

# The Four Seasons Columbus

“Great Food, Great Service, Great Events”

## *Holiday Dinner One*

### *Hors d'oeuvres (passed)*

Please choose three (3)

- ❧ Brochette Grilled Tenderloin with a Boursin Cheese
- ❧ Fruit Skewer with Citrus Yogurt
- ❧ Caesar Basket: Freshly grated Parmesan & gruyere cheeses crisped & formed into a bit size bowl. Filled with a Classic Caesar Salad
- ❧ Mediterranean Antipasti Skewers: Fresh Buffalo Mozzarella Balls, Grape Tomatoes, Artichoke Hearts, & Kalamata Olives. Skewered & Marinated in Extra Virgin Olive Oil & Balsamic Vinegar
- ❧ Brie Filo Cups with Pecans: Brie Cheese melted in a delicate Filo Cup tossed with Brown Sugar and Pecans
- ❧ Smoked Salmon Mousse Gougers: Savory Cheesy Profiteroles filled with Scottish Smoked Salmon Mousse
- ❧ Tomato Bruschetta: Toasted Sourdough sliced topped with Classic Italian Tomato Salsa with Basil
- ❧ Croustade of Roast Tenderloin: Rare Roasted Beef Tenderloin on a Parmesan Herb Croustade with Port Cranberry Chutney
- ❧ Sesame Crusted Tuna: Rare Tuna marinated in Orange & Topped with Wasabi Cream & Tobiko Caviar
- ❧ Au Poivre Brioche: Shaved Tenderloin au Poivre on a Brioche round with Chiffonade Arugula Salad & Balsamic Glaze
- ❧ Mini Beef Wellingtons
- ❧ Stuffed Mushrooms with Crab Meat
- ❧ Sweet & Sour Meatballs
- ❧ BBQ Meatballs
- ❧ Spring Roll with Chicken
- ❧ Chicken Satay with a Sweet & Sour Sauce
- ❧ Spinakopita
- ❧ Stuffed Mushrooms: Roasted Crimini Mushroom stuffed with an Heirloom Tomato & Buffalo Mozzarella Salad
- ❧ Beef Satay with a Peanut Sauce

### *Hors d'oeuvres (stationary)*

Please choose one (1)

- ❧ Fresh vegetable crudité and dips; zesty Southwestern Ranch and Cracked Pepper-Parmesan dip
- ❧ Domestic Cheeses with fresh berries, grapes and assorted crackers
- ❧ Sliced fruit display with caramel, cinnamon dip

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### *Salads*

Please choose one (1)

- ❧ Mixed spring greens with grape tomatoes, croutons with your choice of dressing
- ❧ Caesar Salad: Served with Grape Tomatoes, Aged Shaved Parmesan Cheese and Croutons. Served with our famous Classic Caesar Dressing
- ❧ Caribbean Salad: Mixed Greens, Dried Cranberries, Almonds, Strawberries, with a Raspberry Vinaigrette
- ❧ Penne Pesto Salad: Penne Pasta tossed with Sun Dried Tomatoes, Aged Shaved Parmesan Cheese, Basil & served with a Pesto Infused Dressing
- ❧ Pescado Salad: Mixed greens, corn & black olives tossed with a creamy Italian dressing, topped with mushrooms, colorful peppers, grape tomatoes, fresh mozzarella & avocado

Please create your entrée from the following options

All entrees served with an assortment of rolls and Four Seasons Columbus Herb Butter

### *Entrees*

Please choose one

- ❧ Sautéed Chicken Breast of Chicken served with a Lime Pinot Grigio Sauce
- ❧ Apple Cornish Game Hens, served Granny Smith, Apple Cider & Calvados Sauce
- ❧ Ginger pork loin chop with tropical fruit salsa
- ❧ Chicken Scaloppini with a Tomato Confit & a Wild Mushroom Demi Glace
- ❧ Beef Wellington: beef wrapped in puff pastry with a red wine demi glace
- ❧ Grilled Citrus Marinated Chicken Breast topped with an Orange Marmalade Glaze
- ❧ Spinach & Feta Chicken Breast: Roasted Chicken Breast layered with Spinach & Mediterranean Feta Cheese
- ❧ Grilled Salmon with a Tropical Salsa & a Apricot Glaze: Served with a Saint Veran Sauce
- ❧ Roasted Sirloin of Beef: Marinated & Rubbed with Oriental Spices & served with an Cabernet Sauvignon Sauce
- ❧ Infused Seafood Lemon Sole: Served with a Lemon Chardonnay Sauce
- ❧ Sesame Crusted Salmon: Served with a Tomato & Papaya Chutney
- ❧ Four Seasons Beef Wellington: Tenderloin of Beef, topped with a Duxelle of Wild Mushrooms and Dijon Mustard, Wrapped in a Puffy Pastry Dough.
- ❧ Cornmeal Crusted Walleye: with a Riesling Sauce

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### *Accompaniments*

Please choose one (1) Starch

- |   |   |
|---|---|
| <input type="checkbox"/> Buttermilk mashed potatoes         | <input type="checkbox"/> Wild Rice Pilaf  |
| <input type="checkbox"/> Twice baked potatoes               | <input type="checkbox"/> Mushroom Risotto   |
| <input type="checkbox"/> Rustic red skin mashed potatoes    | <input type="checkbox"/> Herbed Couscous  |
| <input type="checkbox"/> Roasted potatoes medley with Herbs | <input type="checkbox"/> Sweet Potato & Plantain Mashed Potato with Fresh Vanilla |

Please choose one (1) Vegetable

- |   |   |
|---|---|
| <input type="checkbox"/> Roasted asparagus tossed with reduced balsamic vinegar | <input type="checkbox"/> Sautéed green beans with herbs and almonds |
| <input type="checkbox"/> Green Beans & Pearl Onions with Thyme Butter           |   |
| <input type="checkbox"/> Steamed Cauliflower & Broccoli                         |   |
| <input type="checkbox"/> Sautéed Corn & Peppers                                 |   |
| <input type="checkbox"/> Mélange of seasonal vegetables                         |   |

### *Desserts*

Please choose one Dessert

- |  |   |
|--|---|
| <input type="checkbox"/> Crème Brulee                  | <input type="checkbox"/> Bread Pudding with Bourbon Sauce |
| <input type="checkbox"/> Decadent Chocolate Cake       | <input type="checkbox"/> Yule Log                         |
| <input type="checkbox"/> Key Lime Tart                 | <input type="checkbox"/> NY Cheesecake                    |
| <input type="checkbox"/> Spumoni Amarello Cheesecake   | <input type="checkbox"/> Berry Tart                       |
| <input type="checkbox"/> Tiramisu                      |   |
| <input type="checkbox"/> White & Dark Chocolate Mousse |   |
| <input type="checkbox"/> Carrot Cake                   |   |

### *Pricing*

#### **Plated**

Hors d'oeuvres  
(3 passed and 1 stationary display)  
Salad  
Plated Main Course  
Desserts  
Coffee Station

#### **Buffet**

Hors d'oeuvres  
(3 passed and 1 stationary display)  
Salad  
Main Course  
Dessert  
Coffee Station

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*\$per person/one entrée*

*\$per person/two entrees*

*\$per person/three entrees*

*Additional packages available*

Please Contact us for Pricing. 614-876-2200