



COLUMBIA CLUB

CATERING MENU





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BREAKFAST SELECTIONS

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

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.





BREAKFAST SELECTIONS

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

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* Waffle or Pancake Station

- Waffles or pancakes cooked to order
- Fresh berries, whipped cream, pecans and maple syrup toppings

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

*30 guest minimum. Uniformed chef attendant required.
One attendant required per station per 75 guests.





LUNCH ENTRÉES

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.

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 – add \$3.00 per guest – 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

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.

***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.





LUNCH ENTRÉES

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.

***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

*No starch or vegetable included with these entrees





LUNCH SANDWICHES AND WRAPS

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.

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

Turkey Bacon Club Wrap

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

Chicken Bacon Ranch Wrap

Seared 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





LUNCH SANDWICHES AND WRAPS

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.

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

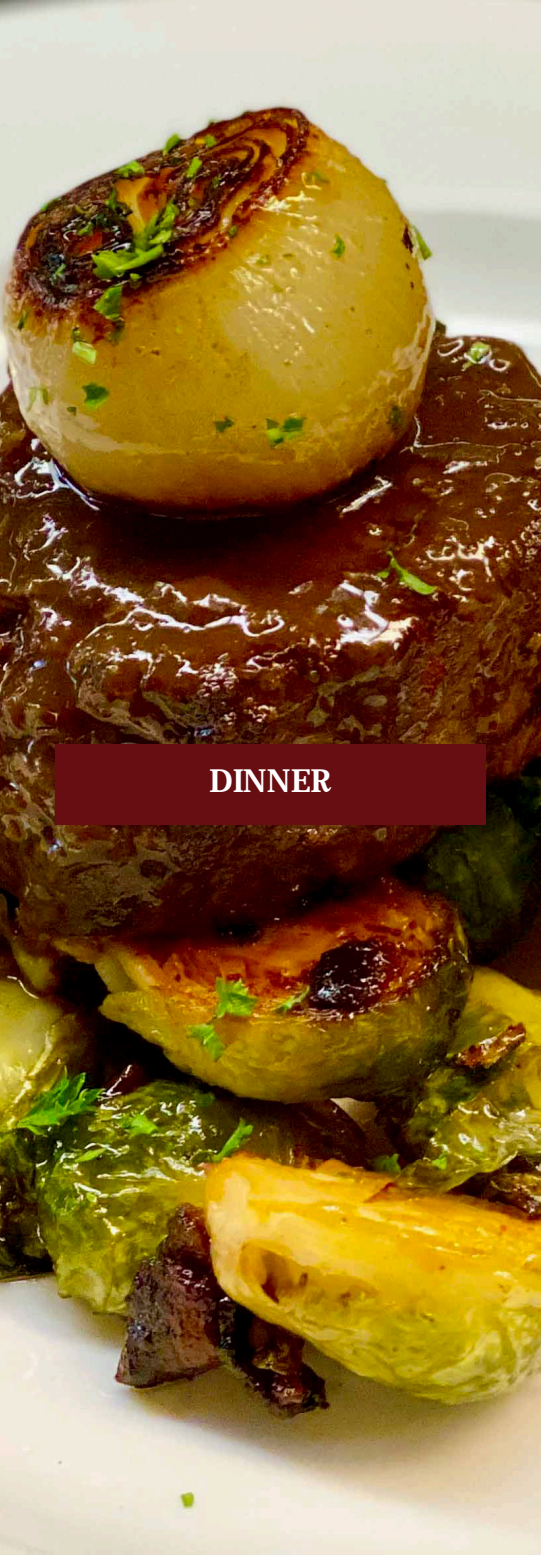
Traditional Ham and Cheese

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





DINNER ENTRÉES

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.

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

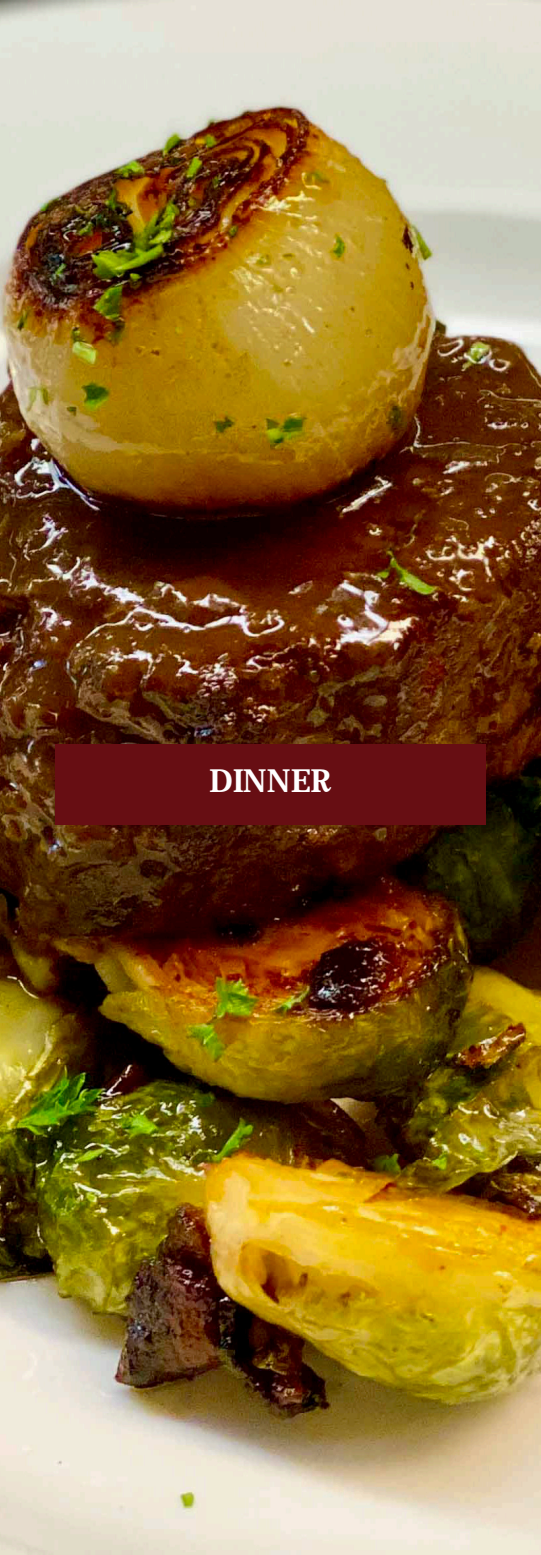
Dressing Options:

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

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
- White chocolate mousse in chocolate cup





DINNER ENTRÉES

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.

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 Chipotle 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

Grilled Salmon

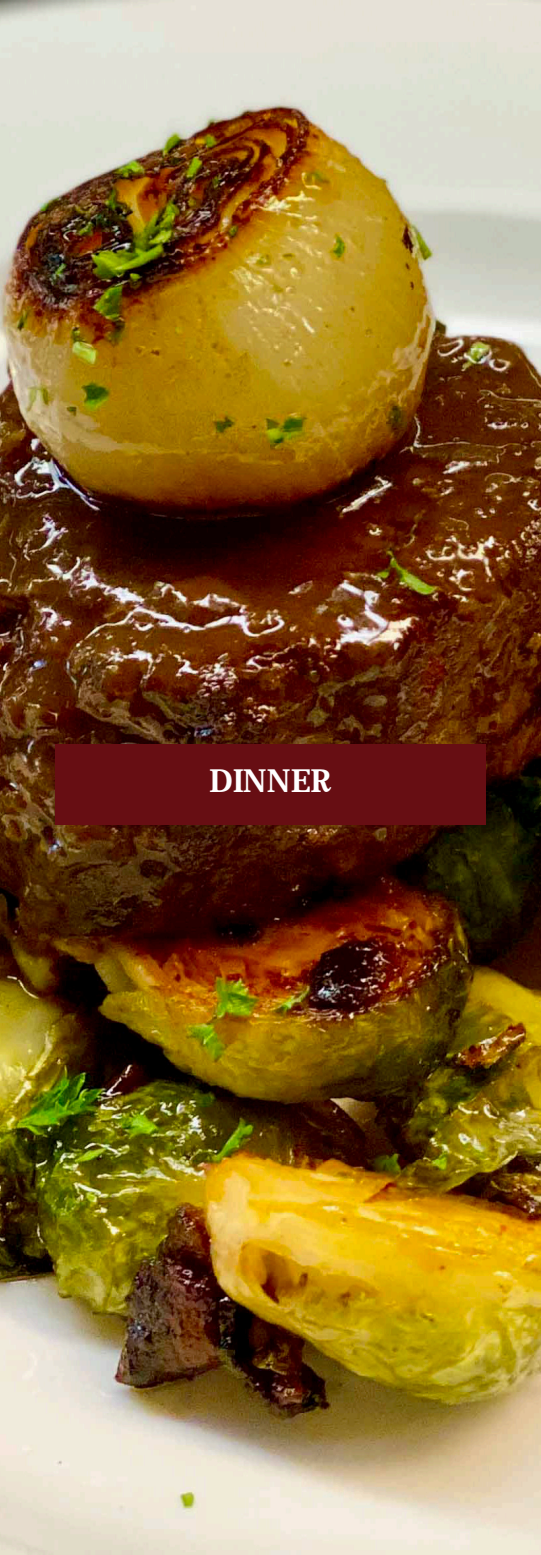
Seared salmon fillet, seasoned and finished with a lemon caper cream sauce

Citrus Glazed Flounder

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

DINNER





DINNER ENTRÉES

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.

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





BUFFETS

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

A Touch of Italy **Lunch & Dinner**

- 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 pasagna
- Dessert - tiramisu and cannolis

A Touch of Mexico **Lunch & Dinner**

- Southwest chopped salad with spicy ranch and cilantro lime vinaigrette
- Black bean and corn salad
- Tortilla soup
- Chips and salsa
- Mexican style street corn
- Cajun roasted zucchini and onions
- Cuban black beans with spanish rice
- Beef and chicken fajitas
- Beef burritos
- Dessert - churros and tres leches cake

Served with:

Guacamole, sour cream, shredded lettuce, shredded cheddar cheese, Monterey jack cheese, pico de gallo, soft flour tortillas





BUFFETS

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

New York Style Deli Lunch & Dinner

- 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 Lunch & Dinner

- 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





BUFFETS

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

Mediterranean Buffet

Lunch & Dinner

- 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





BUFFETS

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

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 - add \$2 per guest

Starters

- Garden salad bar – fresh mixed greens, chopped romaine, mixed cheeses, tomatoes, cucumbers, carrots, red onions, bacon, 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





BUFFETS

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

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 – add \$6.00 per guest

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 Picatta

Topped with lemon caper cream sauce

Grouper Macadamia

Topped with an orange ginger sauce

Mango Mahi Mahi

Served with a mango salsa





RECEPTION SELECTIONS

Cold Hors d'oeuvres

Priced by the dozen. Minimum three dozen per item.

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

Peppered Beef and Horseradish Crostinis

Slices of peppercorn encrusted beef tenderloin and 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

Black Bean and Corn Salsa Phyllo Bites

Southwestern style black beans and corn salsa in phyllo cups drizzled with avocado lime crème fraîche

Crudite Shooters

Freshly sliced carrots, celery and peppers served with ranch dressing

RECEPTIONS





RECEPTION SELECTIONS

Cold Hors d'oeuvres

Priced by the dozen. Minimum three dozen per item.

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, red and green peppers, onion 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





RECEPTION SELECTIONS

Hot Hors d'oeuvres

Priced by the dozen. Minimum three dozen per item.

Mini Meatballs (Swedish or BBQ)

Beef meatballs tossed in either 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





RECEPTIONS

RECEPTION SELECTIONS

Hot Hors d'oeuvres

Priced by the dozen. Minimum three dozen per item.

Crab Stuffed Mushrooms

Mushroom crowns filled with crab meat and 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 and topped with asiago cheese

Mini Black Bean Cakes

Black bean, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Beef Kabobs

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

Reuben Florets

Corned beef, sauerkraut, swiss cheese and 1000 island dressing wrapped in pastry puff

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





RECEPTIONS

RECEPTION SELECTIONS

Displays and Action Stations

Designed to enhance your hors d'oeuvres experience.

Wheel of Baked Brie –

Small approximately 25 guests

Large – approximately 65 guests

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

Smoked Salmon Display

Smoked salmon gravlax, cream cheese, sliced English cucumbers, sliced roma tomatoes, capers, slivered onions, dill cream cheese spread, with bagels

Mediterranean Display

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

Imported and Domestic Cheese Display -

Chef selected assortment of cheeses and gourmet crackers

Bountiful Fruit Display

Fresh seasonal fruits and berries

Fresh Vegetable Crudité

Fresh seasonal vegetables served with ranch and bleu cheese dips





RECEPTIONS

RECEPTION SELECTIONS

Displays and Action Stations

Designed to enhance your hors d'oeuvres experience.

*Prime Rib of Beef

Serves approximately 35 guests
Rubbed with garlic and fresh herbs and cooked medium rare, served with raw horseradish, horseradish cream and fresh baked rolls

*Tenderloin of Beef

Serves approximately 25 guests
Served with roasted shallots, demi-glaze, horseradish, horseradish cream, mayonnaise, whole grain mustard and silver dollar rolls

*Whole Sage Crusted Tom Turkey

Serves approximately 35 guests
Served with orange cranberry relish, gravy and fresh baked mini rye rolls

*Crab Stuffed Salmon

Serves approximately 35 guests
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

*30 guest minimum. Uniformed chef attendant required.
One attendant required per station per 75 guests.





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





MEETINGS

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, orange)
- Lemonade or fruit punch
- 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, tomatoes

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, honey mustard and ketchup

LATE NIGHT





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, Johnny Walker Black Scotch, Disaronno Amaretto, Bailey's Irish Cream, Kahlua

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

- 1 Hour - \$35.00
- 2 Hour - \$45.00
- 3 Hour - \$55.00
- 4 Hour - \$65.00
- 5 Hour - \$75.00

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

- 1 Hour - \$31.00
- 2 Hour - \$39.00
- 3 Hour - \$48.00
- 4 Hour - \$57.00
- 5 Hour - \$66.00

- * Bar packages include the liquors, beers and wines listed. No substitutions can be made
- * Additional beers added will be charged separately per case
- * Additional or upgraded wines added will be charged separately per bottle
- * Bar packages are billed per guest age 21 and over. No exceptions
- * Soft drink packages are billed per guest age 20 and under and expecting women at \$10.00 per guest
- * Clients may only choose one bar package
- * Wine served during dinner is a separate charge - \$28.00 per bottle opened
- * There is a bartender fee of \$100.00 per bartender for four hours
- * Each hour past four hours will be charged an additional \$25.00 per hour per bartender
- * One bartender will be staffed per 100 guests
- * Pricing does not include tax (9%) or service charge (21%)

BAR PACKAGES





BAR PACKAGES

House Liquor Package

Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Seagram's VO Whiskey, Captain Morgan White Rum, Captain Morgan Spiced Rum, Sauza 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

- *Bar packages include the liquors, beers and wines listed. No substitutions can be made
- *Additional beers added will be charged separately per case
- *Additional or upgraded wines added will be charged separately per bottle
- *Bar packages are billed per guest age 21 and over. No exceptions
- *Soft drink packages are billed per guest age 20 and under and expecting women at \$10.00 per guest
- *Clients may only choose one bar package
- *Wine served during dinner is a separate charge - per bottle opened
- *There is a bartender fee per bartender for four hours
- *Each hour past four hours will be charged an additional fee per hour per bartender
- *One bartender will be staffed per 100 guests
- *Pricing does not include tax (9%) or service charge (21%)



BAR PACKAGES

Host Bar Service

Top Shelf Cocktails - \$14.00 per drink
Premium Cocktails - \$12.00 per drink
House Cocktails - \$11.00 per drink
Wine - \$9.00 per glass
Domestic Beers - \$8.00 per bottle
Imported Beers - \$9.00 per bottle
Local and Craft Beers – inquire about pricing and selection with your catering manager
Coca-Cola Brand Sodas - \$5.00 per can

Cash Bar Service

Top Shelf Cocktails - \$16.00 per drink
Premium Cocktails - \$14.00 per drink
House Cocktails - \$12.00 per drink
Wine - \$11.00 per glass
Domestic Beers - \$8.00 per bottle
Imported Beers - \$9.00 per bottle
Local and Craft Beers – inquire about pricing and selection with your catering manager
Coca-Cola Brand Sodas - \$5.00 per can

BAR PACKAGES

- *Please choose from Top Shelf, Premium or House Liquors
- *Both domestic and imported beers will be stocked unless otherwise specified
- *Choose up to 3 house wines
- *Host Bar charges are based on consumption, charges are not subject to dispute
- *Consumption counted by bottle. One bottle of liquor is equivalent to 24 cocktails. One bottle of wine is equivalent to 5 glasses.
- *There is a bartender fee per bartender for four hours
- *Each hour past four hours will be charged an additional \$25.00 per hour per bartender
- *One bartender will be staffed per 100 guests
- *Host Bar pricing does not include tax (9%) and service charge (21%)
- *Cash Bar pricing includes tax (9%) and service charge (21%)





COLUMBIA CLUB CATERING

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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

