

menu

WELCOME



Create an unforgettable event with an authentic Columbus experience.

COSI offers a convenient, downtown location with full event planning service professionals and a team of culinary experts. Treat your guests to our interactive exhibits set in a modern, innovative museum setting. Whether it's a meeting for 20 or a cocktail reception for 2,000 guests, we look forward to creating a custom and unforgettable event in our beautiful museum.

Ask us about enhancing your guests' experience by adding one of our hands-on exhibits or team building activities.

Please visit our website at cosi.org/events for more pictures and information.

All Food and Beverage is subject to a 22% service charge and applicable sales tax. Prices are subject to change.

— BREAKFAST —

Served for 1 hour. Includes freshly brewed Stauff's coffee, assorted teas, orange juice, and dispenser of iced water.

Disposable guestware \$1.50 per person | China service \$2.00 per person

CONTINENTAL BREAKFAST

\$18 per Person VT GF available

Assorted Freshly Baked Pastries
Served with Assorted Jams and Honey Butter

Seasonal Sliced Fruit & Berries VT VG

Low-Fat Yogurt Parfaits VT
with Seasonal Fruit and Granola

ALL AMERICAN BUFFET

\$23 per Person VT GF available

Assorted Freshly Baked Pastries
Served with Assorted Jams and Honey Butter

Seasonal Sliced Fruit & Berries VG GF

Scrambled Eggs VT GF
with Grated Cheddar Cheese and Spring Onion

Crispy Seasoned Potatoes VT GF
with Roasted Peppers and Caramelized Onions

Hickory Smoked Bacon GF

Breakfast Sausage

LET'S BRUNCH!

\$28 per Person VT GF available

Assorted Freshly Baked Pastries
Served with Assorted Jams and Honey Butter

Seasonal Sliced Fruit & Berries VG GF

Seasonal Assorted Quiche VT GF

BRUNCH SANDWICH BAR:

Chicken & Waffle Sandwich
with Maple Honey Butter

Country Sausage
with a Fried Egg and Pimento Cheese

Crispy Seasoned Potatoes VT GF
with Roasted Peppers and Caramelized Onions

Upgrade to Turkey Sausage \$4 per Person

Buffets under 25 people will be assessed a \$25 fee per person for the difference in headcount.

GF gluten-free

VT vegetarian

VG vegan

— À LA CARTE —

**STAUF'S COFFEE,
DECAFFEINATED
COFFEE OR HOT TEA**
with Assorted Sugar & Creamer
\$30.00 per Gallon

ICED TEA
\$20.00 per Gallon

LEMONADE
\$20.00 per Gallon

**ASSORTED SODA BY
THE CAN**
(Pepsi)
\$2.50 per Can

**ASSORTED BOTTLES OF
JUICE**
\$3.00 per Bottle

**ASSORTED CAKE
DONUTS** VT
\$16.00 per Dozen

**ASSORTED GOURMET
BAGELS** VT
with Whipped Cream Cheese
\$16.00 per Dozen

WHOLE FRESH FRUIT GF VG
\$2.00 per Piece

**SLICED FRUIT &
BERRIES** GF VG
\$6.00 per Person
(1 hour of service)

**ASSORTED
INDIVIDUAL YOGURTS** VT GF
\$3.00 each

YOGURT PARFAITS VT
\$6.00 each

**HOUSE-MADE GRANOLA
BARS** VT
\$3.00 each

**BROWNIES &
ASSORTED COOKIES** VT
\$15.00 per Dozen

**ASSORTED MINI
DESSERT PASTRIES** VT
Éclairs, Petit Fours & Macaroons
\$18.00 per Dozen

HUMMUS VT
*Classic & Roasted Red Pepper
Hummus, Served with Fresh
Vegetables, Pita Chips,
Flatbreads*
\$8.00 per Person
(1 hour of service)

**POPCORN, PRETZELS
& HOUSE-MADE
PARMESAN CHIPS** VT
\$4.00 per Person
(1 hour of service)

**CHIPS, SALSA &
GUACAMOLE** VT GF
\$8.00 per Person
(1 hour of service)

— BEVERAGES —

ALL DAY BEVERAGE PACKAGE

\$18 per person | Based on 8 hours of service
Freshly Brewed Stauf's Coffee & Assorted Teas
Assorted Pepsi Soft Drinks
Dispenser of Iced Water

SOUVENIR CUP UPGRADE

\$7.00 per Person

GF gluten-free

VT vegetarian

VG vegan

lunch buffets

ARTISAN BOXED LUNCH

\$22 per Person

Choose any two styles from below

TURKEY CLUB on Artisan Berry Wheat
Lettuce | Roma Tomato | Sliced Cheddar | Crispy Bacon

RUSTIC ITALIAN on a Torpedo Hoagie
Capicola Ham | Salami | Pepperoni | Banana Pepper |
Caramelized Onion Jam

HERBED GRILLED CHICKEN on Ciabatta Bread
Pesto Aioli | Roma Tomato | Provolone Cheese | Lettuce

CURRY CHICKPEA WRAP on a Spinach Wrap VG
Kale | Curry Chickpea Salad | Lentil Hummus | Roasted Tomato

All Boxed Lunches come with Napkins, Utensils and appropriate Condiments. Bottled Water, Bag of Chips and a Cookie or Brownie.

Based on 1.5 hours of service. Served with iced tea and iced water.
Disposable guestware \$1.50 per person | China Service \$4 per person

PETITE SANDWICH PLATTER

\$22 per Person
(max 100 people)

Choose any two styles from below

TURKEY AND CHEDDAR PINWHEELS

EGG SALAD VT

ASPARAGUS GRILLED CHEESE VT

SALMON WITH DILL CREAM CHEESE

Veggie Crudite Shooters, Charcuterie Cones, Garden Salad, House-Made Kettle Chips, Assorted Mini Desserts

lunch buffets

Based on 1.5 hours of service. Served with iced tea and iced water.
Disposable guestware \$1.50 per person | China Service \$4 per person

FIESTA STREET TAPAS

\$24 per Person

GRILLED CHIMICHURRI FLANK STEAK GF

ADOBO CHICKEN AL PASTOR GF

CILANTRO LIME SPANISH RICE VG GF

STEWED BLACK BEANS GF

TRADITIONAL TOPPINGS: VT

*Corn Tortillas, Flour Tortillas, Tortilla Chips, Corn Elote Salad,
Pico de Gallo, Guacamole, Mango Salsa, Cilantro and Onions*

CHURROS AND ASSORTED COOKIES VT

Upgrades:

Add Briased Pork Carnitas \$3 per Person

Add Crispy Plantains \$4 per Person

Add Vegan Tortas \$4 per Person

ALL AMERICAN

\$26 per Person

ANGUS BEEF SLIDERS

CRISPY CHICKEN SLIDERS

VEGGIE BURGER SLIDERS VT

CREAMY CHEDDAR MAC N CHEESE VT

COWBOY BAKED BEANS GF

COUNTRY POTATO SALAD VT GF

COOKIES AND SEASONAL MINI DESSERTS VT

**(Gluten Free Buns Available Upon Request.)*

lunch buffets

*Based on 1.5 hours of service. Served with iced tea and iced water.
Disposable guestware \$1.50 per person | China Service \$4 per person*

KOREAN ZING

\$28 per Person

ORANGE CHICKEN GF

BEEF BULGOGI

CRISPY SZECHUAN CAULIFLOWER VT GF

KOREAN VEGETABLE BLEND VG GF

STEAMED WHITE RICE WITH NORI VT GF

VEGETABLE SPRING ROLLS VG

TRADITIONAL KOREAN SWEET TREATS

Upgrades:

Add Tempura Shrimp \$5 per Person

Add Vegetable Fried Rice \$4 per Person

Buffets under 25 people will be assessed a \$25 fee per person for the difference in headcount.

*Looking for a plated lunch or different buffet options?
Please reach out to your event sales manager to discuss
options and price points.*

HORS — D'OEUVRES —

Priced per piece
Minimum of 50 pieces per selection

Chicken & Waffle Bites \$5.50
With Serrano Maple Gastrique

Sesame Meatball \$4
With Nori Steamed Rice (Pork Free)

Beef Wellington en Crute \$5

Traditional Slider \$5.50
With Cheddar Cheese and Pickle

Crispy Chicken Slider \$5.50
With Honey Lemon Hot Sauce, Pickle and Slaw

Corned Beef Slider \$5.50
With House Kraut, Swiss Cheese and Spicy Mustard

Curry Chicken Satay \$4.50
with Black Rice and Peanut Sauce

Deviled Eggs \$4 
With Smoked Bacon and Scallions

Potato en Crute* \$4.75 
*Crispy Potato Cake with Shaved Steak and
Bearnaise Sauce*

Shrimp Arincini \$5
With Caper Aioli

*(Can be made Vegan upon request.)

HORS — D'OEUVRES —

Priced per piece
Minimum of 50 pieces per selection

VEGETARIAN HORS D'OEUVRES

Mac & Cheese Bites \$5.50

Mexican Elote Shooters* \$4 

Crispy Spring Rolls \$4.50

Mushroom Duxelle Toast* \$4

Toasted Pumpernickle, Mash Duxelle and Cheese

Felafel Kibbie \$3.75  

With Pickled Onion and Cucumber Tzatziki

Tomato Basil Bruchetta \$5

Mozzarella Mousse, Roasted Tomato and Basil Oil

Fruit Skewers \$3.50  

Pot Stickers \$5.50

*With Steamed Cabbage, Toasted Sesame Seeds
and Ponzu Sauce*

Mediterranean Green Hummus Crostini* \$4.00

*Green Chickpea Hummus, Kalamative Olives, Feta
Mousse*

*(Can be made Vegan upon request.)

 gluten-free

 vegetarian

 vegan

RECEPTION — DISPLAYS — stationary

Based on 1 hour of service, served on 6" plates.
Disposable guestware \$1.50 per person | China service \$2 per person
Additional hour of service \$5 per person

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

\$19 per Person

Chef's Selection of Artisanal Cheese
Presented with Grapes | Preserves | Sliced Breads
Assorted Crackers

Upgrade to all Ohio Local Cheese for an additional \$6 per Person

CHARCUTERIE DISPLAY

\$21 per Person

Chef's Selection of Artisanal Cheese and Cured Meats
Presented with Grape | Apricots | Sliced Breads
Assorted Crackers and Spreads

SEASONAL FRESH FRUIT DISPLAY

\$18 per Person

Seasonal Sliced Fruit and Berries with Chef's Selected Dips

CHILLED JUMBO SHRIMP

Market Price

Cocktail Sauce | Horseradish | Lemon

MEDITERRANEAN DISPLAY

\$24 per Person

Lemon Sumac Hummus | Roasted Red Pepper Hummus
Olive and Sun Dried Tomato Tapenade | Feta Dip | Baba
Ganoush Dip | Grilled Pita | Sliced Cucumber | Medjool Dates
Crispy Garbanzo Beans | Marinated Olives | Dried Apricot



— MINIATURE DESSERTS —

ASSORTED DESSERT BARS

\$18 per dozen

— STATIONS —

Based on 2 hours of service. Served on 7.5" plates

**\$150 Attendant Fee Required*

Disposable guestware \$1.50 per Person | China Service \$4 per Person

BUILD YOUR OWN MAC N CHEESE BAR

Our Creamy Mac n Cheese with:

Crispy Onions | Bacon | Scallions |
Sriracha Aioli | Roasted Mushrooms |
Roasted Broccoli | Truffle Breadcrumbs

\$24 per Person

MASHED POTATO BAR

Garlic Yukon Mash | Sweet Potato Mash
| Chicken Gravy | Shredded Cheddar |
Roasted Broccoli | Cheddar Cheese |
Bacon | White Truffle Crema | Candied
Pepitas | Honey Butter

\$25 per Person

SLIDER STATION

Classic Cheeseburger
Crispy Chicken Slider
Pulled Pork Slider
Sweet Potato Burger **VT**

Pick 2 for \$21 per Person

Pick 3 for \$23 per Person

SNOW CONE STATION

with Assorted Flavors

*\$3 per Person**

DIPPIN' DOTS CART

Rainbow Ice | Cookies & Cream | Cookie
Dough | Cotton Candy | Honey Butter

*\$5 each (limit 400)**

NITROGEN ICE CREAM

Chef attended station that teaches
guests how fast Liquid Nitrogen can turn
a soft mousse into solid ice cream!

*\$15 per Person**

ROOT BEER FLOAT STATION

Serve old fashioned floats out of the
Progress Diner or add this sweet treat to
any party menu.

\$8 per Person (limit 300) Swap Root
Beer for Nitrogen Pepsi +\$1*

PRETZEL CART

Cinnamon and Sugar Pretzel Bites
Bavarian Pretzel Sticks served with
Mustard, Queso, Chocolate, and Caramel
sauces

*\$12 per Person**

CARVING STATIONS

All Carving Stations are served with the appropriate
Condiments and an assortment of Fresh Rolls

CITRUS RUBBED PORK LOIN GF

With Apple Compote

Serves 50 Guests - \$245

ROSEMARY AND GARLIC GF PRIME RIB

With Shallot Demi-Glace

Serves 50 Guests - \$375

ROSEMARY CRUSTED GF TENDERLOIN

With Pomegranate Jus

Serves 50 Guests - \$430

HONEY OVEN ROASTED GF TURKEY BREAST

with Tarragon Gastrique

Serves 50 Guests - \$275

SMOKED BRISKET GF

with Cherry BBQ Sauce

Serves 50 Guests - \$350

dinner buffet

Priced Per Person | Based on 1.5 hours of service. Served with Iced Tea and Iced Water Igloos.
Disposable Guestware \$1.50 per person | China Service \$4.00 per person

\$48 per Person- 1 Entrée Choice
\$52 per Person- 2 Entrée Choices

ENTRÉE

(All Entrées are **GF**)

SEARED VERLASSO SALMON

Tarragon Buerre Blanc

NITRO PEPSI BRAISED SHORT RIBS

Black Cherry Demi

THAI CHILI GRILLED CHICKEN

Orange Ginger Gastric

ROSEMARY SEARED CHICKEN

Parmesan Crème Sauce

SLICED HERB CRUSTED RIBEYE

Roasted Shallot Demi Glace

WILD MUSHROOM RISOTTO **VT** **GF**

Crispy Parmesan | Sweet Pea Coulis

STARCH

(Choose One)

ROSEMARY ROASTED POTATO GRATIN

GARLIC BUTTERMILK MASH POTATO

SAFFRON RICE PILAF **GF**

Toasted Almonds | Cranberries

VEGETABLE

(Choose One)

CRISPY BRUSSELS SPROUT **VT** **GF**

Brown Sugar Balsamic | Blue Cheese

GARLIC ROASTED GREEN BEANS **VT** **GF**

STEAMED BROCCOLI **VT** **GF**

Black Garlic Butter

DESSERT

(Choose One)

GRILLED PEACH COBBLER

Cinnamon Streusel

CHEESECAKE CHIMICHANGA

Raspberry Coulis

ASSORTED MINI DESERT BARS

Add an additional Starch for \$3.00 per Person
Add an additional Vegetable for \$4.00 per Person

plated dinner

All Entrees are served with a House Salad, Rolls and Butter, and Dessert. Pre-Set Water Goblets and a station of Freshly Brewed Stauf's Coffee and Tea.
China Service \$5.00 per person

ENTRÉE

(All Entrées are **GF**)

HERB CRUSTED SEARED CHICKEN

Parmesan Roasted Potato | Asparagus | Parmesan Cream Sauce

\$46 - per person

SOFRITO GRILLED CHICKEN

Gandules Rice | Garlic Green Beans

\$48 - per person

ROOT BEER BRAISED SHORT RIBS

Popcorn Mash | Nitrogen Pepsi Demi

\$52 - per person

SEARED VERLASSO SALMON

Sweet Pea Risotto | Tarragon Bearnaise | Crispy Fennel

\$54 - per person

BUTTER POACH HALIBUT

Sundried Tomato Gnocchi | Garlic Green Beans | Tobiko Caviar

\$62 - per person

CHEDDAR POLENTA CAKE **VT**

Mushroom Ragu | Frisee | Basil Oil

\$46 - per person

CAULIFLOWER STEAK **VG**

Carrot Hummus | Braised Kale

\$46 - per person

SALADS

CAESAR WEDGE SALAD

*Artisan Romain | Shaved Asiago | Lemon
Caesar Dressing | Charred Focaccia*

ROASTED BEAT SALAD

*Roasted Red & Golden Beets | Artisan Frisee
| Feta Cheese | Candied Walnuts | Lemon
Thyme Vinaigrette*

WEDGE CHEF SALAD

*Artisan Lettuce | Slice Egg | Crispy Pancetta
| Tomato Confit | Black Pepper Blue Cheese
Dressing*

DESSERT

CREME BRULEE CHEESECAKE

White Chocolate Mousse

BUCKEYE CHOCOLATE LAVA CAKE

Peanut Butter Mousse

KEY LIME CHEESECAKE

Strawberry Caviar

BAR PACKAGES

All pricing is per person and must be for entire guest count excluding guests under the age of 21

Packages include disposable greenware

A \$2.00 per person fee will apply if glassware is requested

Limit of 3 drinks per person, per hour.

HOUSE BEER & WINE

2 Hours \$18

3 Hours \$22

4 Hours \$26

5 Hours \$30

HOUSE FULL BAR

2 Hours \$21

3 Hours \$25

4 Hours \$29

5 Hours \$33

PREMIUM BEER & WINE

2 Hours \$20

3 Hours \$24

4 Hours \$28

5 Hours \$32

PREMIUM FULL BAR

2 Hours \$26

3 Hours \$30

4 Hours \$34

5 Hours \$38

CONSUMPTION OR CASH BAR RATES

\$225 per bartender - 1 Bartender per 75 guests

*Additional Bartenders may be requested,
additional fees will apply*

BEER - House \$5 // Craft \$7

WINE - House \$7 // Premium \$8

SPIRITS - House \$9 // Premium \$10

SOFT DRINKS - \$3

We are happy to accommodate special requests if you would like a particular brand or label that is not listed above. Please note that any brand requests, substitution options & other selected ingredients may incur additional pricing. Please consult with your Catering Manager for further details.