



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) (NF)
- Scones & Breakfast Bread (Veg)
- Chorizo Hash Brown Casserole (GF) (NF)
- Cucumber Mint Infused Water

\$36 *Per Guest*

\$40 *On All Other Days*

GO BLUE JACKETS! - TUESDAY & SATURDAY

- Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)
- Butter Croissants & Apple Danish (Veg)
- Sausage, Kale & White Cheddar Bread Pudding (NF)
- Watermelon Mint Infused Water

\$36 *Per Guest*

\$40 *On All Other Days*

GO CLIPPERS! - WEDNESDAY & SUNDAY

- Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)
- Mini Danishes & Muffins (Veg)
- Mushroom, Spinach & Goat Cheese Frittata (GF) (Veg) (NF)
- Strawberry Basil Infused Water

\$36 *Per Guest*

\$40 *On All Other Days*

GO FURY! - THURSDAY

- Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)
- Butter Croissants & Pecan Danish (Veg)
- Steel Cut Oatmeal with House-Made Granola & Assorted Cereals (Veg)
- 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) (NF)
- Mini Croissants & Raspberry Danish (Veg)
- Broccoli, Roasted Onion & Feta Cheese Frittata (GF) (Veg) (NF)
- Lemon Lime & Orange 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. Menus valid through 10/1/25.

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 (NF) | \$12
Fried Egg, Croissant, Bacon and Pepper Jack Cheese
.....
- Ham & Cheese Sandwich (NF) | \$12
Egg, English Muffin, Shaved Ham and Cheddar Cheese
.....
- Breakfast Burrito (NF) | \$12
Cage-Free Scrambled Eggs, Chorizo, Potatoes, Pico de Gallo and Pepperjack Cheese in a Sun-Dried Tomato Wrap
.....
- Stay Fit Breakfast Burrito (Veg) (NF) | \$12
Egg Whites with Spinach, Sweet Potato, Shredded Cheddar, Black Bean Salsa in a Flour Tortilla
.....

HOT BAKES & PARFAITS

- Biscuits and Sausage Gravy (NF) | \$12
Buttermilk Biscuits and Pork Sausage Pepper Gravy
.....
- Steel Cut Oatmeal (Vegan) (NF) | \$8
Toppings: Nuts, Toasted Coconut, Brown Sugar, Maple Syrup, Cinnamon, Chocolate Chips, Low Fat Milk and Whole Milk
.....
- Honey Vanilla Greek Yogurt Parfait (Veg) (NF) | \$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*

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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 20 people or less. *Pricing based on 90 minutes maximum service.*

DOWNTOWN BREAKFAST BUFFET

HIGH STREET BREAKFAST BUFFET

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)

.....

Today's House-Made Bakeries (Veg)

.....

Fluffy Scrambled Cage-Free Eggs (GF) (Veg) (NF) (DF)

.....

Naturally Cured Bacon (GF) (DF)

.....

Fresh Baked Biscuits & Sausage Gravy (NF)

.....

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

.....

\$48 *Per Guest*

SHORT NORTH BREAKFAST BUFFET

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)

.....

Today's House-Made Bakeries (Veg)

.....

BYO Yogurt Parfait with Granola & Compote (Veg) (NF)

.....

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

.....

Naturally Cured Bacon (GF) (NF) (DF)

.....

Chicken Sausage (GF) (NF) (DF)

.....

\$48 *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions. Menus valid through 10/1/25.

Plated Breakfasts

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

PLATED BREAKFAST ONE

Cherry Berry Overnight Oats (Vegan)

.....

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

.....

Local & Seasonally Inspired Sliced & Whole Fruit (GF) (Vegan) (NF)

.....

Today's House-Made Bakeries (Veg)

.....

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

.....

Naturally Cured Bacon (GF) (DF)

.....

Seasonal Chicken Sausage (GF) (NF) (DF)

.....

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

.....

PLATED BREAKFAST TWO

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

.....

Brioche French Toast with Berry Compote & Maple Syrup, with
Naturally Cured Bacon & Roasted Red Skin Potatoes with Sweet

\$34 *Per Guest*

PLATED BREAKFAST THREE

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

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

\$34 *Per Guest*

Peppers (NF)

\$34 *Per Guest*

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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. Menus valid through 10/1/25.

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) (NF)

\$20 *Per Guest*

BERRY - TUESDAY & SATURDAY

Triple Berry & Nut Trail Mix (GF) (Veg)

Honey Greek Yogurt Parfait with Berry Compote (Veg)

Raspberry Pastry (Veg)

Blackberry Lime Infused Water

\$20 *Per Guest*

BRUNCH BREAK - WEDNESDAY & SUNDAY

Warm Sugar Waffle with Caramel Sauce (Veg) (NF)

HIGH TEA - THURSDAY

Scones (Veg)
Blueberry, White Chocolate Cranberry, Apple Cinnamon,

Tajin Fruit Cocktail (GF) (Vegan) (NF)

Everything But The Bagel Cream Cheese Dip with Bagel Chips & Red Peppers (Veg) (NF)

Sparkling Orange Juice

\$20 *Per Guest*

BRAIN GAIN - FRIDAY

Fruit Nut Muffins (Veg)

Smoked Salmon Cream Cheese Dip with Bagel Chips (NF)

Chia Pudding with Pineapple Mango Compote & Coconut (GF) (Vegan)

Strawberry Lemon Infused Water

\$20 *Per Guest*

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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 \$24 per guest. Break packages served for up to 45 minutes.

HIT THE REFRESH BUTTON - MONDAY

Watermelon Wedges (GF) (Vegan)

Lemon Bars (Veg)

Cauliflower Caprese Flatbread (GF)

Strawberry Refresher

Lemonade, Green Tea, Strawberry Syrup

\$20 *Per Guest*

RETRO CARNIVAL BREAK - WEDNESDAY & SUNDAY

Seasonal Jam, Whipped Butter

Lemon Pound Cake (Veg)

Cucumber Tea Sandwiches (Veg)

Potato Bread, Cucumber Ribbons, Dill Whipped Cream Cheese

Arnold Palmer

\$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 (Veg) (NF)

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

Sparkling Grapefruit Water

\$20 *Per Guest*

ANTIPASTO - THURSDAY

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

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Mini Corndogs, Mustard & Ketchup

.....

Sweet & Spicy Pickles (GF) (Vegan)

.....

Lemonade Spritz

.....

\$20 *Per Guest*

SWEET TOOTH ESCAPE - FRIDAY

Mini Glazed Doughnuts (Veg)

.....

Bite Size Chocolate Eclairs (Veg)

.....

Tropical Macarons (GF) (Veg)

.....

Mojito Mocktail-Mint, Lime, Sparkling 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. Menus valid through 10/1/25.

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

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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

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Artisan Ohio Amish Cheese & Dry Cured Meats (GF) (NF)

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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*

BYO TRAIL MIX - EVERYDAY

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

.....

\$30 *Per Guest*

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 (GF) (Vegan) | \$6 Per Guest

.....

Upgraded Popcorn Station with Seasonings, Chocolate Candies & Popcorn Boxes (GF) (Vegan) | \$16 Per Guest

Popcorn Shakers: Nacho Cheddar, Ranch, Caramel Corn, Cheesy Jalapeno, White Cheddar, Kettle Corn Milk Chocolate Raisins &

Daily House-Made Breads | \$56 Per Dozen
Orange Poppyseed, 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, Pumpernickel, Cranberry, Cinnamon Raisin, Asiago
Cheese, Honey Wheat

Lox and Bagels | \$12 Per Guest
Assorted Bagels and Cream Cheese with Smoked Salmon,
Capers, Chopped Hard Boiled Eggs, Red Onions

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A La Carte Beverages

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

COFFEE AND TEA

Tazo Tea | \$92 Per Gallon

Reese's Pieces

Add Popcorn Station with Machine & Attendant | \$175 fee

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, Brown Butter Almond Brittle

STILL WATER & SPARKLING WATER

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

.....

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. Menus valid through 10/1/25.

Packages

Minimum of 20 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 20 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 menu description

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Morning Break of the Day

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

.....

Lunch Buffet of the Day

HALF DAY MORNING CBUS PACKAGE

Breakfast of the Day

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

.....

Morning Break of the Day

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

.....

\$56*Per Guest*

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

.....

Afternoon Break of the Day

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

.....

\$134 Per Guest

HALF DAY AFTERNOON CBUS PACKAGE

Lunch Buffet of the Day

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

.....

Afternoon Break of the Day

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

.....

\$78 Per Guest

ENHANCE WITH CONTINUOUS BEVERAGE SERVICE

Full Day - \$40.00 per guest for up to 8 hours Half Day - \$30.00 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

.....

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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 20 people or less.

MEDITERRANEAN FEAST - MONDAY

- Lemon, Chicken & Rice Soup (GF) (NF)
-
- Greek Salad, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta (GF) (Veg) (NF)
-
- Roasted Red Pepper Hummus, Warm Soft Pita (Vegan) (NF)
-
- 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 (GF) (Vegan) (NF)
-

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 (Veg) (NF)
-
- Mixed Greens, Cherry Tomatoes, Sliced Radish, Cotija Cheese, Cucumber, Tortilla Strips, Chipotle Ranch Dressing & Lime Vinaigrette (GF) (NF)
-
- Citrus Chili Spiced Beef Sirloin Filet (GF) (DF)
-
- Garlic Chipotle Chicken Breasts (GF) (DF)
-
- Spanish Rice (GF) (Vegan) (NF)
-

Baklava Cheesecake (Veg)

\$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 (GF) (NF)

Creamy Potato Salad, Hardboiled Eggs, Celery, Onion, Sweet Relish (GF) (Veg) (NF)

Buttermilk Fried Chicken Thighs (NF)

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

Baked Macaroni and Cheese (Veg) (NF)

Sautéed Green Beans, Caramelized Onions, Garlic (GF) (Vegan) (NF)

Warm Peach Cobbler (Veg)

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

\$58 Per Guest

\$62 On All Other Days

BACKYARD BBQ - FRIDAY

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)

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

Tres Leche Cake (Veg)

\$58 Per Guest

\$62 On All Other Days

LITTLE ITALY - THURSDAY

Italian Wedding Soup (NF)

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing (NF)

Caprese Salad (GF) (NF)

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

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

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

Penne, Marinara, Parmesan Cheese (Veg)

Ratatouille (GF) (Vegan) (NF)

Limoncello Cake, Lemon Curd, Raspberries (Veg)

\$58 Per Guest

\$62 On All Other Days

FEEL, FUEL, FUNCTION - SATURDAY

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)

Pan Seared Salmon with Herb & Garlic Cream Sauce (GF) (NF)

Lemon Thyme Grilled Chicken with Roasted Mushrooms & Herb Chicken Jus (GF) (NF)

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

Baked Beans, Bacon, Brown Sugar (GF) (DF)

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*

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

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

Wild Rice (GF) (Vegan) (NF)

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 (GF) (Veg) (NF)

BBQ Chickpea Wrap (Veg) (NF)

Red Onion, Red Pepper, Creamy Brussel Slaw

Philly Cheesesteak Wrap (NF)

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*

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) (NF)
Tomato Basil Sauce and Plant Based Italian Sausage

BBQ Pulled Jack Fruit (Vegan) (NF)
Buns

Plant Based Hot Dogs (Vegan) (NF)
Buns and Condiments

The Impossible Burger (Vegan) (NF)
Buns and Condiments

Chimichurri Cauliflower Steak Cutlets (GF) (Vegan) (NF)
Caramelized Onions and Mushrooms

Plant Based Chicken Breast (Vegan) (NF)
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. Menus valid through 10/1/25.

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 \$62 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
- Roasted Turkey Sandwich
Bacon, Lettuce, Tomato, Pesto Aioli, Cracked Wheat Bread
- Chipotle Chicken Caesar Wrap (NF)
Chicken Breast, Romaine Lettuce, Tomato, Parmesan, Chipotle Caesar Dressing
- Ham Sandwich (NF)
Natural Cured Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard on a Wheat Bun
- Roast Beef Sandwich (NF)
Roast Beef, Arugula, White Cheddar and Horseradish Mayo on a

VEGETARIAN

Select One

- Cajun Tofu Wrap (Veg)
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

Brioche Bun

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

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

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

\$62 *Per Guest*

SIDE

Select Two

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

Italian Pasta Salad (Veg) (NF)
with Rotini Pasta, Bell Pepper, Tomato, Black Olive, Red Onion, Bocconcini Mozzarella and Herb Vinaigrette

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

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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 bread service, 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

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

Petite Mixed Greens (GF) (Veg)
Dried Blueberries, 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 & Bleu Salad (GF) (Veg)

ENTREES

Select One

Chipotle Chicken Breast (GF) (NF) (DF) | \$50 Per Guest
Black Beans and Rice, Peppers and Onions, Pico de Gallo

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

Pepper Crusted Sirloin Steak (GF) (NF) (DF) | \$54 Per Guest
Roasted Garlic Demi, Herb Roasted Fingerlings, French Beans and Oven Dried Grape Tomatoes

Red Wine Braised Beef Short Rib (GF) (NF) | \$56 Per Guest

Mixed Greens, Blackberries, Bleu Cheese and Honey Roasted Pecans with Balsamic Vinaigrette

DESSERTS

Select One

Amaretto Torte Topped with Caramel Sauce, Whipped Cream & Chocolate Garnish (Veg)

Fruit Torte Cake Filled with Custard, Topped with Wild Berries & Whipped Cream (Veg)

Strawberry Swirl Cheesecake with Strawberry Compote & Whipped Cream (Veg)

Chocolate Pot de Creme with Whipped Cream & Chocolate Shavings Garnish (Veg) (GF)

White Cheddar Polenta, Brussel Sprouts and Red Wine Demi

Sesame Ginger Salmon (GF) (NF) (DF) | \$52 Per Guest

Wild Rice, Roasted Asparagus and Mustard Cream Sauce

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, Sauteed Spinach and Tomato Relish

SWEET ALTERNATIVES

Flourless Chocolate Cake (GF)

Vegan Lemon Raspberry Cheesecake

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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. Hand Passed \$75 fee per server.

COLD SELECTIONS

- Bruschetta of Tomatoes (Veg) (NF) | \$5 Per Piece
Basil and Goat Cheese on Focaccia Crostini
.....
- Spicy Shrimp Crostini | \$6 Per Piece
.....
- Traditional Deviled Egg with Smoked Paprika & Scallions (GF) (NF) | \$5 Per Piece
.....
- Grilled Street Corn Crostini (Veg) | \$5 Per Piece
.....
- Garlic Crostini with Steak, Horseradish Cream & Chives (NF) | \$6 Per Piece
.....
- Smoked Salmon Cucumber Cups (GF) (NF) | \$6 Per Piece
Mint Cream Cheese
.....
- Hot Honey Ricotta Cup with Peach Salsa & Fried Prosciutto (NF) | \$6 Per Piece
.....
- Micro Salad with Lemon Vinaigrette, Roasted Beets & Feta (GF) (Veg) (NF) | \$6 Per Piece
.....

WARM SELECTIONS

- Paella Arancini (GF) | \$6 Per Piece
Saffron Risotto with Shrimp and Chorizo with Smoked Paprika Aioli
.....
- Kale & Onion Potstickers (Vegan) (NF) | \$5 Per Piece
.....
- Crispy Parmesan Stuffed Peppadew Peppers (Veg) (NF) | \$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
.....
- Goat Cheese & Honey Phyllo Triangle (Veg) (NF) | \$5 Per Piece
.....
- Chili Garlic Beef Skewer (GF) | \$6 Per Piece
Chimichurri Sauce
.....
- Crab Cakes (NF) | \$6 Per Piece
Sriracha Remoulade
.....
- Mini Shrimp Spring Roll | \$6 Per Piece
.....
- Thai Style Spring Rolls (Veg) | \$5 Per Piece
Thai Sweet Chili Sauce
.....

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions. Menus valid through 10/1/25.

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.*

CRUDITES

- Fresh Seasonal Vegetables (GF) (Vegan)
.....

ARTISANAL CHEESE

- Handcrafted Midwest Cheeses (GF) (Veg)
.....

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

\$16*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) (NF)
(DF)

Spanakopita (Veg)

Traditional Hummus & Grilled Pita (Vegan)

\$28*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, Shaved Parmesan Cheese

\$34*Per Guest*

DIM SUM

Crab Rangoon (NF)

Chicken Dumplings (DF)

Kale & Onion Potstickers (Vegan)

Seasoned Thin Crisps (Veg)

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

\$22*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 50 pieces *All Displays Include Lemon Wedges,
Cocktail Sauce & Hot Sauce*

Pacific Oysters | \$7 Per Piece
Served with Additional Shallot Mignonette

Gold Coast Shrimp (GF) (NF) (DF) | \$7 Per Piece

Jonah Crab Claw | \$8 Per Piece
Served with Additional Creamy Cajun Mustard

Snow Crab Claw | \$8 Per Piece
Served with Additional Creamy Cajun Mustard

Maine Lobster Claw | \$10 Per Piece
Served with Additional Shallot Mignonette

Vegetable Spring Rolls (Vegan)

Soy Sauce & Sweet Chili

\$30 *Per Guest*

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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) (DF) (NF)

Serves 25

Garlic Mashed Potatoes (GF)

Sage Gravy (NF)

French Beans with Caramelized Onions & Tomatoes GF) (DF)

Artisan Rolls (Veg)

\$550 *Each*

NATURAL BEEF STRIP LOIN (GF) (DF) (NF)

Serves 30

Twice Potato Bake (GF) (Veg)

Red Wine Demi (GF) (DF) (NF)

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

Buttermilk Biscuits (Veg)

\$750 *Each*

HONEY CHIPOTLE GLAZED SALMON (GF) (NF) (DF)

Serves 20

Garlic Butter Orzo & Parsley (Vegan) (NF)

Edamame & Corn Succotash (GF) (Vegan) (NF)

Crispy Fried Wonton Chips (Vegan) (NF)

\$360 *Each*

HONEY MUSTARD GLAZED HAM (GF)

Serves 50

White Cheddar Mac N Cheese (Veg) (NF)

Kale & Brussel Sprout Slaw (GF) (NF)

Jalapeno Cheddar Cornbread Muffins (Veg) (NF)

\$600 *Each*

HERB ROASTED PRIME RIB OF BEEF (GF) (DF) (NF)

Serves 35

Crispy Smashed Garlic Potatoes (GF) (Veg) (NF)

Peppered Horseradish Cream (GF) (Veg)

ROASTED PORK LOIN (GF) (DF) (NF)

Serves 30

Grain Mustard Jus (GF) (NF) (DF)

Roasted Baby Potatoes (GF) (Vegan) (NF)

Herb Roasted Broccoli (GF) (Vegan)

.....

Ciabatta Rolls (Veg)

.....

\$875*Each*

Apple Cabbage Slaw with Mustard Vinaigrette (GF) (NF)

.....

Artisan Rolls (Veg)

.....

\$450*Each*

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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 20 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 (GF) (NF)
with Celery, Carrots, Tortilla Chips

.....

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

.....

Cuban Sandwich Eggroll (NF)
Ham, Roasted Pork, Pickle, Swiss Cheese, Dijonnaise

.....

Sweet & Spicy Pickles (GF) (Vegan)

.....

\$30*Per Guest*

EVENING IN THE GARDEN

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 (NF)

.....

\$26*Per Guest*

WINGS BAR

Regular and Boneless Local Amish Chicken

.....

3 Pieces Bone In and 3 Pieces Boneless

.....

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

.....

Ranch, Bleu Cheese and Green Onion Aioli (GF) (Veg)
with Celery and Carrot Sticks

.....

\$26*6 Wings Per Guest*

NACHO AVERAGE SNACK

Spiced Taco Beef (GF) (NF) (DF)

.....

Blackened Tofu (GF) (Vegan) (NF)

.....

Refried Beans (GF) (Vegan) (NF)

.....

Jalapeño Cheese Sauce (GF)

.....

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

.....

Tortilla Chips (GF) (Vegan)

.....

\$28 *Per Guest*

DIY SLIDER

Ohio Beef (GF) (DF)

Buttermilk Fried Chicken Thighs (NF)

Crab Cake (NF)

Seared Portobello Mushroom (GF) (Vegan) (NF)

Toppings

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

\$34 *Per Guest*

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Sweet Stations

Pricing based on maximum of 1 hour of service.

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

BITE SIZE DELIGHTS (VEG)

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*

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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 splitting 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) (NF)
with Bacon, Bleu Cheese, Roasted Tomatoes and Creamy Herb Dressing

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

Baby Spinach (GF) (Veg)
with Tomatoes, Perlini 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

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 (NF) | \$70 Per Guest
with Fried Onions, Roasted Garlic & Herb Smashed Potatoes, Broccolini and Port Wine Demi

Herb Seared Faroe Islands Salmon (GF) (NF) (DF) | \$68 Per Guest
with Wild Rice, Crispy Brussel Sprouts and Chipotle Glaze

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

Pepper Crusted Filet Mignon (GF) (NF) (DF) | \$92 Per Guest
Herb Roasted Fingerling Potatoes, Asparagus, Roasted Pearl Onions and Horseradish Demi

ALTERNATIVE OPTIONS

Select One

- Individual Lemon Mousse Cake (Veg)
with Fresh Raspberries, Whipped Cream and White Chocolate
- Hot Chocolate Cheesecake (Veg)
with Ganache and Whipped Cream
- Strawberry Panna Cotta (GF) (Veg)
with Whipped Cream
- Citrus Olive Oil Cake (Veg)
Dusted with Powdered Sugar, Garnished with Dried Apricots and Blackberries

- 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) (NF)
Tomato Sauce and Herbs
 - Cajun Stir Tofu - Wednesday (Vegan) (NF)
Rice, Corn, Peppers and Tomato
 - Plant Based Sausage - Thursday (GF) (Vegan) (NF)
Roasted Potatoes, Sautéed Spinach and Whole Grain Mustard
 - Chipotle Polenta Cake - Friday (Vegan) (NF)
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)
- Vegan Banana Walnut Cake (GF)
- Vegan Carrot Cake (GF)

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions. Menus valid through 10/1/25.

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 \$116 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 with 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 with Dried Blueberries, Shaved Pecorino, Sliced Almonds, Shaved Red Onion and Champagne Vinaigrette (GF)

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

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)

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)
Artichokes, 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 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

Fresh Fruit Tart with Lemon Mascarpone Custard (Veg)

\$116 *Per Guest*

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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 20 people or less. *Pricing based on 90 minutes maximum service.*

BUCKEYE

- Broccoli Cheddar Soup (GF) (Veg) (NF)
- Mixed Organic Greens (Veg)
with Cucumbers, Cherry Tomatoes, Candied Almonds, Garlic Croutons, Bleu Cheese Crumbles and White Balsamic Dressing
- Grilled Tender Beef Tips (GF) (NF) (DF)
with Mushroom Onion Demi
- Garlic and Herb Pork Loin (NF)
with Mushroom Gravy
- Slow Roasted Natural Chicken (NF) (DF)
with Herb Chicken Jus
- Three Cheese Mac N Cheese (NF)
with Parmesan Cracker Crust
- Braised Brussel Sprouts (GF) (Vegan) (NF)
with Caramelized Onions
- Buckeye Cupcakes (Veg)

\$82 *Per Guest*

NORTH MARKET BUFFET

- Vegetable Soup with Cous Cous (Vegan) (NF)
- Baby Spinach Salad (GF) (Veg) (NF)
Feta Cheese, Tomatoes, Shaved Radish, Onions and Sherry Vinaigrette

THE VILLAGES

- Irish Potato Soup (GF) (NF)
- Mixed Greens Salad (GF) (Veg)
Shaved Carrots, Radishes, Cucumber, Cherry Tomatoes, Green Goddess Dressing
- Greek Pasta Salad
Sundried Tomatoes, Olives, Onions, Feta
- Chicken Breast, Cremini Mushrooms, Marsala Wine (GF) (NF)
- Brats, Braised Sauerkraut with Onions (GF) (NF)
- Grilled Sirloin Filet, Ale Chimichurri (GF) (NF)
- Salt Potatoes, Butter, Chives (GF) (NF)
- Roasted Farmers Market Vegetables, Fresh Herbs (GF) (Vegan) (NF)
- Sticky Toffee Pudding with Toffee Caramel Sauce (Veg)

\$82 *Per Guest*

PRIME STEAKHOUSE

- French Onion Soup with Gruyère Croutons (NF)
- Caesar Salad (NF)
Romaine, Parmesan, Cherry Tomatoes, Garlic Croutons, Caesar Dressing

Baked Potato Salad (GF) (NF)
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 (Veg)
.....

\$82 *Per Guest*

ALTERNATIVE OPTIONS

Penne Primavera (Vegan) (NF)
Tomato Basil Sauce and Plant Based Italian Sausage
.....
Chimi Chruui Cauliflower Steak (GF) (Vegan) (NF)
Caramelized Onions and Mushrooms
.....
Teriyaki Tofu (Vegan) (NF)
Carrots, Scallions and Sesame Seeds
.....
BBQ Pulled Jack Fruit (Vegan) (NF)
Buns
.....
Plant Based Hot Dogs (Vegan) (NF)
Buns and Condiments
.....
Plant Based Chicken Breast (Vegan) (NF)
Roasted Tomato Jus
.....
Plant Based Fried Fish (Veg)
Lemon and Parsley
.....
The Impossible Burger (Vegan) (NF)
Buns and Condiments
.....

\$7 *Per Guest*

Green Leaf Lettuce Salad (GF) (NF)
Hardboiled Egg, Bacon, Shaved Red Onion, Crumbled Bleu
Cheese and Bleu Cheese Dressing
.....
Potatoes Au Gratin (GF) (NF)
.....
Filet Mignon Medallion 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 with Whipped Cream & Lime Zest (Veg)
.....

\$82 *Per Guest*

All prices are subject to 25% service charge (taxable) and 8% tax. Menu pricing may change based on availability and market conditions. Menus valid through 10/1/25.

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

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

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.

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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

ROSÉ

- M. Chapoutier Belleruche, Rosé | \$58 Bottle

Rhône Valley

REDS

- Elouan, Pinot Noir | \$59 Bottle

Oregon
- 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

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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*

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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

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*

CASH BAR

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
.....

<i>Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon</i>
Premium Wine \$13
Finca El Origen Gran Reserva and Santa Carolina Reserva Cabernet Sauvignon
Red Bull \$8
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 \$7

OHIO LOCAL BREWERY FEATURE

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

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."

Signature Wine \$14
Hyatt's own Canvas wines: <i>Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon</i>
Premium Wine \$16
Finca El Origen Gran Reserva and Santa Carolina Reserva Cabernet Sauvignon
Red Bull \$10
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 \$8

BARTENDERS

Up to three hours \$50.00 for each additional hour A minimum of \$500 in sales must be spent for each bartender, or the difference 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*

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