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

$14 per Person  VT GF available

Assorted Freshly Baked Pastries
Served with Local Honey Butter and Preserves

Seasonal Fruit & Berries  VG GF

HOT BREAKFAST BUFFET

$21 per Person  VT GF available

Assorted Freshly Baked Pastries
Served with Local Honey Butter and Preserves

Seasonal Fruit & Berries  VG GF

Scrambled Eggs with Fine Herbs & Chives  VT GF

Home Fried Potatoes  VT

Crispy Bacon  GF

Breakfast Sausage

HEALTHY START BUFFET

$26 per Person  VT GF available

Assorted Freshly Baked Pastries
Served with Local Honey Butter and Preserves

Seasonal Fruit & Berries  VG GF

Steel Cut Oatmeal  GF VT
with Homemade Granola, Raisins, Almonds and Brown Sugar

Egg White Frittata  GF
with Sun Dried Tomato, Spinach and Goat Cheese

Crispy Bacon & Turkey Sausage Links

Multi-Grain Pancakes  VT
with Blueberry Compote and Maple Syrup

GF gluten-free  VT vegetarian  VG vegan
BREAKFAST
Continued...

SOUTHWEST BUFFET
$25 per Person  VT GF available

Texas Style Biscuits  VT
Served with Local Honey Butter and Preserves

Seasonal Fruit & Berries  VG GF

Scrambled Eggs, Chorizo and Sausage
Pico de Gallo, Cheddar Cheese, Guacamole, Frijoles
and Warm Flour Tortillas

Breakfast Potatoes  VT GF

BREAKFAST ENHANCEMENTS

These selections are intended to pair with a continental or breakfast buffet and pricing may increase if ordered as stand-alone items.

BELGIAN WAFFLES  VT
with Butter and Warm Maple Syrup
$3.50 per Person

BREAKFAST SANDWICHES WITH YOUR CHOICE OF:
Egg, Cheddar Cheese and Bacon on English Muffin
Egg, Provolone Cheese and Sausage on English Muffin
$3.50 per Sandwich (No Meat for $3/sandwich)

BAGELS AND LOX
Smoked Salmon, Capers, Sliced Eggs and Red Onions
with Assorted Savory Bagels, Cream Cheese and Lemon Wedges
$9 per Person

BUILD YOUR OWN AVOCADO TOAST BAR
Sourdough, Marbled Rye and Whole Wheat Breads

Avocado Spread with Assorted Toppings to Include:
Sliced Radishes, Hard Boiled Eggs, Sliced Cherry Tomatoes, Crumbled Bacon, Crumbled Goat Cheese, Sliced Cucumber, Calabrian Chili Pesto
$11 per Person ($16 if Ordered on Own)
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)
$2.00 per Can

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

**ASSORTED BREAKFAST BREADS & PASTRIES**
with Preserves & Butter
$15.00 per Dozen

**ASSORTED CAKE DONUTS**
$16.00 per Dozen

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

**WHOLE FRESH FRUIT**
$2.00 per Piece

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

**ASSORTED INDIVIDUAL YOGURT**
$3.00 each

**YOGURT PARFAITS**
$6.00 each

**PRE-PACKAGED GRANOLA BARS**
$3.50 each

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

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

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

**HUMMUS**
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**
$3.50 per Person
(1 hour of service)

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

**BUILD YOUR OWN TRAIL MIX**
House-Made Trail Mix with M&Ms, Almonds, Granola, Pumpkin Seeds, Dried Berries, Toasted Coconut, and Mini Pretzels
$8.00 per Person
(1 hour of service)

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**Gluten-Free**: gluten-free **Vegetarian**: vegetarian **Vegan**: vegan
LUNCH

plated lunch selection

All selections are two courses with a dessert choice of Vanilla Bean, Red Velvet or Black Forest Cake Cupcakes. Served with Iced Tea and Water. Upgrade to Old Fashioned Desserts for $2.00 per person (see page 10). Disposable guestware $1.50 per person | China service $5.00 per person

PESTO CHICKEN
Grilled Chicken Breast on a Bed of Linguini Tossed in Arugula, Pesto, Roasted Tomatoes and Mozzarella
$27 per Person

GRILLED SKIRT STEAK
Ancho Garlic Marinated Skirt Steak, Grilled and served with Blistered Tomatoes, Citrus Roasted Asparagus and Roasted Yukon Gold Potatoes
$30 per Person

GRILLED BARRAMUNDI
with Green Coconut Curry, Sliced Carrots Glazed with Honey and Lemon Juice and Sugar Snap Peas
$27 per Person

VEGETARIAN/VEGAN OPTION
Country Fried Cauliflower Steak with White Gravy and Mach Choux
$27 per Person

CUSTOM ENTRÉE SALAD
with Chicken and choice of Old Fashioned Dessert
$25 per Person
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

House Salad with Choice of Dressing
Warm Rolls and Butter

-Choose One Entree-

**HERB ROASTED CHICKEN**  
with Roasted Garlic, Rosemary and Lemon  

**CITRUS CHICKEN**  
with a Citrus Wine Sauce  

**GRILLED CHICKEN**  
in House BBQ Sauce  

**PAN ROASTED BARRAMUNDI**  
with Lemon Caper Sauce  

**CENTER CUT PORK CHOP**  
glazed with Rosemary, Roasted Garlic and Citrus  

**BEEF BURGUNDY**  
in a reduction of Red Wine, Beef Stock and Fresh Herbs  

**CHIMICHURRI GRILLED SKIRT STEAK**  
with Ancho Garlic Sauce  

**MOUSSAKA**  
Rich Eggplant layered with Béchamel, Ricotta Cheese, and shredded Italian Cheeses  

**STUFFED SWEET PEPPER**  
with Polenta and Crispy Tofu, Wilted Spinach, Seasonal Beans, Tomato-Basil Ragout

Served with Seasonal Starch and Vegetables
Assorted Cookies and Brownies
Water and Iced Tea Station

$26 per Person

Add an additional entrée for $7.00, add an additional Starch or Vegetable for $3.00
Upgrade to Old Fashioned Desserts for $2.00 per person
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

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**TAQUERIA**

$23 per Person

Carne Asada & Pollo en Salsa Verde

Ranchero Beans  
**GF**  **VT**

Mexican Red Rice  
**GF**  **VG**

Traditional toppings:
Guacamole, Limes, Jalapenos, Pico de Gallo, Cilantro and Onions, Flour Tortillas and Corn Tortillas

Churros with Tequila Chocolate Ganache  **VT**

Sopapillas with Cinnamon Sugar and Caramel  **VT**

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**TUSCANO**

$24 per Person

Antipasto Salad

Mixed Greens Salad  **VT**

Chicken Parmesean  **VT**

Vegetable Lasagna  **VT**

Parmesan Green Beans  
**GF**  **VT**

Garlic Knots  **VT**

Tiramisu  **VT**

Cannolis  **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

--- THE SMOKE HOUSE ---

$25 per Person

BBQ Pulled Pork  
Smoked Sausage
Baked Beans  
Cole Slaw  
Mac n’ Cheese  
Banana Pudding  
Coconut Cake  

Upgrade to:
Smoked Brisket  $4.00 per person
St. Louis Ribs  $3.00 per person
Add additional entree for $7.00 per person

--- THE COOKOUT ---

$23 per Person

Antipasto Salad
Chef’s Garden Salad  

served with Italian and Ranch Dressing

Grilled Hamburgers, Hot Dogs, Grilled Chicken
Assorted Cheeses, Lettuce, Tomato, Onion, Pickles, Buns and Condiments
Pasta Salad, Coleslaw, Baked Beans
Assorted Cookies
Brownies
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

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**GOURMET SALAD BAR**

$24 per Person

Chopped Romaine Iceberg Blend, Baby Greens

Sliced Cold Chicken and Skirt Steak

Sliced Salami, Diced Tomatoes, Diced Red Onions, Kalamata Olives, Grilled Asparagus, Roasted Mushrooms, Marinated Artichokes, Sweet Peppers and Banana Peppers, Garbanzo Beans, Sliced Cucumbers, Croutons, Hard Boiled Eggs, Dried Fruits, and Nuts

Shredded Mozzarella, Cheddar and Blue Cheese Crumbles

Guest’s choice of Ranch Dressing, Red Wine Vinaigrette, and Citrus Balsamic
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

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**ARTISAN SANDWICH BUFFET**

$18 per Person
(max 100 people)

*Pick any two of our Artisan Sandwiches and one Vegetarian Sandwich*

- **Roast Beef & Cheddar** on Jalapeno Cheddar Brioche
  - Thin sliced Roast Beef | Balsamic Onions | Cheddar Cheese | Seasonal Greens | Sliced Tomatoes | Horseradish Mayonnaise

- **Roast Turkey Club** on Seeded Wheat roll
  - Thin Sliced Turkey Breast | Crisp Bacon | Boursin spread | Lettuce | Roasted Tomato | Smoked Onion Dijonnaise

- **Tuscan Grilled Chicken Sandwich** on Italian bread
  - Herb Roasted Chicken Breast | Eggplant Caponata | Fresh Mozzarella | Arugula

- **Grilled Chicken Caesar Wrap** on Tomato Basil Tortilla
  - Herb Roasted Chicken Breast | Romaine Lettuce | Shredded Parmesan Cheese | Diced Tomatoes | Creamy Caesar Dressing

- **Curried Chick Pea Salad Wrap** on Tomato Basil Tortilla
  - Curried Chick Peas | Cucumber Salad | Julienne Vegetables

- **The Italian** on Parmesan Hoagie Roll
  - Thin Sliced Capicola | Salami | Ham | Provolone Cheese | Hot Pepper Relish | Balsamic Onion Jam | Shredded Arugula | Oven Roasted Tomatoes

- **Falafel Sandwich** on Naan Bread
  - House made Falafel | Sesame Slaw | Cucumbers | Tomatoes | Tahini Sour Cream

  Garden salad, House-made Kettle chips
  Assorted Cookies and Brownies

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**SERVE THE ARTISANAL SANDWICH BUFFET AS BOXED LUNCHES**

Additional $1.50 per person

All Boxed Lunches Come with Napkins, Utensils, and Appropriate Condiments. Bottle Water, Bag of Chips, Whole Fruit and a Chocolate Chip cookie.
OLD FASHIONED DESSERT

Upgrade any dessert to an Old Fashioned Dessert
$2.00 per Person

NEW YORK CHEESECAKE
Creamy Vanilla Bean Cheesecake with Whipped Cream and Seasonal Fruit Topping

DELUXE CARAMEL APPLE CRUMB PIE
Buttery Caramel and Toffee-Studded Custard Combined with Granny Smith Apples, Piled High on a Shortbread Crust

SOUR CHERRY PIE WITH STREUSEL TOPPING
Rich Sweet Michigan Cherries, Lemon Zest and Vanilla Bean, thickened with Tapioca Pearls, and a Buttery Streusel Topping

DOUBLE CHOCOLATE CAKE
Rich Chocolate Ganache nestled between layers of Dark Moist Chocolate Cake

MIXED BERRY SHORT CAKE
Mixed Berry Compote tops a dense rich traditional Pound Cake with Whipped Cream and Crème Anglaise.

TRADITIONAL TIRAMISU
Pillows of Creamy Mascarpone and Marsala Rum Zabaglione layered with Cocoa and Coffee Soaked Lady Fingers

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