



HYATT REGENCY COLUMBUS  
MEETING & EVENT MENUS



# Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$40 per guest. All breakfasts include chilled juices, coffee, decaf and hot tea selections. *Pricing based on 90 minutes maximum service.*

## GO BUCKS! - MONDAY

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Scones & Breakfast Bread (Veg)

Chorizo Hash Brown Casserole (GF) (Nut Free)

Cucumber Mint Infused Water

**\$36** Per Guest

**\$40** On All Other Days

## GO BLUE JACKETS! - WEDNESDAY & SUNDAY

Butter Croissants & Apple Danish (Veg)

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Sausage, Kale & White Cheddar Bread Pudding

Watermelon Mint Infused Water

**\$36** Per Guest

**\$40** On All Other Days

## GO FURY! - THURSDAY

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Butter Croissants & Pecan Danish (Veg)

Steel Cut Oatmeal with House-Made Granola & Assorted Cereals (Veg) (Vegan)

Toppings: Nuts, Toasted Coconut, Brown Sugar, Maple Syrup, Cinnamon, Chocolate Chips, Low Fat Milk and Whole Milk

Ginger Honey Infused Water

**\$36** Per Guest

**\$40** On All Other Days

## GO CREW! - FRIDAY

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Mini Croissants & Raspberry Danish (Veg)

Broccoli, Roasted Onion & Feta Cheese Frittata (GF) (Vegan) (Nut Free)

Lemon Lime & Orange Infused Water

**\$36** Per Guest

**\$40** On All Other Days

## GO CLIPPERS! - TUESDAY & SATURDAY

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Mini Danishes & Muffins (Veg)

Mushroom, Spinach & Goat Cheese Frittata (GF) (Veg) (Nut Free)

Strawberry Basil Infused Water

**\$36** *Per Guest*

**\$40** *On All Other Days*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. The following items are designed to pair with a selection from our breakfasts of the day. *Pricing based on 90 minutes maximum service.*

### SANDWICHES AND BURRITOS

Breakfast Croissant Sandwich (Nut Free) | \$12  
Fried Egg, Croissant, Bacon and Pepper Jack Cheese

Ham & Cheese Sandwich (Nut Free) | \$12  
Egg, English Muffin, Shaved Ham and Cheddar Cheese

Breakfast Burrito (Nut Free) | \$12  
Cage-Free Scrambled Eggs, Chorizo, Potatoes, Pico de Gallo and Pepperjack Cheese in a Sun-Dried Tomato Wrap

Stay Fit Breakfast Burrito (Veg) (Nut Free) | \$12  
Egg Whites with Spinach, Sweet Potato, Shredded Cheddar and Black Bean Salsa

### HOT BAKES & PARFAITS

Biscuits and Sausage Gravy | \$12  
Buttermilk Biscuits and Pork Sausage Pepper Gravy

Steel Cut Oatmeal (Vegan) (Nut Free) | \$8  
Toppings: Nuts, Toasted Coconut, Brown Sugar, Maple Syrup, Cinnamon, Chocolate Chips, Low Fat Milk and Whole Milk

Honey Vanilla Greek Yogurt Parfait (Veg) (Nut Free) | \$8  
with House-Made Granola and Apple Berry Compote

### OMELET STATION - EGGS YOUR WAY! (GF)

*Omelets and More Made to Order - \$150 Attendant Fee*

*\*Vegetarian and Dairy Free Options Available* Cage-Free Eggs and Egg Whites Toppings: Ham, Bacon, Diced Peppers, Diced Onions, Diced Tomatoes, Spinach, Mushrooms, Shredded Pepper Jack, Shredded Cheddar, Salsa

**\$22** *Per Guest*

### WAFFLE STATION

*Waffles Made to Order - \$150 Attendant Fee \*Vegetarian and Nut*

*Free* Toppings: Maple Syrup, Sliced Fresh Strawberries, Whole Bananas, Whipped Cream, Whipped Butter, Powdered Sugar and Chocolate Chips

**\$16** *Per Guest*

All prices are subject to 25% service charge (taxable) & 8% tax. Menu pricing may change based on availability and market conditions.

## Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All breakfasts include chilled juices, coffee, decaf and hot tea selections. An additional \$5.00 per person will be added to the menu price for groups of 25 people or less. *Pricing based on 90 minutes maximum service.*

## DOWNTOWN BREAKFAST BUFFET

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Today's House-Made Bakeries (Veg)

Fluffy Scrambled Cage-Free Eggs (GF) (Veg) (Nut Free) (Dairy Free)

Naturally Cured Bacon (GF) (Dairy Free)

Fresh Baked Biscuits & Sausage Gravy

Roasted Red Skin Potatoes with Sweet Peppers (GF) (Vegan)

**\$48** Per Guest

## SHORT NORTH BREAKFAST BUFFET

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Today's House-Made Bakeries (Veg)

BYO Yogurt Parfait with Granola & Compote (Veg) (Nut Free)

Garden Vegetable Frittata (GF) (Veg)  
with Peppers, Onions, Mushrooms, Spinach, and Mozzarella  
Cheese

Naturally Cured Bacon (GF) (Nut Free) (Dairy Free)

Chicken Sausage (GF) (Nut Free) (Dairy Free)

**\$48** Per Guest

## HIGH STREET BREAKFAST BUFFET

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (Nut Free)

Today's House-Made Bakeries (Veg)

Cage-Free Scrambled Eggs with Great Lakes Cheddar Cheese & Parsley (GF) (Veg) (Nut Free)

Naturally Cured Bacon (GF) (Dairy Free)

Seasonal Chicken Sausage (GF) (Nut Free) (Dairy Free)

Hash Brown Casserole with Cheddar Cheese & Green Onions (GF) (Veg)

**\$48** Per Guest

## PLANT BASED ALTERNATIVES

*As the plant based movement grows and becomes more popular we realize that having the ability to include these offerings as a small or large part of your meal is very important. Making small adjustments towards a plant based meal can help the environment, improves animal welfare and many people have seen great improvements to their health as a result of a plant based diet.*

Scrambled Tofu with Veggie Chorizo Crumbles (GF) (Vegan) | \$7

Apple Maple Veggie Sausage Links (Vegan) | \$7

Veggie Sausage Patties (Vegan) | \$7

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Plated Breakfasts

All plated breakfasts include orange juice, coffee, decaf and hot tea selections.

### PLATED BREAKFAST ONE

Cherry Berry Overnight Oats (Vegan)

### PLATED BREAKFAST TWO

Yogurt Parfait with House-Made Granola & Peach Compote (Veg)

Scrambled Cage-Free Eggs, Seasoned Chicken Sausage & Roasted Red Skin Potatoes with Sweet Peppers (GF) (Nut Free)

**\$34** Per Guest

### PLATED BREAKFAST THREE

Honey Greek Yogurt Parfait with Granola & House-Made Berry Jam (Veg) (Nut Free)

Cage-Free Egg Frittata with Zucchini, Squash, Peppers, Onions & Pepper Jack Cheese & Roasted Red Skin Potatoes with Sweet Peppers (GF) (Nut Free)

**\$34** Per Guest

(Nut Free)

Brioche French Toast with Berry Compote & Maple Syrup, with Naturally Cured Bacon & Roasted Red Skin Potatoes with Sweet Peppers (Nut Free)

**\$34** Per Guest

### PLANT BASED ALTERNATIVES

*As the plant based movement grows and becomes more popular we realize that having the ability to include these offerings as a small or large part of your meal is very important. Making small adjustments towards a plant based meal can help the environment, improves animal welfare and many people have seen great improvements to their health as a result of a plant based diet.*

Scrambled Tofu with Veggie Chorizo Crumbles (GF) (Vegan) | \$7

Apple Maple Veggie Sausage Links (Vegan) | \$7

Veggie Sausage Patties (Vegan) | \$7

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest. Break packages served for up to 45 minutes.

### BACK TO THE GRIND - MONDAY

Seasonal Fruit with Coffee Whipped Cream (GF) (Veg)

Coffee Cake with Brown Sugar Streusel (Veg)

Almond Biscotti with Espresso Drizzle

Caramel Mocha Iced Coffee (GF) (Veg) (Nut Free)

**\$20** Per Guest

### BERRY - TUESDAY & SATURDAY

Triple Berry & Nut Trail Mix

Honey Greek Yogurt Parfait with Berry Compote

Raspberry Pastry

Blackberry Lime Infused Water

**\$20** Per Guest

## BRUNCH BREAK - WEDNESDAY & SUNDAY

Warm Sugar Waffle with Caramel Sauce

---

Tajin Fruit Cocktail

---

Everything But The Bagel Cream Cheese Dip with Bagel Chips & Red Peppers

---

Sparkling Orange Juice

---

**\$20** *Per Guest*

## HIGH TEA - THURSDAY

Scones (VEG)

Blueberry, White Chocolate Cranberry, Apple Cinnamon, Seasonal Jam, Whipped Butter

---

Lemon Pound Cake

---

Cucumber Tea Sandwiches (VEG)

Potato Bread, Cucumber Ribbons, Dill Whipped Cream Cheese

---

Arnold Palmer

---

**\$20** *Per Guest*

## BRAIN GAIN - FRIDAY

Fruit Nut Muffins (Veg)

---

Smoked Salmon Cream Cheese Dip with Bagel Chips

---

Chia Pudding with Pineapple Mango Compote & Coconut

---

Strawberry Lemon Infused Water

---

**\$20** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Afternoon Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$22 per guest. Break packages served for up to 45 minutes.

## HIT THE REFRESH BUTTON - MONDAY

Watermelon Wedges

---

Lemon Bars

---

Cauliflower Caprese Flatbread (GF)

---

Strawberry Refresher

Lemonade, Green Tea, Strawberry Syrup

---

**\$20** *Per Guest*

## WHEN I DIP, YOU DIP, WE DIP - TUESDAY & SATURDAY

House-Made Salsa, Guacamole & Tortilla Chips (GF) (Vegan)

---

Warm Spinach & Artichoke Dip with Grilled Pita Bread

---

Chipotle Black Bean Hummus with Carrot Sticks (GF) (Vegan)

---

Sparkling Grapefruit Water

---

**\$20** *Per Guest*

RETRO CARNIVAL BREAK - WEDNESDAY & SUNDAY

Funnel Cake Fries Dusted with Powdered Sugar, Strawberry & Chocolate Sauces

Mini Corndogs, Mustard & Ketchup

Sweet & Spicy Pickles (GF) (Vegan)

Lemonade Spritz

**\$20** *Per Guest*

ANTIPASTO - THURSDAY

Artisan Ohio Amish Cheese & Dry Cured Meats (GF) (Nut Free)

Marinated Artichoke Hearts, Sweet Drop Peppers, Olives, Pepperoncini Peppers & Cornichons (GF) (Vegan)

Fig Jam & Whole Grain Mustard with Crackers & Lavosh (Vegan)

Basil Lemon Infused Water

**\$20** *Per Guest*

SWEET TOOTH ESCAPE - FRIDAY

Mini Glazed Doughnuts

Bite Size Chocolate Eclairs

Tropical Macarons

Mojito Mocktail-Mint, Lime, Sparkling Water

**\$20** *Per Guest*

BYO TRAIL MIX - ANY DAY

**\$30**

BYO TRAIL MIX-ANY DAY

Pecans, Walnuts, Honey Sesame Sticks, Dried Pineapple, Yogurt Covered Raisins, Dried Tart Cherries, M&M's, Reese's Pieces, Granola

**\$30** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

## BAKERY

Today's House-Made Bakeries (Veg) | \$56 Per Dozen

---

Local Buckeye Donuts | \$56 Per Dozen

Located in the heart of OSU's campus on N. High Street, Buckeye Donuts was founded in 1969 by Jimmy and George Barouxis. It originally started as a Jolly Pirates Donut Shop chain, but almost a decade later, it transformed into Buckeye Donuts. Today, the well-loved shop is still run and owned within the Barouxis family. Their motto is "Open Always, Closed Never," as they serve not only donuts, but also gyros to eager college students and many loyal customers all around the Columbus area. *(Minimum of 1 dozen per flavor)* Frosted Chocolate Glazed, Blueberry Cake, Peanut Butter Cake, Old Fashioned, Apple Fritter, Buckeye Donut, and Maple Long John

---

Daily House-Made Breads | \$56 Per Dozen

Orange Poppysseed, Marble Chocolate Chip, Lemon, and Cinnamon Swirl \**Gluten Free Upon Request*

---

Sweet Bars (Veg) | \$56 Per Dozen

Oreo, Apple, Lemon, and Marble Dessert Bars

---

House-Made Cupcakes (Veg) | \$56 Per Dozen

\**Maximum of 4 Flavors \*Minimum of 1 Dozen Per Flavor* Buckeye Chocolate, Cookies-N-Cream, White Cake with Almond Buttercream, Funfetti, Tiramisu, Lemon Raspberry, Strawberry Shortcake, Mango Mascarpone

---

Jumbo Homestyle Cookies (Veg) | \$56 Per Dozen

Chocolate Chip, Peanut Butter, and White Chocolate Macadamia Nut

---

Sammy's Locally Made NY Bagels (Veg) | \$56 Per Dozen

In 1992 and 1993, Sam Pullano opened two "Sammy's New York Bagels" shops in New Jersey. He wanted to expand his business to the Midwest and opened two more shops here in the middle of downtown Columbus and Grandview. Since then, all 4 bagel shops have been bought and are now other businesses. However, Sam decided to solely operate out of a production facility on N. Cassidy Avenue to allow for more efficient bagel production, where he has been working diligently for almost 30 years. Sammy's NY Bagels offers free home delivery services, in addition to partnering with local businesses such as OSU, Wexner Medical Center, and Cameron Mitchell locations. \**Minimum of 1/2 Dozen Per Flavor \*All Orders Come with Plain Cream Cheese, Whipped Butter, and Chef's Seasonal Cream Cheese* Spinach Cheddar, Everything, Pumpnickel, Cranberry, Cinnamon Raisin, Asiago

## SNACKS

Individually Packaged Granola Bars | \$5 Each

---

Whole Market Fruits (GF) (Vegan) (Nut Free) | \$3 Each

---

Fresh Sliced Fruit (GF) (Vegan) (Nut Free) | \$10 Per Guest

---

Greek Yogurt Parfaits (Veg) | \$8 Each

Honey Yogurt, Seasonal Fresh Fruit Compote, House-Made Granola

---

Fresh Popped Popcorn Station with Popcorn Machine (GF) (Vegan) | \$6 Per Guest

Upgraded Popcorn Station with Seasoning & Popcorn Boxes +\$10 per Guest Popcorn Shakers: Nacho Cheddar, Ranch, Caramel Corn, Cheesy Jalapeno, White Cheddar, Kettle Corn Milk Chocolate Raisins & Reese's Pieces \**Optional - popcorn attendant \$150*

---

Jeni's Local Ice Cream (Veg) | \$10 Each

Jeni Britton started experimenting with ice cream in 1996 and opened her first store in November 2002 in the North Market in downtown Columbus. She continued expanding her stores and creativity with flavors, and now over 20 years later, there are over 65 Jeni's Ice Cream shops nationwide. Jeni won the James Beard Award for her unique and highly popular flavors. Jeni's takes pride in their ice cream, using only the best of the best Fair and Direct trade ingredients, as well as dairy from family-run farms. \**Select 3 Flavors: Dairy Free Frosé Sorbet, Brambleberry Crisp, Dairy Free Lemon Bar, Salty Caramel, Gooney Butter Cake, Darkest Chocolate, Honey Vanilla*

---



Cheese, Honey Wheat

---

Lox and Bagels | \$12 Per Guest

Assorted Bagels and Cream Cheese with Smoked Salmon,  
Capers, Chopped Hard Boiled Eggs, Red Onions

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

### COFFEE AND TEA

Tazo Tea | \$92 Per Gallon

Available Hot or Iced

---

Freshly Brewed Coffee | \$92 Per Gallon

Hyatt Signature Coffee and Decaffeinated Coffee

---

Bottled Starbucks Nitro Cold Brew Coffee | \$8 Each

Flavors Include Unsweetened Black and Vanilla Sweet Cream

---

### SOFT DRINKS

Assorted Pepsi Brand Soft Drinks | \$7 Each

Regular, Diet, Decaffeinated

---

### SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8 Each

Assorted Flavors Include Sweet, Unsweet, Lemon

---

Assorted Bottled Juices | \$6 Each

Apple, Orange, Cranberry

---

Red Bull | \$8 Each

Regular, Sugar Free

---

### STILL WATER & SPARKLING WATER

Aquafina | \$7 Each

---

Bubly Sparkling Water | \$7 Each

Assorted Flavors

---

### HYDRATION STATION

Infused Water Station | \$44 Per Gallon

*Select One:* Strawberry Orange, Pineapple Mint, Lemon  
Raspberry

---

Seasonal Beverages | \$44 Per Gallon

*Select One:* Ginger Lemonade, Pomegranate Lemonade,  
Raspberry Iced Tea

---

### AND MORE

Continuous Beverage Package

*Full Day - Up to 8 Hours, \$40.00 per guest Half Day - Up to 4  
Hours, \$30.00 per guest* Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea Assortment, Assorted Pepsi Brand Soft Drinks -  
Regular, Diet and Decaffeinated, Sparkling and Still Bottled Water

---

Chilled Juices | \$60 Per Gallon

Orange, Apple, Cranberry

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Packages

Minimum of 25 guests required for break packages, add \$5.00 per guest for groups under this amount. *An additional \$5.00 per person will be added to the menu price for groups of 25 people or less. Pricing based on 90 minutes for meals and 45 minutes for breaks.*

### ALL DAY CBUS PACKAGE

Breakfast of the Day

*Refer to the Breakfast of the Day for a full description*

---

Morning Break of the Day

*Refer to the Morning Break of the Day for a full menu description*

---

Lunch Buffet of the Day

*Refer to the Buffet Lunch of the Day for a full description*

---

Afternoon Break of the Day

*Refer to the Afternoon Break of the Day for a full menu description*

---

**\$129** *Per Guest*

### HALF DAY MORNING CBUS PACKAGE

Breakfast of the Day

*Refer to the Breakfast of the Day for a full description*

---

Morning Break of the Day

*Refer to the Morning Break of the Day for a full menu description*

---

**\$53** *Per Guest*

### HALF DAY AFTERNOON CBUS PACKAGE

Lunch Buffet of the Day

*Refer to the Buffet Lunch of the day for a full description*

---

Afternoon Break of the Day

*Refer to the Afternoon Break of the Day for a full menu description*

---

**\$76** *Per Guest*

### ENHANCE WITH CONTINUOUS BEVERAGE SERVICE

*Full Day - \$38.00 per guest for up to 8 hours Half Day - \$26.00 per guest for up to 4 hours*

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas Assortment, Assorted Pepsi Brand Soft Drinks, Sparkling and Stilled Bottled Water

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Lunches include coffee, decaf, and hot tea selections. Add iced tea for \$3 per guest. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$62 per guest. An additional \$5.00 per guest will be added to the menu price for groups of 25 people or less.

## MEDITERRANEAN FEAST - MONDAY

Lemon, Chicken & Rice Soup (GF) (NF)

---

Greek Salad, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta

---

Roasted Red Pepper Hummus, Warm Soft Pita

---

Chicken Souvlaki, Tzatziki Sauce (GF) (NF)

---

Baked Walleye, Artichokes, Stewed Tomatoes, Onions (GF) (NF)

---

Baby Yukon Potatoes, Roasted Garlic, Fresh Herbs (GF) (Veg) (NF)

---

Roasted Root Vegetables

---

Baklava Cheesecake

---

**\$58** *Per Guest*

**\$62** *On All Other Days*

## SOUTHERN COMFORT - WEDNESDAY & SUNDAY

Roasted Red Pepper & Tomato Bisque (GF) (Veg) (NF)

---

Baby Spinach, Chopped Bacon, Red Onion, Tomatoes, Shredded Cheddar Cheese, Mustard Vinaigrette

---

Creamy Potato Salad, Hardboiled Eggs, Celery, Onion, Sweet Relish

---

Buttermilk Fried Chicken Thighs (NF)

---

Beef Tips with Mushroom Gravy (GF) (DF) (NF)

---

Baked Macaroni and Cheese

---

Sautéed Green Beans, Caramelized Onions, Garlic

---

Warm Peach Cobbler

*Add Vanilla Ice Cream \$4 per person, plus attendant fee*

---

**\$58** *Per Guest*

**\$62** *On All Other Days*

## BACKYARD BBQ - FRIDAY

## LATIN FIESTA - TUESDAY

Tortilla Soup (GF) (DF) (Veg)

---

Street Corn Pasta Salad with Rotini Pasta, Corn, Red Onion, Red Bell Peppers, Thai Basil, Crema & Lime Chili

---

Mixed Greens, Cherry Tomatoes, Sliced Radish, Cotija Cheese, Cucumber, Tortilla Strips, Chipotle Ranch Dressing & Lime Vinaigrette

---

Citrus Chili Spiced Beef Sirloin Filet (GF) (DF)

---

Garlic Chipotle Chicken Breasts (GF) (DF)

---

Spanish Rice (GF) (Vegan) (NF)

---

Jalapeño Black Beans (GF) (Vegan) (NF)

---

Tres Leche Cake

---

**\$58** *Per Guest*

**\$62** *On All Other Days*

## LITTLE ITALY - THURSDAY

Italian Wedding Soup (NF)

---

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing

---

Caprese Salad  
Heirloom Cherry Tomatoes, Bocconcini, Basil, Olive Oil, Balsamic Glaze

---

Chicken Piccata, Lemon, Caper & Parsley (GF) (NF)

---

Mild Italian Sausage, Peppers, Onions (GF) (NF)

---

Penne, Marinara, Parmesan Cheese (Veg)

---

Ratatouille (GF) (Vegan) (NF)

---

Lemon Cello Cake, Lemon Curd, Raspberries

---

**\$58** *Per Guest*

**\$62** *On All Other Days*

## FEEL, FUEL, FUNCTION - SATURDAY

Romaine, Cucumber, Black Olive, Cheddar Cheese, Crouton,  
Ranch Dressing (Veg) (NF)

Kale Slaw with Rainbow Carrots, Mustard Vinaigrette (GF) (Vegan)  
(NF)

Three Bean Salad (GF) (Vegan) (DF)

Chickpeas, Kidney Beans and French Beans with Red Onion,  
Celery, Parsley and Red Wine Vinaigrette

BBQ Beef Brisket, Classic BBQ Sauce (GF) (NF) (DF)

Smokey Grilled Chicken Thighs, Hot Honey Drizzle (GF) (NF) (DF)

Baked Beans, Bacon, Brown Sugar (GF)

Sweet Corn Pudding (GF) (Veg)

Strawberry Shortcake Parfait (NF) (Veg)

Vanilla Pound Cake, Fresh Strawberries, Whipped Cream

**\$58** *Per Guest*

**\$62** *On All Other Days*

## SOUP & SALAD BUFFET - EVERYDAY

Broccoli Cheddar Soup (GF) (Veg) (NF)

Chicken & Wild Rice Soup (GF) (NF)

Romaine & Mixed Greens (GF) (Vegan) (NF)

Salad Bar Toppings

Cherry Tomatoes, Cucumber, Pickled Carrots, Shaved Onions,  
Kalamata Olives, Sweet Drop Peppers, Chopped Hard Boiled  
Eggs, Shaved Parmesan, Shredded Cheddar, Garlic Herb  
Croutons *\*All toppings are gluten free, except Garlic Herb  
Croutons \*All toppings are vegetarian*

Salad Dressings

Ranch Dressing, Caesar Dressing, Balsamic Vinaigrette (Dairy  
Free), Honey Mustard *\*All salad dressings are gluten free*

Protein Choices

*\*Pick 2: Lemon Rosemary Chicken Breast, Herb Seared Salmon  
and Prime Sirloin Filet \*All protein choices are gluten free and nut  
free*

Garden Vegetable Soup (GF) (Vegan) (NF)

Chickpeas, Cucumber, Tomato, Bell Pepper & Mediterranean  
Dressing (GF) (Vegan) (NF)

Spinach and Baby Kale with Dried Blueberries, Crumbled Goat  
Cheese, Candied Pecans & Red Wine Vinaigrette (GF) (Veg)

Herb Seared Salmon with Herb & Garlic Cream Sauce

Lemon Thyme Grilled Chicken with Roasted Mushrooms & Herb  
Chicken Jus

Herb Roasted Succotash (GF) (Vegan) (Nut Free)

Wild Rice (GF) (Vegan) (Nut Free)

Avocado Dark Chocolate Mousse with Agave & Coconut Whip (GF)  
(Vegan)

**\$58** *Per Guest*

**\$62** *On All Other Days*

## THAT'S A WRAP - EVERYDAY

Potato Corn Chowder (GF) (Veg)

Mixed Greens, Cucumber, Tomato, Radish, Onion & Balsamic  
Vinaigrette (GF) (Vegan) (NF)

Creamy Kale & Brussel Sprout Slaw

BBQ Chickpea Wrap

Red Onion, Red Pepper, Creamy Brussel Slaw

Philly Cheesesteak Wrap

*Served Hot* Chopped Ribeye, Peppers, Onions, Provolone

Chicken Pesto Wrap

Chicken, Basil Pesto, Roasted Red Peppers, Fresh Spinach

House-Made Parmesan-Pepper Potato Chips (GF) (Veg)

Fudge Brownie Bites (Veg)

**\$62** *Per Guest*

Bread Presentation with Butter (Veg)

---

Mini Lemon Tart, Fresh Lemon Curd, Whipped Cream

---

**\$62** *Per Guest*

## ALTERNATIVE OPTIONS

*Accommodate dietary requests* **Plant Based Alternatives** As the plant based movement grows and becomes more popular we realize that having the ability to include these offerings as a small or large part of your meal is very important. Making small adjustments towards a plant based meal can help the environment, improves animal welfare and many people have seen great improvements to their health as a result of a plant based diet. *Add to your current menu for an additional per guest fee*

Penne Primavera (Vegan)

Tomato Basil Sauce and Plant Based Italian Sausage

---

BBQ Pulled Jack Fruit (Vegan)

Buns

---

Plant Based Hot Dogs (Vegan)

Buns and Condiments

---

The Impossible Burger (Vegan)

Buns and Condiments

---

Chimi Churri Cauliflower Steak Cutlets (GF) (Vegan)

Caramelized Onions and Mushrooms

---

Plant Based Chicken Breast (Vegan)

Lemon and Parsley

---

**\$7** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Pick two sandwiches, one vegetarian option, and two sides for \$60 per guest. All lunches include Chef's selection of chips, pickles, fresh baked cookies, and whole fruit.

### SANDWICHES AND SALADS

Select Two

Gluten Free Bread Available Upon Request

---

### VEGETARIAN

Select One

Cajun Tofu Wrap (Veg)

Roasted Turkey Sandwich  
Bacon, Lettuce, Tomato, Pesto Aioli, Cracked Wheat Bread

---

Chipotle Chicken Caesar Wrap (Nut Free)  
Chicken Breast, Romaine Lettuce, Tomato, Parmesan, Chipotle Caesar Dressing

---

Ham Sandwich (Nut Free)  
Natural Cured Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard on a Wheat Bun

---

Roast Beef Sandwich (Nut Free)  
Roast Beef, Arugula, White Cheddar and Horseradish Mayo on a Brioche Bun

---

Mixed Greens, Grilled Salmon, Pistachio, Dried Blueberry, Feta Cheese and Red Wine Vinaigrette (GF)

---

Arugula, Flat Iron Steak, Pickled Onions, Bleu Cheese, Cherry Tomatoes and Herb Vinaigrette (GF)

---

Romaine, Chipotle Chicken, Corn, Black Beans, Onions, Parmesan Cheese and Chipotle Ranch (GF)

---

Iceberg Lettuce, Tomatoes, Pickled Onion and Cayenne Mayo

---

Chickpea & Avocado Salad Sandwich (Veg)  
Tomato, Sprouts and Cucumber on a Brioche Bun

---

Taco Salad (Vegan)  
Romaine, Pico de Gallo, Crispy Tortilla Strips, Impossible Taco "Meat," Corn and Citrus Vinaigrette

---

Plant Based Grilled Chicken Salad (Vegan) (GF)  
with Kale, Red Cabbage, Crispy Chickpeas, Cucumber, Tomato, Red Onion, and Balsamic Vinaigrette

---

## SIDE

*Select Two*

Cole Slaw (GF) (Veg)  
with Napa Cabbage and Mustard Vinaigrette

---

Italian Pasta Salad  
Rotini Pasta, Bell Pepper, Tomato, Black Olive, Red Onion, Bocconcini Mozzarella and Herb Vinaigrette

---

Potato Salad (GF) (Veg) (Dairy Free)  
with Red Skin Potatoes, Mustard, Pickles, Onions, Celery and Mayonnaise

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. All lunches include coffee, decaf and hot tea selections. Add iced tea for \$3 per guest.. Lunches are presented as a 3-course dining experience.

### STARTERS

*Select One*

### ENTREES

*Select One*

Caesar Salad (Nut Free)  
Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Petite Mixed Greens (GF) (Veg)  
Blueberries Dried, Carrots, Grape Tomatoes and Feta Cheese with  
White Balsamic Vinaigrette

Spinach Salad (GF) (Veg)  
Spinach, Arugula, Mangos, Strawberries, Goat Cheese, Pickled  
Onion, Red Wine Vinaigrette

Black and Bleu Salad (GF) (Veg)  
Mixed Greens, Blackberries, Bleu Cheese and Honey Roasted  
Pecans with Balsamic Vinaigrette

Chipotle Chicken Breast (GF) (Nut Free) (Dairy Free) | \$50 Per  
Guest

Black Beans and Rice, Peppers and Onions, Pico de Gallo

Herb Grilled Chicken Breast (GF) (Nut Free) | \$50 Per Guest  
Garlic and Chive Mashed Potatoes and Honey Glazed Carrots and  
Herb Chicken Jus

Herb Crusted Sirloin Steak (GF) (Nut Free) (Dairy Free) | \$54 Per  
Guest

Roasted Garlic Demi, Herb Roasted Fingerlings, French Beans and  
Oven Dried Grape Tomatoes

Red Wine Braised Beef Short Rib (GF) (Nut Free) | \$56 Per Guest  
White Cheddar Soft Polenta, Brussel Sprouts and Red Wine Demi

Sesame Ginger Salmon (GF) (Nut Free) (Dairy Free) | \$52 Per Guest  
Wild Rice, Roasted Asparagus and Mustard Cream Sauce

## DESSERTS

*Select One*

Amaretto Torte with Caramel Sauce Whipped Cream and  
Chocolate Garnish

Fruit Torte Cake Filled with Custard Topped with Wild Berries and  
Whipped Cream

Strawberry Swirl Cheesecake with Strawberry Compote, Whipped  
Cream and Strawberry Half

Chocolate Pot de Creme Garnished with Whipped Cream and  
Chocolate Shavings

## ALTERNATIVE OPTIONS

The option of the day can be used to accommodate special  
dietary requests. Substitution options will be charged at the  
price of the primary entree selected. The number of alternative  
entrees will be included within the guaranteed number.

Loaded Sweet Potato - Monday (GF) (Vegan)  
Sauteed Broccoli, Spinach, Carrots, Tofu, Toasted Almonds and  
Maple Glaze

Portobello Mushroom Napoleon - Tuesday (GF) (Vegan)  
Zucchini, Peppers, Red Onion, Eggplant and Arrabiatta Sauce

Tofu Fajitas - Wednesday (GF) (Vegan)  
Peppers and Onions, Black Beans, Cilantro Rice and Roasted  
Tomato Salsa

Lentil Chili - Thursday (GF) (Vegan)  
Roasted Root Vegetables and Steamed Rice

Quinoa Tabbouleh - Friday (GF) (Vegan)  
Tofu, Grilled Asparagus, Tomato Red Onion and Black Olive  
Relish

Pasta Primavera - Saturday (Vegan)  
Farmer's Market Vegetables and Tomato Sauce

Blackened Tofu - Sunday (GF) (Vegan)

Herb Roasted Potatoes, Sautéed Spinach and Tomato Relish

---

## SWEET ALTERNATIVES

Flourless Chocolate Cake (GF)

---

Vegan Lemon Raspberry Cheesecake

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Hors D'oeuvres

Our bite-sized appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

### COLD SELECTIONS

Bruschetta of Tomatoes (Veg) (Nut Free) | \$5 Per Piece

Basil and Goat Cheese on Focaccia Crostini

---

Spicy Shrimp Crostini | \$6 Per Piece

---

Traditional Deviled Egg with Smoked Paprika & Scallions (GF)  
(Nut Free) | \$5 Per Piece

---

Grilled Street Corn Crostini (Veg) | \$5 Per Piece

---

Garlic Crostini with Steak, Horseradish Cream & Chives | \$6 Per Piece

---

Smoked Salmon Cucumber Cups (GF) (Nut Free) | \$6 Per Piece  
Mint Cream Cheese

---

Hot Honey Ricotta Cup with Peach Salsa & Fried Prosciutto (Nut Free) | \$6 Per Piece

---

Micro Salad with Lemon Vinaigrette, Roasted Beets & Feta

---

### WARM SELECTIONS

Paella Arancini (GF) | \$6 Per Piece

Saffron Risotto with Shrimp and Chorizo with Smoked Paprika  
Aioli

---

Kale & Onion Potstickers (Vegan) (Nut Free) | \$5 Per Piece

---

Crispy Parmesan Stuffed Peppadew Peppers (Veg, Nut Free) | \$5  
Per Piece

---

Tandoori Chicken Skewer (GF) | \$6 Per Piece  
with Cilantro Yogurt

---

Vegetable Samosa (Veg) | \$5 Per Piece  
Mint Yogurt

---

Spinach Artichoke Poppers (Veg) | \$5 Per Piece  
Roasted Garlic and Parmesan

---

Thai Style Spring Rolls (Veg) | \$5 Per Piece  
Sweet Chili Sauce

---

Goat Cheese & Honey Phyllo Triangle (Veg, Nut Free) | \$5 Per  
Piece

---

Chili Garlic Beef Skewer (GF) | \$6 Per Piece  
Chimichurri Sauce

---

Crab Cakes | \$6 Per Piece



Sriracha Remoulade

Mini Shrimp Spring Roll | \$6 Per Piece

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. *Pricing based on a maximum of 1 hour of service.*

### ARTISANAL CHEESE

Handcrafted Midwest Cheeses (GF) (Veg)

Seasoned Thin Crisps (Veg)

Seasonal Fresh Berries, Toasted Nuts, Honey & Seasonal Jam  
(GF) (Veg)

**\$22** Per Guest

### FLAVORS OF GREECE

Greek Salad with Cucumber, Tomatoes, Feta Cheese, Kalamata  
Olives, Red Onion & Mint (GF) (Veg)

Lemon Oregano Chicken Skewers with Tzatziki Sauce (GF) (Nut  
Free) (Dairy Free)

Spanakopita (Veg)

Traditional Hummus & Grilled Pita (Vegan)

**\$28** Per Guest

### DIM SUM

Crab Rangoon

Chicken Dumplings (Dairy Free)

Kale & Onion Potstickers (Vegan)

Vegetable Spring Rolls (Vegan)

### CRUDITES

Fresh Seasonal Vegetables (GF) (Vegan)

Green Goddess Dip, French Onion Dip & Chili Crunch Hummus  
(GF) (Veg)

**\$16** Per Guest

### TUSCAN TABLE

Prosciutto, Salami, Soppressata & Marinated Fresh Mozzarella  
(GF)

Pesto Tortellini, Marinated Artichokes, Balsamic Roasted  
Tomatoes & Roasted Red Peppers (Veg)

Spinach & Artichoke Dip & Tuscan White Bean Spread (Veg)

Focaccia & Ciabatta Crostini (Veg)

**\$30** Per Guest

### SHELLFISH BAR

*Minimum order of 25 guests, based on assortment of 4 pieces  
total per guest* Served with Traditional Cocktail Sauce, Buffalo  
Aioli, Mango Remoulade, Lemon Wedges, Tabasco, Pickled  
Onions

Citrus Poached Shrimp (GF) (Nut Free) (Dairy Free)

Dungeness Crab Cakes (Nut Free)

Soy Sauce & Sweet Chili

---

**\$30** Per Guest

Served Hot

---

Tempura Shrimp

Served Hot

---

**\$32** Per Guest

## PASTA STATION

Pasta Made to Order - \$150 Attendant Fee

Pasta Choices: Mushroom Ravioli, Cheese Tortellini, Penne Pasta

---

Proteins: Diced Chicken, Meatball, Italian Sausage, Bay Shrimp

Pick 2

---

Sauces: Pesto Cream, Alfredo, Basil Marinara

---

Toppings: Broccoli, Spinach, Onions, Sundried Tomatoes, Mushrooms, Black Olives, Parmesan Cheese

---

**\$34** Per Guest

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$175 per attendant for up to one hour.

OVEN ROASTED TURKEY BREAST (GF) (DAIRY FREE)  
(NUT FREE)

Serves 25

Garlic Mashed Potatoes (GF)

---

Sage Gravy

---

French Beans with Carmelized Onions & Tomatoes GF (Dairy Free)

---

Artisan Rolls

---

**\$550** 1 hour of service

NATURAL BEEF STRIP LOIN (GF) (DAIRY FREE) (NUT FREE)

Serves 30

Twice Potato Bake (GF) (Veg)

---

Red Wine Demi (GF) (Dairy Free) (Nut Free)

---

Baby Greens with Shaved Vegetables & Citrus Vinaigrette (GF) (Vegan) (Nut Free)

---

Buttermilk Biscuits (Veg)

---

**\$750** 1 hour of service

HONEY CHIPOTLE GLAZED SALMON (GF) (NUT FREE)

HONEY MUSTARD GLAZED HAM (GF)

(DAIRY FREE)

Serves 20

Garlic Butter Orzo & Parsley (Vegan) (Nut Free)

Edamame & Corn Succotash (GF) (Vegan) (Nut Free)

Crispy Fried Wonton Chips

**\$360** 1 hour of service

HERB ROASTED PRIME RIB OF BEEF (GF) (DAIRY FREE) (NUT FREE)

Serves 35

Crispy Smashed Garlic Potatoes

Peppered Horseradish Cream (GF) (Veg)

Herb Roasted Broccoli (GF) (Vegan)

Ciabatta Rolls (Veg)

**\$875** 1 hour of service

Serves 50

White Cheddar Mac N Cheese (Veg) (Nut Free)

Kale & Brussel Sprout Slaw (GF) (Nut Free)

Jalapeno Cheddar Cornbread Muffins (Veg) (NF)

**\$600** 1 hour of service

ROASTED PORK LOIN (GF) (DAIRY FREE) (NUT FREE)

Serves 30

Grain Mustard Jus (GF) (Nut Free) (Dairy Free)

Roasted Baby Potatoes (GF) (Vegan) (Nut Free)

Apple Cabbage Slaw with Mustard Vinaigrette (GF) (Nut Free)

Artisan Rolls

**\$450** 1 hour of service

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Reception Packages

Take your guests on a tour with a taste of Columbus all in one night and build your own themed reception. Minimum order of 25 people. *Pricing based on maximum of 1 hour of service.*

### NIGHT AT THE PUB

Potato Chips (GF) (Vegan)

Guinness Soaked Onion Rings (Veg)  
with Creamy Chili Sauce

Buffalo Chicken Dip  
with Celery, Carrots, Tortilla Chips

Crispy Pepper Jack Mac N Cheese Fritters (Veg) (Nut Free)  
with Chipotle Aioli

Cuban Sandwich Eggroll

### GARDEN PICNIC

Goat Cheese Pinwheels, Spinach, Caramelized Onions (Veg) (NF)

Chicken Skewer, Hot Honey (GF) (DF) (NF)

BLT Deviled Eggs, Tomato Jam, Crispy Bacon, Micro Greens (GF)  
(NF)

Strawberry, Ricotta, Balsamic Bruschetta

**\$26** Per Guest

Ham, Roasted Pork, Pickle, Swiss Cheese, Dijonnaise

Sweet & Spicy Pickles (GF) (Vegan)

**\$30** Per Guest

## WINGS BAR

*Regular and Boneless Local Amish Chicken*

Sauces

Traditional Buffalo (GF), Smokey BBQ (GF), Honey Garlic (GF)

Ranch, Bleu Cheese and Green Onion Aioli  
with Celery and Carrot Sticks

**\$26** 4 Wings Per Guest

## NACHO AVERAGE SNACK

Spiced Taco Beef (GF) (Nut Free) (Dairy Free)

Blackened Tofu (GF) (Vegan) (Nut Free)

Refried Beans (GF) (Vegan) (Nut Free)

Jalapeño Cheese Sauce (GF)

Pico de Gallo, Salsa Verde, Sour Cream, Guacamole, Shredded  
Lettuce and Cilantro (GF) (Veg) (Nut Free)

Tortilla Chips (GF) (Vegan)

**\$28** Per Guest

## DIY SLIDER

Ohio Beef (GF) (Dairy Free)

Buttermilk Fried Chicken Thighs (Nut Free)

Crab Cake (Nut Free)

Seared Portobello Mushroom (GF) (Vegan) (Nut Free)

Toppings

Soft Bun, Cheddar Cheese, Pepper Jack Cheese, Cole Slaw, Pickles, Sliced Tomatoes, 1000 Island, Chipotle Aioli *\*All toppings are vegetarian*

**\$34** Per Guest

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Sweet Stations

*Pricing based on maximum of 1 hour of service.*

WE ALL SCREAM FOR ICE CREAM! (GF) (VEG)

BITE SIZE DELIGHTS (VEG)

*Chef Attendant Required at \$150 each*

Ice Cream Flavors

*Select 3:* Dark Chocolate, Vanilla, Strawberry, Mint Chocolate Chip, Coffee, Butter Pecan, Raspberry Sorbet

Toppings

Chopped Nuts, Toffee Pieces, Oreos, M&M's, Caramel Sauce, Strawberry Sauce, Rainbow Sprinkles, Whipped Cream, Cherries

**\$18** *Per Guest*

S'mores Double Chocolate Bark, Fudge Iced Brownie Bites, Cream Puffs, Assorted Mini Cookies, Assorted Mini Cupcakes, Macarons

Dessert Bars

Dutch Apple, Oreo, Marble Cheesecake, Lemon Blueberry

Mini Lemon Tarts

Gluten Free Shells with Fresh Berries

**\$24** *Per Guest*

NIGHT CAP COFFEE (GF) (VEG)

Add Fun Toppings to your Freshly Brewed Regular Coffee, Decaffeinated Coffee and Tazo Tea

Toppings

Whipped Cream, Sugar Swizzle Sticks, Flavored Syrups, Candied Orange Peels, Chocolate Shavings

Cordials

Have your guests go to the bar to have a fun cordial added to their beverage!

**\$8** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees' taste buds. All dinners include bread service, coffee, and hot tea selections. Add iced tea for \$3 per guest. Dinner menus are presented as a 3-course dining experience. **Add a 4th course for an additional \$8.00 per guest. If selecting multiple entree choices, highest price prevails.**

### FIRST COURSE

*Select One*

Sweet Corn Soup (GF) (Veg)  
with Roasted Jalapeños

Broccoli Cheddar Soup (GF) (NF) or Clam Chowder (NF)

Mixed Greens (GF) (Nut Free)  
with Bacon, Bleu Cheese, Roasted Tomatoes and Creamy Herb Dressing

### ENTREES

French Cut Chicken Breast (GF) | \$66 Per Guest  
with White Cheddar Cauliflower Mash, French Green Beans with Mushrooms and Romesco Sauce

Grilled Flat Iron Steak (Nut Free) | \$70 Per Guest  
with Fried Onions, Roasted Garlic & Herb Smashed Potatoes, Broccolini and Port Wine Demi

Herb Seared Faroe Islands Salmon (GF) (Nut Free) (Dairy Free) | \$68 Per Guest

Street Corn Salad (GF) (Veg) (Nut Free)  
with Grilled Corn Cotija Cheese, Radish, Grape Tomatoes, Cilantro  
and Chili-Lime Vinaigrette

---

Baby Spinach (GF) (Veg)  
with Tomatoes, Perlina Mozzarella, Basil and Balsamic Vinaigrette

---

Baby Romaine (GF) (Veg)  
with Cherry Tomatoes, Sweet Peppers, Feta and Pomegranate  
Vinaigrette

---

Mushroom Ravioli (Veg)  
with Peas and Roasted Mushrooms, Basil Cream and Shaved  
Parmesan

---

Lobster Gnocchi  
with Zucchini, Wilted Arugula, & Lemon Pesto

---

## DESSERTS

*Select One*

Peanut Butter Chiffon Chocolate Tart  
with Whipped Cream and Chocolate Shavings

---

Blueberry Cobbler Cheesecake  
with Blueberry Compote, Whip Cream and White Chocolate  
Shavings

---

Salted Caramel Panna Cotta (Veg)  
Whipped Cream and Chocolate Shavings (GF)

---

Triple Chocolate Mousse Cake (Veg)  
with Raspberry Sauce, Whipped Cream and White Chocolate  
Shavings

---

with Wild Rice, Crispy Brussel Sprouts and Chipotle Glaze

---

Beer Braised Short Rib (GF) (Nut Free) | \$76 Per Guest  
with White Cheddar Risotto, Hunter Style Mushrooms and  
Roasted Rainbow Carrots with Pan Gravy

---

Pepper Crusted Filet Mignon (GF) (Nut Free) (Dairy Free) | \$92 Per  
Guest

Herb Roasted Fingerling Potatoes, Asparagus, Roasted Pearl  
Onions and Horseradish Demi

---

## ALTERNATIVE OPTIONS

The option of the day can be used to accommodate special  
dietary requests. Substitution options will be charged at the  
price of the primary entree selected. The number of alternative  
entrees will be included within the guaranteed number.

Blackened Cauliflower Steak - Monday (GF) (Vegan)  
Steamed Rice, Toasted Almonds and Sautéed Spinach

---

Spaghetti and Plant Based Meatballs - Tuesday (Vegan) (Nut Free)  
Tomato Sauce and Herbs

---

Cajun Stir Tofu - Wednesday (Vegan) (Nut Free)  
Rice, Corn, Peppers and Tomato

---

Plant Based Sausage - Thursday (GF) (Vegan) (Nut Free)  
Roasted Potatoes, Sautéed Spinach and Whole Grain Mustard

---

Chipotle Polenta Cake - Friday (Vegan) (Nut Free)  
Sautéed Zucchini, Peppers, Eggplant, Mushrooms and Gluten  
Free Tomato Sauce

---

Sesame Fried Tofu - Saturday (Vegan)  
Steamed Rice, Stir Fry Vegetables and Soy Ginger Glaze

---

Chickpea and Cauliflower Curry - Sunday (GF) (Vegan)  
Peas, Coconut Milk and Steamed Rice

---

## SWEET ALTERNATIVES

Vegan Lemon Raspberry Cheesecake

---

Vegan Decadent Chocolate Cake (GF)

---

Flourless Chocolate Cake (GF) (Veg)

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. Four Course Personal Preference is \$110 per guest, and requires a 20 person minimum and a 500 person maximum. All dinners include bread service, coffee and hot tea selections.

### TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance.

---

A custom printed menu featuring up to four entree selections is provided for your guest

---

Specially trained servers take your guests' orders as they are seated.

---

Allow for a 2-hour dining experience

---

To allow for proper service, four courses are necessary

---

### PLANNER'S CHOICE SALAD

*Select One*

Baby Romaine with Cherry Tomatoes, Sweet Peppers, Feta and Pomegranate Vinaigrette (GF) (Veg) (Nut Free)

---

Arugula, Bourbon Roasted Pears, Gorgonzola, Candied Walnuts and Mustard Vinaigrette (GF) (Veg)

---

Mixed Greens, with Bacon, Bleu Cheese, Roasted Tomatoes and Creamy Herb Dressing

---

Spinach and Arugula, Dried Blueberries, Shaved Pecorino, Sliced Almonds, Shaved Red Onion and Champagne Vinaigrette (GF)

---

### PLANNER'S CHOICE APPETIZER

*Select One*

Sweet Corn Soup with Roasted Jalapeños (GF) (Veg) (Nut Free)

---

Mushroom Ravioli with Peas and Roasted Mushrooms, Basil Cream and Shaved Parmesan (Veg)

---

Roasted Garlic and Herb Shrimp, Sweet Corn Polenta, Bacon and Asparagus (GF) (Nut Free)

---

Seared Scallops, Cauliflower Puree and Pine Nut Gremolata (GF)

---

### INDIVIDUAL GUESTS' CHOICE ENTREE

*Select three plus alternative menu of the day*

Bleu Cheese Crusted Filet (GF) (Nut Free)  
Horseradish Mashed Potatoes, Asparagus and Balsamic Onion Demi

---

Seared Faroe Island Salmon (GF) (Nut Free) (Dairy Free)  
Artichoke, Potatoes, Arugula and Grain Mustard

---

Herb Grilled New York Steak (GF) (Nut Free)  
Potatoes Au Gratin, Brussel Sprouts, Chimichurri

---

Herbed Sea Bass (Dairy Free)  
Tomato Caper Cous-Cous, Wilted Swiss Chard and Puttanesca

Mixed Greens, Roasted Beets, Goat Cheese, Pickled Onions,  
Crushed Pistachio  
and Red Wine Vinaigrette

---

Sauce

---

Cider Brined Pork Chop

Lentils, Braised Red Cabbage, Apples, Bacon and Beer Jus

---

Gerber Farms French Cut Chicken Breast (GF)

White Cheddar Cauliflower Mash, French Green Beans with  
Mushrooms and Romesco Sauce

---

## PLANNER'S CHOICE DESSERT

*Select One*

Salted Caramel Pecan Cheesecake with Caramel Sauce and Candied Pecans (Veg)

---

Chocolate Peanut Butter Layer Cake with Peanut Butter Sauce, Whip Cream and Candy Pieces

---

Vanilla Bean Cheesecake with Whipped Cream, Peach Puree and Toasted Streusel (Veg)

---

Citrus Olive Oil Cake Garnished with Dried Apricots & Blackberries

---

**\$116** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include coffee, decaf and hot tea selections. Add iced tea for \$3 per guest. An additional \$5.00 per guest will be added to the menu price for groups of 25 people or less. *Pricing based on 90 minutes maximum service.*

### BUCKEYE

Broccoli Cheddar Soup (GF) (Veg) (Nut Free)

---

Mixed Organic Greens

with Cucumbers, Cherry Tomatoes, Candied Almonds, Garlic  
Croutons, Bleu Cheese Crumbles and White Balsamic Dressing

---

Grilled Tender Beef Tips (GF) (Nut Free) (Dairy Free)

with Mushroom Onion Demi

---

Garlic and Herb Pork Loin (Nut Free)

with Mushroom Gravy

---

Slow Roasted Natural Chicken (Nut Free) (Dairy Free)

with Herb Chicken Jus

---

### THE VILLAGES

Irish Potato Soup (GF) (NF)

---

Mixed Greens Salad

Shaved Carrots, Radishes, Cucumber, Cherry Tomatoes, Green  
Goddess Dressing

---

Pasta Salad

---

Chicken Breast, Cremini Mushrooms, Marsala Wine

---

Brats, Braised Sauerkraut with Onions

---

Grilled Sirloin Filet, Ale Chimichurri

---



Three Cheese Mac N Cheese (Nut Free)  
with Parmesan Cracker Crust

Braised Brussel Sprouts (GF) (Vegan) (Nut Free)  
with Caramelized Onions

Buckeye Cupcakes (Veg)

**\$82** *Per Guest*

## NORTH MARKET BUFFET

Vegetable Soup with Cous Cous (Vegan) (Nut Free)

Baby Spinach Salad (GF) (Veg) (Nut Free)  
Feta Cheese, Tomatoes, Shaved Radish, Onions and Sherry  
Vinaigrette

Baked Potato Salad (GF) (Nut Free)  
with Sour Cream, Bacon, Chives and Cheddar

Blackened Chicken Breast (GF)  
with Creamy Cajun Parmesan and Roasted Tomato Sauce

Grilled Sirloin  
with Sweet Corn Salsa (GF) (NF) (DF)

Seared Salmon (GF)  
with Sautéed Mushroom and Pesto Cream

Wild Rice Pilaf (GF) (Vegan)

Roasted Vegetables (GF) (Vegan)

Pineapple Upside Down Cake with Whipped Cream & Candied  
Pecans

**\$82** *Per Guest*

## ALTERNATIVE OPTIONS

Penne Primavera (Vegan) (Nut Free)  
Tomato Basil Sauce and Plant Based Italian Sausage

Chimi Chruui Cauliflower Steak (GF) (Vegan) (Nut Free)  
Caramelized Onions and Mushrooms

Teriyaki Tofu (Vegan) (Nut Free)

Salt Potatoes, Butter, Chives

Roasted Farmers Market Vegetables, Fresh Herbs

Sticky Toffee Pudding with Toffee Caramel Sauce

**\$82** *Per Guest*

## PRIME STEAKHOUSE

French Onion Soup with Gruyere Croutons (NF)

Caesar Salad (Nut Free)  
Romaine, Parmesan, Cherry Tomatoes, Garlic Croutons, Caesar  
Dressing

Green Leaf Lettuce Salad (GF) (Nut Free)  
Hardboiled Egg, Bacon, Shaved Red Onion, Crumbled Bleu  
Cheese and Bleu Cheese Dressing

Potatoes Au Gratin

Filet Mignon with Mushrooms & Peppercorn Demi (GF) (DF) (NF)

Airline Chicken Breast with Romesco Sauce (GF) (DF)

Roasted Asparagus (Veg)

Warm Rolls Served with Butter (Veg)

Mini Key Lime Tart, Whip Cream, Lime Zest

**\$82** *Per Guest*

Carrots, Scallions and Sesame Seeds

---

BBQ Pulled Jack Fruit (Vegan) (Nut Free)

Buns

---

Plant Based Hot Dogs (Vegan) (Nut Free)

Buns and Condiments

---

Plant Based Chicken Breast (Vegan) (Nut Free)

Roasted Tomato Jus

---

Plant Based Fried Fish (Veg)

Lemon and Parsley

---

The Impossible Burger (Vegan) (Nut Free)

Buns and Condiments

---

**\$7** *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

### SIGNATURE WINE SERIES: CANVAS BY MICHAEL

#### MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$50 Bottle  
Creamy with Aromas of Lavender and Hints of Cinnamon,  
Nutmeg and Lemon Cream

---

Canvas Chardonnay, California | \$50 Bottle  
Freshness and Richness of Pure Fruit Woven Beautifully with  
Subtle, Toasty Oak

---

### SEASONAL WINE FEATURES:

Finca El Origen Gran Reserva Chardonnay | \$60 Bottle  
*Uco Valley, Argentina* Fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure with notes of green apple, grapefruit and pineapple. Pairs well with chicken, risotto, sushi.

---

Santa Carolina Reserva Cabernet Sauvignon | \$60 Bottle  
*Colchagua Valley, Chile* Exhibits a floral nuance and a pleasant expression of red fruits. Notes of black pepper and cedar, grippy tannins and a long and pleasant finish. Pairs well with venison stew in red wine sauce, hamburgers with blue cheese, charcoal grilled beef.

---

Canvas Pinot Noir, California | \$50 Bottle  
Aromas of Vivid Red Fruit with Hints of Spice that Complement  
the Lithe Texture

---

Canvas Cabernet Sauvignon, California | \$50 Bottle  
Subtle Hints of Oak and Spice Married with Lively Tannins.

---

Canvas Brut, Blanc De Blancs, Veneto, Italy | \$50 Bottle  
Italian Sparkling Wine with Aromas of Peach and Acacia Blossom  
Complimented with Flavors of Crisp Green Apple

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### WHITES

Kendall Jackson, Chardonnay | \$55 Bottle  
*California*

---

Kim Crawford, Sauvignon Blanc | \$55 Bottle  
*New Zealand*

---

Hess, Chardonnay | \$56 Bottle  
*Central Coast, California*

---

Chateau Ste. Michelle, Riesling | \$52 Bottle  
*Columbia Valley, Washington*

---

Loveblock, Sauvignon Blanc | \$68 Bottle  
*New Zealand*

---

Santa Margherita, Pinot Grigio | \$68 Bottle  
*Adige River Valley, Northern Italy*

---

Caposaldo, Moscato | \$56 Bottle  
*Italy*

---

### REDS

Elouan, Pinot Noir | \$59 Bottle  
*Oregon*

---

### ROSÉ

M. Chapoutier Belleruche, Rosé | \$58 Bottle  
*Rhône Valley*

---

Catena Vista Flores, Malbec | \$56 Bottle  
*Tunuyán, Mendoza, Argentina*

---

Daou, Cabernet Sauvignon | \$84 Bottle  
*Central Coast, California*

---

Meiomi, Pinot Noir | \$68 Bottle  
*California*

---

Cline Seven Ranchlands, Cabernet Sauvignon | \$56 Bottle  
*North Coast California*

---

Decoy, Red Blend | \$68 Bottle  
*Sonoma County Estate Vineyard, California*

---

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### HAND CRAFTED COCKTAILS

Hendrick's Cranberry Fizz  
Hendricks Gin, Cranberry Juice and Sparkling Wine

---

Maker's Mare  
Maker's Mark Bourbon and Ginger Ale with a Lime Wedge

---

Ketel One Back Nine  
Ketel One Vodka, Sweetened Iced Tea, Lemon Zest, Mint and a Splash of Lemonade

---

**\$15** *Per Drink*

### ALCOHOL FREE COCKTAIL OPTIONS

Red Bull Sunrise  
Red Bull, Orange Juice and Grenadine

---

Sangria  
Red Grape Juice, Cranberry Juice, Orange Juice and Sparkling Water

---

Mai Tai  
Orange Juice, Pineapple Juice, Lime Juice, Coconut, Grenadine and Sparkling Water

---

**\$7** *Per Drink*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.

## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST-SPONSORED CONSUMPTION BAR

CASH BAR

Signature Cocktails | \$11

Conciere Vodka, Conciere Silver Rum, Conciere Gin, Conciere Silver Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec and DeKuyper, featuring Fever-Tree Mixers

Premium Cocktails | \$13

Tito's, Beefeater, Bacardi Superior, Patrón Silver, Jim Beam White Label, Teeling Small Batch Irish, Chivas Regal

Super Premium Cocktails | \$15

Ketel One, Hendrick's, Diplomatico Reserva Exclusvia, Don Julio Reposado, Maker's Mark, Crown Royal, Jameson, Jack Daniel's, Del Maguey Vida, Johnnie Walker Black

White Claw Seltzer | \$7.50

High Noon Vodka Seltzer | \$10

Signature Wine | \$11

Hyatt's own Canvas wines: *Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon*

Premium Wine | \$13

Angeline Vineyards: *Chardonnay, Rosé of Pinot Noir, Cabernet Sauvignon*

Red Bull | \$6

Michelob Ultra Domestic Beer | \$6.50

Coors Light Domestic Beer | \$6.50

CBC IPA Premium Beer | \$7.50

Corona Extra Imported Beer | \$7.50

Blue Moon Premium Beer | \$7.50

Athletic Brewing Upside Dawn Non-Alcoholic Domestic Beer | \$6.50

Soft Drinks, Mineral Waters and Juices | \$6

OHIO LOCAL BREWERY FEATURE

Explore Ohio's growing craft beer scene, brewed from Ohio grains and local hops

Cash bars require a minimum of \$500.00 per bar, or the difference will be charged to the group's master account.

Signature Cocktails | \$14

Conciere Vodka, Conciere Silver Rum, Conciere Gin, Conciere Silver Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec and DeKuyper, featuring Fever-Tree Mixers

Premium Cocktails | \$16

Tito's, Beefeater, Bacardi, Patrón Silver, Jim Beam, Teeling Small Batch Irish, Chivas Regal

Super Premium Cocktails | \$19

Ketel One, Hendrick's, Diplomatico Reserva Exclusvia, Don Julio Silver, Maker's Mark, Crown Royal, Jameson, Jack Daniel's, Del Maguey Vida, Johnnie Walker Black

White Claw Seltzer | \$9

High Noon Vodka Seltzer | \$12

Signature Wine | \$14

Hyatt's own Canvas wines: *Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon*

Premium Wine | \$16

Angeline Vineyards: *Chardonnay, Rosé of Pinot Noir, Cabernet Sauvignon*

Red Bull | \$7

Michelob Ultra Domestic Beer | \$8

Coors Light Domestic Beer | \$8

CBC IPA Premium Beer | \$9

Corona Extra Imported Beer | \$9

Blue Moon Premium Beer | \$9

Athletic Brewing Upside Dawn Non-Alcoholic Domestic Beer | \$8

Soft Drinks, Mineral Waters and Juices | \$7

BARTENDERS

*Up to three hours* \$25.00 for each additional hour A minimum of \$500 in sales must be spent for each bartender, or the difference

Columbus Brewing Company  
Indian Pale Ale: Orange with Grapefruit, Pine, and Tropical Fruit  
Aromas

---

Rhinegeist Cincy Made Brewery  
"The belief in the power of beer to bring great people together  
and where the first sip calls for the third."

---

will be charged to the group's master account (Cash bars only). 1  
bartender per 100 guests on a host bar and 150 guests on a cash  
bar recommended

**\$175** *Each*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions.



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian