck Confit (GF)
Smoked Dried Chorizo, Stuffed Olives with Blue Cheese (D, GF)
Seafood Ceviche (GF)
Honey Spiced Dried Beef, Pate, Cipolini Onions, Balsamic
Vinegar
White Anchovy (GF)
Crostini

SHOW KITCHEN RECEPTIONS

CHEF ATTENDED RECEPTION STATIONS

CHEF ATTENDANT REQUIRED

All items served individually, on small plates.

Spice Market (V) 39

Daal Quatro (VN, GF)

Paneer Tikka Masala (V, GF)

Saag with Potatoes (V, GF)

Tandoori Cauliflower (V, GF)

Baby Tuscan Kale Salad (VN, GF): Raisin, Cucumber, Tomato, Cilantro, Red Onion, Chickpeas, Mango, Quinoa, Tamarind Chutney Vinaigrette

Dipping Sauces: Mint, Tamarind

Naan Bread

Maison Française 39

French Cheese Board (D, GF): Artisanal Breads

Raclette Station (D): Steamed Potatoes

Charcuterie Board

Cornichons

Légumes Marinés: Cauliflower, Peppers, Carrots, Onions, Cucumbers (VN, GF)

Churrascaria 39

Select two (2) Skewers:

Steak, Sausage, Chicken, Grilled Vegetable Skewers

Jollas del Mar Ceviche

Roasted Tricolor Potatoes (VN, GF)

Pickled Onions, Caramelized Onions (VN, GF)

Chimichurri Sauce (VN, GF)

Add on Additional Skewer 5

Mercado Español 39

Paella Valenciana

Patatas Bravas

Select two (2) Tapas:

Spanish Tomato Salad: Citrus Fennel Marinated Olives (VN, GF)

Blistered Padron Peppers (VN, GF)

Clams: Sherry, Serrano Ham, Tri Color Heirloom Tomatoes (GF)

Marinated Octopus: Black Garlic (GF)

Add on Two (2) Additional Tapas 5



RECEPTIONS

CHEF ATTENDED RECEPTION STATIONS
MINIMUM OF 100 GUESTS | CHEF ATTENDANT REQUIRED
Served with Silver Dollar Rolls

Pasta Station..... 23

TWO (2) CHEF ATTENDANTS REQUIRED
Select two (2): Penne Marinara (VN)
Penne alla Vodka: Peas and Onions (D, V)
Bowtie Pasta: Sautéed Garden Vegetables, Garlic,
Olive Oil, Fresh Basil (VN)
Tortellini: Sundried Tomato Cream Sauce (D, V)
Tortellini: Pesto Sauce (VN)
Gluten-Free Option (GF): Ravioli with Pomodoro Sauce
Add Grilled Chicken..... 9
Add Grilled Shrimp 9

Sports Bar Station..... 30

Spicy Chicken Wings (GF): Blue Cheese (D), Celery,
Carrot Sticks
Cheddar Jalapeño Poppers (D, V)
Mozzarella Sticks & Marinara Sauce (D, V)
Pigs in a Blanket: Spicy Brown Mustard

Carving Station..... 35

TWO (2) CHEF ATTENDANTS REQUIRED
Select One (1):
Roast Sirloin (GF): Horseradish Cream
Roasted Turkey Breast (GF): Cranberry-Orange Chutney
Salmon en Croute (GF): Dilled Crème Fraiche

Asian Station 27

THREE (3) CHEF ATTENDANTS REQUIRED
Pan-Seared Pork, Chicken, Vegetable Dumplings
Thai Vegetable Summer Rolls (VN, GF)
Sweet Chili Dipping Sauce
Asian Chicken Salad in a Sesame Cone (D)
Kung Pao Chicken in Lettuce Leaf Cup
Seared Ahi Tuna in Lettuce Leaf Cup (GF)
Spicy Cashews, Crispy Rice Noodles, Napa Cabbage
Slaw, Ginger Dressing, Wasabi Sauce, Soy Sauce, Siracha,
Hot Mustard

Ice Cream Sundae Bar 18

Chocolate, Vanilla & Strawberry Ice Cream
Sprinkles, Chocolate Sauce & Whipped Cream

Ice Cream Bars 4

ICE CREAM CART RENTAL IS 250 PER CART
Novelty Ice Cream Bars & Ice Cream Cups





RECEPTIONS

PASSED HORS D'OEUVRES

MINIMUM 25 GUESTS | ATTENDANT REQUIRED

Passed Hors d'Oeuvres option from Sustainable Living Menu available

One Hour 34

Each Additional Hour 17

Choice of Eight (8):

COLD HORS D'OEUVRES

- Curried Chicken Salad Tartlet (D): Grapes
- Seared Beef Filet on Crostini (D): Horseradish Cream
- Tuna Tartare (D, GF): Wasabi Mayonnaise, Rice Cracker
- Mini Lobster Roll (D)
- Salmon Mousse on Rice Cracker (D, GF): Chives
- Maryland Crabmeat Salad in Cucumber Cup (D, GF)
- Shrimp Cocktail (GF): Cocktail Sauce
- Herbed White Bean Spread on Rice Cracker (VN, GF): Chives
- Roasted Tomato Bruschetta (VN)
- Eggplant Caponata (VN, GF)

HOT HORS D'OEUVRES

- Mini Beef Wellington (D)
- Moroccan Lamb Kebab (GF): Fig, Apricots, Pepper
- Franks in a Blanket (D): Spicy Brown Mustard
- Mini Lamb Gyro (D): Pita, Sour Cream
- Pastrami & Whole Grain Mustard Spring Roll
- Steak au Poivre Skewer (D, GF): Green Peppercorn Sauce
- Beef Barbacoa Taquito
- Shrimp Skewer (GF): Parsley, Garlic
- Grilled Parsley and Garlic Shrimp Skewer (GF)
- Buffalo Chicken Spring Roll
- Chicken and Cheese Quesadilla Cone (D)
- Thai Chicken Spring Roll: Lemongrass, Ginger
- Truffle Scented Grilled Cheese (V, D)
- Spanakopita (D, V)
- Phyllo Triangle (D, V): Honey, Goat Cheese
- Vegetable Samosa (VN): Mango Chutney
- Cherry Blossom Tart (D, V)
- Deep Dish Pizza Tart (D, V)
- Vegetable Spring Roll (V)
- Mini Falafel (VN, GF)
- Vegetable Tikki (VN)
- Bella Flora Puff (V): Portobello Mushroom, Ricotta Cheese
- Assorted Mini Quiche (D, V)

BEVERAGES

BEVERAGES

Half Day Beverage Service	13
UP TO FOUR (4) HOURS	
All Day Beverage Service	21
UP TO EIGHT (8) HOURS ATTENDANT REQUIRED	
Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Juices, Soft Drinks, Water	
Aluminium Bottle of Water	4
Sparkling Water	4
Assorted Juice.....	4
Orange, Cranberry, Apple or Grapefruit	
Soft Drink	4
Coke, Diet Coke, Sprite, Ginger Ale, Seltzer	

BAR OPTIONS

Premium Bar Service	
First Hour	30
Top Shelf Liquors with Full Fruit Garnishes & Mixers Assorted Domestic and Imported Beers House Red, White & Sparkling Wine Soft Drinks, Tonic, and Seltzer	
Each Additional Hour.....	14
OR ANY PART THEREOF	

BY THE GALLON

Regular Coffee	63
SERVES 16 GUESTS Milk, Cream, Sugar & Sweeteners	
Decaf Coffee	63
SERVES 16 GUESTS Milk, Cream, Sugar & Sweeteners	
Assorted Teas	63
SERVES 16 GUESTS Milk, Honey, Lemon, Sugar & Sweeteners	
Hot Chocolate.....	63
SERVES 16 GUESTS	

Beer & Wine Service	
First Hour	20
Assorted Domestic & Imported Beers House Red, White & Sparkling Wine Soft Drinks, Tonic, and Seltzer	
Each Additional Hour.....	11
OR ANY PART THEREOF	

Apple Cider.....	63
SERVES 16 GUESTS Select: Hot or Cold	
Iced Tea	63
5 GALLONS SERVES 60 GUESTS	
Lemonade	63
5 GALLONS SERVES 60 GUESTS	
Iced Water	39
5 GALLONS SERVES 60 GUESTS	
Fruit Infused Iced Water	50
5 GALLONS SERVES 60 GUESTS	

BAR ON CONSUMPTION

Mixed Drinks	11
House Sparkling Wine.....	34
House Red & White Wine	34
Imported Bottled Beer.....	9
Domestic Bottled Beer.....	8
Martinelli's Sparkling Cider	9
Assorted Juices/Soft Drinks.....	4

Juice: Orange, Apple, Cranberry, Grapefruit
Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Sparkling Water	4
Aluminum Water Bottle.....	4

All Alcohol Requests must be submitted no later than
15 days prior to events outside of Lerner Hall

INFORMATION

MENU

All prices are Per Person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DIETARY IDENTIFICATION

GF = GLUTEN-FREE

V = VEGETARIAN

VN = VEGAN

D = CONTAINS DAIRY

N = CONTAINS NUTS

EVENT REQUIREMENTS

DISPOSABLE OR CHINA SERVICE

Disposable orders require a Green Fee of \$1.50 per person.

China Service orders in Lerner Hall are \$3.00 per person.

China Service orders outside of Lerner Hall require a rental fee based on your event needs.

LABOR

Waitstaff.....55

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours82.5

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday 110

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Sanitation55

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours82.5

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday 110

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Bartender55

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours82.5

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday 110

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Uniform Chef.....55

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours82.5

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday 110

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS



COLUMBIA | EVENT MANAGEMENT

