COLUMBIA | EVENT MANAGEMENT



Grab & Go Options

> CONGRATULATIONS CLASS OF 2021

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BREAKS

Snack Boxes	21
Savory: Mini Antipasti Mozzarella & Tomato Salad Cheese & Grapes Red Pepper Flaked Olives	Popcorn: Cheese Caramel Truffle
Healthy : Mediterranean Quinoa Salad Minted Wheatberry Salad Tabouli Salad	Nuts: Mixed Nuts Caramel Cashews Candy Pecans Spicy Mixed Nuts Honey Roasted Mixed Nuts

Sweet: Chocolate Mousse Mini Cupcake (additional \$3 for school branding) Vanilla Panna Cotta Whipped Cheesecake M & M's Rice Krispie Treats Chocolate Covered Raisins Chocolate Covered Oreo (additional \$3 for school branding)

Fruit & Vegetables
Raisins, Cranberries & Golden Raisins
Fruit Salad
Dried Banana Chips
Wasabi Peas
Crudité & Hummus

Macaron Box Includes (6) Macarons	19.50
Chocolate Covered Oreos Includes (2) Logo Branded Oreos	6
Cupcake Logo Branded Cupcake	5
Large Frosted Cookie	4



BENTO BREAKFAST —

All Bento Breakfasts include Orange Juice and a Coffee, Decaffeinated Coffee or Tea MINIMUM OF 15 GUESTS

BREAKFAST BOX Continental25 New York Bagel New York Bagel Two Hard Boiled Eggs with Cream Cheese & Butter with Cream Cheese & Butter Avocado Toast Corn Muffin **Individual Greek Yogurt Individual Yogurt** Seasonal Fruit Cup Banana Grapes Diner.....32 Holland Stuffed Pepper Egg & Cheddar Open Faced Smoked Salmon Sandwich OR Egg, Chicken Sausage & Pepper Jack with Poached Egg and Spicy Tomatoes with Tzatzik. Red Onion on Whole Grain Hash Brown Potato Cauliflower Hash **Individual Yogurt Grilled Grapefruit** Seasonal Mixed Berries MORNING BOWLS Toasted Farro35 Quinoa Berry38 Roast Sweet Potato 35 Toasted Almond **Pumpkin Seeds** Mint **Baby Spinach** Strawberries Pecans Cranberry Vanilla Yogurt Coconut Flakes **Almond Butter** Maple Vinaigrette **Orange Blossom Honey** SMOOTHIE BOWLS Chocolate Peanut Butter......34 Matcha Chia Pudding.......37 Carrot Cake......33 Coconut Flakes Peach & Strawberry Compote Banana Walnuts Granola

Almonds

Dates

BENTO LUNCH —

All Bento Lunches include Water or Soda MINIMUM OF 15 GUESTS

BOX	Τ	T	IN	П
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DONIBOTION		
Healthy	Bento	Greek
Asian	Bistro	Italian
Mediterranean48 Baked Salmon Salad Toasted Farro Side Salad		

SALAD BOWLS

Brie Cheese

Stuffed Baked Apple

SALAD BOWLS			
Quinoa	33	Barley33	Vegetable Noodle
Curried Chickpeas		Roasted Cauliflower	Carrots, Sweet Potato & Zucchini
Pickled Brussels Sprouts		Baby Spinach	Choice of One (1) Protein:
Onions & Carrots		Raw Cashews	Garlic Grilled Shrimp
Tahini		Burnt Honey	Thai Style Chicken
			Korean Beef

Sesame Tofu

SANDWICHES-

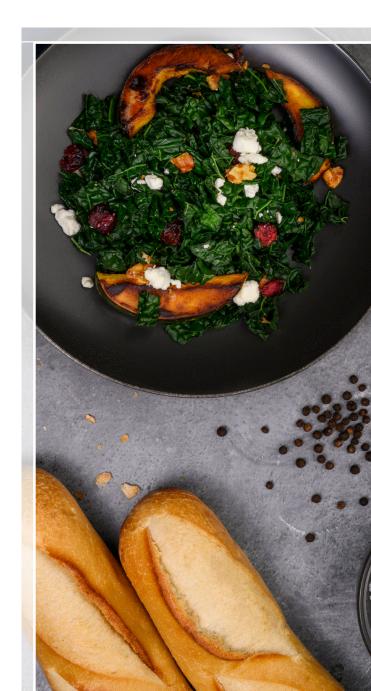
SANDWICHES

Sandwich Lunch Tote 'To-Go'	31
Select one (1) Salad, select four (4) Sandwiches	
David's Chocolate Chip Cookie	
Whole Apple	
Individual Bag of Chips	
Bottle of Water	
Select one (1) Salad: Mixed Green Salad with Lemon	
Vinaigrette, Greek Orzo Salad, Quinoa Salad	

SELECT (4) SANDWICHES:

Grilled Chicken, Gruyere, Bacon, Tomato, Lettuce & Garlic Aioli on Ciabatta
Grilled Halal Chicken, Sliced Avocado and Tomato on Brioche Roll
Smoked Ham, Muenster Cheese, Baby Spinach, Roasted Peppers & Honey Mustard in a Wrap
Roasted Turkey Breast, Monterrey Jack Cheese & Cranberry Spread on a Multigrain Pocket
Sliced Petit Filet of Beef, Horseradish Mayonnaise, Arugula & Tomato on Onion Baguette
Shrimp Salad in a Pita Pocket

- Sliced Asian Pork Loin, Sweet Spiced Chili Sauce & Asian Slaw on Kaiser Roll
- 🖸 Grilled Portobello, Roasted Pepper, Mesclun Greens & Red Onion in a Wrap
- Grilled Eggplant, Roasted Peppers, Caramelized Onions & Olive Tapenade in a Wrap



BENTO DINNER

Select One (1) Bento Dinner, One (1) Salad or Soup, and One (1) Dessert MINIMUM OF 15 GUESTS

BENTO DINNER

Curry Roasted Chickpeas 67

Tamari Glazed Broccoli Rabe

Turnip Mash

Wilted Garlic Pesto

Seared Scottish Salmon......106 Seared Loin of Beef120

Sunchoke & Celery Root Puree

Roast Romanesco

Caramelized Shallots

Hazelnut Gremolata

Cajun Grilled Sweet Potato ..74

Olive Ouinoa

Butterbean and Beet Root Puree

Sautéed Kale

Leek Fondant Loaded Potato

Haricot Vert

Brisket Parsnip Cigar

Grilled Chicken Breast88

Sweet Potato

Mushroom Duxelles

All Spice Infused Glazed Carrots

Grilled Artichoke

SALADS AND SOUP

Arcadian Mix

Cherry Tomatoes, Red Radish

Caramelized Apples

Apple Cider Vinaigrette

Caprese

Balsamic Glaze

Baby Kale

Toasted Almonds, Frizzled Shallots **Bell Pepper** Grape Seed Red Wine Vinaigrette

Arugula & Fennel

Puffed White Beans

Crispy Shitake Mushrooms

Grapes

Champagne Vinaigrette

Mushroom Barley Soup

Vegetable Minestrone

DESSERT

Fresh Seasonal Fruit Tart

Tapioca Pudding

Berry Compote

New York Cheesecake

Strawberry & Blood Orange Cream

Chocolate Flourless Cake

Spiced Vanilla Cream

RECEPTION —

Foie Gras Eclaire
Mini Lobster Roll
Mushroom Beignet
Cured Salmon Cucumber Roll
English Tea Pinwheel
Stilton Beef Rosette
Tamari Glazed Peanut Crumb Tofu
Watermelon Ahi Tuna





BEVERAGES

BEVERAGES

INDIVIDUAL BEVERAGES

Pommery POP Champagne	18
Prosecco	11
Red or White Wine	10
Martinelli's Sparkling Cider	8
Assorted Soda	7
Water, Sparkling Water	7

BAR PACKAGES

Full Premium Bar29	Limited Bar 24
FIRST HOUR	FIRST HOUR
Mixed Drinks	House Wine
House Wine	Assorted Beer
Assorted Beer	Assorted Soda, Water, Sparkling Water
Assorted Soda, Water, Sparkling Water	
Full Premium Bar Additional14 EACH ADDITIONAL HOUR	Limited Additional
Mixed Drinks	House Wine
House Wine	Assorted Beer
Assorted Beer	Assorted Soda, Water, Sparkling Water
Assorted Soda, Water, Sparkling Water	

INFORMATION—

MENU

All prices are Per Person unless otherwise noted.

Event Management Menus can be customized to meet the dietary restrictions of your event.

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

DIETARY ICONS



GLUTEN-FREE



VEGETARIAN



VEGAN



SUSTAINABLE

LABOR

Waitstaff	Uniform Chef
Bartender	