

2018 Spring Seasonal Menu



Breakfast

Yard Seasonal Breakfast | \$16 per person

Sliced Apples, Oranges and Plums
House Banana and Zucchini Bread
Bacon and Tomato Quiche
Apricot Honey Parfaits
Coffee, Tea, Juice

Grandview Seasonal Breakfast | \$18 per person

Fresh Melon and Strawberries with Honey Cream Cheese Dip
Egg and Avocado Toast
Candied Bacon French Toast Shooters
Strawberry-Rhubarb Parfaits
IBC Protein Bars
Coffee, Tea, Juice

Breaks

Yard Seasonal Break | \$16 per person

Hearts of Palm and Watercress Dip with Pita Chips and Baguettes
Salmon Club Salad Pinwheels
Bagged Potato Chips
Mini Kolche Tea Cookies
Hibiscus Berry Iced Tea
Bottled Water and Assorted Sodas

Grandview Seasonal Break | \$18 per person

Artichoke Beignets with Tomato Basil Sauce
House Charcuterie Display with Crackers
Assorted Nuts and Cashews
Cream Puffs
Ginger, Lemongrass, Orange and Basil Infused Water
Assorted Sodas

Hors D'oeuvres | \$4 per piece

Cold

Yellowtail Poke with Edamame Puree on Crispy Wonton
Smoked Duck Crostini with Mustard Aioli, Cornichons, and Pickled Ramps

Hot

Pork Skewers Al Pastor
Rhubarb and Brie Phyllo Tart
Mini Short Rib Shepard's Pie

Lunch Buffet | \$30 per person

Soup: Choose One

Creamy Chicken and Wild Rice
Caldo Verde with Chorizo, Potato and Kale
Hearty Spring Vegetable Soup with Spice Fried Chickpeas
Five Onion Soup with Saffron and Almond

Salads: Choose One

Strawberry Salad
*Spinach, Avocado, Red Onion, Almond, and Goat Cheese over Ohio Mixed Greens
Served with Berry Vinaigrette*
Sugar Snap Pea Salad
*With Ricotta Salata, Marinated Mushrooms, Radish and Kale
Tossed in Lemon Tarragon Vinaigrette*
Roasted Cauliflower Quinoa Salad
With Butter Lettuce tossed in Miso Dressing

Entrée: Choose Two

Spiced Chicken Paillard with Tarragon Sauce Vin Blanc
Beef Bibimbap
Marinated and Grilled Beef with Rice, Vegetables and Sweet & Spicy Sauce
Pork Tenderloin Roulade with Shitake Mushroom and Soy Mustard Glaze
Blackened Snapper with Sherry Cream and Sweet Pea Relish
Shrimp and Sausage Jambalaya
Roasted Tomato, Asparagus and Boursin Tart (Vegetarian)
With Balsamic Reduction
Sundried Tomato and Vegetable Ravioli (Vegan)

Accompaniments: Choose Two

Spring Risotto Verde
Golden Duchess Potato
Squash Casserole
Grilled Asparagus with Lemon Butter and Roasted Tomatoes
Roasted Seasonal Vegetables

Desserts: Choose Two

Strawberry Rhubarb Pie
Maple Bourbon Crème Brule
Chocolate Peanut Butter Pretzel Tart

Peach Cobbler Cheesecake
Home-Made by Local Talent - The Cheesecake Girl

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