



BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast | 26

Minimum of 15 guests

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Selection Of Chilled Juices To Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

Executive Breakfast | 28

Minimum of 15 guests

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Individual Plain And Fruit Yogurts
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee &Tazo Tea

American Breakfast | 30

Minimum of 20 guests | Attendant Required

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Fluffy Scrambled Eggs
Smoked Bacon
Turkey Sausage
Home Fries
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

ENHANCEMENTS

Omelet Station 12

Minimum of 25 guests | Chef Attendant Required Egg and Egg Whites

Select (2): Ham, Turkey Bacon, Chicken Apple Sausage or Pork Bacon Mix-Ins to Include: Mushrooms, Tomatoes, Onions, Bell Pepper, Spinach, Scallions, Cheddar, Feta & Swiss

NY Bagel Breakfast | 12

Smoked Scottish Salmon
Everything and Plain Bagels
Sliced Tomatoes, Red Onions, Capers
with Whipped Regular, Scallion, Vegetable and Low-Fat Cream Cheeses

Homemade Individual 3" Quiche | 8

Avoiding Gluten: Frittata 00

Select (1): Lorraine, Broccoli & Cheddar or Spinach & Artichoke

Irish Steel Cut Oatmeal | 8 @ 9

Select (1): Soy Milk or Almond Milk

Mix-Ins to Include: Raisins, Brown Sugar, Toasted Almonds, Candied Pecans, Honey

Yogurt Station | 8

Bowls of Greek Yogurt or Homemade Vegan Yogurt
Mix-Ins to Include: Dried Cranberries, Toasted Almonds, House-Made Granola, Candied Pecans

Sliced Fruit Platter | 9

BY THE DOZEN

Assorted Mini Bagels | 36 with Butter, Preserves and Cream Cheese

Assorted Mini Muffins | 36 with Butter, Preserves and Cream Cheese

Assorted Mini Danishes | 36 with Butter, Preserves and Cream Cheese

Assorted Mini Croissants | 36 with Butter, Preserves and Cream Cheese

Whole Fruit | 25 Select (1): Oranges, Bananas, Clementine or Apples





BREAK PACKAGES

The Traditional Break | 22 ...

Fruit and Yogurt Parfait Banana Bread

Cookies in Jars

Coffee, Decaffeinated Coffee & Tazo Tea

Summer Break | 22 ...

Soft Pretzels Served in Warmer

with Cheddar Dip & Spicy Mustard

Plain & Caramel Popcorn Assorted Petite Cupcakes

Assorted Fettle Cupcakes

Assorted Candies to Include:

Gummy Bears, M&M's, Starburst,

Mini Hershey Bars, Reese's Peanut Butter Cups Lemonade & Ice Tea in Lucite Containers Chef's Garden Break | 22 0

Fresh Crudité to Include:

Carrots, Celery, Cherry Tomatoes, Broccoli Cauliflower Florets

Hummus in Individual Containers

Grilled Vegetables

Beet Dip

Tahini Dip

Baba Ganoush

Tapenade

Pita Chips & Tri Colored Tortilla Chips Smoked Almonds & Banana Chips Cucumber & Lemon Infused Water New York Break | 22 ...

OR

Selection of Upstate New York Apples Local Aged Cheddar Cheese & Crackers Classic New York Black & White Cookies Mulberry Street Cannoli Warm Honey Roasted Nuts Hot Chocolate with Marshmallows

Lemonade with Sliced Strawberries & Mint

ENHANCEMENTS

Assorted David's Cookie Tray | 5

Brownie and Blondie Tray | 5

Flourless Brownies | 8 ...

Tea Sandwiches | 15 Select (2):

Watercress with Deviled Eggs Smoked Salmon and Cream Cheese Smoked Turkey with Cranberry Spread Cucumber and Boursin Cheese Sliced Fruit Platter | 9

Individual Greek Yogurt | 6

Assorted Flavors

Assorted Yogurt Loaves | 4 Select (1):

Lemon

Marble

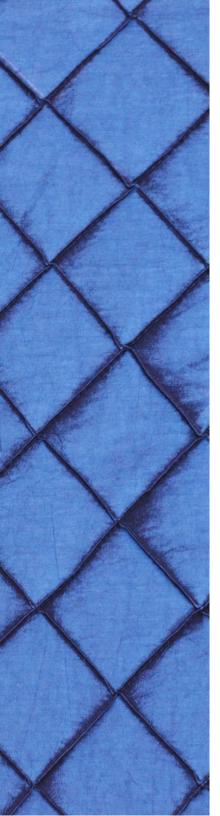
Banana

Cranberry Nut

Espresso

^ '

Crumb



SANDWICHES

SANDWICHES

Sandwich Lunch Tote 'To Go' | 31

David's Chocolate Chip Cookie

Whole Apple

Individual Bag of Chips

Bottle of Water

Select (1) Salad:

Mixed Green Salad with Lemon Vinaigrette

Greek Orzo Salad

Quinoa Salad

Gourmet Sandwich Buffet | 51

Mixed Green Salad

Cucumbers, Cherry Tomatoes, Shaved Carrots,

Lemon Vinaigrette

Greek Orzo Salad

Quinoa Salad

Pickles & Olives

Individual Bags of Chips

Assorted Miniature Cupcakes

Rich Fudge Brownies

Select (4) Sandwiches:

Grilled Chicken, Gruyere, Bacon, Tomato, Lettuce and Garlic Aioli on Ciabatta

Grilled Halal Chicken, Sliced Avocado and Tomato on Brioche Roll

Smoked Ham, Muenster Cheese, Baby Spinach, Roasted Peppers and Honey Mustard in a Wrap

Roasted Turkey Breast, Monterrey Jack Cheese and Cranberry Spread on a Multigrain Pocket

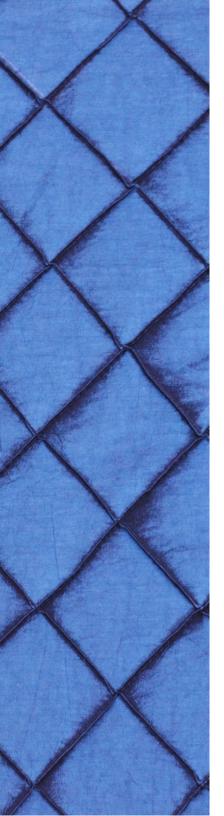
Sliced Petit Filet of Beef, Horseradish Mayonnaise, Arugula and Tomato on Onion Baguette

Shrimp Salad in a Pita Pocket

Sliced Asian Pork Loin, Sweet Spiced Chili Sauce and Asian Slaw on Kaiser Roll

Grilled Portobello, Roasted Pepper, Mesclun Greens and Red Onion in a Wrap 0





SALADS

Create-Your-Own Salads | 51

Minimum of 25 Guests | Chef Attendant Required

Created to Order and Served in Individual Bowls
Rustic Bread, Butter, Olive Oil & White Bean Spread
Sliced Fruit & Petit Fours
Infused Water with Lemons and Berries

Select (2) Greens:

Baby Spinach Organic Spring Mix Chopped Tuscan Kale House Mix (Arugula, Green Leaf, Romaine and Radicchio)

Select (8) Toppings: Roasted Quinoa

Walnuts Shredded Cheddar Feta Cheese Crumbled Blue Cheese Sliced Cucumbers **Grape Tomatoes Shredded Carrots Grilled Vegetables Red Onions** Olives **Roasted Sweet Potatoes** Local Chopped Apples Raisins **Dried Cranberries Orange Segments** Croutons

> Avocado Bacon

Select (4) Proteins:

Grilled Shrimp
Grilled Chicken
Chipotle Chicken
Diced Turkey
Diced Ham
Crumbled Tuna
Grilled Tofu
Hard Boiled Eggs

Select (3) Dressings:

French
Homestyle Ranch
Creamy Caesar
Blue Cheese
Balsamic Vinaigrette
Olive Oil
Red Wine Vinegar
Italian





BUFFETS

Minimum of 15 guests | Attendant Required

Asian | 51

Mandarin Orange Salad Bibb Lettuce, Bok Choy, Corn, Carrots, Cashews, Shitake Mushrooms Chicken Teriyaki General Tso Shrimp Broccoli & Cashews Vegetable Fried Rice Almond Cookies

Southwestern | 51

Field Greens
Pico de Gallo & Cilantro Lime Dressing
Roast Mojo Bone-In Chicken
Grilled Skirt Steak
Chimichurri Sauce
Fajita Toppings
Pico de Gallo, Cheese, Jalapeno, Guacamole
Vegetarian Poblano Stuffed Pepper
Roasted Eggplant, Fire Roasted Tomato Sauce
Cilantro Lime Rice
Tres Leches Cake

American | 51

Wedge Salad
Blue Cheese, Bacon, Tomatoes
Watermelon & Cucumber Salad
Fried Buttermilk Chicken
BBQ Pulled Pork
Macaroni & Cheese
Collard Greens
Apple Pie

Italian | 51

Arugula, Endive & Radicchio Salad
Radish, Olive, Grape Tomato, Carrot, Cucumber
Antipasto Board
Sautéed Chicken Breast
Tomatoes, Capers & Basil
Herb Crusted Salmon
Pesto Pasta Primavera
Broccoli Rabe
Sundried Tomatoes, Roasted Garlic
Tiramisu

Mediterranean | 51

Greek Salad
Romaine, Kalamata Olives, Feta Cheese
Stuffed Grape Leaves
Boneless Hand Rolled Chicken
Roasted Garlic, Oregano, Lentils, Capers
Seared Salmon
Seafood Paella
Vegetable Bake
Tomato, Roasted Cauliflower
Spinach Polenta
Baklava

Barbeque | 51

Select (2) Salads
Coleslaw, Potato Salad, Mixed Green Salad,
Pasta Salad
Angus Beef Sliders
Beyond Beef Burgers
Hebrew National Beef Hot Dogs

Traditional Toppings:

American Cheese, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish and Mayo Baked Beans

Sliced Watermelon Cookies and Brownies

French | 51

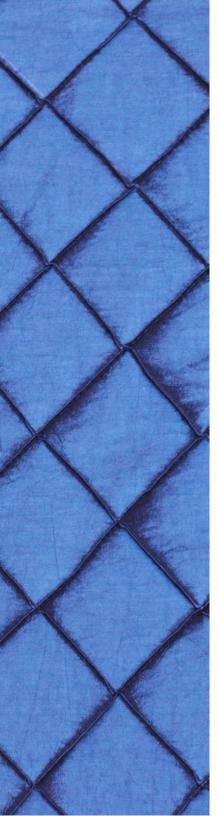
Country Salad
Beets, Goat Cheese, Walnuts
Chicken Francese
Cod Provencal
Parsley Potatoes
Haricot Verts Almandine
Tarte Tatine

Spanish | 51

Mixed Baby Lettuce
Chorizo Vinaigrette
Iberico Ham & Manchego Cheese Board
Roasted Chicken
Romesco Sauce
Spanish Mackerel
Capers, Tomato, Fennel Salsa
Yellow Rice & Grilled Onions
Blistered Padrón Peppers
Flan

BARBECUE ENHANCEMENTS

Add Grilled Chicken | 5 Add Roasted Corn on the Cob | 2 Add Bone-In Barbeque Chicken | 7 Add Vegan Baked Beans | 2 Add Pulled Barbeque Chicken | 5 Add Baked Potato with Toppings | 3 Add Pulled Pork | 5 Add Sausages and Peppers | 5



BLUE MENU

BLUE MENU

Minimum of 25 guests | Attendant Required

Enjoy a curated menu of local and sustainable dishes and give back to our community.

A portion of your bill (\$5 per person) will be donated to benefit Columbia Community Service-- plus Columbia | Event Management will match with an additional \$5 donation for each of your guests.

Blue Buffet | 60

Roasted Apple & White Cheddar Tart

Hearty Greens, Maple Balsamic Glaze

Hudson River Fruit Apples / Milton, NY; Cabot Creamery Cheddar / Rochester, VT; Catskill Provisions

Butternut Squash Mulligatawny Soup

Lancaster Farm / Lancaster County, PA

Penne Pasta

Fresh Basil Pesto & Topped with a Caprese Salad

New York Ravioli and Pasta Company / New Hyde Park, NY

Choice of Two (2) Entrees:

Grilled Murray's Boneless Chicken

Tarragon Lemon

Murray's Chicken / South Fallsburg, NY

Farm-Raised Trout Sautéed

Spinach & Fennel

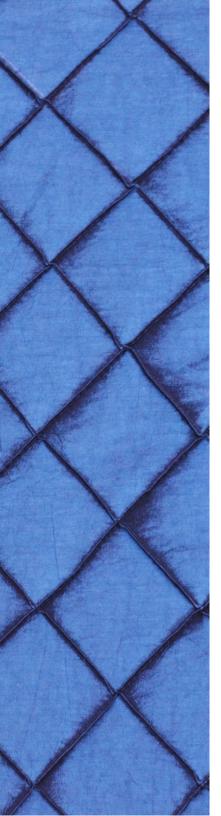
North Carolina Trout

Roasted Pork

Sautéed Fresh Apple & Cranberry

Pennsylvania Pork

Baked Sweet Potatoes Scott Farms /Lucama, NC Local Roasted Root Vegetables Hepworth Farms/Milton, NY



SUSTAINABLE LIVING

SUSTAINABLE MENU

Minimum of 25 guests | Attendant Required

Inspired by work with the Earth Institute, Columbia | Event Management is excited to offer the following sustainable menu items. This menu has been curated to feature only local fare and is frequently updated so it reflects the most sustainable dishes we can provide.

Sustainable Living Buffet | 51

Heirloom Tomato & Burrata Salad

Basil Pesto and Grilled Ciabatta

Watermelon and Cucumber Gazpacho

Pickled Mustard Seed and Crumbled Feta

Maple Soy Glazed Tofu

Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice

Coconut Chickpea Curry

Cauliflower & Black Rice

Vegan Chocolate Mousse

Fresh Raspberries and Cocoa Powder

Pomegranate & Grapefruit Salad

Sustainable Living Plated Dinner | 85

Choose (1) Appetizer, (1) Entrée, & (1) Dessert:

Appetizer:

Wedge Salad

Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chives, Red Onion, Bacon (opt)

Grilled Peaches & Arugula Salad

Blackberries, Crumbled Goat Cheese, Balsamic Vinegar Dressing

Butternut Squash Risotto

Sage

Entrée:

Line Caught Halibut

Pea Puree, Shumeji Mushrooms, Beurre Blanc

Pan Roasted Atlantic Cod

Roasted Cauliflower, Brussel Sprout Leaves

King Oyster Mushrooms

Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

Dessert:

Chocolate Mousse (Vegan)

Raspberries

Seasonal Fruit Tart

Sustainable Living Passed Hors D' Oeuvres

Available as part of the 1 & 2 Hour Passed Hors D' Oeuvres Menu Jackfruit Cake

Apple Chutney

Sundried Tomato & Basil Cake

Pesto Cream

Stuffed Cremini Mushroom Cap

Spinach Hummus

Fresh Bruschetta on French Baguette

Sustainable Living Reception Station | 23

Piquante Peppers Salad

Caramelized Onions & Green Tomatoes

Wild Cod Tikka Masala

Naan Bread

Pa-Fried Sesame & Roast Garlic Tofu

Buffalo Cauliflower

Miso Creamy Polenta

Roasted Vegetables





PLATED MENU

Attendant Required

Pre-Set Two Course Plated Lunch | 51

Includes (1) Entrée and (1) Dessert Served with Rolls and Butter

Three Course Plated Dinner | 85

Includes (1) Appetizer, (1) Entrée and (1) Dessert Served with Rolls and Butter Coffee, Decaffeinated Coffee & Tazo Tea

APPETIZERS

Baby Lettuce 4

Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette

Caesar 2

Parmigiana Reggiano Cheese, Herb Croutons

Tuscan Kale 2

Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts

Quinoa Salad o

Sweet Potato, Brussels Sprouts & Apples

Burrata (2)

Oven Roasted Tomatoes, Olives, Basil

Tuna Tartare

Sweet Soy Wasabi, Avocado, Cucumber, Taro Root

Roasted Beet Salad 2

Whipped Goat Cheese, Toasted Hazelnuts

Lobster & Grapefruit Salad

Crisp Greens, Citrus Vinaigrette

Shrimp & Grits

Andouille Sausage, Cajun Shrimp

Seared Scallops

Fried Capers, Basil Oil, Saffron Cauliflower Mousseline

Jumbo Lump Crab Cake

Cilantro-Lime Aioli, Celeriac Slaw

Butternut Squash Ravioli 🧕

Lite Sage Sauce

Butternut Squash Risotto 9

Duck Prosciutto, Sage

Short Rib Ragout

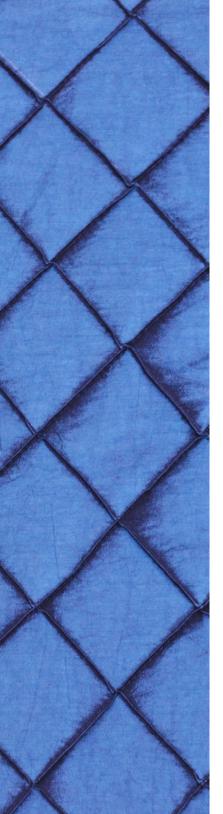
Potato Gnocchi, Parmesan Cheese

Crisp Pork Belly

Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata Butternut Squash Soup o

Lobster Bisque





ENTREES

Pan Seared Scottish Salmon

Roasted Cauliflower, Brussels Sprout Leaf, Romesco Sauce

Sautéed Halibut Filet

Peas, Shimeji, Beurre Blanc \$15 per Person Additional

Branzino Grenobloise

Capers, Lemon, Parsley, Cauliflower Puree, Wilted Spinach \$25 per Person Additional

Red Snapper Livornese

Tomatoes, Capers, Olives, Broccoli Rabe \$25 per Person Additional

Filet Mignon

Baby Vegetables, Mashed Potatoes, Truffle Sauce

Red Wine Braised Short Rib

Parsnip Puree, Persillade

Angus Beef Tenderloin

Charred Asparagus, Horseradish Pommes Puree, Cognac-Peppercorn Cream

Grass Fed Beef Striploin

1942 Blue Cheese, Potato Croquettes, Young Spinach Sauce Perigourdine \$10 per Person Additional

Seared Double Lamb Chop

Roasted Fingerling Potatoes, Spaghetti Squash Timbale with Ratatouille \$10 per Person Additional

Organic Breast of Chicken 'Grand Mere'

Smoked Bacon, Whipped Potatoes, Shitake, Leeks, Green Bean Provencal

Maple Sage Glazed Chicken

Maitake Mushroom, Sweet Potato Puree, Sweet Stem Cauliflower

Red Lentil Dal 0

Basmati Rice

Coconut Chickpea Curry Q

Basmati Rice

Creamy Polenta 🙍

Wild Mushrooms

Crispy Tofu 9

Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice

DESSERTS

Seasonal Fruit Tart

Raspberry Coulis, Vanilla Crème Anglaise

Apple Tart

Almond Paste, Cinnamon, Puff Pastry

Classic Crème Brûlée

Pumpkin Crème Brûlée

Chocolate Terrine

Red Velvet Cake

Chocolate Ganache Tart

Raspberries, Crème Chantilly

Carrot Cake

Cream Cheese Filling

New York Cheesecake

Death By Chocolate Cake

Tiramisu

Vanilla Panna Cotta

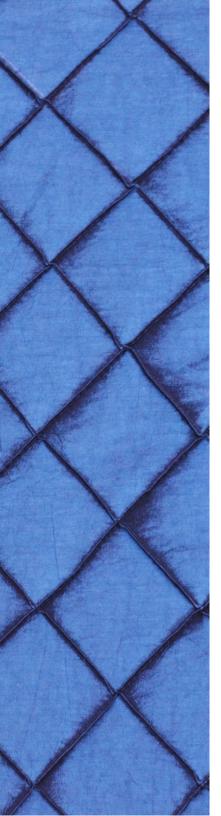
Fresh Strawberries, Sweet Balsamic Reduction

Frozen Limoncello Tulip

Red Berry Shortcake

Chocolate Mousse Cake

Vegan Chocolate Mousse



RECEPTIONS

RECEPTION STATIONS

Bruschetta | 9

Artichoke & Goat Cheese Traditional Roma Tomato Olive Tapenade Toasted Bread and Crostini

Domestic Cheese Platter | 15

Wisconsin Yellow Cheddar, Maytag Blue Cheese, Monterey Jack, Herbed Goat Cheese

Imported Cheese Platter | 25

Parmigiano Reggiano, Gorgonzola, Aged Yellow Cheddar, Triple Cream Brie

Imported and Domestic Cheese Platter | 20

Crudité and Dips | 8

Select (2) Dips:

Blue Cheese, Ranch, Hummus, Pesto Aioli, Dill Yogurt, Roasted Shallot Aioli

Assorted Sushi Rolls | 18

Assorted Sushi Platter | 19

Mezze |19

Traditional Hummus, Baba Ghanoush, Tzatziki Sauce Stuffed Grape Leaves Stuffed Olives with Feta Cheese Mediterranean Seafood Salad Pita Bread

Antipasti | 23

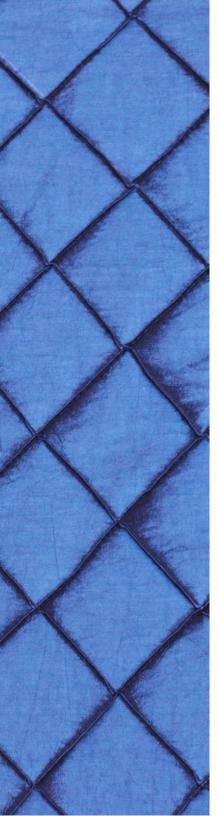
Di Parma Prosciutto, Soppresata, Hot Capicola Imported Provolone, Parmigiano Reggiano, Bocconcini Hot Peppers Stuffed with Blue Cheese Marinated Artichoke Hearts and Marinated Olives Roasted Yellow and Red Peppers and Roasted Eggplant Artisanal Breads

Tapas | 27

Serrano Ham &Manchego Cheese Roasted Red Peppers, Olives, Red Pepper Flakes Duck Breast Confit Smoked Dried Chorizo, Stuffed Olives, Blue Cheese Seafood Ceviche Avocado & Plantain Chips

Honey Spiced Dried Beef, Pate, Cippolini Onions, Balsamic Vinegar White Anchovy

Terra Chips, Yucca Chips and Crostini



RECEPTIONS

CHEF ATTENDED STATIONS

Minimum of 100 Guests | Attendant Required Served with Silver Dollar Rolls

Pasta Station | 22

(2) Chef Attendants Required

Select (2):

Penne Marinara

Roasted Cauliflower

Penne alla Vodka

Peas and Onions

Bowtie Pasta

Sautéed Garden Vegetables, Garlic, Olive Oil, Fresh Basil

Tri Color Tortellini & Sundried Tomato Cream Sauce

Tri Color Tortellini & Pesto Sauce

Rigatoni

Brussels Sprouts, Garlic and Onions

Avoiding Gluten: Ravioli with Pomodoro Sauce



Add Grilled Chicken | 8

Add Grilled Shrimp | 8

Add Smoked Chicken | 8

Sports Bar Station | 22

Spicy Chicken Wings

Blue Cheese, Celery & Carrot Sticks

Cheddar Jalapeno Poppers

Mozzarella Sticks

Marinara Sauce

Pigs in a Blanket

Spicy Brown Mustard

Sushi Station | 28

Assorted Sushi and Sashimi Rolls

Carving Station | 31

(2) Chef Attendants Required

Tenderloin of Beef

Horseradish Cream

Rack of Lamb

Mint Gastrique

Roasted Turkey Breast

Cranberry-Orange Chutney

Roasted Salmon

Dilled Crème Fraiche

Roasted Tuna

Ginger Wasabi Sauce

Asian Station | 26

(3) Chef Attendants Required

Thai Vegetable Summer Rolls

Sweet Chili Dipping Sauce

Asian Chicken Salad in a Sesame Cone

Kung Pao Chicken in Lettuce Leaf Cup

Seared Ahi Tuna in Lettuce Leaf Cup

Spicy Cashews, Crispy Rice Noodles, Napa Cabbage Slaw, Ginger Dressing & wasabi Sauce

Assorted Pan-Seared Pork, Chicken and Vegetable Dumplings

Soy Sauce, Siracha and Hot Mustard

Ice Cream Sundae Bar | 16

Chocolate, Vanilla and Strawberry Ice Cream

Sprinkles, Chocolate Sauce and Whipped Cream

Umbrella Ice Cream Cart | 4

Novelty Ice Cream Bars and Ice Cream Cups



PASSED RECEPTIONS

PASSED HORS D' OEUVRES

Minimum 25 Guests | Attendant Required

One Hour | 30 Each Additional Hour | 15

Choose Eight (8):

Cold Hors D 'Oeuvres

Beef Carpaccio on Ficelle

Truffle Salt, Arugula

Curried Chicken Salad on Edible Spoon

Herbed White Bean Spread on Rice Cracker 99

Roasted Garlic

Jumbo Shrimp 👲

Cocktail Sauce

Maryland Crabmeat Salad in Cucumber Square 99

Mini Lobster Roll

Roasted Red Beet Hummus on Endive Leaf 000

Deet Hammas on Enaive Lear

Roasted Tomato Bruschetta 0000

Salmon Mousse in Phyllo Cup Chives

Chicken Curry in Tart Shell
Shredded Coconut

Seared Beef Filet on Crostini

Horseradish Cream

Smoked Salmon Rosette

Crème Fraiche, Dill

Tuna Tartar in Sesame Cone

Wasabi Mayonnaise

Eggplant Caponata on Artichoke Heart 9 0

Hot Hors D 'Oeuvres

Angus Beef Burger Slider

Mini Falafel Q

Lump Crab Cake

Spicy Remoulade

Mini Beef Wellington

Mini Quiche

Lorraine, Spinach <a>O Asparagus or Sun-Dried Tomato <a>O

New Zealand Baby Lamb Chop

Mustard, Shallot Breadcrumbs

Pigs in a Blanket

Spicy Brown Mustard

Short Rib Slider

Grilled Shrimp 0

Moroccan Spiced Lamb Meatball

Feta Cheese

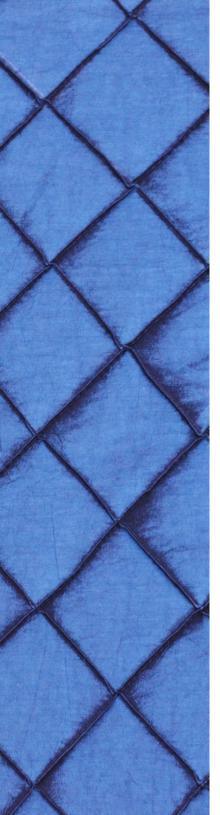
Spanakopita 0

Steak Au Poivre Skewer

Brandy Sauce

Truffle Scented Grilled Cheese 2

Vegetable Samosa 🤦



BEVERAGES

BEVERAGES

Half Beverage Service | 11
(up to 4 Hours)
All Day Beverage Service | 18
(up to 8 Hours)
Attendant Required
Coffee, Decaffeinated Coffee and Tazo Tea
Assorted Juices, Soft Drinks and Water

Canned Water | 2 Sparkling Water | 3 Assorted Juice | 3 Orange, Cranberry, Apple or Grapefruit Soft Drink | 3 Coke, Diet Coke, Sprite, Ginger Ale or Seltzer

BY THE GALLON

Regular Coffee | 57

Serves 16 Guests Milk, Cream, Sugar & Sweeteners

Decaf Coffee | 57

Serves 16 Guests
Milk, Cream, Sugar & Sweeteners

Assorted Teas | 57

Serves 16 Guests Milk, Honey, Lemon, Sugar & Sweeteners

Hot Chocolate | 57

Serves 16 Guests

Apple Cider | 57

Serves 16 Guests
Select: Hot or Cold

Iced Tea | 57

Serves 60 Guests

Lemonade | 57

5 Gallons, Serves 60 Guests

Iced Water | 35

5 Gallons, Serves 60 Guests

Fruit Infused Iced Water | 46

5 Gallons, Serves 60 Guests

BAR OPTIONS

Premium Bar Service First Hour | 26

Top Shelf Liquors with Full Fruit Garnishes Assorted Domestic and Imported Beers House Red, White & Sparkling Wine Soft Drinks, Tonic, and Seltzer

Each Additional Hour | 13

or any part thereof

Beer and Wine Service First Hour | 19

Assorted Domestic and Imported Beers House Red, White & Sparkling Wine Soft Drinks, Tonic, and Seltzer

Each Additional Hour | 9

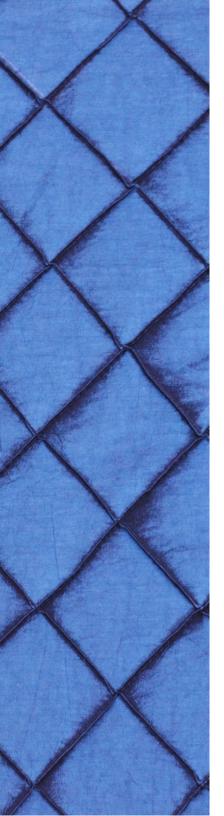
or any part thereof

All Alcohol Requests must be submitted no later than 15 days prior to events outside of Lerner Hall

Bar on Consumption:
Mixed Drink | 10
House Sparkling Wine | 33
House Red and White Wine | 33
Imported Bottled Beer | 8
Domestic Bottled Beer | 7
Martinelli's Sparkling Cider | 8
Sparkling Water | 3
Water | 2
Assorted Juice | 3
Orange, Apple, Cranberry and Grapefruit
Soft Drinks | 3

Soit Drinks | 3

Coke, Diet Coke, Sprite, Ginger Ale



INFORMATION

MENU

All Prices are Per Person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Dietary Icons:



Vegetarian



Gluten-Free



Vegan



Sustainable

All events require either disposable or china service.

Disposable orders require a Green Fee of \$1.00 per person.

China Service orders in Lerner Hall are \$3.00 per person.

China Service orders outside of Lerner Hall require a rental fee based on your event needs.

LABOR

Waitstaff | 42 per hour

Minimum of six hours

Bartender | 42 per hour

Minimum of six hours

Sanitation | 42 per hour

Minimum of six hours

Required for all events with china service

COLUMBIA | EVENT MANAGEMENT

Wedding Package

Your Five (5) Hour Wedding Includes:

One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
Four Hour Dinner Dance with Sommelier's Selection of Wines
Five Hour Open Bar with Premium Brand Liquors

Custom Wedding Cake by Ron Ben Israel with your Choice of Design & Filling
Coffee, Tea & Decaffeinated Coffee Service
House Linens in White, Ivory, Navy or Columbia Blue
China, Flatware & Glassware

Stations

\$200

Cocktail Hour
with Eight Passed Hors D' Oeuvres
Stations Dinner
with Four Receptions Stations

Buffet

\$210

Cocktail Hour
with Eight (8) Passed Hors D' Oeuvres & One Cocktail Station
Buffet Dinner
with Customized Dinner Buffet

Plated

\$220

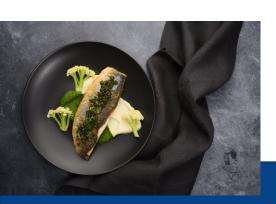
Cocktail Hour
with Eight Passed Hors D' Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Entrée & Silent Vegetarian Entrée

Duet Plated

\$230

Cocktail Hour
with Eight Passed Hors D' Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Duet Entrée & Silent Vegetarian Entrée

All Prices are subject to NY Sales Tax







Passed Hors D 'Oeuvres

Cold ———

Beef Carpaccio on Ficelle

Truffle Salt, Arugula

Curried Chicken Salad on Edible Spoon

Dates

Herbed White Bean Spread on Rice Cracker

Roasted Garlic

Jumbo Shrimp

Cocktail Sauce

Maryland Crabmeat Salad in Cucumber Square

Mini Lobster Roll

Roasted Red Beet Hummus on Endive Leaf

Roasted Tomato Bruschetta

Salmon Mousse in Phyllo Cup

Chives

Chicken Curry in Tart Shell

Shredded Coconut

Seared Beef Filet on Crostini

Horseradish Cream

Smoked Salmon Rosette

Crème Fraiche, Dill

Tuna Tartar in Sesame Cone

Wasabi Mayonnaise

Eggplant Caponata on Artichoke Heart

- Hot -----

Angus Beef Burger Slider

Mini Falafel

Lump Crab Cake

Spicy Remoulade

Mini Beef Wellington

Mini Quiche

Lorraine, Spinach Asparagus or Sun-Dried Tomato

New Zealand Baby Lamb Chop

Mustard, Shallot Breadcrumbs

Pigs in a Blanket

Spicy Brown Mustard

Short Rib Slider

Grilled Shrimp

Moroccan Spiced Lamb Meatball

Feta Cheese

Spanakopita

Steak Au Poivre Skewer

Brandy Sauce

Truffle Scented Grilled Cheese

Vegetable Samosa





Stations

Cheese & Crudité

American and European Cheese Breadsticks, Crackers, Flat Bread & French Bread Fresh Vegetables with Hummus & Salsa Grilled Seasonal Vegetables

Dim Sum

with Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Choice of: Steamed or Crispy

Chicken Lemongrass Pot Sticker

Vegetable Dumpling Shrimp Spring Roll

Pork Dumplings

Vegetable Thai Summer Roll

Antipasto Station

Salami, Prosciutto, Soppressata Tuscan Olives & Artichokes Heirloom Carrots & Spicy French Lentils Bread Sticks & French Bread

Moroccan Station

Chicken Tagine

Chickpea Stew

Moroccan Meatballs

Moroccan Couscous

Shirazi Salad

Falafels

Pita & Zaatar Breads

Tahini Dip

Seafood Station

with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili

Choice of Four (4) Items:

Ahi Tuna

Seaweed Salad

Salmon Rillettes

Truffle Scented Toast Points

Blackened Snapper

Cajun Corn

Oysters Rockefeller

Poached Salmon on Baby Spinach

Pistachio Crusted Cod

Celeriac Slaw & Olives

Chef Attended Stations -

Pasta

Choice of Two (2) Pastas:

Cavatelli, Capellini, Gnocchi, Farfalle

Pappardelle, Mushroom Ravioli

Choice of Two (2) Sauces:

Marinara, Chicken Bolognese, Lobster Cream,

Pesto Cream, Roast Garlic & Oil, Mushroom Ragout

Small Plate Station

Choice of Three (3) Plates:

Martini Steak Diane

London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes,

Crispy Onions, Cognac Shallot Sauce

Chicken Milanese

Salad of Baby Arugula, Cherry Tomatoes, Ricotta Salata & Red Onion

Balsamic Infused Short Rib

Caramelized Cippolini Onions, Cranberries

Charred Boneless Citrus Glazed Cornish Hen

Teardrop Tomato Confit, Braised Baby Fennel

Hoisin Glazed Duck Leg Confit

Braised Red Cabbage, Scallions

Broccolini Salad

Red Onions, Green Tomatoes, Black Garlic, Olive Confit

Risotto

Corn Risotto Cakes

Tomato Chutney

Farro Risotto

Rock Shrimp, Shaved Pecorino

Smoked Duck Risotto

English Peas, Parmesan

Pancetta Risotto

Swiss Chard, Smoked Tomato, Fontina

Carving Station

Choice of Two (2):

Glazed Balsamic Grilled Turkey

Cranberry Sauce & Turkey Jus

Whole Roasted Strip Loin

Port Wine Sauce

Rack of Lamb

Mignonette Sauce

Filet of Beef

Béarnaise Sauce

Cedar Plank Salmon

Hoisin Smoked Chili Sauce

COLUMBIA | EVENT MANAGEMENT

Appetizers

Baby Lettuce

Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette

Caesar

Parmigiana Reggiano Cheese, Herb Croutons

Tuscan Kale

Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts

Quinoa Salad

Sweet Potato, Brussels Sprouts, Apples

Burrata

Oven Roasted Tomatoes, Olives, Basil

Tuna Tartare

Sweet Soy Wasabi, Avocado, Cucumber, Taro Root

Roasted Beet Salad

Whipped Goat Cheese, Toasted Hazelnuts

Lobster & Grapefruit Salad

Crisp Greens, Citrus Vinaigrette

Shrimp & Grits

Andouille Sausage, Cajun Shrimp

Seared Scallops

Fried Capers, Basil Oil, Saffron Cauliflower Mousseline

Jumbo Lump Crab Cake

Cilantro-Lime Aioli, Celeriac Slaw

Butternut Squash Ravioli

Lite Sage Sauce

Butternut Squash Risotto

Duck Prosciutto, Sage

Short Rib Ragout

Potato Gnocchi, Parmesan Cheese

Crisp Pork Belly

Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata







COLUMBIA | EVENT MANAGEMENT

Entrees

Pan Seared Scottish Salmon

Roasted Cauliflower, Brussels Sprout Leaf, Romesco Sauce

Sautéed Halibut Filet

Peas, Shimeji Mushrooms, Beurre Blanc

Branzino Grenobloise

Capers, Lemon, Parsley, Cauliflower Puree, Wilted Spinach

Red Snapper Livornese

Tomatoes, Capers, Olives, Broccoli Rabe \$25 per Person Additional

Filet Mignon

Baby Vegetables, Mashed Potatoes, Truffle Sauce

Red Wine Braised Short Rib

Parsnip Puree, Persillade Sauce

Angus Beef Tenderloin

Charred Asparagus, Horseradish Pommes Puree, Cognac-Peppercorn Cream

Grass Fed Beef Striploin

1942 Blue Cheese, Potato Croquettes, Young Spinach, Sauce Perigourdine

Seared Double Lamb Chop

Roasted Fingerling Potatoes, Spaghetti Squash Timbale, Ratatouille \$10 per Person Additional

Organic Breast of Chicken 'Grand Mere'

Smoked Bacon, Whipped Potatoes, Shitake Mushrooms, Leeks, Green Bean Provencal

Maple Sage Glazed Chicken

Maitake Mushroom, Sweet Potato Puree, Sweet Stem Cauliflower

Red Lentil Dal

Basmati Rice

Coconut Chickpea Curry

Basmati Rice

Creamy Polenta

Wild Mushrooms

Crispy Tofu

Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice





