

THE GREATER COLUMBUS CONVENTION CENTER

Premium Menu

Our Signature Experience

Welcome to the Greater Columbus Convention Center!
In Columbus, our goal is to spark curiosity.

Just as our city is considered a melting pot of cultures and cuisines, our approach to the food and beverage at the Center is a bit untraditional while embracing nostalgia.

Our forward-thinking team thrives on Client collaboration to customize unique menus while creating memorable experiences. Whether you're seeking bold flavors or craving a familiar dish, our seasoned team is prepared to execute an extraordinary event.

We cannot wait to partner with you to deliver this experience!

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Service Standards

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Greater Columbus Convention Center. External food and beverage may not be brought into the facility by a Client or Client's guests without prior written approval, with any required documentation.

MENU SELECTIONS

Menu selections and logistics are pertinent to the success of the Event. Please review timelines and details on the following page (p.4)

GUARANTEES

To provide the highest quality of service, a guaranteed number of guests is required for food and beverage services. If the guarantee is not received by the date listed on the agreement and/or (7)-business days prior to Event, whichever occurs first, Levy Restaurants will assume the number of guests specified on the original contracted Banquet Event Order (BEO). Attendance or consumption higher than the minimum guarantee will be charged accordingly, subject to an increase from original pricing.

CHINA SERVICE

China service is the standard for all Meeting Rooms and Ballrooms, unless biodegradable disposables are requested. All food and beverage functions within an Exhibit Hall or outdoor Plaza are accompanied with disposable ware, unless otherwise requested; in which additional fees shall apply.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought in or removed from the Greater Columbus Convention Center. Bar minimums shall apply.

LINEN & DÉCOR

Levy Restaurants provides house black or white linen for most food and beverage Events. For additional décor or linen colors, our team would be happy to support with the arrangements. Please inquire with the appropriate Catering Sales Manager.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available for rental. Please inquire with the Catering Sales Manager for availability.

CATERING AGREEMENT

A signed copy of the contract outlining all catering services and terms, must be completed and provided to the Catering Sales Manager prior to the Event in order for services to be rendered.

PRICING

Prices are quoted in US Dollars, and are subject to a 26% service charge, and any applicable state sales tax (8% currently). Prices are subject to change without notice. However guaranteed prices will be confirmed 60-days prior to Event contingent Event details have been shared in full.

ADDITIONAL CHARGES

Menu and/or Guest Revisions

Changes to the menu after the (30)-day submission, or significant guest count increases after the provided guarantee, are subject to late fees, if the request can be accommodated:

- Up to (14)-days prior to Event = Subject to 10% late fee + F&B items
- Up to (72)-hours prior to Event = Subject to 15% late fee + F&B items
- On-Site = Subject to 20% late fee + F&B items

Additional Pricing Considerations

Per person pricing may not include additional staffing that may be necessitated for functions, including but not limited to:

- Groups of less than (50) persons
- Groups of more than (250) persons
- Banquet sets with less than (10) persons per table
- Chef's Table functions versus Plated Meal functions
- Same-Day Room Changes

RESTAURANTS & CAFÉS

Event specific concession services are available upon request with setup fee requirements and a minimum imposed based upon Event specifics.

SUPPLY CHAIN NOTE

Menu items are subject to product availability at the time of BEO confirmation. Items may be substituted at the discretion of Levy Restaurants. Pricing may fluctuate based upon current market; pricing will however remain fixed upon BEO's execution.

CANCELLATION

Any Event cancelled within (120)-days from the start date, are subject to catering cancellation terms. Please view the Event Planning Guide for the terms and conditions, [linked here](#)

Planning Made Easy

It's All in the Details...

- ✓ Contract Event Space
- ✓ Catering Sales Point of Contact Assigned
- ✓ Schedule Initial Catering Event Discussion
- ✓ Tasting Extended (Between 3-5 Months Prior)

Timeline	Description
60-Days Prior	Event Functions Due + 75% Catering Estimate Due
30-Days Prior	Banquet Event Orders signed
7-Business Days Prior	Final Guarantee Due + Remaining Balance

Dietary Icons & Glossary



= VEG (acronym)



= Sustainability Signature Commitment



= VGN (acronym)



= Sourced from In-House Hydroponic Garden



= AVG (acronym)



= Contains Local Ingredients



= DF (acronym)



= Location Specific Catering Branding

Morning Start

The Cbus Enhanced Continental

We wake up early to bake our
**Signature Cinnamon Rolls with
Warm, Sweetened Cream Cheese.**

Served with Seasonal Sliced Fruit,
Local Coffee & Premium Tea services to
start your day on the right foot!

20.95

UPGRADE THE SIGNATURE CINNAMON ROLL WITH A SEASONAL ICING FLAVOR

+3.95

The Sweet **26.95**

House Made French Toast Bake Stuffed with
Mascarpone and Seasonal Fresh Berries, with
Maple Pork Sausage

The Classic **27.95**

Scrambled Eggs, Applewood Smoked Bacon,
Breakfast Potatoes with Caramelized Onions,
Peppers and Fresh Herbs

The Savory **28.95**

Waffle-Battered Chicken Tenders with Maple,
Spice-Infused and Blueberry-Sage. Served with
Maple Syrup, Blackberry Ketchup, Cinnamon Cream

*Traditional Plates served with Seasonal Fresh Fruit and
Local Coffee Services*

Can be converted to Chef's Table upon request

Morning Start

Hearty Handhelds (Select one base + up to two inclusions)

24.95

Select your base - Select your inclusions - All options include Egg

- Plain Bagel
- English Muffin
- Flour Tortilla Wrap
- Wheat Kaiser
- Black Forest Ham, Swiss, Arugula, Dijonnaise Aioli
- Chevre, Spinach, Avocado Aioli, Hot Honey Drizzle
- Chicken Sausage, Monterrey Jack, Guacamole
- Applewood Smoked Bacon, Colby Jack, Tomato Chutney



Loaded Frittata (Select from two)

25.95

- Shaved Ham, Swiss, Asparagus
- Applewood Smoked Bacon, Cheddar Jack, Chives
- Chorizo, Pepper Jack, Diced Peppers
- Roasted Squash, Tomato, Mushroom, Spinach, Provolone



Build-Your-Own-Bowl

26.95

White Cheddar Grits, Crispy Hashbrowns, Chopped Bacon, Crumbled Sausage, Shredded Cheddar, Scallions, Salsa, Scrambled Eggs

Above Options Served as a Chef's Table Display

Include Seasonal Sliced Fruit, Local Coffee & Premium Tea services

Fresh Fruit Juice is additional+

The Grains **11.95**

Greek Yogurt with Sunflower Seeds, Pepitas, Seasonal Berries and Compote, House Made Granola

The Acai **12.95**

Acai, Banana, Seasonal Berries, Greek Yogurt Topped with House Made Granola, Honey Drizzle

The Chia **14.95**

Chia Seeds, Quinoa, Milk, Steel Cut Oats Toppings include Greek Yogurt, Seasonal Berries, House Made Granola

Above Options Served as Individual, Lighter-Fare

Fresh Fruit Juice

4.00

Pork Sausage

4.50

Breakfast Potatoes

4.50

Fresh Scrambled Eggs

4.95

Applewood Bacon

4.95

Sweet Potato Hash

4.95

Yogurt Parfait

5.95

The Refresh

The Refresh

Enhancements

Pastry Pantry

Featuring
House Made
Specialties

Bounty of Breads

17.95/per

**Assorted House Made Breads
Including Sourdough, French,
Wheat and Focaccia**

Served with-

- Fresh Pesto
- Roasted Bruschetta
- Olive Oil + Balsamic Glaze

60.00/dozen

House Made Bostock

Orange Infused Brioche, Almond Topping

Assorted Muffins

Blueberry, Lemon Poppy + Seasonal

Assorted Danishes

Apple, Raspberry, Custard + Seasonal

Signature Buckeye Croissant

Pain Au Chocolate, Peanut Butter Crème

Assorted Flaky Croissants

Traditional, Chocolate + Seasonal

Assorted Scones

Blueberry, Chocolate + Seasonal

Assorted Donuts

Cake, Yeast + Filled options

Assorted Bagels

Plain, Everything + Seasonal
Served with Whipped Cream Cheese

Assorted House Made Cookies

Assorted House Made Brownies

“

*Every pastry tells a story—
ours begins at dawn with real
butter, ripe, fresh fruit, and
flour dust in the air.*

*This program isn't just about
what's on the tray, it's about
bringing warmth, craft and
joy into every bite.*

*We offer fresh, daily-made
breads and sweets, allowing
for the flexibility to tailor
each item per Event.*

*Our Pastry Program is an
important signature that
separates us from being just
another convention center.*

”

Take A Break

8-Hour Service Maximum

Caffeination

Freshly Brewed Coffee
Freshly Brewed Decaf
Premium Hot Tea

20.95

Extra Caffeination

Freshly Brewed Coffee
Freshly Brewed Decaf
Premium Hot Tea
Assorted Soda
Bottled Water

28.95

4-Hour Service Maximum

Caffeination

Freshly Brewed Coffee
Freshly Brewed Decaf
Premium Hot Tea

14.95

Extra Caffeination

Freshly Brewed Coffee
Freshly Brewed Decaf
Premium Hot Tea
Assorted Soda
Bottled Water

20.95

A la Carte

Individual Bagged Chips 3.95

Signature Snack Mix 4.95

Granola Bar 4.95

Chip Dip Duo Box 7.95

Tortilla Chips/Salsa (or) Pita Chips/Pimento

Whole Fruit 3.95

Veggies & Hummus 7.95

Local Bagged Popcorn  7.95

Seasonal Sliced Fruit 9.95

Take A Break

30-Minute
Breaks

Buckeye Break

Signature Buckeye Chocolates,
House Made Assorted Truffles,
Crunchy Pretzels, Assorted Dried Fruit,
Signature Snack Mix



20.95

25-person minimum

The Remixes

Focaccia Frenzy 19.95 (25-person minimum)

Choice of (3) -

- Pear & Bleu 
- Soppressata & Fontina
- Bacon & Cheddar
- Gruyere & Thyme 
- Smart Farm Herb  

Includes -

Fig Jam, Roasted Tomato Chutney, Chive Crème,
Apple Onion Compote, and Infused Oil

Pretzel Picasso 19.95 (25-person minimum) 

- Soft Classic Salted
- Cinnamon Sugar
- Jalapeño Cheddar Stick
- Seasonal Stuffed Blossom
- Rye Stick

Includes -

Beer Cheese, Sweet Cream, Tajin Ranch,
Kraut-Mustard

In-the-Bag

SELECT TWO

35.95

Shaved Turkey

Butter Lettuce, Vine Ripe Tomatoes, Cheddar Cheese, Roasted Pepper Mayo, Brioche

Honey Ham

Swiss, Arugula, Honey Dijon Aioli, Wheat Kaiser

Grilled Chicken Salad

Celery, Onions, Grapes, Citrus Mayo, Bibb, Ciabatta

Roast Beef

Provolone, Bermuda Onions, Leaf Lettuce, Horseradish Aioli, Baguette

Roasted Squash & Zucchini



Tomatoes, Baby Spinach, Couscous, Ginger Dressing, Herb Tortilla Wrap

The Base

SELECT ONE

Red Bliss Potato Salad

Crumbled Bacon, Red Onion, Diced Peppers, Grain Mustard Vinaigrette

Pasta Salad



Yellow Squash, Red Onion, Black Olives, Zucchini, Tomatoes, Herb Vinaigrette

Orzo Salad



Roasted Tomatoes, Diced Cucumbers, Black Olives, Red Onions, Crumbled Feta, Red Wine Vinaigrette

Seasonal Sliced Fruit



The Sides

Bagged Chips

Assorted Cookies

Bottled Water

Assorted Soda

Includes

The Marketplace

Displayed
Individually

The Base

39.95

SELECT TWO

Santa Fe Turkey

Muenster, Pepper Relish, Avocado Aioli, Arugula, Ciabatta

Smoked Ham

Zesty Cheese, Leaf Lettuce, Salted Tomato, Pepper Aioli, Brioche

Chicken Caprese

Sliced Mozzarella, Fresh Spinach, Pesto Aioli, Balsamic Glaze, Baguette

Zesty Italian

Capicola, Salami, Pepperoni, Provolone, Pickled Onion, Spinach, Herb Vinaigrette, Focaccia



Quinoa Crisp

Fresh Lettuce, Roasted Portabella Mushroom, Broccoli Slaw, Julienne Squash, Sweet Pepper Vinaigrette, Spinach Tortilla

Includes

Bagged Chips

Cravings Cookie

Bottled Water

Assorted Soda

The Sides

SELECT ONE

Mixed Green Salad



Seasonal Condiments, Choice of Dressing

Romaine Salad



Garlic Croutons, Shaved Parmesan, Cherry Tomatoes, Creamy Parmesan Dressing

Elote Salad



Grilled and Chilled Corn, Cotija Cheese, Cilantro, Diced Peppers, Creamy Chili-Lime Dressing

Quinoa Salad



Seasonal Selection of Squash, Dried Cranberries, Spinach, Crumbled Feta

SELECT ONE

The Entree

Maple Glazed Chicken

Locally Sourced Chicken Breast, Whipped Sweet Potatoes, Roasted Brussels, Maple Balsamic Glaze

43.95

Dijon-Crusted Chicken

Oven-Roasted Red Skin Potatoes, Grilled Asparagus, Apple Braised Red Cabbage, Mornay Sauce

46.95

Bourbon Braised Short Rib

Seasonal Risotto, Roasted Broccolini, Bourbon Glaze

53.95

Blue & Date Tenderloin

Stuffed Filet with Dauphine Potatoes, Roasted Root Vegetable, Haricot Vert, Port Wine Demi

MARKET

Root Vegetable Stack

Assorted Roasted Root Vegetables Blended into a Stack, Three-Bean Blend, Potato Hash, Basil Oil

43.95

Breaded Pork Chop

Buttermilk Mashed Potato, Honey Glazed Carrots, Roasted Garlic Cream

45.95

Herb Crusted Salmon

Wild Rice Pilaf, Roasted Cauliflower, Lemon Confit

55.95

Seared Walleye

Roasted Ohio Corn Risotto, Caramelized Onion Green Beans, Infused Oil

56.95

SELECT ONE SALAD & ONE DESSERT

Baby Berg

Diced Cucumber, Shredded Carrots, Oven-Roasted Tomatoes, Bleu, Avocado Ranch

Parmesan Romaine

Cracked Pepper, Shaved Parmesan, Garlic Crisp, Creamy Parmesan

Fresh Bibb

Roasted Carrots, Dried Cranberries, Chevre, Toasted Sunflower Seeds, Ohio Corn Vinaigrette

Kale Blend

Golden Beets, Crispy Chickpeas, Pickled Onion, Cucumber Curls, Dark Balsamic Vinaigrette

Crème Brûlée Cheesecake

Seasonal Toppings

Seasonal Fruit Crisp

Oat Streusel, Chantilly Cream

Chocolate Mousse

Crunchy Caramel, Caramel Cream

Brown Butter Apple Tart

Toasted Vanilla Cream, Bourbon Caramel

Accompagniments

The Chef's Table

A TWIST ON BUFFET-STYLE SERVICE

All Chef's Tables Include
Complementing Bread & Butter Service
Beverage Service

FEATURING COLUMBUS' DISTRICTS

THE UNIVERSITY
THE ARENA
THE GERMAN
THE ITALIAN
THE SHORT NORTH

The Entrée

SELECT TWO 47.95

Buffalo-Basted Chicken

Bleu Alfredo, Scallions

Smoked Chicken Thighs

Sweet Chipotle-Lime, Tobacco Onions

Smoked Sliced Brisket

Served with a Trio of Sauces

Deep Dish Pasta Bake

Pepperoni, Orecchiette, Roasted Tomato, Mozzarella Blend, Crisp Basil

Bourbon BBQ Pulled Pork

House Buns, Apple Cider Vinaigrette
Coleslaw

SELECT ONE

Penne Pasta Salad

Red Onion, Cucumber, Tomato, Olives, Zesty Vinaigrette

Broccoli Slaw

Roasted Red Pepper, Caramelized Onion, Cheddar, Apple-Poppy Dressing

Coleslaw

Shredded Cabbage Blend, Scallions, Carrots, Classic Dressing

Seasonal Greens

Cherry Tomatoes, Diced Cucumbers, Shredded Carrots, Roasted Corn, Choice of Dressing

Green Goddess Salad

Edamame, Watermelon Radish, Pepitas, Crumbled Feta, Shaved Brussels, Green Goddess Dressing

The Grilled

SELECT TWO

Home-Style Macaroni

Columbus Corn Pudding

Roasted Garlic Green Beans

Twice-Baked Potato Casserole

SELECT ONE

House Made Donuts

Buckeye Brownies

Assorted Crumble Bars

The Dessert

The Sides

The Chef's Table

The
Arena District

The Entrée

SELECT TWO 46.95

Tortilla Chicken

Roasted Corn Salsa, Cotija, Tortilla Strips, Cilantro Drizzle

Bleu Jacket Chicken

Crispy, Breaded Chicken, Shaved Ham, Swiss Cheese, Dijon Cream

Baseball Sirloin

Shaved Roast Beef, Artichoke Relish, Seven-Onion Demi

Union Station Pork

Burnt End Pork, Sweet Hickory Glaze, Pickled Vegetables

"E-L-T"

Eggplant Bacon, Romaine, Roasted Tomato, Baba Ganoush, Vegan Feta, Naan

SELECT ONE

Squash Salad



Roasted, Seasonal Squash, Baby Spinach, Dried Cranberries, Feta, Balsamic

Waldorf Salad



Sliced Grapes, Diced Celery, Shaved Apples, Lemon-Honey Dressing

Antipasti Cups

Mortadella, Pepperoni, Mixed Olives, Fresh Mozzarella, Roasted Tomato, Basil Vinaigrette

Columbus Crew



Tuxedo Orzo, Wild Mushroom Blend, Arugula, Sweet Pea Vinaigrette

The Chilled

SELECT TWO

North Market Potatoes

Marble Potatoes, Chopped Bacon, Caramelized Onions, Scallions, Cheddar

Downtown Dauphine



Chive Cream, Crispy Kale

Roasted Roots



Seasonal Root Vegetable Medley, Miso-Honey Glaze, Toasted Sesame

Crossroad Crunch



Fried French Green Beans, Balsamic Glaze, Root Vegetable Chips

SELECT ONE

Signature Buckeyes



Meyer Lemon Bar

Seasonal Fruit Crisp

The Dessert

The Chef's Table

The German Village

The Entrée

SELECT TWO 45.95

Bahama Mama Bites

Braised Red Cabbage, Roasted Apple

House Corned Beef

Sauerkraut, Shredded Carrots

Meat Loaf Duet

Cracked Black Pepper Gravy, Tangy Tomato Sauce, Crispy Onions

German Chicken Meatballs

Caper Cream Sauce, Charred Lemon, Parsley

Chicken & Dumplings

Carrots, Corn, Peas, Celery, Buttermilk Crust

Baked Cod

Mustard Cream, Chopped Dill

SELECT ONE

Dill-Cucumber Salad

Shaved Red Onion, Lemon-Yogurt Dressing

German Potato Salad

Fingerling Potatoes, Caramelized Onion, Cider-Dijon, Chopped Bacon, Parsley

Green Bean Salad

Garlic Braised Cabbage, Pesto, Heirloom Tomatoes

Chopped Salad

Hard-Cooked, Diced Egg, Cucumber, Radicchio, Carrot, Bleu, Roasted Shallot Vinaigrette

The Mill

SELECT TWO

Three-Cheese Gratin

Gruyere, Parmesan, and Bleu

Spaetzle

Herb-Infused Oil

Butternut Brussels

Butternut Squash, Crispy Brussels, Dried Cranberries, Spiced Maple Drizzle

Braised Cabbage

Apple-Bourbon Brine, Lemon Accents

SELECT ONE

Mini Cream Puffs

Black Forest Cake

German Chocolate Cheesecake

The Dessert

The Chef's Table

The
Italian Village

SELECT TWO 46.95

Orange Fennel Chicken

Citrus-Rubbed, Fennel Slaw, Thyme Veloute

Chicken Marsala

Wild Mushroom Blend, Spinach,
Marsala Wine Sauce

Beef Braciola

Cured Meats, Sun Dried Tomatoes,
Caramelized Onion, Provolone Blend

Seared Salmon

Lemon Confit, Dill

Eggplant Parmesan

Marinara, Shaved Parmesan, Crispy Basil

SELECT ONE

Romaine Salad

Shaved Parmesan, Roasted Roma
Tomatoes, Cracked Pepper Dressing

Peperonata

Bell Peppers, Onions, Tomatoes,
Spiced Broth, Baguette Chips

The Italian

Rotini, Cured Meats, Banana Peppers,
Sliced Olives, Tomato, Italian Cheese Blend,
Red Onion, Garlic Vinaigrette

Caprese Salad

Heirloom Cherry Tomato, Basil, Fresh
Mozzarella, Balsamic Glaze, Sea Salt,
Baguette Croutons

Farro Salad

Roasted Chicken, Tomatoes, Cucumber,
Onions, Lemon-Oregano Vinaigrette

SELECT TWO

Cauliflower Gratinati

Bechamel, Parmesan

Tuscan Baked Beans

Crisp Chickpeas

Three-Cheese Tortellini

Pesto Cream Sauce

Gnocchi

Herb-Oil Infused

Grilled Asparagus

Oven-Dried Tomatoes

SELECT ONE

Tiramisu

Cannoli Trifle

Limoncello Tart

The Chef's Table

The
Short North

The Entrée

SELECT TWO 46.95

Chicken Enchiladas

Three-Cheese Blend, Pico de Gallo

Empanadas, *select one*

Chicken, Beef, or Vegetarian;
with Sour Cream and Chimichurri

Tamale Pie

Shredded Beef, Tomatoes, Green Chili,
Red Bell Pepper, Sweet Corn Crust

Turkey Mole

Picked Red Onion

Quinoa Stuffed Pepper

Black Beans, Roasted Tomatoes, Spanish
Onions, Cotija Cheese

SELECT ONE

Street Corn Salad

Cotija Cheese, Diced Peppers,
Cilantro, Smoked Paprika

Taco Salad

Braised Flank, Black Beans, Roasted
Corn, Red Onion, Tortilla Strips,
Chipotle Ranch

Three-Bean Salad

Jalapeño, Chopped Tomato, Cilantro,
Lime Vinaigrette

Chip-Dip Trio

Salsa Rojo, Salsa Verde, Con Queso
Corn Tortilla Chips

The Chilled

SELECT TWO

Tostones

Salsa Verde, Spiced Sour Cream

Cilantro Lime Rice

Saffron Risotto

Tortilla Soup

Crunchy Tortilla Strips

SELECT ONE

Cinnamon Churros

Dulce de Leche Trifle

Sopapilla

The Dessert

The Sides

The Reception

The Stationary

25-Person Minimum for below items

Vegetarian Antipasto Display **18.95**

Local Selection of Cheeses, Specialty Jams, Marinated Vegetables, Kalamata Olives, House-Made Soft French Bread

Local Cheese Board **21.95**

Chef's selection of Local Cheeses, Garnished with Seasonal Fruit, Quince Paste, Crackers and House Made Baguette

Signature Charcuterie Board **25.95**

Locally sourced Meats, including Salami, Prosciutto, Bresaola, and Capicola, with Marinated Vegetables, Honey Comb and Assorted Mustards

CHEF ATTENDED ACTION STATIONS* (50-person minimum)

50-Person Minimum for below items

Pasta Isle 27.95

Grilled Chicken Alfredo Fettuccini,
Wild Mushroom Pesto Penne,
Parmesan Bolognese Rigatoni,
Grilled Shrimp, Tri-Color Tortellini,
Bounty of Artisan Breads

Korean Beef Wrap 28.95

Ginger Glazed Beef, Bibb Lettuce
Cups, Pickled Carrots, Jalapeño
Peppers, Cilantro, Ginger Sauce,
Toasted Sesame Seeds

Gyro Fusion 29.95

Assortment of Classic Lamb, Chicken
Shwarma, Shredded Jackfruit, Shaved
Lettuce, Diced Cucumbers, Chopped
Tomatoes, Crumbled Feta, Tzatziki
Sauce, Hummus, Pita

Hibachi Grill 30.95

Fried Rice, Grilled Onion, Seasonal
Squash, Roasted Chicken, Braised
Beef, Grilled Shrimp, Ying Yang,
Ginger Sauce, Soy Glaze

The Action

The Reception

Customizable
Options
Available

QUANTITIES OF 25, MINIMUM

Pancetta Hush Puppy, Ohio Creamed Corn 
5.95

Pimento Tartlet, Black Pepper Bacon
6.50

Teriyaki Chicken, Spicy Aioli
6.95

Chicken Cordon Bleu Bite, Mornay, Crisp Sage 
6.95

Fresh Crab Salad Shooter
7.25

Beef Tenderloin, Horseradish Cream
8.50

Fisherman's Wharf-Style Shrimp, Lemon
8.95

Protein-
Packed

QUANTITIES OF 25, MINIMUM

Pesto Ricotta, Marinated Artichoke Crostini

Vegetable Spring Roll

5.95/PER

Mushroom-Stuffed Phyllo

Blackberry Chevre Crisp



Eggplant Parmesan

Marinara, Italian Cheese Blend, Fried Basil

Sweet Potato Crisp

Goat Cheese, Tomato Chutney

6.95/PER

Sun-Dried Tomato Devilled Egg

Crisp Basil



Spinach Artichoke Mushroom

Reuben Pickle Bite

Corn Beef, Swiss, Thousand Island,
House Made Pickle

6.95/PER



Dietary-
friendly

The Hosted Bar

Premium Bar

Domestic Beer 7.50

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

Imported Beer 8.50

Corona Extra
Heineken
Modelo Especial
Stella Artois
Blue Moon

Seltzer 8.50

High Noon
White Claw
Twisted Tea

Liquor 10.50

Tito's, Vodka
Bombay Sapphire, Gin
Captain Morgan, Rum
Jose Cuervo, Tequila
Jim Beam, Bourbon

Ultra-Premium Bar

Domestic Beer 7.50

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

Imported Beer 8.50

Corona Extra
Heineken
Modelo Especial
Stella Artois
Blue Moon

Seltzer 8.50

High Noon
White Claw
Twisted Tea

Liquor 11.50

Ketel One, Vodka
Hendrick's, Gin
Bacardi Superior, Rum
Hornitos Plata, Tequila
Maker's Mark, Bourbon

Wine Service

WHITE WINE 9.50/glass

Woodbridge, Chardonnay

Proverb, Chardonnay

Woodbridge, Pinot Grigio

Proverb, Pinot Grigio

RED WINE 9.50/glass

Woodbridge, Merlot

Proverb, Merlot

Woodbridge, Cabernet Sauvignon

Proverb, Cabernet Sauvignon

The Signature Drinks

Seasonal Options
Available!

Buckeye Bloody Mary



Local Distilled Vodka
Ohio Tomato Juice
Worcestershire Sauce
Tabasco Sauce
Salt/Pepper/Paprika

The 1803



Local Distilled Vodka
Dry Vermouth
Cherry Juice
Simple Syrup
Balsamic Vinegar
Muddled Strawberries

The PBR



Bacardi Rum
Pineapple Juice
Lime Juice
Smart Farm Basil Garnish

The Italian 75



Watershed Four Peel Gin
Limoncello
Prosecco
Lemon Slice

Blood Orange Spritz



Seedlip Grove 42
Blood Orange Juice
Club Soda
Squeezed Orange
Fresh Mint

Shirley Temple 2.0

Ginger Ale
Orange Juice
Grenadine
Maraschino Cherries

Cucumber Fizz



Seedlip Garden 108
Sliced Cucumber
Lime Juice
Simple Syrup
Club Soda
Fresh Mint

Golden Apple No-Jito



Apple Juice
Simple Syrup
Club Soda
Lime
Fresh Mint

Specialty Cocktail

Spirit-Free Specialties