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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 Stauf'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 CART —

STAUF'S COFFEE, DECAFFEINATED COFFEE OR HOT TEA

*with Assorted Milk, 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 VT DONUTS

\$16.00 per Dozen

ASSORTED GOURMET VT BAGELS

with Whipped Cream Cheese

\$16.00 per Dozen

WHOLE FRESH FRUIT GF VG

\$2.00 per Piece

SLICED FRUIT & GF VG BERRIES

\$6.00 per Person

(1 hour of service)

ASSORTED VT GF INDIVIDUAL YOGURTS

\$3.00 each

YOGURT PARFAITS VT

\$6.00 each

HOUSE-MADE GRANOLA VT BARS

\$3.00 each

BROWNIES & ASSORTED COOKIES VT

\$15.00 per Dozen

ASSORTED MINI VT DESSERT PASTRIES

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 VT & HOUSE-MADE PARMESAN CHIPS

\$4.00 per Person

(1 hour of service)

CHIPS, SALSA & VT GF GUACAMOLE

\$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

*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*

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.*

PETITE SANDWICH PLATTER

*\$22 per Person
(max 100 people)*

Choose any two styles from below

TURKEY AND CHEDDAR PINWHEELS

EGG SALAD

ASPARAGUS GRILLED CHEESE

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

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

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

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*

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



gluten-free



vegetarian



vegan

— MINIATURE DESSERTS —

ASSORTED DESSERT BARS

\$15 per Person

— STATIONS —

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

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

CARVING STATIONS

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

CITRUS RUBBED PORK LOIN

With Apple Compote

Serves 50 Guests - \$245

ROSEMARY AND GARLIC PRIME RIB

With Shallot Demi-Glace

Serves 50 Guests - \$375

ROSEMARY CRUSTED TENDERLOIN

With Pomegranate Jus

Serves 50 Guests - \$430

HONEY OVEN ROASTED TURKEY BREAST

with Tarragon Gastrique

Serves 50 Guests - \$275

SMOKED BRISKET

with Cherry BBQ Sauce

Serves 50 Guests - \$350

dinner

FARM TO TABLE

Designed to be served plated or buffet style

HERB CRUSTED FILET MIGNON

with Roasted Shallot Demi

CITRUS GRILLED CHICKEN

with Thyme Jus

VERLASSO SEARED SALMON

with Bearnaise Sauce

VEGETARIAN OPTIONS

CHEDDAR POLENTA CAKE

with Mushroom Ragu, Frisee and Basil Oil

CAULIFLOWER STEAK

with Carrot Hummus and Braised Kale

SWEET POTATO POKE

Roasted Sweet Potato, Quinoa, Avocado and Alfalfa Sprouts

WILD MUSHROOM RISOTTO

with Crispy Parmesan and Sweet Pea Coulis

BUTTERNUT SQUASH

with Sage Bourbon Gastrique and Pepitas

VEGAN MUSHROOM STEAK

with Parsnip Puree, Blistered Hericot Verts and Chimichurri

LENTIL BOLOGNESE

with Rigatoni, Lentil Bolognese Ragu and Crispy Parsnips

Served with Seasonal Starch and Vegetables
Coffee and Tea Selections

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.