

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

\$42/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

\$45/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

\$43/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

\$45/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

\$55/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 - \$65/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.

\$52/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*

\$3 each

Jumbo Shrimp*

\$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

Spanakopita

flaky pastry, spinach, feta

\$60, 25 pieces

Mac & Cheese Bites

tomato fondue

\$60, 25 pieces

Samosas

mango chutney (vegan)

\$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

