

Winter Seasonal Menu



Lunch Buffet | \$30 per person

Soup: Choose One

New England Clam Chowder with Oyster Crackers
Navy Bean and Ham with Cornbread
Watercress and Leek Bisque with Potato Hay

Salads: Choose One

Spinach Salad
with Radicchio, Parmesan, Pickled Persimmon, Pepitas
Winter Succotash Salad
Bibb Lettuce, Grilled Eggplant, Black Eyed Peas, Red Onion, Peppers, Edamame
Waldorf Salad
Romaine Hearts, Apple, Celery, Walnuts, Greek Yogurt Dressing

Entrée: Choose Two

Apple and Sage Stuffed Chicken
with Cider Veloute
Arctic Char
with Saffron Sauce and Cucumber Tomato Relish
Asian Style Short Rib
with Ginger, Lemongrass and Pickled Onion
Za'atar Spice Grilled Pork Chops
with Wild Mushroom Sauce
Papardelle alla Bolognese
Butternut Squash and Caramelized Onion Tart (Vegetarian)
with Tomato Ragout

Accompaniments: Choose Two

Celery Root and White Cheddar Mashed Potatoes
Whipped Sweet Potatoes
Wild Rice with Cranberry and Almonds
Glazed Baby Carrots
Winter Vegetable Medley

Desserts: Choose Two

Hot Chocolate Cheesecake, Peppermint Cheesecake,
Salted Caramel Crunch Cake, Spiced Rice Pudding with Fig
and Chocolate.

Winter Seasonal Breaks

Tier 1 AM | \$16 per person

Fruit Salad Cups with Yogurt Sauce
Monte Cristo Sandwich Bites
Fresh Baked Cinnamon Rolls
Granola Bars
Coffee, Tea, and Juice

Tier 1 PM | \$16 per person

Roasted Poblano and Artichoke Cheese Dip
Served with Chips and Baguette
Club Sandwich Pinwheels
Healthy Cranberry Trail Mix
Mini Kolache Tea Cookies
Hot Spice Apple Cider
Lemon, Cucumber, and Mint Infused Water
Coffee, Tea, and Assorted Sodas

Tier 2 AM | \$18 per person

Fruit Skewers
Poached Pear and Pomegranate Yogurt Parfaits
Roasted Tomato and Bacon Quiche
Maple Gingerbread Scones
Kind Bars
Coffee, Tea, and Juice

Tier 2 PM | \$18 per person

Italian Stromboli Slices with Marinara
Apple-Jicama Salad Cups
Roasted In-shell Pistachios
Buckeye Dessert Shooters
Hot Berry Tea
Orange, Fennel, Spice, Hibiscus Infused Water
Coffee Tea, and Assorted Sodas

Winter Hors D'oeuvres | \$4 per person

Blue Cheese Crostini with Celery, Walnuts and Grapes
Rice Crackers with Seared Hamachi
Chorizo in a Blanket with Membrillo and Manchego
Wild Mushroom and Boursin Croquettes

For more information please call **614-453-4300** or email info@grandcolumbushospitality.com
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