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 a 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 20% 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

$13 per person  ▶GF ▶VT available

Assorted Freshly Baked Pastries, Croissants, Scones, and Muffins
Served with Local Honey Butter and Preserves

Fresh Sliced Fruit & Berries  ▶VT ▶GF

HOT BREAKFAST BUFFET

$20 per person  ▶GF ▶VT available

Assorted Freshly Baked Pastries, Croissants, Scones, and Muffins
Served with Local Honey Butter and Preserves

Fresh Sliced Fruit & Berries  ▶VT ▶GF

Scrambled Eggs with Fine Herbs  ▶VT ▶GF

Home Fried Potatoes  ▶VT

PROTEIN

select one
add second for additional $2.50 per person

Applewood Smoked Bacon  ▶GF
Breakfast Sausage
Canadian Bacon

addon

CHEF ATTENDED OMELET STATION

$8 per person | $75 per hour, per chef  ▶GF

Fresh Whole Eggs and assorted condiments
Selection of fillings:
Ham | Bacon | Sautéed Mushrooms | Wilted Spinach
Diced Tomatoes | Bell Peppers | Onions
Cheddar | Mozzarella-Provolone blend

GF gluten-free  ▶VT vegetarian  ▶VG vegan
## À LA CART

- Granola Bars - $2.00 per person
- Yogurt Parfaits - $4.00 per person
- Biscuits and Gravy - $6.00 per person
- Whole Fruit - $2.00 per person
- Bottled Water - $3 per bottle
- Assorted Pepsi Soft Drinks - $3 per bottle
- Assorted Juices - $3 per bottle

## BEVERAGE STATIONS

*If purchased independently: disposable guestware $1.50 per person, glassware $2.00 per person*

### COFFEE + WATER

- $4 per person for first 2 hours
- $1 per person for each additional hour

- Freshly Brewed Stauf’s Coffee and Assorted Teas,
- Dispenser of Iced Water

### COFFEE + SOFT DRINKS

- $6 per person for first 2 hours
- $1 per person for each additional hour

- Freshly Brewed Stauf’s Coffee and Assorted Teas,
- Assorted Pepsi Soft Drinks,
- Dispenser of Iced Water

### WATER + SOFT DRINKS

- $4 per person for first 2 hours
- $1 per person for each additional hour

- Assorted Pepsi Soft Drinks,
- Dispenser of Iced Water

### ASSORTED JUICES + WATER

- $3 per person for first 2 hours
- $1 per person for each additional hour

- Cranberry & Orange Juice,
- Dispenser of Iced Water

### ALL DAY BEVERAGE PACKAGE

- $10 per person  |  Based on 8 hours of service
- Freshly Brewed Stauf’s Coffee and Assorted Teas,
- Assorted Pepsi Soft Drinks,
- Dispenser of Iced Water
--- BREAKS ---

Served for up to 1 hour
If purchased independently: disposable guestware $1.50 per person
China service $2.00 per person

SLICED FRUIT WITH BERRIES
$5 per person  GF  VT  VG

ASSORTED COOKIES & BROWNIES
$4 per person  VT

SOFT PRETZELS
$6 per person  VT

Served with:
Cheese Sauce | Dipping Mustard
Add Jalapeño Cheese Stuffed Pretzels for $2 per person

CHIPS & PRETZELS
$3 per person  VT  chips are:  GF  VG

HUMMUS
$6 per person  VT  VG

Served with:
Fresh Vegetables | Pita Chips | Flatbreads

Select 2 flavors:
Classic | Roasted Red Pepper | Roasted Garlic
Black Bean | White Bean with Truffle and Parmesan
--- BREAKS ---

Served for up to 1 hour.
If purchased independently: disposable guestware $1.50 per person
China service $2.00 per person

TORTILLA CHIPS & SALSA
$4 per person  GF VT

CRUDITE
$5 per person  GF VT
Chef’s Selection of Fresh Seasonal Vegetables
Served with Cilantro-Ranch Dressing and Roasted Garlic Hummus

CHARCUTERIE & CHEESE
$11 per person
Chef’s selection of assorted meats, domestic, and imported cheeses
Served with assorted breads, crackers, and assorted accompaniment

BOURBON-VANILLA TRAIL MIX
$5 per person
LUNCH

plated three course

$22 per person
Served with Iced Tea and Water | China service $5 per person

SALAD

select 1

Field Green GF VT VG
Mesculin Greens | Tomatoes | Cucumbers | Onions | Balsamic Vinaigrette

Spinach GF VT
Strawberries | Almonds | Blue Cheese | Champagne Vinaigrette

Classic Caesar VT
Romaine | Croutons | Parmesan | Creamy Dressing

Signature GF VT
Arugula | Candied Walnuts | Apricots | Goat Cheese
Maple-Mustard Vinaigrette

ENTRÉE

select 1

Pan-Roasted Halibut with Prosciutto GF
Swiss Chard | Sweet Mashed Potatoes | Lemon Caper Butter Sauce

Hazelnut-Crusted Chicken Breast
Herb Roasted Red Skin Potatoes | Haricot Verts

Broiled Sirloin GF
Garlic Mashed Potatoes | Asparagus | Cabernet Demi

Balsamic-Rosemary Pork Tenderloin GF
Mashed Potatoes | Brussel Sprouts | Dijon-Demi

Florentine Triangolo VT
Sun-Dried Tomatoes | Baby Bella Mushrooms | Peppercorn Alfredo

New Mexican Chicken GF
Smashed Potatoes | Garlic Rapini

DESSERT

select 1

Triple Berry Shortcake VT
Toasted Cheesecake with Berry Compote VT
Chocolate Torte with Raspberry Coulis and Crème Anglaise VT

Add a second, alternating dessert for $2 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

SOUPS & SALAD
$16 per person
Choose two Soups and two Salads
Served with Assorted Cookies

SOUPS
Minestrone  
Beef Vegetable  
Tomato Bisque  
Chicken Noodle  
Chili

SALADS
Field Green  
Mesculin Greens | Tomatoes | Cucumbers | Onions | Balsamic Vinaigrette

Spinach  
Strawberries | Almonds | Blue Cheese | Champagne Vinaigrette

Classic Caesar  
Romaine | Croutons | Parmesan | Creamy Dressing

Signature  
Arugula | Candied Walnuts | Apricots | Goat Cheese  
Maple-Mustard Vinaigrette

Southwest  
Romaine | Tomatoes | Corn | Black Beans | Avocado  
Tortilla Strips | Cilantro- Ranch Dressing

Add chicken to any salad $2 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

— ARTISAN SANDWICHES —

$18 per person

Served with House-Fried Chips and Assorted Cookies

select two

Roast Beef with Swiss on Ciabatta Roll
Baby Arugula | Creamy Horseradish Dressing

Shaved Turkey with Cheddar on Organic Whole Wheat Bread
Lettuce | Tomato | Honey Mustard

Cubano Ham and Pork with Swiss on Pretzel Roll
Swiss | Pickle | Yellow Mustard

Grilled Vegetable on Sundried Tomato Focaccia
Goat Cheese | Fresh Herb

Italian Sub
Salami | Pepperoni | Ham | Lettuce | Tomato
Banana Pepper | Roasted Red Pepper Aioli

Caprese Sandwich on Ciabatta Roll
Fresh Mozzarella | Tomato | Basil with Olive Oil

Roasted Ham and Swiss on Pretzel Roll
Lettuce | Tomato | Whole Grain Mustard

Add soup or salad $3 per person

— CLASSIC CHICKEN BISTRO —

$23 per person

Panzanella Salad

Green Beans with Roasted Red Peppers

Lemon-Herb Marinated Chicken

Tuscan-Style Potatoes

Artisan Rolls

Seasonal Berry Shortcake
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

—— TRATTORIA ——
$22 per person

Mixed Greens GF VT
with Shaved Red Onion and Blood Orange Vinaigrette

Fire-Roasted Tomatoes GF VT
with Fresh Mozzarella and Marinated Olives

Penne Pasta VT
with Tomato and Fresh Basil

Rigatoni
with Chicken and Artichoke Pesto

Garlic Cheese Bread

Macaroons and Biscotti

—— AMERICAN BBQ ——
$24 per person

select two

KC Chicken
Austin Brisket
Tennessee Wings
Memphis Shoulder
Carolina Pork

Garden Salad VT
Vegetarian Baked Beans GF
Corn Bread
NYC Mac and Cheese
Assorted Cookies
boxed lunches
$16 per box - max 50 people

All boxes include:
Whole Fruit | Chocolate Chip Cookie | Baked Lays
Utensil + Napkin | Sauce on Side as necessary

GF upon request

SANDWICHES
select two

Turkey and Cheddar
with Chipotle Mayo

Italian Deli

Glazed Ham
with Whole Grain Mustard

Grilled Vegetables
with Goat Cheese and Basil
on Sun Dried Tomato Focaccia

Roasted Chicken
with Creamy Horseradish and Arugula

Chicken Pesto
with Tomato on Ciabatta