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 memorable 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 20% service charge and applicable sales tax. Prices are subject to change.
HORS D’OEUVRES

minimum of 50 pieces per selection

$2.50 per piece

Caprese Crostini
Eggplant Bruschetta
Coconut Chicken with Mango Sauce
Vegetable Samosa with Chutney
Vietnamese Spring Roll with Spicy Mustard
Truffle Risotto Cake with Artichoke Tapenade
Mac & Cheese Bite with Tomato Jam

Cucumber with Dill Cream
Black and Blue Bacon Vol-au-Vent
Spanakopita
Fried Ravioli with Spicy Marinara
Pork Pot Stickers with Sweet Chili Glaze
Roasted Tomato Bruschetta Crostini

GF gluten-free  VT vegetarian  VG vegan
Beef Wellington
Korean Shortribs with Vermicelli
Crab Cake with Remoulade
Bacon Wrapped Date with Chorizo and Goat Cheese
Sesame Tuna Poke Spoon with Wasabi and Slaw
Duck Confit Profiteroles with Arugula Slaw
Crab Avocado Salad on Belgian Endive
Smoked Salmon Fritter with Pomegranate Mustard
Southwest Chicken Spring Roll with Chipotle Aoli
Smoked Pork Belly Crostini with Tomatillo Chutney

$3 per piece
HORS D’OEUVRES

**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

**SHRIMP COCKTAIL**

$9 per person  
Tiger Shrimp
Served with Cocktail Sauce & Chimichurri
Includes 3 Shrimp per person

**SEASONAL CRUDITÉ**

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

**CHARCUTERIE & CHEESE**

$11 per person
Chef’s selection of assorted meats, domestic, and imported cheeses

Served with assorted breads, crackers, and accompaniment

**MEDITERRANEAN STATION**

$12 per person
Flatbreads, Lavosh, and Artisan Loaves with Grilled and Fresh Vegetables, Roasted Garlic Hummus, Red Pepper Hummus, Assorted Olives, Lentil-Mint Salad with Feta Cheese, Classic Greek Salad, Marinated Feta Cheese
Add Assorted Meats and Cheeses $4 per person
HORS D’OEUVRES

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

HUMMUS

$6 per person

Served with:
Fresh Vegetables | Pita Chips | Flatbreads | Lavosh

select three

Roasted Red Pepper
Roasted Garlic
Black Bean
White Bean
Edamame

BRUSHETTA STATION

$7 per person

Assorted Breads:
Pita | Lavosh | Flatbread

Eggplant Caponata | White Bean Puree with Truffle and Parmesan | Roasted Red Pepper Hummus | Olive Tapenade
STATIONS

Based on 2 hours of service. Served on 7.5” Plates.

Select a minimum of 2 stations for $30 per person.
Each additional station is $7 per person.
Disposable guestware $1.50 per person | China service $4 per person

MAC AND CHEESE BAR

Cheddar Mac and Cheese
Toppings:
Pulled Pork | Bacon | Jalapenos | Scallions | Caramelized Onions
Roasted Red Peppers | Parmesan Bread Crumbs | Hot Sauce

add second Mac and Cheese for $3.50

Roasted Red Pepper
White Cheddar
Smoked Gouda
Beer Cheese

MASHED POTATO BAR

Classic Idaho Mash and Sweet Potato Mash
Toppings:
Grilled Chicken | Bacon | Scallions | Broccoli
Fried Leeks | Cheddar Cheese | Sour Cream
Cinnamon-Brown Sugar | Whipped Butter

NACHO BAR

Tri Color Tortilla Chips with Homemade Cheese Sauce
Toppings:
Ground Beef | Salsa | Guacamole | Corn and Black Bean Salsa
Grilled Chicken | Fresh Jalapenos | Black Olives | Diced Tomatoes
Scallions | Cilantro Crema
STATIONS

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

Select a minimum of 2 stations for $30 per person.
Each additional station is $7 per person.
Disposable guestware $1.50 per person | China service $4 per person

SELECT FLATBREADS

select two

- Margherita
  Fresh Mozzarella | Fresh Tomatoes | Julienned Basil

- Mediterranean
  Red Pepper Hummus | Sun Dried Tomatoes
  Feta | Kalamata Olives

- Italian Sausage
  Marinara | Green Peppers | Onions | Mozzarella

- Chicken Gouda
  Bacon | Chipotle Crème

- Cuban Pork
  Caramelized Onion | Pineapple | Jalapeno
  Cilantro Crème Fraiche

SLIDER STATION

Served with House Fried Chips

select two

- Classic Cheeseburger
- Reuben on Rye
- Shaved BBQ Chicken
- House Pulled Pork
- Roasted Vegetable
——— STATIONS ———

Based on 2 hours of service. Served on 7.5” Plates.

Select a minimum of 2 stations for $30 per person.
Each additional station is $7 per person.
Disposable guestware $1.50 per person | China service $4 per person

——— MEXICAN ———

Flour Tortillas
Rice and Beans
Chorizo Sausage
Shredded Chicken
Guacamole
Pico de Gallo
Crema

——— ITALIAN ———

Linguini in Alfredo
Penne Pasta in Marinara
Andouille Sausage with Peppers and Onions
Meatballs
Shaved Parmesan
Red Pepper Flakes

Add on

DESSERT STATION
$5 per person

Chef’s selection of assorted desserts
BUILD-YOUR-OWN DINER BUFFET

Based on 1.5 hours of service. Served on 9” plates
Disposable guestware $1.50 per person  |  China Service $4 per person

**SALAD**
select one

Spinach
Blue Cheese | Almonds | Red Onion | Honey-Yogurt Dressing

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

**STARCH**
select one

Herb Roasted
Redskin Potatoes

Creamy Orzo with Leeks

Jasmine Rice with Vegetables

**VEGETABLE**
select one

Brussel Sprouts with Tabasco Dried Tomatoes
Roasted Zucchini Spears with Red Bell Peppers
Cannellini Beans with Oyster Mushrooms and Scallions

**ENTRÉE**
select two

Braised Boneless Short Ribs
Gorgonzola Stuffed Pork Loin
Pecan Crusted Chicken Breast
Soy Glazed Sustainable Arctic Char

**DESSERT**

Individual Tiramisu with Coffee Sauce
Whiskey Bundt Cake with Bourbon Cream
Bread Pudding with Crème Anglais

Tier 1
$44 per person

8
BUILD-YOUR-OWN
DINNER BUFFET

Based on 1.5 hours of service. Served on 9” plates
Disposable guestware $1.50 per person | China Service $4 per person

SALAD
select one

Kale-Arugula
Garlic Red Onion
Goat Cheese Balsamic Vinaigrette

Field Greens
Herb-Citrus Vinaigrette and Balsamic

STARCH
select one

Mushroom Risotto
Rustic Mashed Yukon Potatoes
Herb Roasted Redskin Potatoes

VEGETABLE
select one

Green Bean Almondine
Grilled Asparagus with Hollandaise
Black Bean and Corn Medley
Curried Cauliflower

ENTRÉE
select two

Chicken Piccatta with Lemon and Capers
Sliced Pork Loin with Caramelized Onion and Dijon
Marinated Flank Steak over Peppers and Onions
Chicken Marsala over Buttered Penne

DESSERT

Crème Brulee Cheesecake with Berry Compote
Chocolate Torte with Raspberry Coulis
Apple Cobbler
## BUILD-YOUR-OWN DINNERTIER 3

Based on 1.5 hours of service. Served on 9" plates
Disposable guestware $1.50 per person | China Service $4 per person

### SALAD
**select one**
- Classic Caesar
- Garlic Croutons
- Market
- Balsamic Vinaigrette
  - [GF] [VT] [VG]
- BLT
- Cilantro Ranch
  - [GF]

### STARCH
**select one**
- Roasted Garlic
- Mashed Potatoes
  - [GF] [VT]
- Wild Rice Pilaf
  - [GF] [VT]
- Creamy Mac and Cheese
  - [VT]

### VEGETABLE
**select one**
- Roasted Green Beans
  - [GF] [VT] [VG]
- Buttered Corn Kernels
  - [GF] [VT]
- Steamed Broccoli
  - [GF] [VT] [VG]

### ENTRÉE
**select two**
- Lemon-Herb Chicken with Thyme Jus
  - [GF]
- Grilled Chicken in House BBQ Sauce
  - [GF]
- Sliced Sirloin with Gravy
- Eggplant Parmesan
  - [VT]

### DESSERT
Assorted Freshly Baked Cookies and Brownies
## PLATED 3-COURSE DINNERS

**Plated Dinner Tier 1**

$52 per person
China Service $5 per person

### SALAD
**select 1**

<table>
<thead>
<tr>
<th>Option</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field Green</td>
<td>GF, VT, VG</td>
</tr>
<tr>
<td>Mesclun</td>
<td>Tomato</td>
</tr>
<tr>
<td>Spinach</td>
<td>GF, VT</td>
</tr>
<tr>
<td>Strawberry</td>
<td>Almond</td>
</tr>
<tr>
<td>Signature</td>
<td>GF, VT</td>
</tr>
<tr>
<td>Arugula</td>
<td>Candied Walnut</td>
</tr>
</tbody>
</table>

### DUET PLATE
**select 1**

<table>
<thead>
<tr>
<th>Option</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Tail with Flat Iron with Creamy Orzo and Brussel Sprouts</td>
<td></td>
</tr>
<tr>
<td>Skewered Shrimp over Filet with Scampi, Roasted Garlic Mashed Potatoes &amp; Grilled Asparagus</td>
<td>GF</td>
</tr>
<tr>
<td>Chicken Roulade and Porchetta with Asparagus and Risotto</td>
<td>GF</td>
</tr>
<tr>
<td>Braised Quarter Chicken and Pork Belly with Smoked Garlic Mashed Potatoes and Swiss Chard</td>
<td>GF</td>
</tr>
<tr>
<td>Center Cut Filet and Lemon-Herb Chicken with Caramelized Shallot Risotto and Haricot Vert Almondine</td>
<td>GF</td>
</tr>
</tbody>
</table>

### DESSERT
**select 1**

<table>
<thead>
<tr>
<th>Option</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crème Brulee Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Dark Chocolate Torte with Raspberry and Crème Anglaise</td>
<td></td>
</tr>
<tr>
<td>Shortcake with Berry Compote</td>
<td></td>
</tr>
<tr>
<td>Spent Grain Banana Cake with Anglaise</td>
<td></td>
</tr>
<tr>
<td>Select alternating dessert for $2 per person.</td>
<td></td>
</tr>
</tbody>
</table>
PLATED 3-COURSE

PLATED DINNER

SALAD
select 1
Field Green  GF  VT  VG
Mesclun | Tomato | Cucumber | Onion | Balsamic Vinaigrette

Spinach  GF  VT
Strawberry | Almond | Blue Cheese | Champagne Vinaigrette

Signature  GF  VT
Arugula | Candied Walnut | Apricot | Goat Cheese
Maple-Mustard Vinaigrette

ENTRÉE
select 2
Baked Cod
with Lemon Vinaigrette over Radicchio and Cannellini

Sake Glazed Sustainable Arctic Char
with Broccolini and Oven Dried Tomato over Pilaf

Chicken Marsala with Prosciutto
over Buttered Penne

Monterey Chicken
with Melted Cheddar, Tomato, and Bacon over Black Pepper Linguini

Coffee Braised Beef Short Rib
over Sweet Potato Mash and Swiss Chard with Demi au Café

Braised Beef Ravioli
with Brown Butter, Sage, and Sweet Potato

Stuffed Portabella  GF  VT  VG
Roasted Asparagus and Smoked Tomato Ragout

DESSERT
select 1
Crème Brulee Cheesecake

Dark Chocolate Torte with Raspberry and Crème Anglaise

Shortcake with Berry Compote

Spent Grain Banana Cake with Anglaise

Select alternating dessert for $2 per person.
BAR PACKAGES

All pricing is per person and must be for the entire guest count over the age of 21. Package includes disposable guestware. A $2.50 charge will apply if glassware is requested. All hosted bar packages include bartenders, 1/75 guests.

BEER & WINE

2 hours $16 | 3 Hours $20 | 4 hours $24

Merlot | Cabernet Sauvignon | Chardonnay | Pinot Grigio
Local Craft Beer | Budweiser | Bud Light

HOUSE FULL BAR

2 hours $20 | 3 hours $24 | 4 hours $28

Skyy 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 | Budweiser | Bud Light

PREMIUM BAR PACKAGE

2 hours $24 | 3 hours $28 | 4 hours $32

Ketel One Vodka | Bombay Gin | Captain Morgan Spiced Rum | Bacardi Rum
Heradura Tequila | Woodford Reserve Whiskey | Glenlivet Scotch
Merlot | Cabernet Sauvignon | Chardonnay | Pinot Grigio
Local Craft Beer | Budweiser | Bud Light

CONSUMPTION BAR

Pre-purchased, non-refundable drink tickets

HOUSE BEER & WINE TICKETS - $6 per ticket
HOUSE BRANDS - $8 per ticket | PREMIUM BRANDS - $9 per ticket

CASH BAR

$150 per bartender - 1 Bartender per 75 guests
Select House or Premium

BEER - House $4 | Craft $6
WINE - House $6 | Premium $7
SPIRITS - House $8 | Premium $9
SOFT DRINKS - $3
BOTTLED WATER - $3

ADDITIONAL BAR SET-UP FEE - $150 per bar*
*Additional bartender fee may apply.

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 Sales Manager for further details.