

The Four Seasons Columbus
“Great Food, Great Service, Great Events”

Buffet Dinners

Salads

Mixed Spring Greens with Basil Chèvre Crouton & aged balsamic vinaigrette
Extraordinary Caesar with garlic croutons and shaved parmesan reggiano
Spinach and Arugula with candied pecans and Citrus vinaigrette
Vine-ripe Tomato and fresh Mozzarella with sweet basil, balsamic reduction

Entrees

Roast Breast of Chicken with sage jus
Grilled Sirloin Steak with tarragon and whole grain mustard
Grilled Tuna with a hollandaise or dill sauce
Marinated Pork Tenderloin with brandied sun-dried cherries
Sesame- crusted Salmon with Sweet Soy Glaze
Breast of Chicken filled with Prosciutto, Basil and Fontina; garlic cream sauce
Breast of Chicken with apples, pears and brandy
Ginger Pork Loin Chop with mango glaze
Eggplant Roulades Roasted pepper and black olive salsa

Accompanied by

Truffle mashed potatoes
Whipped gingered sweet potatoes
Potatoes au gratin
Roasted garlic mashed potatoes
Smashed Yukon potatoes
Jasmine rice
Roast Red Bliss potatoes
Herb Orzo Pasta
Wild Rice Pilaf

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Desserts

Chocolate Souffle Cake with Mocha Sauce
Chocolate Almond Mousse Torte
Baked Apple Tart
Fresh Berry Tart
New York Cheesecake
Crème Brulee
Chocolate Crème Brulee

All dinner buffets include fresh seasonal vegetable, rustic, rolls and butter, regular & decaffeinated coffee and assorted teas

Package # 1

Choose one salad, one entrée, one side dish and one dessert
\$per person

Package # 2

Choose two salads, two entrées, two side dishes and two desserts
\$per person

Package # 3

Choose two salads, three entrees, two side dishes and three desserts
\$per person

Please Contact us for Pricing. 614-876-2200

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Salads

Mixed spring greens with Basil Chèvre Crouton & With aged Balsamic vinaigrette	\$
Spinach with caramelized onion, apples, smoked bacon With cider vinaigrette	\$
Spinach and Arugula, candied pecans and citrus vinaigrette	\$
Extraordinary Caesar, garlic croutons and shaved parmesan Reggiano	\$
Vine-ripe Tomato and fresh mozzarella with sweet Basil, & balsamic reduction	\$

Appetizers

Grilled portabella baked with spinach, roasted peppers and Chèvre	\$
Carpaccio of beef, Bruschetta, garlic-caper rouille and shaved parmesan	
\$10.00	
The Four Seasons Columbus crab cake with Cajun rémoulade	\$
Shrimp Cocktail with zesty cocktail sauce	\$
Tuna Tartar with sesame and sweet soy	\$
Melon with Prosciutto	\$

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Entrees

All entrees are served with Chef's Choice of Vegetable and Rolls & Butter

Roast breast of chicken, truffle mashed potatoes and sage jus	\$
Breast of chicken filled, Prosciutto, basil and Fontina; Sweet pepper risotto and garlic cream	\$
Breast of chicken, apples, pears and brandy; Crisp potato galette	\$
Ginger Pork loin Chop, mango glaze and Caribbean rice	\$
Marinated Pork Tenderloin, brandied Sun-dried cherries; whipped gingered sweet potatoes	\$
Grilled sirloin steak, tarragon and whole grain mustard and Roasted garlic mashed potatoes	\$
New York Steak, pancetta, scallions & cognac; Roasted red bliss potatoes	\$
Roast Tenderloin of Beef with mushrooms, Thyme and Madeira potatoes au gratin	\$
Sesame- crusted Salmon, cucumber salad, Sweet Soy glaze and jasmine rice	\$
Baked Alaskan halibut filled shrimp and crab; Lemon- chive butter and smashed Yukon potatoes	\$
Grilled Garlic Shrimp, linguini and pesto	\$
Stuffed portabella tower with a zesty tomato sauce	\$
Eggplant Roulades Roasted pepper and black olive salsa;	\$

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Duet Plates

Sautéed Shrimp with a white wine lemon sauce & Roast Pave’ of Beef Sirloin with garlic and Shallot Glaze	\$
Oven Roasted Salmon with Tomato, Caper and Fresh Dill Confiture & Roulade of Chicken filled with smoky peppers and Chèvre	\$
Lobster and Crab Croustade with Tarragon and Chives & Petite Filet Mignon with Madeira and Black Truffle Essence	\$
Grilled Chicken with a roasted Pepper Sauce & Grilled Beef Tenderloin with a wild mushroom sauce	\$
Breast of Chicken filled with Prosciutto , basil and Fontina & Grilled Sirloin with a tarragon and whole mustard sauce	\$

Desserts

Crème Brûlée	\$
Seasonal Berry Tart	\$
Chocolate Crème Brûlée	\$
Chocolate Almond Mousse Torte	\$
Baked Apple Tart and Caramel Sauce	\$
New York Cheesecake	\$
Chocolate Soufflé Cake	\$

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