

The Four Seasons Columbus

“Great Food, Great Service, Great Events”

Hors d’oeuvres (warm)

50-piece minimum of each item

Chicken Satay with Thai peanut sauce	\$
Andouille sausage en croûte	\$
Hibachi Beef Skewers, oriental sauce	\$
Hibachi Chicken Skewers, oriental sauce	\$
Petite Beef Wellingtons	\$
Beef Satay with Thai peanut sauce	\$
Maryland- style Crab cakes, zesty rémoulade	\$
Coconut shrimp with tamarind dipping sauce	\$
Mushrooms filled with crab, curry and cream cheese	\$
Crab and Shrimp in Phyllo	\$
Thai Scallop and Phyllo Tartelette	\$
Baked Fig and Goat Cheese flat Bread, white truffle oil	\$
Brie and Pine Nut Beggars Purses	\$
Mushrooms filled with duxelles & shaved Reggiano	\$
Bouchées filled, shrimp crab and smoked salmon	\$
Pear and Brie in Phyllo	\$
Scallop Medallions	\$
Blue Cheese pastry shell	\$
Smoked Duck, caramelized onions, Gouda, Beggars Purse	\$
Asparagus with Prosciutto in puff pastry	\$

Please Contact us for Pricing. 614-876-2200

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Hors d’oeuvres (Cold)

50 piece minimum of each item

Cucumber filled with Niçoise salsa	\$
Curried Chicken and walnut in a pastry cup	\$
Jamaican –Jerked pork loin Crostini, fresh mango and rum salsa	\$
Hickory Smoked Turkey Crostini With dried cranberry and Port wine Chutney	\$
Charred rare peppered Tenderloin of Beef Crostini, With Roasted peppers and horseradish mayo	\$
Smoked Salmon and dilled cream cheese Barquette	\$
Seafood Salad, Fine Herbs in a pastry cup	\$
“Real” California Roll	\$
Spicy Tuna Roll	\$
Vegetable Terrine and herbed yogurt Crostini	\$
Assortment of traditional Canapés	\$
Chilled anti-pasta skewers	\$
Pecan Chicken Salad in a Phyllo cup	\$
Mellon wrapped with Prosciutto	\$
Caprese Crostini	\$
Smoked Salmon Rose on a miniature rye	\$
Shrimp cocktail	\$
Black Olive Pesto Crostini	\$
Fruit Skewer with a honey Grand Marnier dipping sauce	\$

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Cold Displays

50 person minimum

Domestic Cheese

Sharp Cheddar, Monterey Jack, Swiss, and Colby with fresh berries, grapes and an assortment of breads and crackers. \$ per person

Imported Cheese

Brie, Havarti, Smoked Gouda, and Montrachet Chèvre with figs, dates, grapes and an assortment of breads and crackers. \$ per person

Meats and Sausages

Maple Cured Ham, Coppacola Ham, Genoa Salami, Smoked Turkey and Peppered Sirloin with an assortment of pickles and condiments. \$ per person

Assorted Anti-Pasta

Marinated mushrooms and eggplant, caramelized pearl onions, mélange of roasted peppers and fennel, Bruschetta, tomato and fresh mozzarella, olive tapenade, marinated artichokes and sun dried tomatoes. \$ per person

Vegetable Crudités

Garden selected vegetables like, celery, carrots, broccoli, peppers with dipping sauces \$ per person

Chilled Seafood

Gulf shrimp, crab claws and oysters on the half shell served with zesty cocktail sauce and Cajun rémoulade. \$ per person

Fresh Fruit Display

Sliced Fresh Fruit with a honey grand Marnier dipping sauce \$ per person

Hot Display

Whole Baked Brie in puff pastry with caramelized brown sugar Pecans. \$ per person

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