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)

CAPRESE CROSTINI  V
MAC & CHEESE BITE  V
with Tomato Jam

COCONUT CHICKEN  V
with Mango Sauce

CHICKEN SATAY  V
with Thai Peanut Sauce

TENDERLOIN CROSTINI  V
with Caramelized Onion and Brie

BACON-WRAPPED SHRIMP  V

HOUSE BAR
4.5 Hours
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

Upgrade to a premium bar for $8/person

DINNER BUFFET

SALAD (select 1)

SIGNATURE  G V
Field Greens, Candied Walnuts, Apricots,
Goat Cheese, Maple Mustard Vinaigrette

FIELD GREENS  G V
Cherry Tomatoes, Cucumber, Red Onion,
Champagne Vinaigrette

SPINACH  G V
Strawberries, Crumbled Blue Cheese,
Shaved Almonds, Champagne Vinaigrette

CLASSIC CAESAR
Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing

STARCH (select 1)

JASMINE RICE  G V
with Vegetables

ROASTED GARLIC WHIPPED POTATOES  G V

MUSHROOM RISOTTO  G V

VEGETABLE (select 1)

BRUSSELS SPROUTS  G V
with Sun-Roasted Tomatoes

ROASTED ZUCCHINI SPEARS  G V
with Red Bell Peppers

GRILLED ASPARAGUS  V
with Hollandaise

ENTRÉE (select 2)

BRAISED BONELESS SHORT RIBS

LEMON SEA BASS  G
with Capers and Onions

CHICKEN MARSALA

LEMON-HERB CHICKEN  G
with Thyme Jus

MONTEREY CHICKEN  G
with Melted Cheddar, Tomato, and Bacon

To inquire about availability, email us at eventsales@cosi.org
or call to speak with one of our Event Managers at 614-629-3135
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 3)

CAPRESE CROSTINI
RASPBERRY BRIE PHYLLO PURSE
MAC & CHEESE BITE
with Tomato Jam
COCONUT CHICKEN
with Mango Sauce
CHICKEN SATAY
with Thai Peanut Sauce
TENDERLOIN CROSTINI
with Caramelized Onion and Brie
SMOKED PORK BELLY CROSTINI
with Tomatillo Chutney
SESAME TUNA POKÉ SPOON
with Wasabi and Slaw
CRAB-AVOCADO SALAD
on Belgian Endive
Bacon-Wrapped Shrimp

DUO-ENTRÉE
PLATED DINNER

SALAD (select 1)

SIGNATURE
Field Greens, Candied Walnuts, Apricots,
Goat Cheese, Maple Mustard Vinaigrette

FIELD GREENS
Mesclun, Cherry Tomatoes, Cucumber,
Red Onion, Balsamic Vinaigrette

SPINACH
Strawberries, Crumbled Blue Cheese,
Shaved Almonds, Champagne Vinaigrette

CLASSIC CAESAR
Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing

ENTRÉE (select 1)

LOBSTER TAIL WITH FLAT IRON STEAK
with Creamy Orzo and Brussels Sprouts

SKEWERED SHRIMP OVER FILET
with Scampi, Roasted Garlic Mashed Potatoes,
and Grilled Asparagus

CHICKEN ROULADE AND PORCHETTA
with Asparagus and Risotto

BRAISED QUARTER CHICKEN
AND PORK BELLY
with Smoked Garlic Mashed Potatoes
and Swiss Chard

CENTER-CUT FILET
AND LEMON-HERB CHICKEN
with Caramelized Shallot, Risotto,
and Haricot Vert Almondine

PREMIUM BAR
4.5 Hours

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

Add specialty cocktail for $7/person

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gluten-free | vegetarian | vegan