

# COLUMBUS INN

## EVENTS

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# PACKAGES

## Breakfast & Brunch Packages

Available Monday-Saturday 11am-3pm

- \$500\* Food and Beverage Minimum for all Upstairs Event Spaces
- \$800\* for Main Dining Rooms Downstairs & Tavern spaces.

## Lunch Packages

Available Monday-Friday 11am-3pm

- \$300 Food and Beverage Minimum for all Upstairs Event Spaces
- \$800\* for Main Dining Rooms Downstairs & Tavern Spaces (\*Saturday Minimum)

## Dinner Packages

Requested for all parties over 15 guests.

- All Price Fixed Dinner Options Require Guest Selection Prior to Event Date for Parties Over 40.
- Please alert Event Coordinator or Manager of any Dietary Restrictions or Preferences.
- Additional a la carte Options or Selections must be approved prior to Event.

\*Minimums are subject to change\*

# OUR SPACES

## Upstairs

*Unfortunately, we do not have an elevator.*

*Please let our event coordinator know if there is any mobility issues when booking.*

### Wally Room

- max seated capacity 22 persons
- Cozy in-room fireplace with 60" LCD TV and with AV components
- \$500 food & beverage minimum

### Ramsey & Tabac Rooms

- combined seated capacity 50
- has ample room for a private bar or cocktail area
- 60" TV and wall projector with AV components
- \$1000 food and beverage minimum

## Downstairs

### Fenstermacher Room

- accommodates 40-65 seated guests
- has ample room for a private bar or cocktail area
- \$2500 food & beverage minimum
- in-room fireplace

### Main Dining Room

*Saturday day availability only*

- can accommodate up to 50 guests
- \$800 food and beverage minimum
- cozy in-room fireplace

#### AUDIO VISUAL FEES:

Wally Room \$50

Ramsey Room- \$100

In-house Projector & Screen \$150



# D E L U X E

## BRUNCH BUFFET

### INCLUDED BEVERAGES

La Colombe Coffee (regular and decaf),  
Lipton Hot & Iced Tea

*\*see page 7 for additional brunch alcohol options\**

### BREAKFAST ITEMS

#### **Choose 6 to feature:**

- Fresh Seasonal Fruit Platter
- Assorted Breakfast Pastries
- Greek Yogurt & Granola Parfait
- Scrambled Eggs
- CI Brioche French Toast or Waffles
- Thick Cut Bacon
- Breakfast Potatoes
- Cheddar Grits
- Country Sausage

### LUNCH ITEMS

#### **Choose 3 to feature:**

- Caesar or Mixed Greens Salad Bowl
- Grilled Vegetable Platter
- Roast Chicken
- Pan Roasted Salmon
- Chef's Pasta Selection

*(Choice Of Sauce: Creamy Pesto, Red, Or Blush Sauce)*

### ADDITIONAL FEATURES

Live-Action Stations - \$75 Set-Up Fee

Omelet - \$3 Per Person

Crepes - \$3 Per Person

### CARVING STATION

*Priced Per Piece (see page 9 for options)*

## \$30 Per Person

»»» Gratuity not included «««

# L U N C H

## BUFFET

*\*Minimum of 20 guests\**

### SALAD/SOUP

Choose one to feature:

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing*

Mixed Green

*Cucumber, Tomatoes, Onion, Balsamic Vinaigrette*

Chef's Seasonal Soup/Salad

*Please check with Event Coordinator for selection.*

### ENTREES

Choose two to feature:

Baked Atlantic Salmon

*Lemon & Thyme Vinaigrette*

Roast Chicken

*Bone-In Breast, Crispy Leg Confit Natural Chicken Jus*

Chef's Pasta Selection

*Choice Of Sauce: Creamy Pesto, Red, Or Blush Sauce*

Sliced Roast Beef

*Natural Beef Jus And Horseradish Cream Sauce*

### SIDES

Choose two to feature:

Sautéed Green Beans

Macaroni & Cheese

Seasonal Risotto

Sautéed Spinach

Roasted Brussels with Bacon

Crispy Potatoes with Onions & Parsley

### DESSERT

Assorted Sweet Treats

*Chef's Seasonal Selection of Assorted Treats*

## \$28 Per Person

»»» Gratuity not included «««

*\$3 additional charge for non-alcoholic beverages*

*Buffet Option is available Saturdays year round, Sundays (upstairs only from mid September thru mid June. Minimum of 20.  
Buffet food amounts are based upon number of guaranteed guests. Additional refills may occur additional cost (per pan or item).*



# LIGHT

## == LUNCH ==

A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest.

### SALAD/SOUP

Choose one to feature:

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing*

Mixed Greens

*Cucumber, Tomatoes, Onion, Balsamic Vinaigrette*

Chef's Seasonal Soup/Salad

*Please check with Event Coordinator for selection.*

### ENTREES

Choose two to feature:

Filet Sandwich

*sautéed onions, provolone cheese on a brioche bun  
hot peppers, ketchup, house cut chips*

Crab Cake Sandwich

*CI Signature crab cake on brioche bun with lettuce, tomato, pickles  
house made tartar & house cut chips*

Grilled Chicken Caesar Salad

*romaine lettuce, Caesar dressing, parmesan, garlic crouton,  
grilled chicken breast*

Grilled Cheese & Tomato Soup

*Mozzarella, Fresh Basil, Roasted Tomatoes on Brioche Bread,  
Roasted Tomato Bisque with Basil Oil & Parmesan  
Served with House-cut Potato Chips*

## \$18 Per Person

»»» **Gratuity not included** «««

*\$3 additional charge for non-alcoholic beverages*

# PLATE ID

## == LUNCH ==

A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest.

### SALAD/SOUP

Choose one to feature:

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing*

Mixed Greens

*Cucumber, Tomatoes, Onion, Balsamic Vinaigrette*

Chef's Seasonal Soup/Salad

*Please check with Event Coordinator for selection.*

### ENTREES

Choose three to feature:

Salmon

*Crispy Potatoes, Seasonal Vegetable, Lemon Vinaigrette*

Crab Cake Entree

*Old Bay Potatoes, Seasonal Vegetable*

Steak House

*Petite Filet Mignon, House-cut Steak Fries,  
Small Wedge with Blue Cheese, Bacon, Red Onion, Tomatoes*

COBB Salad

*Hard Boiled Egg, Avocado, Tomatoes, Chicken, Red Onion,  
Blue Cheese Crumbles, Mixed Greens, Brown Derby Vinaigrette*

Grilled Cheese & Tomato Soup

*Mozzarella, Fresh Basil, Roasted Tomatoes on Brioche Bread,  
Roasted Tomato Bisque with Basil Oil & Parmesan  
Served with House-cut Potato Chips*

### DESSERT

Assorted Sweet Treats

*Chef's Seasonal Selection of Assorted Treats*

## \$25 Per Person

»»» **Gratuity not included** «««

*\$3 additional charge for non-alcoholic beverages*



# PLATE D DINNER

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## 1<sup>ST</sup> COURSE

Choose one to feature:

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese,  
Caesar Dressing*

Mixed Green

*Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette*

Chef's Seasonal Soup/Salad

*Please check with Event Coordinator for selection*

## ENTRÉES

All three featured

Salmon

*Seasonal Risotto*

Brick Chicken

*Seasonal Set*

Pork Tenderloin

*Seasonal Set*

## DESSERT

Assorted Sweet Treats

*Chef's Seasonal Selection of Assorted Treats.  
Served Family Style For Each Table.*

# \$33 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

VEGETARIAN OPTION:

Chef's Selection Pasta with Seasonal Vegetable

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# DINNER UPGRADES

## 1<sup>ST</sup> COURSE

Choose two to feature

## ENTRÉES

Choose three from base or below:

Pan Seared Scallops

*Seasonal Risotto*

Twin Petite Filets

*Crispy Potatoes, Seasonal Vegetable,  
Red Wine Demi-Glace*

Jumbo Lump Maryland Crab Cakes

*Tangy Slaw, Old Bay Red Bliss Potatoes with Onions & Parsley*

## DESSERT

Dessert Duo

*Chef's Selection Of Two Petite Seasonal Desserts*

# \$43 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

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## ENTRÉES

- Plus two entrées from above or base

8oz Filet Mignon

*Seasonal Set*

12 oz Center Cut NY Strip

*Seasonal Set*

## DESSERT

Dessert Trio

*Chef's Selection Of Three Petite Seasonal*

# \$53 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

\*A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest



# FAMILY STYLE

## DINNER

*Shareable platters that increase guest interaction and provide a comfortable, family like setting.*

### 1<sup>ST</sup> COURSE

*Choose two to feature:*

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing*

Mixed Green

*Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette*

Chef's Seasonal Soup/Salad

*Please check with Event Coordinator for selection*

### ENTRÉES

*Choose two to feature:*

CI Whole Roasted Chicken  
*Natural Jus*

Braised Beef Short Rib  
*Red Wine Demi Glace*

Baked Faroe Island Salmon  
*Lemon & Thyme Vinaigrette*

Seasonal Pasta Selection  
*Chef Selection Pasta With Choice Of Sauce  
(Creamy Pesto, Tomato, Blush)*

Sliced Filet Mignon (\$6 Pp Supplement)  
*Red Wine Demi-Glace*

Seared Scallop & Shrimp (\$6 Pp Supplement)  
*White Wine, Garlic, Parsley*

### SIDES

*Choose two to feature:*

Crispy Potatoes

Sautéed Green Beans

Sautéed Spinach

Macaroni & Cheese

Roasted Brussels with Bacon

Seasonal Risotto

### DESSERT

*Chef Selection Of Assorted Sweet Treats*

## \$40 Per Person

»»» *Gratuity not included* «««

*\$3 additional charge for non-alcoholic beverages*

*Food amounts are based upon number of guaranteed guests (estimated 4 oz of each protein, 2-3 oz of each side).  
Additional refills may occur additional cost (per person or item).*



# BEVERAGE

## OPTION S

\$3 Per Person Non-Alcoholic Inclusive

*Drip Coffee, Iced Tea, Fountain Sodas, Hot Tea, Milk*

## BAR PACKAGE

## OPTION S

### Open Bar

*Event Host Will Be Charged Per Guest Attending Pricing Based On 3 Hour Event*

### Beer & Wine

*Domestic And Imported Beers, House Wines*

\$30 Per Person

### Mimosa Bar

*House Prosecco, Assorted Juices & Fruit Garnishes*

\$34 Per Bottle + \$3 Per Person

### Bloody Mary Bar

*Guests have a choice of Vegetable Infused Vodka or House*

*Vodka Assorted "Mixes" & Veggie Garnishes*

\$7 Per Beverage + \$3 Per Person

### Mid Shelf/Call Level

*Domestic, Import, and Craft Beers, House Wines Mid Shelf Spirits*

\$40 Per Person

### Top Shelf/Premium Level

*Domestic, Import, and Craft Beers, Select Wines, Top Shelf Spirits*

\$45 Per Person

## Private Bars

*Private Bars Can Be Provided Exclusively For Your Private Event Upon Request.*

\$100 Private Bar Set Up Fee

### Cash & Carry\*

*Each Event Guest Will Be Responsible For The Purchase Of Their Own Individual Beverages*

### Consumption\*

*Event Host will be Responsible for the Purchase of each Beverage Ordered by their Guests.*

*A Tallied Check will be Presented to the Event Host at the End of the Event.*

*\*For parties of 30 or more guests serving alcohol requires a Private Bar (\$100 Fee)*



# A P P E T I Z E R S

## PASSIED OR STATIONARY

Teriyaki Chicken Skewers  
\$30.....25 Pieces

Mini Lobster Rolls  
\$4.....per piece

Vegetarian Spring Roll  
\$30..... 25 Pieces

Mini Tacos or Empanadas  
*chicken or black bean/vegetarian*  
\$50..... 25 Pieces

Mac & Cheese Bites  
\$30.....25 Pieces

BBQ Pork Sliders  
\$50..... 25 Sliders

Mini Crab Cakes  
*served with tartar*  
\$75..... 25 Pieces

Sesame Chicken Bites  
\$30..... 25 Pieces

Vegetarian Samosas  
*served with mango chutney*  
\$30..... 25 Pieces

Mini Grilled Cheese &  
Tomato Soup Shooters  
\$50..... 25 Pieces

Mushroom Risotto Balls  
*served with garlic aioli*  
\$30.....25 Pieces

Pretzel Bite Platter  
*served with beer mustard*  
\$50.....Serves 15-25 people

Filet Sliders W/ Blue Cheese  
\$75.....25 Sliders

Mini Burger Sliders  
*(ground beef or turkey)*  
\$50..... 25 Sliders

Bacon Wrapped Scallops  
*served with scallion butter*  
\$50..... 25 Pieces

Tempura Fried Tuna Roll  
*served with spicy mayo and soy*  
\$50.....3 rolls  
(32 Pieces)

Deviled Eggs  
\$30.....25 Pieces

Cheesesteak Spring Rolls  
*served with spicy ketchup*  
\$50.....25 Pieces

Fresh Fruit Platter  
\$50....Serves 15-25 People

Hummus & Crudité  
Platters  
\$75...Serves 15-25 People

Seasonal Bruschetta  
\$30.....25 Pieces

*Chef Selection 4 cheeses,  
served with crackers*  
\$75....Serves 15-25 People  
\*\$25 add fruit to tray

Artisanal Meat & Cheese  
Tray\*  
*Choice of 3 meats & 3 cheeses from  
our house selection,  
served with seasonal  
accoutrement, crackers & crustini*  
\$150.....Serves 15-20 People  
\*\$25 add fruit to tray

Duck "Cigar" Spring Roll  
*hoison sauce & scallions*  
\$3.....per piece

Buffalo Chicken Bites  
*served with blue cheese*  
\$30.....25 Pieces

Tuna Tartare On Spoons  
*served with avocado mousse, crispy  
wontons, sweet soy*  
\$75.....25 Sliders

Crab Stuffed Mushrooms  
*served with scallion butter*  
\$50.....25 Pieces

Artichoke Beignet  
*served with scallion butter*  
\$30.....25 Pieces

Domestic Cheese ~~Tray~~

**RAW BAR**

*served on ice with cocktail sauce, mignonette, lemon wedges*

Jumbo Shrimp  
\$3 Each

Colossal Crab Cocktail  
\$60 per pound

East Coast Oysters  
\$2 Each

Tuna Tartare  
Priced Per Pound/Person  
\$MP

*Subject to market pricing changes*





# ADDITIONS

## HOT DIPS/APPETIZERS

Roasted Edamame

\$50.....Serves 15-25 People

Buffalo Chicken

Served with House-made Pita & Crudités

\$100.....Serves 15-25 People

Spinach & Artichoke

Served with House-made Pita & Tortilla Chips

\$75.....Serves 15-25 People

Crab Dip

Served with House-made Pita & Tortilla Chips

\$125.....Serves 15-25 People

## BUFFET ADD-ONS

*sold as 1/2 to full pans*

Sautéed Green Beans

\$80.....Serves 15-20 People

Roasted Brussels

\$80.....Serves 15-20 People

Sautéed Spinach

\$80.....Serves 15-20 People

Seasonal Pasta Selection

Choice Of Sauce: Creamy Pesto, Tomato, Blush

\$80.....Serves 15-20 People

Macaroni & Cheese

\$80.....Serves 15-20 People

Seasonal Risotto

\$80.....Serves 15-20 People

Crispy Potatoes with Onions & Parsley

\$50.....Serves 15-20 People

Fork Mashed Potatoes

\$60.....Serves 15-20 People

Vegetable Fried Rice

\$60.....Serves 15-20 People

## SALAD BOWLS

\$60 each.....Serves 15-20 People

Caesar Salad Bowl

Romaine Lettuce, Croutons, Parmesan Cheese

Mixed Green Salad

Cucumbers, Grape Tomatoes, Red Onions,  
Balsamic Vinaigrette

Chopped Wedge Salad

Blue Cheese Crumbles, Red Onion, Cherry Tomatoes,  
Bacon, Blue Cheese Dressing

## CARVING STATION

*Served with Seasonal Sauce/Accompaniments*

*\*Meats sold by piece – prices subject to change\**

*All carving stations are live action and are \$75.*

Pepper Crusted Beef Tenderloin

\$275.....Serves 10-15 People

Classic Roasted Prime Rib

\$340.....Serves 20-25 People

Rosemary Crusted Sirloin

\$275.....Serves 20-25 People

Maple Glazed Ham

\$225.....Serves 15-20 People

Honey Roasted Turkey Breast

\$130.....Serves 20-25 People

## DESSERT

Guests may bring in their own cake

\$2 Cake Cutting Fee.....Per person

Sweet Treats Platter

Assorted House Baked Cookies & Brownies

\$3.....Per Person

Ice Cream Sundae Bar\*

Vanilla & Chocolate Ice Cream,

Assorted Toppings

\$9.....Per Person

\*Live action station

If your event requires more than one "action station," you will be charged \$75 for each station.

