

CATERING MENU



plazacolumbusevents@gmail.com



BREAKFAST

Buffet

All breakfast buffets are served with coffee, decaf, hot tea, juice, and water based on 90 minutes of continuous service.

25 Person Minimum. If the group count falls below 25, a \$5 per person charge will apply.

PLAZA CONTINENTAL

\$25 Per Person

Seasonal fruit salad
Pastries and bagels
Jams, cream cheese, butter

THE HEARTLAND

\$45 Per Person

Fresh whole fruit and sliced seasonal fruit
Scrambled eggs with cheese & chives
Roasted fingerling potatoes
Buttermilk pancakes or french toast
Warm maple syrup & seasonal berry compote
Bacon and sausage links
Pastries & bagels
Fruit jams, cream cheese, butter

SMART START

\$32 Per Person

Fresh whole fruit and sliced seasonal fruit
Assorted yogurts
House-made granola
Quiche Lorraine with spinach and tomatoes
Bacon or turkey bacon

CAPITAL SQUARE

\$39 Per Person

Fresh whole fruit and sliced seasonal fruit
Scrambled eggs with cheese & chives
Roasted Red Potatoes
Bacon or sausage links
Pastries & bagels
Fruit jams, cream cheese, butter

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



BREAKFAST

Plated

All breakfast buffets are served with coffee, decaf, hot tea, juice, and water based on 90 minutes of continuous service.

25 Person Minimum. If the group count falls below 25, a \$5 per person charge will apply.

THE ORIGINAL

\$19 Per Person

Scrambled eggs

Bacon

Roasted red potatoes with
caramelized onions

EGG WHITE SCRAMBLE

\$22 Per Person

Scrambled eggs

Spinach, tomatoes, and mushrooms

Turkey sausage

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REFRESHMENT

Breaks

All breaks include coffee, decaf, hot tea, juices, and water.

SWEET & SALTY

\$17 Per Person

Sea salt potato chips with onion dip
Seasonal whole fruit
Assorted cookies and dessert bars

ACTIVE & HEALTHY

\$17 Per Person

Sliced Seasonal Fruit with Yogurt Dip
Pita chips and assorted vegetable sticks with Hummus
House-made trail mix

OHIO PROUD

\$20 Per Person

Local apples
Middlefield, pepper jack, smoked cheddar cheeses
Dried fruits & nuts
Hand-rolled Buckeyes

ALL THE DIPS

\$22.50 Per Person

Potato chips
Celery and carrots with ranch dip
Onion dip & Buffalo chicken dip

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LUNCH

Buffet

All lunch buffets are served with coffee, decaf, hot tea, iced tea, and water.

Based on 90 minutes of continuous service.

25 Person Minimum. If the group count falls below 25, a \$5 per person charge will apply.

BUILD YOUR OWN PASTA

\$35 Per Person

Salad with chopped romaine, parmesan, herbed croutons, & Caesar dressing

Tomatoes, fresh mozzarella, cracked pepper, & basil olive oil

Cavatappi Pasta with Meatballs

Vegetable lasagna

Seasonal grilled vegetables

Garlic bread

Tiramisu

Gluten-free options available upon request

THE DELI COUNTER

\$37 Per Person

Salad with field greens, tomatoes, cucumber, shredded carrots, with white balsamic and ranch

Homestyle macaroni salad

Turkey breast, deli ham, roast beef, salami

Cheddar, swiss, provolone cheeses

Lettuce, tomato, red onion, pickles

Mayonnaise, dijon mustard

White, wheat, and rye bread

Kettle chips with blue-cheese dip

Seasonal fruit salad

Assorted cookies

SALADS & SPUDS

\$36 Per Person

Build your own salad with romaine lettuce blend, grilled chicken, hard-boiled eggs, blue cheese, diced tomatoes, avocado, bacon, & scallions

White balsamic and buttermilk ranch dressings

Baked potatoes or sweet potatoes with shredded cheddar, sour cream, scallions, broccoli, cheese sauce, bacon, and butter

Seasonal fruit salad and dessert bars

SOUTH OF THE BORDER

\$37 Per Person

Black bean and corn salad

Grilled chicken and beef fajitas with sauteed peppers & onions

Flour and corn tortillas

Rice and refried beans

Shredded cheese, jalapenos, sour cream, guacamole, fresh lime wedges, salsa

Tres Leches with cinnamon and caramel

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LUNCH

Buffet

(Cont'd)

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GAME TIME

\$42 Per Person

Buffalo chicken dip and tortilla chips
Signature broccoli salad
Chopped salad with mixed lettuces, hard-boiled eggs, bleu cheese, bacon, chopped tomatoes
Balsamic vinaigrette, buttermilk ranch dressings

Build your own Angus beef sliders with cheddar cheese, lettuce, tomatoes, onion, pickles, chips, mustard, ketchup, mayonnaise

Build your own fried green tomato sliders with vinegar slaw and crisp onion straws

BBQ pulled pork
Slider rolls
Chips with bleu cheese dip

Chef's choice dessert

HOME COOKING

\$43 Per Person

Mixed greens, roasted tomatoes, bleu cheese, bacon with ranch and balsamic vinaigrette dressings

BBQ glazed meatloaf with caramelized onions
Herbed-roasted chicken breast
Chef's selection of seasonal sides
Cornbread with honey butter

Warm apple crumble with whipped cream

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LUNCH

Plated

All plated lunches include coffee, decaf, hot tea, iced tea, and water.

GRILLED CHICKEN CAESAR SALAD

\$25 Per Person

Romaine lettuce with grilled chicken breast
Shaved parmesan cheese, crostini, and classic Caesar dressing
Garlic bread

PASTA PRIMAVERA

\$25 Per Person

Pasta with fresh vegetables tossed in a light lemon cream sauce

ROASTED SPAGHETTI SQUASH

\$30 Per Person

Spaghetti Squash, pesto, charred cherry tomatoes, onions

ROOT & GRAIN BOWL

\$30 Per Person

Quinoa pilaf, tomatillo chutney, root vegetable chips

FLORENTINE CHICKEN

\$35 Per Person

Herb-roasted chicken in Florentine cream sauce
Rice pilaf and Chef's choice vegetables

MEAT LASAGNA

\$35 Per Person

Beef lasagna with marinara, shaved parmesan
Seasonal vegetables

CHICKEN MARSALA

\$36 Per Person

Traditional chicken marsala served with mac & cheese and seasonal vegetables

LOCAL CHICKEN BREAST

\$38 Per Person

Herbs de Provence seasoned chicken with a thyme veloute, roasted garlic mashed potatoes
Chef's choice seasonal vegetables

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



LUNCH

Plated

Cont'd

All plated lunches include coffee, decaf, hot tea, iced tea, and water.

SLICED SIRLOIN

\$40 Per Person

Sliced sirloin steak served with garlic mashed potatoes, red wine demi, and chef's choice seasonal vegetables

HERB CRUSTED SALMON

\$40 Per Person

Salmon prepared with fresh herbs, served with rice pilaf and lemon thyme cream sauce

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Additional charge of \$3 per person for a Split Menu.



LUNCH

Grab & Go

Boxed Lunch

All grab & go lunches include an individual bag of chips, cookie, and soft drink or water.
Choose up to three boxed-lunch varieties for your event.

CHICKEN CAESAR WRAP

\$25 Per Person

Grilled chicken breast in a spinach tortilla wrap with romaine lettuce, parmesan cheese, and Caesar dressing

HAM & CHEESE

\$23 Per Person

Smoked deli ham and Swiss cheese with leaf lettuce, sliced tomatoes on whole grain bread
Mustard or mayonnaise on ciabatta bread

ROAST BEEF & CHEDDAR

\$25 Per Person

Fresh roast beef served on a croissant with romaine lettuce, sliced tomatoes, and horseradish cream

TURKEY & BRIE

\$24 Per Person

Deli turkey with brie cheese served on ciabatta bread with raspberry aioli

VEGGIE WRAP

\$25 Per Person

Lo carb or spinach tortilla filled with assorted grilled vegetables, hummus, fresh mozzarella, and crisp lettuce

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



DELICIOUS Enhancements

Add our delicious enhancements to your meal, break, or meeting.

MADE-TO-ORDER OMELETTE STATION**

\$16 Per Person

Egg beaters and farm fresh eggs, shredded Swiss & mozzarella cheeses, mushrooms, bell peppers, onions, ham, bacon, spinach, and tomatoes

FRESH FRUIT SALAD

\$8 Per Person

Fresh fruit, cut, chilled and mixed

STEEL-CUT OATMEAL

\$7 Per Person

Steel-cut oats cooked and served with nuts, brown sugar, and dried fruits

COUNTRY BISCUITS & SAUSAGE GRAVY

\$10 Per Person

Hot, flaky biscuits served with rich sausage gravy

SMOKED SCOTTISH SALMON

\$15 Per Person

Smoked Scottish salmon display with capers, diced red onion, diced hard boiled eggs & sliced fresh tomatoes

KETTLE CHIPS

\$8 Per Person

Kettle chips with Buffalo and onion dips

CORN CHIPS, QUESO, & SALSA

\$12 Per Person

Warm corn chips served with tomato salsa and queso blanco

HARD-BOILED EGGS

\$20 Per Dozen

Farm-fresh eggs, boiled and cooled

****Station requires attendant. Attendant fee of \$100 per attendant, per 90 minutes of continuous service.****

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DELICIOUS Enhancements Cont'd

Add our delicious enhancements to your meal, break, or meeting.

ASSORTED BAGELS
& CREAM CHEESE
\$28 Per Dozen

FRESH-BAKED COOKIES
\$40 Per Dozen

BREAKFAST PASTRIES
\$40 Per Person
Fresh-baked breakfast pastries,
jams, and butter

FRESH-BAKED DESSERT BARS
\$40 Per Dozen

ALL-DAY BEVERAGE SERVICE
\$28 Per Person
Coffee, decaf, hot tea, assorted soft drinks,
and bottled waters, refreshed as needed
throughout the day. Maximum 8 hours.

HALF-DAY BEVERAGE SERVICE
\$25 Per Person
Coffee, decaf, hot tea, assorted soft drinks,
and bottled waters, refreshed as needed
throughout the day. Maximum 4 hours.

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



DELICIOUS Enhancements On Consumption

These enhancements are charged on consumption rather than per-person.

SEASONAL FRESH WHOLE FRUIT

\$3 Each

ASSORTED YOGURTS

\$6 Each

ASSORTED BAGS of CHIPS

\$5 Each

ASSORTED CANDY BARS

\$6 Each

ASSORTED SOFT DRINKS

\$5 Each

ORANGE / CRANBERRY JUICE

\$30 Per Gallon

ICED TEA or LEMONADE

\$35 Per Gallon

FRESHLY BREWED COFFEE

\$60 Per Gallon

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



COMPLETE Meeting Package

INCLUDES LUNCH, ALL DAY BEVERAGE SERVICE, AND ONE BREAK

\$85 Per Person

Choose ONE of the following lunch options below

Minimum of 25 guests required

(This packaged option saves \$20 per person, on average)

LOCAL CHICKEN BREAST (Plated)

Herbs de Provence chicken breast with thyme veloute, chef's selection of seasonal starch, vegetable, and dessert.

THE DELI COUNTER (Buffet)

Garden Salad with balsamic vinaigrette and ranch dressings

Homestyle macaroni salad

White, wheat, and rye bread

Turkey breast, deli ham, salami, sharp cheddar, Swiss, provolone cheeses

Lettuce, tomato, red onion, pickles

Mayonnaise, Dijon mustard

Kettle chips with bleu cheese dip

Fruit salad

Mini cupcakes

SALADS & SPUDS (Buffet)

\$36 Per Person

Build your own salad with romaine lettuce blend,

grilled chicken, hard-boiled eggs, blue cheese, diced tomatoes, avocado, bacon, & scallions

White balsamic and buttermilk ranch dressings

Baked potatoes or sweet potatoes with shredded cheddar, sour cream, scallions, broccoli, cheese sauce, bacon, and butter

Seasonal fruit salad and dessert bars

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.

Additional charge of \$3 per person for a Split Menu.



DINNER

Buffet

Dinner buffet includes bread service, chef's choice seasonal vegetable, dessert, coffee, decaf, Iced & hot tea, and water. Based on 90 minutes of continuous service.
25 Person Minimum. If the group count falls below 25, a \$5 per person charge will apply.

TWO ENTREES: \$55 Per Person
THREE ENTREES: \$60 Per Person

SALADS

Choice of TWO

Spinach salad
Classic Caesar salad
Fresh greens salad
Caprese salad

STARCHES

Choice of ONE

Garlic mashed potatoes
Three cheese potato au gratin
White cheddar mac & cheese
Rice Pilaf
Roasted red-skinned potatoes

ENTREES

Choice of TWO or THREE

Balsamic marinated beef flank steak with
balsamic reduction and segmented chives

Sliced sirloin with red wine demi

Herb-crusted salmon with lemon thyme cream
sauce

Vegetable lasagna with seasonal vegetables,
asparagus cream, red pepper coulis

Local chicken breast with herbs de 'Provence
marinade, wild mushroom jus

Petite chicken parmesan with fresh mozzarella,
roasted garlic tomato sauce, crisp basil

Pan-seared chicken bruschetta with shaved
parmesan cheese and balsamic reduction

All Food & beverages are subject to a 24% Service Fee and 8% Sales Tax.
Additional charge of \$3 per person for a Split Menu.



DINNER

Plated

All plated lunches include house salad, dessert, bread service, coffee, decaf, hot tea, iced tea, and water.

PROVENÇAL CHICKEN

\$45 Per Person

Local chicken breast, blended grains, parmesan asparagus, thyme jus

HERB CRUSTED BEEF TENDERLOIN

\$60 Per Person

Herb whipped potatoes, honey glazed carrots, asparagus, roasted shallots, demi-glace

PLAZA CUT SIRLOIN

\$50 Per Person

Sirloin steak served with three cheese au gratin potatoes, steamed broccolini, wild mushroom ragout, bourbon cream

LAND & SEA

\$62 Per Person

Petite tender filet, grilled shrimp, white cheddar mac & cheese, wilted spinach, red wine demi

HERB CRUSTED CHICKEN &

SALMON DUET

\$59 Per Person

Italian herb & tomato cous cous, roasted roma tomatoes, broccolini, dill cream

VEGETARIAN / VEGAN / GLUTEN

FREE DINNERS

\$38 Per Person

Seasonal vegetarian, vegan, and gluten free menus available. Ask your sales & catering manager about options.

DESSERTS

Choice of ONE

Spiced apple cake

Flourless chocolate torte

Key lime pie

Turtle cheesecake

All Food & beverages are subject
to a 24% Service Fee and 8%
Sales Tax.
Additional charge of \$3 per
person for a Split Menu.



RECEPTION

Displays

Based on 90 minutes of continuous service.

VEGETABLE CRUDITE DISPLAY

\$12 Per Person

Assorted seasonal vegetables in tempting display
Caramelized onion and traditional ranch dips

SLICED FRUIT DISPLAY

\$10 Per Person

Fresh sliced seasonal fruit

CHEF'S CHEESE TABLE

\$15 Per Person

Five artisan cheeses, dried fruits, seeds, nuts,
infused honey, sesame-grain wafers, French
bread

ANTIPASTO DISPLAY

\$18 Per Person

Grilled marinated asparagus and eggplant
Roasted artichoke, sweet bell peppers, pepperoncini,
zucchini, yellow squash
Sliced prosciutto, salami, served with crostini
Fresh mozzarella, shaved basil, EVOO, mixed Greek
olives, olive tapenade, and pesto

BUILD YOUR OWN MAC & CHEESE STATION

\$23 Per Person

White cheddar mac & cheese
Grilled chicken, bacon, sauteed wild
mushrooms, roasted tomatoes, asparagus tips,
caramelized onion, crumbled bleu cheese,
cheddar, shaved parmesan

ALL-AMERICAN DESSERT STATION

\$14 Per Person

Mini NY cheesecakes, pecan pie squares, mini
beignets, macaroons, dainty fruit tarts,
assorted miniature cookies, shooters

All Food & beverages are
subject to a 24% Service Fee
and 8% Sales Tax.
Additional charge of \$3 per
person for a Split Menu.



RECEPTION

Action Stations

ROASTED TURKEY BREAST

\$275 Per 30 Guests

Fennel and sage-roasted turkey breast
Fingerling and French bean salad
Sage pan gravy

PRIME RIB

\$500 Per 30 Guests

Garlic rosemary roasted prime rib, horseradish cream sauce, Dijon mustard, au jus, dinner rolls

LOCAL HONEY-GLAZED

SUNDAY BRUNCH HAM

\$285 Per 50 Guests

Served with stone fruit chutney and cheddar-topped rolls

PEPPERCORN BEEF SIRLOIN

\$425 Per 30 Guests

Peppercorn-crusted beef sirloin
Caramelized onion and sauteed mushrooms
Port wine reduction
Dinner rolls

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Additional charge of \$3 per person for a Split Menu.



HORS d'oeuvres

25 Person Minimum

SPINACH & FETA SPANIKOPITA

\$4 Each

PAN-FRIED POT STICKERS

\$4 Each

HEIRLOOM TOMATO & MOZZARELLA BRUSCHETTA

\$4.50 Each

CHICKEN SATAY

\$4 Each

Grilled chicken skewers with peanut sauce

BBQ or SWEEDISH MEATBALLS

\$4 Each

DEVILED EGGS

\$4.50 Each

ROASTED TOMATO HUMMUS

\$5 Each

CHEVRE CROSTINI

\$4.50 Each

ASIAGO ASPARAGUS

\$4.50 Each

VEGETABLE SPRING ROLL

\$4.50 Each

BRIE & RASPBERRY EN CROUTE

\$5.00 Each

Brie, raspberry and candied walnut in puff pastry

PIGS in a BLANKET

\$5.00 Each

Cocktail sausage in a puff pastry

JUMBO SHRIMP COCKTAIL

\$5.00 Each

BACON-WRAPPED SCALLOP

\$5.50 Each

PETITE CRAB CAKES

\$6.00 Each

With remoulade sauce, paprika

SMOKED SALMON CRUSTINI

\$6.00 Each

With cream cheese, dill, and capers

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BAR

Beer, Wine

Spirits, Cocktails

ESSENTIAL BRANDS

Smirnoff Vodka
Beefeaters Gin
Cruzan Light Rum
Seagram 7
Johnny Walker Red
Jim Beam

DOMESTIC BEER

Bud Light
Miller Lite
Michelob Ultra

ESSENTIAL WINES

Proverb Brand:
Pino Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

EXCEPTIONAL BRANDS

Watershed Vodka
Guild Gin
Flor de Cana 4yr Rum
Espolon Blanco Tequila
Four Roses Small Batch Whiskey
Watershed Bourbon

IMPORTED BEER

Corona
Stella Artois
Heineken

EXCEPTIONAL WINES

Trinity Oaks Brand:
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

EXTRAORDINARY BRANDS

Tito's Vodka
Watershed 4 Peel Gin
Diplomatico Reserva Exclusiva Rum
El Tesoro Reposado Tequila
Woodford Reserve Whiskey
The Dalmore 12 yr Scotch

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BAR

Beer, Wine

Spirits, Cocktails

Cont'd

CASH BAR

Essential Brand Cocktails - \$11 Per Drink
Exceptional Brand Cocktails - \$12 Per Drink
Extraordinary Brand Cocktails - \$14 Per Drink
Domestic Beer - \$8 Per Drink
Imported Beer - \$9 Per Drink
Essential Wine - \$10 Per Drink
Exceptional Wine - \$12 Per Drink
Soft Drinks / Bottled Waters - \$5 Per Drink

HOST BAR

Essential Brand Cocktails - \$10 Per Drink
Exceptional Brand Cocktails - \$12 Per Drink
Extraordinary Brand Cocktails - \$14 Per Drink
Domestic Beer - \$7 Per Drink
Imported Beer - \$9 Per Drink
Essential Wine - \$9 Per Drink
Exceptional Wine - \$12 Per Drink
Soft Drinks / Bottled Waters - \$5 Per Drink

BEER, WINE, AND SOFT DRINK PACKAGE

1 Hour - \$18 Per Person
2 Hours - \$24 Per Person
Each Additional Hour - \$6 Per Person

ESSENTIAL BRANDS HOST BAR PACKAGE

1 Hour - \$22 Per Person
2 Hours - \$31 Per Person
Each Additional Hour - \$9 Per Person

EXCEPTIONAL BRANDS HOST BAR PACKAGE

1 Hour - \$26 Per Person
2 Hours - \$34 Per Person
Each Additional Hour - \$10 Per Person

EXTRAORDINARY BRANDS HOST BAR PACKAGE

1 Hour - \$30 Per Person
2 Hours - \$40 Per Person
Each Additional Hour - \$12 Per Person

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