



THE COLUMBUS ATHENÆUM

Hors d'Oeuvres Package Menu

Minimum orders of 50

Light (2-3 hour party maximum):

(Approximately 1 serving of eight Hors d'Oeuvres & 1 introduction of food)

\$14.99 per person

Medium (3-4 hour party maximum):

(Approximately 1 serving of twelve Hors d'Oeuvres & 2 introductions of food)

\$22.99 per person

Heavy (4-5 hour party maximum):

(Approximately 1 serving of sixteen Hors d'Oeuvres & 2 introductions of food)

\$29.99 per person

Note: Packages are dictated by contracted event time.

Included with Hors d'oeuvre Packages:

Seating provided for 25% of guests-60" Round Tables with 10 chairs per Table

1 Cabaret Table per 25 guests

90"x90" Standard Tea-Length Table Linens (White, Ivory, Black)

Standard Table Decoration

Standard Meal Service Staff (Bartenders/Butler Servers are additional)

Standard China (bone) and Silverware Stationed

Coffee, Decaf Coffee, and Hot Tea Station

A La Carte & Late Night Snack Menus available,
please ask Sales Representative for more details!

32 North Fourth Street • Columbus, Ohio 43215

Phone: (614) 222-MEET [6338] • Fax: (614) 221-8639 •

www.columbusmeetings.com

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

Prices are subject to 20% service fee and applicable sales tax. Menu prices are subject to change without notice.

Stationed Hors d'Oeuvres

Upgrade to Butler Passed Hors d'Oeuvres for \$45 per butler per service hour.

Meatball Bar-1 large meatball per person with marinara, Italian relish, parmesan, & mozzarella cheeses

Hummus Station-hummus and Greek feta tomato bruschetta served with pita bread

Bruschetta Station-tomato basil bruschetta and olive tapenade served with grilled baguette slices

Chips & Dip Station-potato chips and pretzels served with two types of dip

Salsa Station-handcrafted salsas: traditional salsa rojo and black bean & corn salsa.

Add Guacamole \$50/bowl

Breads & Spreads Station

3-4 types of breads with assorted dips/spreads like bruschetta, hummus, pesto, pimento cheese, sun-dried tomato, etc

Wonton Cups with Peking Chicken

Bacon-Wrapped Water Chestnuts

Brie Bites with Raspberry Sauce

Baked Brie-Baked wheel of brie in pastry and topped with caramel, dried fruit, and nuts

Goat Cheese & Honey Phyllo Cups

Chicken or Beef Wellington Puffs-with cream sauce & mushroom duxelle in puff pastry

Potato Cheddar Pierogies-served with caramelized onions and sour cream

Kung Pao Chicken Potstickers-served with sriracha aioli, green onion, & crushed peanuts

Spanakopita-feta cheese and spinach baked in phyllo pastry

Mini Twice-Baked Potatoes-stuffed with bacon and tangy cheddar cheese baked and topped with sliced green onions

Spinach & Artichoke Dip-served warm with toasted garlic croutons

Stuffed Mushroom Caps-choice of filling: spinach & mozzarella/parmesan or artichokes & Boursin cheese

Italian Wedding Soup, Tomato Basil Bisque, or Gazpacho-stationed

(Soup Shooters \$0.50 per person upgrade)

Cocktail Franks-wrapped and baked in a pastry served with ketchup and spicy mustard relish

Cocktail Meatballs-choice of sauce: marinara, sweet & sour, Hawaiian, or Swedish

Chocolate-Dipped Fruits-seasonal variety of fruits dipped in white, milk, or dark chocolate

Chocolate-Dipped Treats-assortment of pretzels, graham crackers, rice krispie treats, oreos, etc

Chocolate & Peanut Butter Buckeyes

Miniature Pastries-assortment of cupcakes, truffles, whoopee pies, macarons, etc

Flavored Coffee Syrups, Chocolate Chips, & Whipped Cream-stationed with coffee

Cheese Display-assorted cheeses served with crackers & fruit garnishes on decorative platters

Fruit Display

Crudité Display-assorted vegetables displayed with ranch dip

(Crudités Shots \$0.50 per person upgrade)

Upgraded Hors d'Oeuvres

Price is per person per final guest count.

Mini Crab Cakes-with Remoulade \$0.50

Gourmet Cheese Display \$1.00

Chef's selection of finer cheeses served with assorted crackers & fruit garnishes

Antipasto Display \$1.00

Assorted olives, marinated vegetables, charcuterie, & cheeses

Antipasto Kabobs \$1.00

Italian kabobs of marinated meat cheese and vegetables

London Broil Lollipops \$1.99

Flank steak kabobs in a red wine reduction

Mashed Potato Martinis \$1.99

Martini glasses, mashed potatoes, and assorted toppings bar

Cocktail Shrimp \$1.99

Chef's Choice of Carving Station-with two meats, rolls, and sauces \$1.99

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

Prices are subject to 20% service fee and applicable sales tax. Menu prices are subject to change without notice.