



COLUMBIA CLUB

# CATERING MENU



# BREAKFAST SELECTIONS

## Rise and Shine Breakfast Buffet

- Assorted fruit juices including apple, cranberry, grapefruit, and orange juice
- Freshly brewed coffee, decaffeinated coffee, and herbal teas
- Sliced, fresh seasonal fruits, and berries
- Yogurt with granola
- Baked fresh assorted muffins and coffee cakes
- Scrambled eggs with shredded Monterey Jack and cheddar cheeses
- Breakfast potatoes
- Crispy bacon or sausage links (choose one)

## Deluxe Continental Breakfast

- Assorted fruit juices including apple, cranberry, grapefruit, and orange juice
- Freshly brewed coffee, decaffeinated coffee, and herbal teas
- Sliced, fresh seasonal fruits, and berries
- Baked fresh assorted muffins and coffee cakes
- European danishes and cinnamon rolls served with a selection of jams and butter
- Assorted individually boxed cereals with milk

## Buffet Additions

- Eggs benedict
- Bagel station
- Plain and assorted bagels, chicken salad, smoked salmon, shaved red onion, capers, and assorted flavored cream cheeses

## Plated Breakfast

For plated breakfast offerings, please consult your catering manager.

## Build Your Own Sunrise Breakfast Buffet

- Assorted fruit juices including apple, cranberry, grapefruit, and orange juice
- Freshly brewed coffee, decaffeinated coffee, and herbal teas
- Sliced, fresh seasonal fruits, and berries
- Baked fresh assorted muffins and coffee cakes

### Choose One

- Traditional scrambled eggs
- Vegetable frittata
- Southwestern scrambled eggs

### Choose One

- Homestyle breakfast potatoes
- Hash browns

### Choose Two

- Crispy bacon
- Ham steak
- Sausage links
- Turkey sausage

### Choose One

- Homestyle pancakes
- French toast
- Waffles

(All served with strawberries, maple syrup and whipped cream)

## Chef Attended Stations\*

### Omelet Station

- Made to order omelets with diced ham, bacon, sausage, shredded cheese blend, tomatoes, peppers, mushrooms, onions, and spinach
- Whole eggs, eggbeaters, and egg whites available

For groups of 30 or more guests. All buffets include freshly brewed coffee, decaffeinated coffee and iced tea.



# LUNCH ENTRÉES

## Salads

- Caesar salad – hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons, and housemade creamy Caesar dressing
- Garden salad – fresh mixed greens with tomatoes, cucumbers, carrots, and red onions. Served with your choice of two dressings
- Iceberg wedge – wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions, and bacon. Served with bleu cheese dressing
- Tomato caprese salad – Fresh buffalo mozzarella layered with red tomatoes and served with balsamic reduction, micro greens, and crostini

### Dressing options:

Housemade ranch, housemade balsamic vinaigrette, champagne vinaigrette, Italian, French, bleu cheese, housemade honey mustard, parmesan peppercorn, and housemade Caesar

## Soups

- Indiana corn chowder
- Broccoli and cheese
- Loaded potato
- Chicken velvet
- New England clam chowder
- Southwestern chicken tortilla
- Tomato basil bisque
- Creamy lobster bisque

## Desserts

- Traditional key lime pie
- Fruit pies (choose one): apple, peach, cherry, rhubarb, or mixed berry
- Pecan pie
- Tiramisu
- Assorted housemade cookies
- Carrot cake
- Chocolate cake
- New York cheesecake
- Chocolate or white chocolate mousse

Lunch entrées served with choice of soup or salad, chef's choice of vegetable and starch, baked fresh rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea.



# LUNCH ENTRÉES

## **\*Caesar Salad**

Hearts of romaine, tossed with freshly shaved parmesan cheese, baked croutons, and housemade creamy caesar dressing

### Choose One:

- Grilled chicken
- Jumbo shrimp
- Salmon

## **Black Angus Steak**

Fresh 8 oz. black angus sirloin fired on our open pit grill to seal in the rich flavor of this cut. Dressed in a mushroom bordelaise and crispy onions

## **Florida Grouper**

Market fresh grouper lightly seasoned and blackened, infused with citrus pineapple salsa

## **Mojo Pork Loin**

Pan seared pork loin marinated with mojo seasonings, fresh lime juice, and garlic slow cooked to perfection. Dressed in a tropical chimichurri sauce and mango chutney

## **Seared Salmon Teriyaki**

Flash seared Atlantic salmon, topped with a traditional teriyaki glaze

## **Chicken Florentine**

Quick seared chicken breast topped with garlic herb cheese, spinach, and oven dried tomatoes. Dressed with a pernod sauce

## **Mango and Papaya Chicken**

Pit grilled seasoned chicken breast layered with a fresh mango and papaya relish

## **Harrison Baked Chicken**

Baked chicken breasts seasoned and topped with a creamy bacon, tomato, and mushroom sauce

## **\*Seafood Tortellini**

Four cheese tortellini tossed with scallops, crab meat, shrimp, roasted red peppers, green onions, and cajun cream sauce.

## **\*Creamy Fettuccine Alfredo**

Fettuccine noodles cooked al dente and tossed in a light white wine cream sauce with freshly shaved parmesan cheese and Italian seasonings

### Choose One:

- Grilled chicken
- Sautéed shrimp

## **Vegetarian Options**

### **\*Columbian Pasta**

Penne noodles cooked al dente with asparagus, sun-dried tomatoes, artichoke hearts, button mushrooms and tossed in a light white wine cream sauce

### **\*Grilled Vegetable Napoleon**

Fresh grilled vegetables, pesto portobello mushrooms and balsamic served with saffron flavored rice

### **\*Spaghetti Squash Pasta**

Roasted spaghetti squash pasta tossed with roasted vegetables, tomato sauce, and fresh herbs

Lunch entrées served with choice of soup or salad, chef's choice of vegetable and starch, baked fresh rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea.



# LUNCH SANDWICHES AND WRAPS

## **Turkey Bacon Club Wrap**

Turkey, chopped bacon, lettuce, tomatoes, dijonnaise and gruyere cheese wrapped in a whole wheat tortilla

## **Chicken Bacon Ranch Wrap**

Searred chicken breast, bacon and spicy ranch with shaved onions, lettuce and tomatoes wrapped in a tomato tortilla

## **Chicken Teriyaki Wrap**

Grilled marinated chicken breast with a hint of teriyaki, green onions, mandarin oranges and cabbage slaw wrapped in a flour tortilla

## **Chicken Cobb Wrap**

Grilled chicken, chopped bacon, avocado, lettuce, tomatoes, bleu cheese, and mayonnaise wrapped in a whole wheat tortilla

## **Veggie Wrap**

Marinated and grilled portobello mushrooms, zucchini, yellow squash, onions, tomatoes and sweet peppers wrapped in a wheat flour tortilla. Served with balsamic vinaigrette

## **California Wrap**

Grilled vegetables, roasted tomatoes, spring mix, Swiss cheese and guacamole rolled in a wheat tortilla

## **The Classic Turkey**

Smoked turkey served on a croissant, layered with swiss cheese, mayonnaise, lettuce, and tomatoes

## **The Walking Bird**

Seasoned chicken breast covered with pepper jack cheese, lettuce, tomatoes, onions, and cilantro mayonnaise, served on ciabatta bread

## **La Rustica Italiana**

Sliced ham, capicola, hard salami, provolone cheese, lettuce, tomatoes, onions, banana peppers, and pesto mayo served on a brioche hoagie roll

## **Traditional Ham and Cheese**

Sliced ham, aged sliced cheddar cheese, mayonnaise, lettuce and tomatoes served on ciabatta bread

## **Nana's Chicken Salad**

Shredded roasted chicken, red onion, celery, raisins, sweet relish, dijon mustard, mayonnaise, and fresh thyme on a baked croissant

### **Sides**

- Red bliss potato salad
- Macaroni salad
- Fruit cup
- French fries
- Housemade potato chips
- Assorted bagged potato chips

### **Premium Sides**

- Onion rings
- Sweet potato waffle fries
- Cottage cheese

Sandwich and wrap options come with choice of two sides, housemade cookie or brownie and freshly brewed coffee, decaffeinated coffee and iced tea. Maximum of two sandwich or wrap options per group. Only available for groups 40 guests and under. All sandwiches also available as boxed lunches.



# DINNER ENTRÉES

## Salads

- Caesar salad – hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons, and housemade creamy Caesar dressing
- Garden salad – fresh mixed greens with tomatoes, cucumbers, carrots, and red onions. Served with your choice of two dressings
- Iceberg wedge – wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions, and bacon. Served with bleu cheese dressing.
- Tomato caprese salad  
Fresh buffalo mozzarella layered with red tomatoes and served with balsamic reduction and basil

### Dressing Options:

Housemade ranch, housemade balsamic vinaigrette, champagne vinaigrette, Italian, French, bleu cheese, housemade honey mustard, parmesan peppercorn, and housemade caesar

## Filet of Beef

6 oz. filet, pan seared and served with roasted shallots and finished with a cabernet reduction sauce

## Grilled New York Strip

10 oz. prime New York strip steak, pan seared and served with an herbed garlic and butter sauce

## Braised Short Rib of Beef

Slowly braised beef short rib, served with a barolo red wine reduction

## Tuscan Chicken

Herb roasted tuscan chicken breast

## Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes, and drizzled with a balsamic reduction glaze

## Chicken Marsala

Gently seared chicken breasts topped with garden fresh mushrooms in a butter and marsala wine reduction

## Pork Chop with Blueberry Chipolte BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

## Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

## Grouper Macadamia

Fillet of grouper dredged in a mixture of macadamia nuts and breadcrumbs, served with an orange ginger sauce

All dinner entrées served with choice of salad, chef's choice of vegetable and starch, baked fresh rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea.



# DINNER ENTRÉES

## **Grilled Salmon**

Seared salmon fillet, seasoned and finished with a lemon caper cream sauce

## **Citrus Glazed Flounder**

Fresh flounder dusted in cajun seasonings and lightly sautéed, then topped with a citrus glaze

## **NY Strip and Jumbo Shrimp**

8 oz. prime New York strip steak served with three grilled jumbo shrimp

## **Grilled Chicken and Shrimp**

Lightly seasoned and seared chicken breast served with three grilled jumbo shrimp

## **Filet of Beef and Sea Scallops**

6 oz filet served with 3 pan seared sea scallops

## **Filet of Beef and Grilled Salmon**

6 oz filet served with a salmon fillet topped with a lemon caper cream sauce

## **Vegetarian Options**

### **\*Columbian Pasta**

Penne noodles cooked al dente with asparagus, sun-dried tomatoes, artichoke hearts, button mushrooms and tossed in a light white wine cream sauce

### **\*Grilled Vegetable Napoleon**

Fresh grilled vegetables, pesto portobello mushrooms, and balsamic served with saffron flavored rice

### **\*Spaghetti Squash Pasta**

Roasted spaghetti squash pasta tossed with roasted vegetables, tomato sauce, and fresh herbs

## **Desserts**

- Traditional key lime pie
- Fruit pies (choose one): apple, peach, cherry, rhubarb, or mixed berry
- Pecan pie
- Tiramisu
- Assorted housemade cookies
- Carrot cake
- Chocolate cake
- Red velvet cake
- Lemon mascarpone cake
- New York cheesecake
- Chocolate or white chocolate mousse in a glass cup

All dinner entrées served with choice of salad, chef's choice of vegetable and starch, baked fresh rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea.



# BUFFETS

## **A Touch of Italy**

- Caesar salad – hearts of romaine tossed with shaved parmesan cheese, baked croutons, and housemade creamy Caesar dressing
- Tortellini salad – tri-color tortellini tossed with Italian spices, basil, extra virgin olive oil, and red wine vinegar
- Fresh tomato and mozzarella salad
- Minestrone soup
- Garlic bread
- Roasted potatoes
- Traditional vegetable ratatouille
- Chicken parmesan
- Salmon piccata
- Meat lasagna
- Dessert - tiramisu and cannolis

## **New York Style Deli**

- Choice of soup
- Garden salad with assorted toppings and Dressings
- Red bliss potato salad
- Chips
- Roast beef and cheddar sandwich on focaccia roll
- Roasted smoked turkey and cheese on croissant
- Traditional ham and cheese on ciabatta
- Assorted cookies and chocolate brownies

Served with:

Shredded lettuce, sliced tomatoes, red onions, pickles, mayonnaise, mustard, ketchup, French, ranch, Italian, and balsamic vinaigrette dressings

## **All American Buffet**

- Salad bar with garden fresh vegetables and assorted toppings and dressings
- Red bliss potato salad
- Cole slaw
- Green beans
- Country fried chicken
- 100% angus beef hamburgers with brioche bun
- Jumbo hot dogs
- Chili cheese sauce
- Dessert – apple pie and lemonade cake

Served with:

Shredded lettuce, sliced tomatoes, sliced red onions, pickles, mayonnaise, mustard, and ketchup

## **Mediterranean Buffet**

- Tapas display: grilled vegetables, gourmet olives, sweet peppers, artichokes, bruschetta, tabbouleh, hummus, pita chips, and bread sticks
- Caesar salad
- Mediterranean orzo pasta salad with feta cheese
- Herb roasted fingerling potatoes
- Grilled asparagus with balsamic jus
- Parmesan roasted green beans with roasted tomatoes
- Carved prime rib with aujus and creamy horseradish sauce
- Salmon puttanesca
- Chicken piccata
- Lemon cake, tiramisu, and cannolis

For groups of 30 or more guests. All buffets include freshly brewed coffee, decaffeinated coffee and iced tea.



# BUFFETS

## **Build Your Own Dinner Buffet**

Choose 1 Soup, 2 Starters and 2 or 3 Entrées.

Will be served with chef's choice of starch and vegetable and assorted desserts

Choose 2 Entrées

Choose 3 Entrées

## **Soups**

- Indiana corn chowder
- Broccoli and cheese
- Loaded potato
- Chicken velvet
- New England clam chowder
- Southwestern chicken tortilla
- Tomato basil bisque
- Creamy lobster bisque

## **Starters**

- Garden salad bar – fresh mixed greens, chopped romaine, mixed cheeses, tomatoes, cucumbers, carrots, red onions, bacon, and croutons. Served with your choice of two dressings
- Caesar salad - hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons, and housemade creamy Caesar dressing
- Red bliss potato salad
- Garden pasta salad
- Macaroni salad
- Tri-Color tortellini salad
- Black bean and corn salad
- Fresh fruit display
- Fresh vegetable crudité

## **Entrées**

### **Country Fried Chicken**

Served with housemade country gravy

### **Chicken Marsala**

Topped with mushrooms in a butter and marsala wine reduction

### **Chicken Parmesan**

Topped with housemade marinara sauce and mozzarella cheese

### **Traditional Meatloaf**

Made with beef and pork, topped with housemade tomato gravy

### **Prime Rib of Beef**

Served with au jus and creamy horseradish

### **BBQ Ribs**

Served with barbecue sauce

### **Pork Loin**

Marinated in mojo chimichurri sauce and topped with mango chutney

### **Salmon Piccata**

Topped with lemon caper cream sauce

### **Grouper Macadamia**

Topped with an orange ginger sauce

### **Mango Mahi Mahi**

Served with a mango salsa

For groups of 30 or more guests. All buffets include freshly brewed coffee, decaffeinated coffee and iced tea.



# RECEPTION SELECTIONS

## Cold Hors d'oeuvres

### Shrimp Cocktail Shooters

Jumbo shrimp served with spicy cocktail sauce and lemon wedges

### Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

### Fresh Fruit Skewers

Pineapple, strawberry and grapes served with vanilla bean whipped cream cheese

### Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

### Strawberry Bruschetta

Macerated strawberries and whipped goat cheese, served on toasted baguette, and drizzled with balsamic reduction

### Peppered Beef and Horseradish Crostinis

Slices of peppercorn encrusted beef tenderloin with a creamy horseradish topped with bleu cheese crumbles and served on toasted herbed ciabatta

### Blackened Shrimp Crostinis

Cajun marinated shrimp, green onions and whipped Boursin cheese served on toasted baguette

### Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

### Jalapeno Bacon Deviled Eggs

Jalapeno infused deviled eggs topped with chopped crispy bacon

### Crudite Shooters

Freshly sliced carrots, celery and peppers served with ranch dressing

### Pesto Hummus and Tomato Phyllo Bites

Basil pesto hummus inside a phyllo cup topped with sun-dried tomato relish and micro greens

### Chicken Curry Salad in a Wonton Cup

Spicy curry chicken, with red peppers, green peppers, and onions served in a fried wonton crisp

### Smoked Salmon Mousse and Cucumber

Smoked salmon gravlax and dill whipped together in a cucumber cup

### Parmesan and Smoked Ham Gougeres

French cheese puff filled with smoked ham and green onion cream cheese

### Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Priced by the dozen. Minimum three dozen per item.



# RECEPTION SELECTIONS

## Hot Hors d'oeuvres

### Mini Meatballs (Swedish or BBQ)

Beef meatballs tossed in Swedish sauce or honey bbq

### Coconut Shrimp

Jumbo shrimp rolled in coconut and breadcrumbs, served with orange marmalade dipping sauce

### Mini Crab Cakes

Fresh lump crab, onion, peppers, lemon, and parsley, served with a lemon-dill remoulade

### Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives, and bacon served on a mini flatbread

### Chicken Quesadilla Cornucopia

Smoked chicken, Monterey Jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

### Vegetarian Quesadilla Cornucopia

Sweet corn, black beans and zesty cheese rolled in a mini flour tortilla cone. Served with spicy sour cream

### Beggar's Purse (Choose one):

- **Brie and Pear** – sweet pears, brie cheese, toasted almonds in a phyllo pouch
- **Fig and Mascarpone** – sweet figs and mascarpone cheese in a phyllo pouch
- **Mushroom** – wild mushrooms with a brandy butter in a phyllo pouch

### Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

### Mini Beef Wellingtons

Beef tenderloin and mushroom duxelles wrapped in puff pastry

### Crab Stuffed Mushrooms

Mushroom crowns filled with crab meat topped with breadcrumbs

### Bacon Wrapped Scallops

Sea scallops and smoked bacon topped with hot pepper jelly

### Phyllo Wrapped Asparagus

Asparagus spears rolled in phyllo dough, topped with asiago cheese

### Beef Kabobs

Tender beef skewered with pepper and onion, finished with a chimichurri sauce

### Potstickers (Choose One):

- **Vegetarian** – spinach, onion, mushrooms, carrots, peas, and water chestnuts
- **Chicken** – chicken, carrots, water chestnuts, and ginger
- **Pork** – pork, carrots, water chestnuts, and ginger

Priced by the dozen. Minimum three dozen per item.



# RECEPTION SELECTIONS

## Displays and Action Stations

Designed to enhance your hors d'oeuvres experience.

### Wheel of Baked Brie

Baked brie with toasted almonds, fig jam, fried fruits, French bread, and gourmet crackers

### Shrimp Cocktail Display

Jumbo shrimp served with housemade horseradish cocktail sauce and lemons

\*Ice carvings available upon request

### Mediterranean Display

Italian cured meats, assorted imported cheeses, olives, artichokes, sweet peppers, hummus, bruschetta, pita chips, and bread sticks

### Grazing Table

An arranged display featuring a chef-selected assortment of artisan cheeses, gourmet crackers, cured meats, olives, and fresh grapes

### Bountiful Fruit Display

Fresh seasonal fruits and berries

### Fresh Vegetable Crudité

Fresh seasonal vegetables served with ranch and bleu cheese dips

### \*Prime Rib of Beef

Rubbed with garlic and fresh herbs and cooked medium rare, served with raw horseradish, horseradish cream, and fresh baked rolls

### \*Tenderloin of Beef

Served with roasted shallots, demi-glaze, horseradish, horseradish cream, mayonnaise, whole grain mustard, and silver dollar rolls

### Whole Sage-Crusted Tom Turkey

Served with orange cranberry relish, gravy, and fresh baked mini rye rolls

### \*Crab Stuffed Salmon

Served with lemon caper sauce and fresh baked mini rye rolls

### \*Pasta Station

Four cheese tortellini, penne with alfredo, pesto, marinara, garlic, mushrooms, broccoli, spinach, peppers, onions, tomatoes, and parmesan cheese. Choice of shrimp or chicken

### Mac and Cheese Station

Elbow macaroni tossed in a cheddar cheese sauce. Served with bite-sized chicken and shrimp, crumbled bacon, sausage, caramelized onions, sautéed mushrooms, green onions, steamed broccoli, tomatoes, and shredded cheeses



# COMPLETE MEETING PACKAGE

## Complete Meeting Package

Pre-Meeting, Mid-Morning Break, Lunch Buffet and Mid-Afternoon Break

### Pre-Meeting

- Orange and cranberry juice
- Fresh baked breakfast pastries
- Assorted whole fruit
- Freshly brewed coffee, decaffeinated coffee, and herbal tea selection

### Mid-Morning

- Assorted granola bars
- Snack mix and pretzels
- Freshly brewed coffee, decaffeinated coffee, and herbal tea selection

### Lunch Buffet

- Choose one buffet from the options listed
- Served with freshly brewed coffee, decaffeinated coffee, and iced tea

### Mid-Afternoon

- Assorted housemade cookies and chocolate chunk brownies
- Snack mix and pretzels
- Freshly brewed coffee, decaffeinated coffee, and iced tea

### Lunch Option One:

New York Style Deli

- Soup of the day
- Garden salad with assorted toppings and dressings
- Red bliss potato salad
- Housemade potato chips
- Roast beef and cheddar sandwich on focaccia roll
- Roasted smoked turkey and cheese on a croissant
- Traditional ham and cheese on ciabatta
- Chef's choice dessert

### Lunch Option Two:

All American Lunch

- Soup of the day
- Garden salad with assorted toppings and dressings
- Red bliss potato salad
- Cole slaw
- Housemade potato chips
- 100% angus beef hamburgers with kaiser rolls
- Jumbo hot dogs
- Chili cheese sauce
- Chef's choice dessert



# SPECIALTY BREAK AND BEVERAGE ITEMS

## **À la Carte Selections**

Enhance your breaks by adding the following:

- Bagels with cream cheese
- Assorted pastries and croissants
- Assorted danishes
- Assorted muffins and coffee cakes
- Assorted dry cereals
- Assorted yogurts
- Assorted granola bars
- Whole fruits
- Assorted housemade cookies
- Chocolate chunk brownies
- Fancy mixed nuts
- Snack mix
- Fancy pretzels
- Housemade potato chips
- Assorted candy bars
- Individual popcorn bags
- Freshly brewed coffee or decaffeinated coffee
- Flavored syrups (cinnamon, hazelnut, french vanilla, caramel)
- Freshly brewed iced tea
- Assortment of herbal teas
- Flavored bottled iced tea
- Assorted fruit juices (apple, cranberry, grapefruit, or orange)
- Lemonade
- Milk (whole, skim or 2%)
- Red Bull energy drink (regular and sugar free)
- Coca-Cola brand soft drinks (Coke, Diet Coke, Sprite)
- Perrier or San Pellegrino bottled sparkling water
- Bottled water



# LATE NIGHT SNACK SELECTIONS

Add an extra special touch to the end of your reception.

## **Warm Pretzels**

Minimum three dozen

- Warm, soft Bavarian pretzels seasoned with salt and served with warm beer cheese and spicy mustard

## **Assorted Housemade Pizzas**

- Sliced into twelve pieces
- Housemade pizzas with fresh mozzarella cheese and seasoned tomato sauce.
- Choose up to three toppings per pizza from the following: pepperoni, sausage, ham, bacon, chicken, mushrooms, spinach, onions, black olives, green peppers, banana peppers, jalapenos, pineapple, or tomatoes

**+ Maximum three different types of pizza**

## **Late Night Sliders**

Minimum three dozen

- Traditional beef sliders with American cheese served on mini buns. Served with pickles, mayonnaise, ketchup, and mustard

**\*Add Late Night French Fries**

## **Pepperoni Stuffed Breadsticks**

Minimum three dozen

- Pepperoni and cheese stuffed breadsticks baked fresh and served with nacho cheese dipping sauce and marinara

## **Nacho Bar**

Minimum 35 guests

- Make-your-own nacho bar with fresh tortilla chips, taco-seasoned beef, cheese sauce, jalapenos, tomatoes, green onions, black olives, black beans, salsa, guacamole, sour cream, and shredded cheeses

## **Mac and Cheese Station**

Minimum 35 guests

- Elbow macaroni tossed in a cheddar cheese sauce.
- Served with bite-sized chicken and shrimp, crumbled bacon, sausage, caramelized onions, sautéed mushrooms, green onions, steamed broccoli, tomatoes, and shredded cheeses

## **Chicken Fingers and Fries**

Minimum 35 guests

- Freshly made chicken fingers and French fries served with ketchup, ranch, and honey mustard



# BAR PACKAGES

## **Top Shelf Liquor Package**

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal Canadian Whisky, Bacardi Superior Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Scotch, Disaronno Amaretto, Bailey's Irish Cream, Kahlua

House Wines (choose 4), Imported and Domestic Beers, Coca-Cola Brand Sodas

## **Premium Liquor Package**

Ketel One Vodka, Tanqueray Gin, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Silver Tequila, Dewar's Scotch, Amaretto, Bailey's Irish Cream, Kahlua

House Wines (choose 4), Imported and Domestic Beers, Coca-Cola Brand Sodas

## **Beer and Wine Package**

Domestic Beers - Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's (Non-Alcoholic)

Imported Beers - Stella Artois, Heineken, Newcastle Brown Ale

House Wines (choose 4) - Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, Moscato, Merlot, Sauvignon Blanc, or Rose



# BAR PACKAGES

## **Host Bar Service**

Top Shelf Cocktails  
Premium Cocktails  
House Cocktails  
Wine  
Domestic Beers  
Imported Beers  
Local and Craft Beers  
Coca-Cola Brand Sodas

## **Cash Bar Service**

Top Shelf Cocktails  
Premium Cocktails  
House Cocktails  
Wine  
Domestic Beers  
Imported Beers  
Local and Craft Beers  
Coca-Cola Brand Sodas

## **Mocktail Bar**

Elevate your event with our handcrafted Mocktail Bar, featuring refreshing alcohol-free beverages that are as beautiful as they are delicious. Each mocktail is thoughtfully prepared using premium mixers, fresh juices, herbs, fruits, and creative garnishes to deliver a sophisticated drinking experience for guests of all ages. Whether you're hosting a corporate gathering, wedding reception, brunch, or family celebration, our mocktails provide all the flavor, presentation, and excitement of a traditional cocktail without the alcohol. Speak to your event manager for specific pricing.

## **Dirty Soda Bar**

The Dirty Soda Bar offers a playful twist on classic beverages, allowing guests to enjoy custom-crafted soda concoctions infused with unique flavor shots, creamy additions, and fresh garnishes. From nostalgic blends to bold new flavors, this bar experience ensures each guest enjoys a personalized soda adventure that adds a bubbly burst of fun to any event.



# COLUMBIA CLUB

Taylor Heaton  
Catering Event Manager  
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Gluten Free and Vegan options are available by request. Please consult your Catering Manager.  
All prices subject to 21% service charge and applicable sales tax  
Prices and menu selections are subject to change without notice

