

# *2018 Banquet Menus*



*Celebrations to  
Remember*

# *Breakfast Buffets*

## All American Breakfast Buffet

Sliced Fruit & Berry Platter

Assortment of Breakfast Pastries & Muffins with Sweet Cream Butter & Fruit Preserves

Choice of Toast, English Muffins, or Bagels

Farm Fresh Scrambled Eggs with Cheese, Homefried Potatoes

Applewood Smoked Bacon & Breakfast Sausage

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

## Enhancements

### Omelet Station

Omelets and Eggs prepared to order by our Chef includes Egg Whites, Sautéed Onions, Sautéed Bell Peppers, Jalapeno Peppers, Sautéed Mushrooms, Diced Tomatoes, Diced Ham, Chopped Bacon, Sautéed Spinach, Feta Cheese & Cheddar Cheese

### Eggs Benedict

Poached Eggs, Canadian Bacon & Hollandaise Sauce on a Toasted English Muffin

### Waffle Station

Belgian Waffles made right before your guest's eyes with Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Chips, Blueberries & Sliced Bananas



## The Short North

Choice of Smoked Bacon or Breakfast Sausage,  
Scrambled Eggs, Hash Browned Potatoes  
Garden Salad

Choice of Pasta (Penne ala Vodka, Tortellini Alfredo or Cavatappi Marinara),  
Chicken (Choice of Marsala, Tuscany or Francaise),  
Chef's Choice Vegetable, & Fresh Fruit Bowl



## The Bexley

Fresh Baked Croissants, Danish & Miniature Muffins  
Scrambled Eggs, Chicken & Apple Sausage, Hash Browned Potatoes,  
Smoked Salmon, Bagels, Cream Cheese, Lettuce, Tomato, Cucumbers, Olives & Onion  
Chopped Tomato Cucumber Salad & Fresh Fruit Bowl

# Plated Lunch

## Plated Lunch

*All Plated Lunches include Soup or Salad, One Entrée, Sides, Dinner Rolls with Butter,  
Iced Tea, Coffee & Hot Tea  
Soup or Salad*

### **Soup**

Let us prepare your favorite soup fresh for your guests. We can create any soup that you can dream up! Some of the best include clam chowder (red or white,) chicken noodle, tomato basil, vegetable beef, creamy vegetable (asparagus, broccoli or celery), butternut squash, mushroom, minestrone, turkey corn chowder or a chilled soup including gazpacho, vichyssoise, melon or strawberry champagne



### **Salad**

Garden - Cucumbers, Tomatoes & Carrots over Mixed baby Lettuce  
*Ranch & Balsamic Dressings on the side*

Caesar - Traditional Salad of Romaine, Parmesan Cheese, Croutons & Caesar Dressing

1903 - A classic for more than a century, our 1903 Salad has Iceberg, Romaine, Radishes, Tomatoes, Diced Bacon, Crumbled Blue Cheese, and Carrots & Red Onions with Sweet & Sour Dressing

### **Entrees**

Chicken Tuscany- Sautéed Chicken Breast topped with Fresh Roma Tomato Sauce

Bourbon Maple Salmon- Pan Roasted Salmon Fillet with Jim Beam Maple Glaze

Stuffed Flounder- Fresh Flounder Fillet, Seafood Stuffing topped with Lemon Butter Sauce | +\$6

Chicken Parmesan- Crispy Chicken Cutlet topped with Marinara sauce & Mozzarella Cheese

Chicken Francaise- Chicken breast cooked in Herb Cheese Batter with Lemon Caper Beurre Blanc

Boneless Pork Chop- Seared and served with Brandy Thyme Cream Sauce

Crab Cake- Sautéed Traditional Maryland Crab Cake served with Mustard Sauce | +\$8

Sliced Beef Tenderloin- Tender Slices of Beef with Bearnaise Sauce | +\$8

Chicken Marsala- Sautéed Chicken Breast with Marsala Mushroom Demi-Glace

Flat Iron Steak- Grilled Medium & served with Cabernet Shallot Demi-Glace

### **Side Selections**

Mashed Potatoes

Baked Potato

Scalloped Potato

Stuffed Twice Baked Potato

Herb Roasted Red Potato

Roasted Fingerling Potatoes

Rice Pilaf: White, Wild, or Brown

Pasta with Marinara Sauce

Green Beans & Baby Carrots

Garden Vegetable Medley



### *Seasonal Sides:*

Roasted Root Vegetable Corn  
& Bean Succotash

# Lunch Buffets

## Sandwich & Soup Buffet

Garden Salad with Ranch & Balsamic Dressings

### *Select Two*

Sliced Ham with American Cheese Sandwich

Wrap Turkey Breast with Swiss Cheese Sandwich

Wrap Roast Beef with Provolone Cheese Sandwich

Wrap Tuna Salad Sandwich

Wrap Chicken Salad Sandwich

Wrap Chicken Caesar

Wrap Grilled Vegetable & Fresh Mozzarella Wrap

Buffalo Chicken Wrap

Chicken Noodle Soup, Tomato Basil Soup, or Turkey Corn Chowder Soup

### *Includes*

Cole Slaw, Lettuce, Tomato, Red Onion & Pickles

Potato Chips

Seasonal Fruit Bowl & Fresh Baked Cookies



## The Championship Buffet

1 Soup Selection: Minestrone, Tomato Bisque, Butternut Squash, Chicken & Rice, Beef Vegetable, Cream of Broccoli with Cheddar or let us prepare your favorite

### **OR**

1 Salad Selection: Garden, Caesar, Greek, Cobb, 1903 or The Country Club

### **Entrées**

#### *Select Two*

Chicken Tuscany - Sautéed Chicken Breast topped with Fresh Roma Tomato Sauce

Bourbon Maple Salmon - Pan Roasted Salmon Fillet with Jim Beam Maple Glaze

Chicken Parmesan - Crispy Chicken Cutlet topped with marinara Sauce & Mozzarella Cheese

Penne with Shrimp - Penne Pasta in Vodka Tomato Cream Sauce with Sautéed Shrimp

Chicken Francaise - Chicken Breast in Herb Cheese Batter with Lemon Caper Beurre Blanc

Boneless Pork Chop - Seared and served with Brandy Thyme Cream Sauce

Chicken Marsala - Sautéed Chicken Breast with Marsala Mushroom Demi-Glace

Tender Beef Burgundy with Mushrooms, Onions & Carrots

### **Sides**

#### *Select Two*

Mashed Potatoes

Baked Potato

Scalloped Potato

Stuffed Twice Baked Potato

Herb Roasted Red Potato

Roasted Fingerling

Potatoes

Rice Pilaf: White,

Wild, or Brown

Pasta with Marinara

Sauce

Green Beans & Baby

Carrots

Garden Vegetable

Medley

#### *Seasonal Sides:*

Roasted Root Vegetable Corn  
& Bean Succotash



**\*\* Looking for something sweet?! Go to page 17\*\***

**\*\* 20 or more guests required for buffets\*\***

# Lunch Buffets

## Mexican Table

### *Choice of*

Chicken Tortilla Soup or Corn & Black Bean Salad

### *Nacho Bar*

Crispy Tortilla Chips, Melted Cheddar Cheese, Salsa, Sour Cream, Lettuce, Guacamole & Jalapenos

### *Fajita Station*

Flour Tortillas, Grilled Chicken Breast Strips, Grilled Sliced Angus Beef Steak, Sautéed Onions & Bell Peppers, Shredded Cheddar Cheese, Diced Tomatoes, Sour Cream, Limes, Guacamole & Jalapeno Peppers

Mexican Rice & Refried Beans

Cinnamon Sugar Churros with Chocolate Sauce



## BBQ Cookout

Garden Salad

Grilled Angus Hamburgers, All Beef Hot Dogs & Boneless Chicken Breast

Baked Beans, Cole Slaw or French Fries

American Cheese, Lettuce, Tomato, Red Onion, Pickles  
Buns & Condiments

Double Chocolate Brownies & Fresh Baked Cookies

Host your next event at the 11<sup>th</sup> tee!  
This is a beautiful space that overlooks  
the course

## Rustic Italian

Caesar Salad & Minestrone Soup

Chicken Cutlet Parmesan

Sliced Roasted Pork Loin in Rosemary Garlic Gravy

Herb Roasted Potatoes or Pasta

Green Beans with Roasted Peppers

Garlic Bread



# Hors d'Oeuvres

## Cold Butler Passed Hors d'Oeuvres

Assorted Bruschetta  
Prosciutto wrapped Asparagus, Lemon Aioli  
Smoked Salmon Mousse on Cucumbers  
Prosciutto Wrapped Melon  
Caprese Skewers (Tomato & Fresh Mozzarella)  
Shrimp Louis Lettuce Wraps  
Bacon wrapped Dates with Blue Cheese Sauce  
Cherry Tomatoes stuffed with Boursin Cheese  
Deviled Eggs 3 ways  
Tuna Tartar on Potato Gaufrettes +\$2  
Jumbo Shrimp Cocktail +\$2  
Sliced Filet Mignon on Black Bread, Horseradish



## Hot Butler Passed Hors d'Oeuvres

Bourbon Glazed Scallops wrapped in Bacon  
Miniature Franks in Blankets with Dijon Mustard  
Miniature Beef Wellingtons with Red Wine Sauce  
Spinach & Feta Phyllo Triangles  
Mini Crab Cakes with Truffle Mustard Sauce  
Crispy Shrimp Tempura with Soy Dipping Sauce  
Thai Peanut Chicken Saté  
Vegetable Eggrolls with Sweet Chili Sauce  
Sesame Chicken with Honey Mustard  
Parmesan Artichoke Bites  
Chicken Cordon Blue with Dijon Mustard

## Carving Station

Maple Glazed Ham with Dijon Mustard  
Roast Pork Loin with Bourbon Maple Glaze  
Sirloin of Beef with Beef Gravy & Horseradish  
Angus Prime Rib of Beef au Jus  
Beef Tenderloin with Béarnaise Sauce  
Roast Turkey Breast with Turkey Gravy & Cranberry Sauce  
Beef Flank Steak with Chimichurri & Horseradish



# *Hors d'Oeuvres*

## Stationary Hors d'Oeuvres

### **International Cheese Display**

Soft Ripened, Blue, Goat's Milk, Cheddar & Swiss Cheese with Dijon Mustard, Fig Jelly, Truffle Honey, Crackers & Flatbreads

### **Sushi Display**

Choose your favorite Sushi Rolls and we will have them elegantly displayed for your guests  
Ask about our live sushi chefs!

### **Antipasto Bar**

Prosciutto, Pepperoni, Genoa Salami, Aged Provolone, Fresh Mozzarella, Olives, Tomatoes, Artichoke Hearts, Roasted Peppers & Italian Bread

### **Grilled Seasonal Vegetable Display**

Fresh Seasonal Vegetables rubbed with Extra-Virgin Olive Oil & grilled to perfection

### **Raw Bar**

Ice bowl filled with Cocktail Shrimp, Oysters & Clams on the half-shell, Crab Claws with Lemons, Tabasco, Mignonette & Cocktail Sauce

### **Dim Sum Bar**

Assorted Steamed & Fried Chinese Dumplings with dipping sauces.

Selections include chicken, pork, shrimp, mixed seafood, vegetable or beef dumplings, vegetable eggrolls & spring rolls

### **Cocktail Station Package**

Four Butler Passed Hors d'Oeuvres for the first hour  
One Stationary Hors d'Oeuvres for the first hour

One Salad Station:

Garden, Caesar, 1903, Country Club

Chef Attended Station:

Pasta or Dim Sum & Carving or Sliders

One Dessert Station for the last hour:

Pie Buffet, Candy Bar, Viennese Sweet Table, Bananas Foster, or Sundae Bar



### **Slider Station**

Miniature Cheeseburgers with a generous array of toppings including pickles, caramelized onions, sautéed mushrooms, bacon, tomatoes, lettuce, red onion, ketchup, mustard, mayonnaise, Siracha, guacamole & barbecue sauce.

Turkey burgers or portabella sliders also available.

# Plated Diner

*Includes Dinner Rolls & Butter  
Soup or Salad  
One Entrée Selection  
Two Side Selections  
Water, Iced Tea, Hot Tea & Coffee*



## ***Entrée Enhancements***

Split Entrée fee

Duo Entrée fee

## **Sides**

Mashed Potatoes  
Baked Potato  
Scalloped Potato  
Stuffed Twice Baked Potato  
Herb Roasted Red Potatoes  
Roasted Fingerling Potatoes  
Rice Pilaf - White, Wild or Brown  
Pasta with Marinara Sauce  
Green Beans & Baby Carrots  
Garden Vegetable Medley  
Roasted Root Vegetables (Seasonal)  
Corn & Bean Succotash (Seasonal)

## **Entrees**

Chicken Tuscany- Sautéed Chicken Breast topped with Fresh Roma Tomato Sauce  
Bourbon Maple Salmon- Pan Roasted Salmon Fillet with Jim Beam Maple Glaze  
Chicken Parmesan- Crispy Chicken Cutlet topped with Marinara sauce & Mozzarella Chees  
Chicken Marsala- Sautéed Chicken Breast with Marsala Mushroom Demi-Glace  
Chicken Francaise- Chicken breast cooked in Herb Cheese Batter with Lemon Caper Beurre Blanc  
Pork Tenderloin-Rosemary & Peppercorn dusted with apple cranberry chutney  
Angus Beef Filet Mignon- Grilled medium & served with Béarnaise Sauce  
Crab Cake- Sautéed Traditional Maryland Crab Cake served with Mustard Sauce  
Sliced Beef Tenderloin- Tender Slices of Beef with Béarnaise Sauce  
Stuffed Flounder- Fresh Flounder Fillet with Seafood stuffing topped with Lemon Butter Sauce  
NY Strip Steak 10oz - Grilled Medium & served with Cabernet Shallot Demi-Glace



## ***Entrée Enhancements***

White Glove Service

Charger Plates

Votive Candles

Table Side Wine Service

# Desserts

## Selections

Seasonal Pie Variety

Vanilla Bean Crème Brulee

Strawberry Shortcake

New York Style Cheesecake

Warm Brownie Sundae

Carrot Cake

Triple Chocolate Layer Cake

Assorted Cookies, Brownies, & Lemon Bars



## Dessert Bars

**Pie Buffet** -Select three: apple, jalapeño apple, Dutch apple, blueberry, cherry, peach, strawberry rhubarb, piña colada, mango strawberry, pecan, very berry, peach-blueberry, apple caramel walnut or pumpkin

**Viennese Sweet Table** - A generous assortment of Cakes, Miniature Desserts, Cookie & Chocolate Covered Strawberries

**Sundae Bar** - Chocolate & Vanilla Ice Cream from Johnson's in Bexley are the foundation for your creation. Toppings include sprinkles, cherries, chocolate sauce, fresh strawberries, hot fudge, whipped cream, chocolate chips, peanuts & Oreo pieces

**Family Style Dessert Platters**- Assorted cookies, brownies, and lemon bars family style on each table

**Cookies & Milk Bar** - An assortment of our fresh cookie with milk, chocolate milk & iced coffee

# Breaks & Snacks

## Breaks

Take Me Out to the Ball Game – Peanuts, Cracker Jack, Popcorn & Warm Soft Pretzels with Cheddar Cheese Dip

Sweet Stuff – Cookies, Brownies, Buckeyes & Cupcakes

Health Nut – Coffee, iced tea, bottled water, granola bars, whole apples & bananas, carrots & celery with hummus & ranch dip, trail mix



## Late Night Snacks

Pizza Buffet – Traditional Cheese, Pepperoni, Sausage, Vegetable, Mushroom, BBQ Chicken, Meat Lovers', Breakfast Pizza

Burger Slider Station – We offer cheeseburgers, turkey burgers, portabella burgers & chicken breast sliders with a tantalizing assortment of toppings and condiments

Soft Pretzels & Cheese – Warm delicious soft pretzels with cheddar cheese dip

French Fry Bar – Crispy French fries & sweet potato fries

Toppings including bacon, cheddar cheese, hot peppers, ketchup, mustard, sriracha, jalapeños, tomato salsa, sour cream, chili, maple syrup, marshmallows & cinnamon sugar

Donuts – Always delicious, we will provide your guests with an assortment of donuts from either Resch's Bakery or Buckeye Donuts. Served with milk, chocolate milk & iced coffee

*We offer Golf Outings, Weddings & Social Events which are all open to the public! Our state of the art facilities will ensure that your event runs exactly how you pictured it. Our friendly staff will help you every step along the way and make sure that your event ends up being a memory for everybody who attended.*

Contact Laura Minton, Event Manager to inquire for more information.

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