

CELESTIAL PACKAGE

HORS D'OEUVRES

STATIONED HORS D'OEUVRES

SEASONAL CRUDITÉ

Chef's selection of Fresh Seasonal Vegetables Served with Roasted Garlic Hummus and Cilantro-Ranch Dressing

PASSED HORS D'OEUVRES

(select 2)

MAC & CHEESE FRITTER

Smoked Tomato Jam

BEEF EMPANADA

Chipotle Lime Aioli

TENDERLOIN CROSTINI

Brie | Caramelized Onions

CAPRESE CROSTINI

Charred Tomato | Pesto Oil

CRISPY SPRING ROLLS

Orange Sesame Glaze

MEDITERRANEAN GREEN HUMMUS CROSTINI

Green Chickpea Hummus | Kalamata Olives | Feta Mousse

HOUSE BAR

4.5 Hours

Echo Spirits Vodka | Tanqueray Gin
Captain Morgan Spiced Rum | Bacardi Rum | Jose Cuervo Tequila | Jack Daniels | Dewars Scotch | Merlot Cabernet Sauvignon | Chardonnay | Pinot Grigio | Local Craft Beer | Hard Seltzer | Domestic

Add a specialty cocktail starting at \$8.50/person

*Substitutions Available

GF gluten-free | VT vegetarian | VG vegan

DINNER BUFFET

SALAD (select 1)

SIGNATURE VT GF

Field Greens | Candied Walnuts | Goat Cheese | Maple Mustard Vinaigrette

FIELD GREENS VG GF

Mesclun | Cherry Tomatoes | Cucumber | Red Onion | Champagne Vinaigrette

CAESAR WEDGE VT

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

STARCH (select 1)

GARLIC CONFIT MASH GF

PARMESAN ROASTED POTATO GRATIN VT

TUSCAN GNOCCHI VT

Sundried Pesto | Roasted Mushroom

SAFFRON BASMATI PILAF VG GF

Apricots | Charred Lemon

VEGETABLE (select 1)

GARLIC ROASTED GREEN BEANS GF

Tomato Confit

GRILLED ASPARAGUS VT

Tarragon Bearnaise

CRISPY BRUSSEL SPROUTS VG

Candied Walnuts | Brown Sugar Gastrique

ENTRÉE (select 2)

NITROGEN PEPSI BRAISED SHORT RIBS GF

SEARED VERLASSO SALMON GF

Soy Ginger Glaze

TUSCAN GRILLED CHICKEN GF

Chimichurri Cream Sauce

PERI PERI IMPOSSIBLE MEATBALLS VG GF

Red Pepper Romesco | Mint

WILD MUSHROOM RISOTTO VT GF

Crispy Parmesan | Sweet Pea Coulis

To inquire about availability, email us at eventsales@cosi.org or call to speak with one of our Event Mangers at 614-629-3135

GALACTIC PACKAGE

HORS D'OEUVRES

STATIONED HORS D'OEUVRES

SEASONAL CRUDITÉ **VT** **GF**

Chef's selection of Fresh Seasonal Vegetables Served with Roasted Garlic Hummus and Cilantro-Ranch Dressing

MEDITERRANEAN GREEN **VT** HUMMUS CROSTINI

Green Chickpea Hummus | Kalamata Olives | Feta Mousse

PASSED HORS D'OEUVRES

(select 2)

BEEF EMPANADA

Chipotle Lime Aioli

TENDERLOIN SLIDER **GF**

Balsamic Onion Jam | Smoked Provolone

SEARED SCALLOPS

Bacon Jam | Micro Cilantro

BULGOGI CHICKEN MEATBALLS

Cherry Ginger Soy Glaze

SMOKED JERK CHICKEN CROSTINI

Pineapple Salsa

DUO-ENTRÉE PLATED DINNER

SALAD (select 1)

SIGNATURE **VT** **GF**

Field Greens | Candied Walnuts | Goat Cheese | Maple Mustard Vinaigrette

FIELD GREENS **VG** **GF**

Mesclun | Cherry Tomatoes | Cucumber | Red Onion | Champagne Vinaigrette

CLASSIC CAESAR **VT**

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

ENTRÉE (select 1)

ROSEMARY GRILLED FILET AND HERB CRUSTED CHICKEN BREAST **GF**

Brown Butter Broccolini | Roasted Garlic Mash | Parmesan Creme Sauce | Pomme Frites

SEARED VERLASSO SALMON AND PROSUCITTO STUFFED CHICKEN **GF**

Black Garlic Whipped Potato | Grilled Rosemary Asparagus | Moscato Crème Sauce

SEARED HALIBUT AND GRILLED CHIMICHURRI FILET **GF**

Portabella Mushroom Risotto | Brown Sugar Carrots | Tobiko Caviar

CHEDDAR POLENTA CAKE **VT** **GF**

Mushroom Ragu | Frisee | Basil Oil

CAULIFLOWER STEAK **VG** **GF**

Carrot Hummus | Braised Kale

PREMIUM BAR

4.5 Hours

Ketel One Vodka | Bombay Gin
Mount Gay Spiced Rum | Bacardi Rum | Heradura Tequila | Woodford Reserve Whiskey
Glenlivet Scotch Merlot | Cabernet Sauvignon Chardonnay | Pinot Grigio | Local Craft Beer | Hard Seltzer | Domestic

Add a specialty cocktail starting at \$8.50/person

*Substitutions Available

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 **COSI** Events & Hospitality
Center of Science and Industry