

COLUMBUS INN

# ON PREMISE EVENT PACKET



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**Please Note:**

**Menus, prices and food & beverage minimum subject to change with season, market price & availability.**

Our menu changes with the season; we kindly request you check with the events coordinator for any 'seasonal' offerings listed throughout this packet.



# OUR SPACES

## UPSTAIRS

Please note, we do not have an elevator. We ask that you alert the events coordinator of any mobility issues when booking.

### WALLY

Features in-room fireplace with 60" LCD TV & AV components.

Seated capacity of 22 people.

**\$500 food & beverage minimum**

AUDIO & VISUAL FEES  
Wally: \$50 / Ramsey: \$100  
Portable Projector & Screen: \$100

### RAMSEY & TABAC

Features 60" wall projector with AV components. C

Combined rooms creates able space for private bar.

Seated capacity of 40 people.

**\$1000 food & beverage minimum**

**\*ALL SATURDAY DAY TIME EVENTS REQUIRE A \$1000 FOOD & BEVERAGE MINIMUM\***

## DOWNSTAIRS

### FENSTERMACHER

Features in-room fireplace & ample room for a private bar or cocktail area.

Seated capacity of 40-50 people.

**\$1000 food & beverage minimum for day time events.**

**\$2500 food and beverage minimum for evening events**

### MAIN DINING ROOM

Features in-room fireplace.

Seated capacity of 50 people.

**\$1000 food and beverage minimum**

**\*only available Saturday morning\***

# BRUNCH PACKAGE

\*MINIMUM OF 20 GUESTS

## DELUXE BRUNCH BUFFET

\$40/pp  
beverages & gratuity not included

### Brunch Items

choose 6 to feature

Fresh Seasonal Fruit \*  
Assorted Breakfast Pastries  
Greek Yogurt & Granola Parfaits \*  
Scrambled Eggs \*  
Brioche French Toast  
Pearl Sugar Waffles  
Bacon \*  
Breakfast Potatoes  
Cheddar Grits \*  
Country Sausage \*

### Lunch Items

choose 3 to feature

Caesar or Mixed Greens Salad \*  
Grilled Vegetable Platter \*  
Brick Oven Chicken \*  
Wild Isles Salmon \*  
Chef's Selection Pasta

SEE PAGE 11 FOR  
AVAILABLE BRUNCH  
BAR PACKAGES

recommended additions:  
Omelette Station  
Crepe Station  
Carving Station  
see page 10 for more

# LUNCH PACKAGES

## PLATED

\$40/pp

gratuuity not included

please note: a pre-order is required for any plated meal over 30 people

### **First Course**

choose 1 to feature

#### **Classic CI Caesar \***

romaine, caesar dressing, parmesan, garlicky croutons

#### **House Greens Salad \***

mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

### **Soup Of The Day**

### **Main Course**

choose 3 to feature  
served with chef's selection  
seasonal starch & vegetable

#### **Wild Isles Salmon \***

#### **Twin Petite Filet Mignon \***

#### **CI Signature Crab Cakes**

#### **Organic Roasted Chicken Breast \***

### **Third Course**

served family style

#### **Assorted Sweet Treats**

chef's selection of petite desserts -  
typically consisting of cookies,  
flourless chocolate cake

Vegan / Vegetarian Options  
Available Upon Request:  
Vegetable Pineapple Fried Rice\*  
Seasonal Pasta

## BUFFET

\$38/pp

gratuuity not included

please note: we kindly request a minimum of 20 guests for any buffet service

### **Soup/Salad**

choose 1 to feature

#### **Classic CI Caesar \***

romaine, caesar dressing, parmesan, garlicky croutons

#### **House Greens Salad \***

mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

### **Main Features**

choose 2 to feature

#### **Wild Isles Salmon \***

lemon & thyme viniagrette

#### **Organic Roasted Chicken \***

bone-in breast, crispy leg confit, rosemary  
scented chicken jus

#### **Chef's Selection Pasta**

choice of red, blush or white sauce

#### **Sliced Roast Beef \***

natural beef jus & horseradish cream

### **Sides**

choose 2 to feature

#### **Sautéed Green Beans \***

#### **Fork Mashed Red Bliss Potatoes\***

#### **Mac & Cheese**

#### **Seasonal Risotto \***

#### **Crispy Potatoes with Sautéed Onions**

#### **Seasonal Vegetable \***

### **Dessert**

#### **Assorted Sweet Treats**

chef's selection of petite desserts - typically  
consisting of cookies, flourless chocolate  
cake, etc.

\*ASTERISK INDICATES AN ITEM IS OR CAN BE MODIFIED TO BE GLUTEN FREE \*

# PLATED DINNER PACKAGES

## TIER 1

\$42/pp

gratuuity not included

please note: a pre-order is required for any plated meal over 30 people

### **First Course**

choose 1 to feature

#### **Classic CI Caesar \***

romaine, caesar dressing, parmesan, garlicky croutons

#### **House Greens Salad \***

mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

#### **Soup Of The Day**

### **Second Course**

included proteins

served with chef's selection seasonal starch & vegetable

#### **Wild Isles Salmon \***

#### **Grilled Pork Tenderloin**

#### **Organic Roasted Chicken Breast \***

### **Third Course**

served family style

#### **Assorted Sweet Treats**

chef's selection of petite desserts - typically consisting of cookies, flourless chocolate cake, etc.

## TIER 2

\$52/pp

gratuuity not included

please note: a pre-order is required for any plated meal over 30 people

### **First Course**

choose 2 to feature

#### **Classic CI Caesar \***

romaine, caesar dressing, parmesan, garlicky croutons

#### **House Greens Salad \***

mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

#### **Soup Of The Day**

### **Second Course**

choose 3 to feature

served with chef's selection seasonal starch & vegetable

#### **Pan Seared Scallops \***

#### **Twin Petite Filet Mignon \***

#### **CI Signature Crab Cakes**

#### **Surf & Turf**

CI signature crab cake, petite filet mignon

### **Third Course**

#### **Dessert Duo**

chef's selection of two petite, house made desserts

## **Upgrade to Tier 3 - \$62/pp**

gratuuity not included

**please note: due to market volatility, a pre-order is required for any tier 3 cut steaks listed below. we apologize for any inconvenience.**

Choice of 2 First Courses from Tier 2.

Choose 2 Second Courses from Tier 1 or 2, plus one of the following:

8oz Filet Mignon

12 oz NY Strip

Dessert Duo from Tier 2

# FAMILY STYLE DINNER PACKAGES

shareable platters that increase guest interactions & create a comfortable, family like setting. Also available as buffet.

\$50/pp  
gratuuity not included

## First Course

choose 2 to feature

### Classic CI Caesar \*

romaine, caesar dressing, parmesan, garlicky croutons

### House Greens Salad \*

mixed greens, tomato, cucumber, red onion, balsamic viniagrette

### Soup Of The Day

## Entrees

choose 2 to feature

**Brick Oven Chicken \***  
crispy leg confit, natural jus

**Chef's Selection Pasta**  
choice of red, blush or white sauce

**Wild Isles Salmon \***  
lemon & thyme viniagrette

**Braised Beef Short Rib \***  
red wine demi

**Upgrade with one of the following, for an additional \$12/pp:**

**Seared Shrimp & Scallops \***  
white wine, parsley, garlic

**Sliced Filet Mignon \***  
red wine demi

## Sides

choose 2 to feature

Sauteed Green Beans

Crispy Potatoes

Roasted Broccoli

Mac & Cheese

Seasonal Vegetable

Seasonal Risotto

Roasted Cauliflower

Fork Mashed Red Bliss

## Dessert

Assorted Sweet Treats

chef's selection of petite desserts - typically  
consisting of cookies, flourless chocolate cake, etc.

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# STATIONED APPETIZERS

priced per platter

## Build Your Own Raw Bar

all priced individually & served  
over ice with proper accompaniments

**East Coast Oysters\***      **Jumbo Shrimp\***  
\$3 each                      \$4 per piece

### Chilled Lobster

Market Price

### Crab Cocktail \*

half pound colossal lump, half pound claw \$80

**\*ASK ABOUT OUR SEASON OFFERINGS**

## Hot Dips

all served with house made pita &  
crackers

### CI Crab Dip\*

\$150, feeds 15-20 people

### Buffalo Chicken Dip\*

\$125, feeds 15-20 people

### Spinach & Artichoke Dip\*

\$100, feeds 15-20 people

## Artisanal Meat & Cheese Board\*

chef's selection of 3 artisan meats &  
3 cheeses, served with seasonal  
accompaniments

\$175, serves 15-20 people

add extra fruit for \$25

## Deviled Eggs\*

CI Classic

\$50, 25 pieces

## Tempura Fried Tuna Roll

served with spicy mayo, soy, wasabi & ginger

\$50, 25 pieces

## Blackened Tuna Bites\*

cucumber, blackened tuna, creole mustard

\$75, 25 pieces

## Shrimp & Avocado Crostini

avocado mash, shrimp

\$75, 25 pieces

## Roasted Edamame\*

vegan

\$60, serves 15-20 people

## Hummus & Crudite Platter\*

hummus, seasonal vegetables,  
ranch dressing, pita

\$75, serves 15-20 people

## Pretzel Bite Platter

served with beer mustard

\$75, serves 15-20 people

## Bruschetta

traditional tomato

\$50, 25 pieces

## Fresh Fruit\*

seasonal selection

\$50, serves 15-20 people

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# PASSED

## APPETIZERS

priced per platter

### Buffalo Shrimp

blue cheese dressing

\$75, 25 pieces

### Cheese Steak Spring Rolls

spicy ketchup

\$60, 25 pieces

### French Onion Boule

scallions

\$60, 25 pieces

### Mini Gyro Pocket

lamb & beef, tzatiki

\$75, 25 pieces

### Chicken Empanadas

chiptole crema, pico de gallo

\$75, 25 pieces

### Teriyaki Chicken Skewers\*

peanut sauce

\$60, 25 pieces

### Filet Sliders

blue cheese or horsey crema

\$100, 25 pieces

### Smash Burger Sliders

beef patty, bacon jam, caramelized onions,

American, lettuce, tomato, pickled

\$100, 25 pieces

### CI Crab Cake Slider

tartar sauce, lettuce, tomato, pickle

\$100, 25 pieces

### Bacon Wrapped Scallops\*

scallion butter

\$75, 25 pieces

### “Mall” Chicken Bites

maple-soy glaze, sesame seeds

\$60, 25 pieces

## Vegetarian Options

### Grilled Cheese & Tomato Soup Shooter

roasted tomato bisque,  
3 cheese grilled cheese bite

\$75, 25 pieces

### Vegetable Spring Rolls

sweet thai chili

\$60, 25 pieces

### Samosas

mango chutney (vegan)

\$60, 25 pieces

### Spanakopita

flaky pastry, spinach, feta

\$60, 25 pieces

### Mac & Cheese Bites

tomato fondue

\$60, 25 pieces

### Buffalo Cauliflower \$50

blue cheese dressing

\$60, 25 pieces

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# KIDS MEALS & UPGRADES

## Live Action Stations

Action station will incur a \$100 set-up fee  
Pricing Below Reflects For Add On Services To Existing Food Packages.  
See Events Manager For Custom Solo Food Station Pricing.

### **Omelette Station**

\$6/ per person

fresh cracked local Delaware eggs  
choice of two cheeses: cheddar, american, goat, mozzarella  
featuring seasonal vegetable mix-ins

### **Crepe Station**

\$6/ per person

caramel, nutella, chocolate chips,  
assorted seasonal toppings

### **Pasta Station**

\$8/ per person

chef's choice pasta

choice of two sauces: marinara, vodka, alfredo, or pesto

choice of 3 vegetable mix-ins: mushroom, spinach, tomato, red pepper, seasonal vegetable  
add chicken: \$2/pp, add shrimp: \$4/pp

## **Carving Stations**

Please contact our events coordinator for current pricing for each protein.

Carving station will incur a \$100 set-up fee.

Pepper Crusted Beef Tenderloin

Oven Roasted Prime Rib

Classic NY Strip

Honey Roasted Turkey Breast

## *Kid's Meal Options*

\$15 per meal

Chicken Fingers & French Fries

Kids Pizza

Butter Pasta

## **Dessert Options**

### **BYO Cake**

\$2 per person cake cutting fee

\$3 per person with ice cream OR berries

\$4 per person with ice cream AND berries

### **Add-On Sweet Treat Platter**

\$5 per person

assorted cookies, flourless chocolate cake,  
& petite seasonal desserts

### **Ice Cream Sundae Bar\***

\$10 per person

vanilla gelato, chocolate syrup, caramel,  
sprinkles & other assorted toppings

Ice cream bar will incur \$100 set-up fee.

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# BEVERAGE & PRIVATE BAR PACKAGES

A private bar incurs a set-up fee of \$100.

We require a private bar for any event over 30 guests serving alcohol.  
No Outside Alcohol or Wine Is Permitted on Premises.

## Non-Alcoholic

\$3.00 per person- unlimited non-alcoholic beverages for each guest

\*excludes specialty drinks or coffee beverages

## Cash & Carry

each guest will be responsible for the purchase of their own individual beverages

## Consumption

we keep a tally & the event host will be responsible for the purchase of each drink ordered by their guests.

## Open Bar

open bar prices are based on three hours of service, host will be charged for the number of guests in attendance.

Open bar packages as follows:

### Mimosa Bar

house prosecco, assorted juices, seasonal garnishes

**\$34 per bottle of prosecco, plus \$3 per person**

### Beer & Wine

domestic & imported beers, house wines

**\$35 per person**

### Mid Shelf

domestic, import & craft beers, house wines, mid-level spirits

**\$45 per person**

### Top Shelf

domestic, import & craft beers, select wines, top shelf spirits

**\$50 per person**

