

SYJZIJAAX

DISPLAY PLATTERS

Iced Seafood Tower (Serves 4-6)	189
Artisan Cheese + Fruit Platter (Small / Serves 8-10)	50
Artisan Cheese + Fruit Platter (Large / Serves 12-16)	80
Vegetable Crudité Platter (Small / Serves 8-10)	50
Vegetable Crudité Platter (Large / Serves 12-16)	70
Pepper Pot Calamari (Serves 8-10)	75

COLD HORS D'OEUVRES SELECTIONS

(Priced Per Piece | 12 Piece Minimum)

Oysters on the Half Shell	4
Caprese Skewers	3.5
Prime Beef Carpaccio Crostini	4
Absolut Oyster Shooters	5
Jumbo Shrimp Cocktail	5

HOT HORS D'OEUVRES SELECTIONS

(Priced Per Piece | 12 Piece Minimum)

Lobster Bisque Shooters	3
Crispy Chicken Skewers	3
Truffle Wild Mushroom Toast	3.5
Oysters Rockefeller	5.5
Prime Cheeseburger Sliders	4
Lobster Tempura Bites	5
Smoked Bacon Wrapped Shrimp	5
Lamb Lollipops	9.5



PLATED LUNCH MENU

SILVER COURSE — \$41 PER PERSON

(Two Courses)

GOLD COURSE — \$45 PER PERSON

(Three Courses)

STARTER COURSE

(each guest will select one)

Classic Caesar Salad

Lobster Bisque (cup)

ENTRÉE SELECTIONS

(each guest will select one)

Jumbo Shrimp Scampi

grape tomatoes, spinach, fresh linquine & white wine garlic sauce

Filet Mignon (4oz)

mashed potatoes & broccoli

Oven Roasted Chicken Breast

mushroom ragout, mashed potatoes, broccoli

King Salmon

mustard burre blanc, shaved brussels sprouts + bacon saute

Roasted Vegetable Ravioli (vegetarian)

DESSERT COURSE

Warm Butter Cake orange blossom glaze

THREE COURSES — \$96 PER PERSON

STARTER COURSE

(each guest will select one)

Mitchell's Chopped Salad

Classic Caesar Salad

Lobster Bisque

ENTRÉE SELECTIONS

(each guest will select one)

Filet Mignon (10oz) + Shrimp Scampi

Filet Mignon (7oz) Oscar Style

New York Au Poivre (14oz)

Roasted Airline Chicken

Seared Chilean Sea Bass

Prime Ribeye (14oz)

Roasted Vegetable Ravioli (vegetarian)

FAMILY STYLE SIDES

(select 4 options)

Buttered Asparagus | Robuchon Style Mashed Potatoes | Truffle Mac + Cheese

Creamed Spinach I Jalapeño Scalloped Potatoes

Brussels Sprouts + Applewood Bacon | Buttered Broccolini

DESSERT COURSE

(each guest will select one)

Vanilla Bean Crème Brûlée

New York Style Cheesecake

Warm Butter Cake with Orange Blossom Glaze

Carrot Cake

THREE COURSES — \$86 PER PERSON

STARTER COURSE

(each guest will select one)

Mitchell's Chopped Salad

Classic Caesar Salad

Lobster Bisque

ENTRÉE SELECTIONS

(each guest will select one)

Filet Mignon (10oz)

Prime New York Strip (14oz)

Roasted Airline Chicken

Seared Chilean Sea Bass

King Salmon

Roasted Vegetable Ravioli (vegetarian)

FAMILY STYLE SIDES

(select 3 options)

Robuchon Style Mashed Potatoes | Truffle Mac + Cheese | Buttered Broccolini Jalapeño Scalloped Potatoes | Brussels Sprouts + Applewood Bacon | Creamed Spinach

DESSERT COURSE

(select up to 3 options to offer)

Vanilla Bean Crème Brûlée

New York Style Cheesecake

Warm Butter Cake with Orange Blossom Glaze

Carrot Cake



THREE COURSES — \$76 PER PERSON

STARTER COURSE

(each guest will select one)

Classic Caesar Salad

Lobster Bisque (cup)

ENTRÉE SELECTIONS

(each guest will select one)

Filet Mignon (7oz) + Shrimp Scampi

Roasted Airline Chicken

King Salmon

Jumbo Shrimp Scampi

Roasted Vegetable Ravioli (vegetarian)

FAMILY STYLE SIDES

(select 3 options)

Robuchon Style Mashed Potatoes | Truffle Mac + Cheese | Buttered Broccolini

French Fries | Jalapeno Scalloped Potatoes | Creamed Spinach

DESSERT COURSE

(each guest will select one)

Vanilla Bean Crème Brûlée

New York Style Cheesecake

Warm Butter Cake with Orange Blossom Glaze



FOUR COURSES — \$109 PER PERSON

INCLUSIVE APPETIZERS

Shrimp Cocktail | Pepper Pot Calamari | Wild Mushroom Toast

STARTER COURSE

(each guest will select one)

Mitchell's Chopped Salad

The Steakhouse Wedge Salad

Classic Caesar Salad

Lobster Bisque

ENTRÉE SELECTIONS

(each guest will select one)

Filet Mignon (10oz) + Shrimp Scampi

Filet Mignon (7oz) + Lobster Tail

New York Strip (14oz) Diane Style

Roasted Airline Chicken

Seared Chilean Sea Bass

King Salmon Oscar

Roasted Vegetable Ravioli (vegetarian)

FAMILY STYLE SIDES

(select 4 options)

Buttered Asparagus | Robuchon Style Mashed Potatoes | Truffle Mac + Cheese Creamed Spinach | Jalapeño Scalloped Potatoes

Buttered Broccolini | Brussels Sprouts + Applewood Bacon

DESSERT COURSE

(each guest will select one)

Vanilla Bean Crème Brûlée

New York Style Cheesecake

Warm Butter Cake with Orange Blossom Glaze

Carrot Cake



HOSTED CONSUMPTION BAR

Cocktails are charged on a consumption basis and billed on the main tab. The host may specify offerings and timeframe to suit the needs of the event.

CASH BAR

Guests are charged per drink as it is served; banquet fee is added to the host's check.

OPEN BAR PACKAGES

For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on open bars. Minimum 20 guests.

BEER + WINE PACKAGE

House Red + White Wines, Draft + Bottled Beer

2 Hours	\$26 per guest
3 Hours	\$31 per guest
4 Hours	\$36 per guest
5 Hours	\$39 per guest

STANDARD PACKAGE

House Brand Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Red + White Wine, Select Domestic Beers (Budweiser, Miller Lite, etc.)

2 Hours	\$28 per guest
3 Hours	\$33 per guest
4 Hours	\$38 per guest
5 Hours	\$40 per guest

PREMIUM PACKAGE

Includes all standard items plus: Stolichnaya, Absolut, Beefeater, Tanqueray, Johnnie Walker Red, Seagram's 7/VO, Crown Royal, Jose Cuervo Gold, Hennessy VS, Jack Daniel's, Bacardi, Captain Morgan, Select Import Beers (Heineken, Corona, etc.)

2 Hours	\$35 per guest
3 Hours	\$39 per guest
4 Hours	\$45 per guest
5 Hours	\$50 per guest

DELUXE PACKAGE

Includes all premium items plus: Grey Goose, Belvedere, Bombay Sapphire, Johnnie Walker Black, Glenlivet 12 Yr., Maker's Mark, Sauza Blue Silver, 1800, Remy Martin VSOP

2 Hours	\$40 per guest
3 Hours	\$45 per guest
4 Hours	\$50 per guest
5 Hours	\$55 per guest

A bartender may be required for an additional \$50 per hour fee.

DOWNTOWN 45 NORTH THIRD STREET | COLUMBUS, OHIO 43215 | 614.621.2333 **POLARIS** 1408 POLARIS PARKWAY | COLUMBUS, OHIO 43240 | 614.888.2467