Catering Guide
Whether you’re planning a simple breakfast or an upscale executive luncheon, we’d love to help with your event. We can custom-design a menu for any special occasion. We take pride in ensuring the success of your event by meeting any need with style and creativity.

Meet Our Management Team

The SAGE Management Team is dedicated to providing quality food and service to enhance the daily lives of students, parents, faculty, and staff. If we can serve you better in any way, please don’t hesitate to contact us. Learn more about your Dining Services Management Team below, and be sure to say hello when you see us around campus!

Brett Schauermann
Food Service Director
schauermannb@columbusacademy.org

Stephanie Campbell
Assistant Food Service Director
campbells@columbusacademy.org
Guidelines

We've created this guide to make ordering food and beverages as easy as possible for you. We want to provide you with the very best options for your event, so please let us know if there's something you don't see on our menus. Simply call or email the Dining Services Office and a Manager will help you place your order.

Our goal is to provide the best food and service at a reasonable cost.

- Contact Dining Services by emailing your catering request to Brett Schauermann at schauermannb@columbusacademy.org or calling 614.475.2311, preferably seven days prior to your event. Dining Services is available to take orders M-F, 8 AM-3 PM. The Food Service Director will send you an event contract with details and pricing.
- All events (except where noted) include disposable service at no extra cost.
- China is available at an extra cost.
- Labor cost is only charged when our Staff are required to work beyond their scheduled hours (7 AM-3 PM). Additional labor may be charged to any event due to delivery times and production needs. Additional labor charges will be communicated ahead of the event and listed on the contract.
- Prices may vary based on market value. Any changes in pricing will be communicated ahead of time on the contract.
- Please be prepared to provide us with the following information:
  1. Event name, date, and location
  2. Event start, serving, and end time
  3. Contact person information
  4. Number of guests
  5. What services will be needed?
  6. What's your budget for the event?

Linen Service

Linen service is available upon request for any event. There will be a charge for linen based on the event. Please note when ordering if you'll need linens.

We offer these basic linens in black or white:
- 90" x 156" - $9.50 each (will cover one eight-foot rectangular table to the ground on all sides)
- 52” x 114”- $2.00 each (will cover to the lap on one eight-foot rectangular table)
- 120” round- $8.50 each (will cover a 60-inch round table to the ground)

*A variety of additional sizes and colors may be available upon request.*
**Beverage Options**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Description</th>
<th>Quantity/Servings</th>
<th>Price/Detail</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot Chocolate</strong></td>
<td>5 gallons/75 servings</td>
<td></td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Hot Chocolate</strong></td>
<td>10 gallons/150 servings</td>
<td></td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>Fresh-Brewed Coffee Service</strong></td>
<td>1 cup each with Regular and Decaffeinated Coffee and Hot Tea</td>
<td></td>
<td>$0.40 per person</td>
</tr>
<tr>
<td><strong>Coffee Refresh</strong></td>
<td>Refills for extended setup</td>
<td></td>
<td>$0.40 per person</td>
</tr>
<tr>
<td><strong>Fresh-Brewed Iced Tea</strong></td>
<td>Spa Container/50 servings</td>
<td></td>
<td>$9.00 ($0.20 per person if fewer)</td>
</tr>
<tr>
<td><strong>Fresh Lemonade</strong></td>
<td>Spa Container/50 servings</td>
<td></td>
<td>$17.00 ($0.35 per person if fewer)</td>
</tr>
<tr>
<td><strong>Canned Juices</strong></td>
<td>5 ounces Apple, Orange, or Cranberry</td>
<td></td>
<td>$0.50 each</td>
</tr>
<tr>
<td><strong>Canned V8®</strong></td>
<td></td>
<td></td>
<td>$0.57 each</td>
</tr>
<tr>
<td><strong>Fresh Home-Style Orange Juice</strong></td>
<td></td>
<td></td>
<td>$0.71 per person</td>
</tr>
<tr>
<td><strong>Milk Cartons</strong></td>
<td>Skim, 2%, or Chocolate Skim</td>
<td></td>
<td>$0.25 each</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td>16.9 ounces</td>
<td></td>
<td>$0.19 each</td>
</tr>
<tr>
<td><strong>Canned Pepsi®-Brand Sodas</strong></td>
<td></td>
<td></td>
<td>$0.42 each</td>
</tr>
<tr>
<td><strong>Fruit-Infused Spa Water</strong></td>
<td>Spa Container/50 servings</td>
<td></td>
<td>$7.50 ($0.15 per person if fewer)</td>
</tr>
<tr>
<td><strong>Chilled Ice Water</strong></td>
<td>Spa Container/50 servings</td>
<td></td>
<td>$3.50 ($0.07 per person if fewer)</td>
</tr>
</tbody>
</table>

*All events (except where noted) include disposable service at no extra cost.*
Specialty Breaks
Selections are priced per person.

Cookies, Cookies, Cookies!!! $1.00
Hot Chocolate with Mini Marshmallows and
(2) Fresh-Baked Cookies (Chocolate Chip, M&M's®,
Sugar, and Double White Chocolate Chip)

Afternoon Snack Attack $1.25
Assorted Potato Chips, Pretzels, and Fresh-Baked
Cookies (Chocolate Chip, M&M's®, Sugar, or Double White
Chocolate Chip) with Iced Tea or Lemonade and Water

Sundae, Sundae $1.00
Vanilla and Chocolate Ice Creams with Chocolate Syrup,
Caramel Sauce, Cherries, and Whipped Cream

Pastry Shoppe $1.75
Mini Cookies, Mini Dessert Bars or Mini Brownie Bites,
and Regular and Decaffeinated Coffee and Hot Tea

Very Berry $1.60
Seasonal Berries and Whipped Cream with
House-Made Lemonade or Rishi Tea®
Good Mornings

**Mini Continental Breakfast** $1.50 per person
(2) Assorted Baked Goods (Bagels, Mini Muffins, and Scones) with Fresh-Brewed Coffee Service (Regular and Decaffeinated Coffee and Hot Tea)
Substitute Mini Danishes for an additional $0.25 per person.

**Continental Breakfast with Fresh Fruit** $2.00 per person
(2) Assorted Baked Goods (Bagels, Mini Muffins, and Scones) with Fresh-Cut Fruit Platter and Fresh-Brewed Coffee Service (Regular and Decaffeinated Coffee and Hot Tea)
Substitute Mini Danishes for an additional $0.25 per person.

**Breakfast Tacos** $12.00 per dozen
Scrambled Eggs and Cheese with Bacon, Crumbled Turkey Sausage, or Potato in a Flour Tortilla

**Not-Your-Average Buffet** $3.50 per person
with (4) of the following:
Vanilla Yogurt with Granola, Fresh Fruit, and Berries
(2) Breakfast Pastries: Danishes, Muffins, and Scones with Butter and Jelly
House-Made Quiche
Scrambled Eggs with Cheddar
Scrambled Eggs
French Toast
Crispy Bacon
Country Ham
Turkey Sausage
Potatoes O'Brien (with Caramelized Onions and Peppers)
## À la Carte Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit</td>
<td>$0.30 each</td>
</tr>
<tr>
<td>Fresh-Sliced Fruit Display</td>
<td>$0.60 per person</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$0.60 per person</td>
</tr>
<tr>
<td>Fruit and Yogurt Parfait</td>
<td>$1.35 each</td>
</tr>
<tr>
<td>Fresh-Baked Scones</td>
<td>$0.80 each</td>
</tr>
<tr>
<td>Fresh-Baked Scones with Devonshire Clotted Cream</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Sammy’s Bagels with Cream Cheese</td>
<td>$0.55 each</td>
</tr>
<tr>
<td>Sammy’s Muffins with Butter and Fruit Preserves</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Sammy’s Mini Bagels</td>
<td>$0.49 each</td>
</tr>
<tr>
<td>Sammy’s Small Danishes</td>
<td>$1.29 each</td>
</tr>
<tr>
<td>Sammy’s Large Danishes</td>
<td>$1.89 each</td>
</tr>
<tr>
<td>House-Made Crumb Cake</td>
<td>$0.75 per person</td>
</tr>
<tr>
<td>Fresh-Baked Cookies (2 1-ounce cookies)</td>
<td>$0.20 per person</td>
</tr>
<tr>
<td>Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip Otis Spunkmeyer® Cookies, as available</td>
<td></td>
</tr>
<tr>
<td>Fresh-Baked Cookies (1.33-ounce)</td>
<td>$0.25 each</td>
</tr>
<tr>
<td>Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip Otis Spunkmeyer® Cookies, as available</td>
<td></td>
</tr>
<tr>
<td>Christie Cookies</td>
<td>$0.70 each</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Bagged Chips or Pretzels</td>
<td>$0.50 each</td>
</tr>
<tr>
<td>Organic Bagged Popcorn</td>
<td>$0.75 each</td>
</tr>
</tbody>
</table>
Love at First Bite
These gourmet lunches come with Bottled Water, Whole Fruit, Chips, and a Cookie.

**Chicken Caesar Wrap** $4.00
Grilled Chicken Breast, Romaine, Shredded Parmesan, Croutons, and Caesar Dressing in a Wrap

**Smoked Turkey Club** $4.75
House-Roasted Turkey Breast, Romaine, Tomato, and Bacon on Ciabatta

**Vegetable-Hummus Wrap** $3.50
Julienne Carrots, Cucumbers, Peppers, Fresh Spinach, and Hummus in a Wrap

**Tomato-Mozzarella Ciabatta** $4.75
Fresh Tomato, Mozzarella, Spinach, and Balsamic Reduction on Ciabatta

**Chicken Caesar Salad** $4.00
Grilled Chicken Breast, Romaine, Shredded Parmesan, Croutons, and Caesar Dressing

**Chef’s Salad** $4.75
Chopped Lettuce, Diced Ham and Turkey, Shredded Cheddar, Chopped Hardboiled Egg, and Ranch and Italian Dressings

**Pear and Blue Cheese Salad** $3.75
Spring Mix, Sliced Pears, Crumbled Blue Cheese, and Light Vinaigrette

**Turkey-Apple Salad** $4.50
Mixed Field Greens with House-Roasted Turkey, Chopped Apples, Crumbled Blue Cheese, and Honey Vinaigrette
To Go!

These boxed lunches are packaged to-go and served with Potato Chips, Whole Fruit, a Fresh-Baked Cookie, Bottled Water, and Condiments on the side. Selections are priced per person.

**The Field Trip Classic** $2.50
This option is free for individuals absent from lunch in the Dining Hall.
Smoked Turkey, Ham, SunButter® and Jelly, or Vegetarian Sandwich on White or Wheat Bread with American Cheese if desired

**The Deluxe** $3.25
Smoked Turkey, Ham, Chicken Salad, Tuna Salad, or Vegetarian Sandwich on Croissant, Kaiser Roll, or Hoagie Roll with American Cheese, Provolone, or Swiss if desired

**The Lunch Wrap** $3.75
Chicken Caesar, Turkey Club, Santa Fe Chicken Salad, or Vegetarian Wrap in a Flour Tortilla

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Lunch Buffets

Buffets include a Fresh Garden Salad, Fresh Fruit Salad, Dinner Rolls, and Lemonade or Iced Tea. Selections are priced per person.

**Beef**

- Braised Beef Pot Roast
  with Mashed Potatoes and Roasted Green Beans

- Chimichurri Flank Steak
  with Black Bean-Studded Cilantro Rice and Sautéed Squash Medley

**Chicken**

- Creamy Basil Chicken
  Chicken Breast served over Pasta tossed with Fresh Garden Vegetables and Creamy Basil Sauce

- Chicken Florentine
  Sautéed Chicken Breast and Spinach served over Creamy Risotto and drizzled with Cream Sauce

- Stuffed Oven-Roasted Chicken Breast
  Oven-Roasted Chicken Breast stuffed with Herbed Boursin® Cheese, served over a Wild Rice and Vegetable Medley, and drizzled with Cream Sauce

**Seafood**

- Southern Grilled Shrimp
  with White Cheddar Stone-Ground Grits and Zesty Green Beans

- Grilled Salmon
  with Sautéed Bok Choy, Shiitakes, and Rice Pilaf

**Vegetarian**

- Penne à la Academy
  Pasta tossed in Vodka Cream Sauce seasoned with Tomato and Basil and served with Breadsticks

- Grilled Vegetable Skewers
  Mushroom, Squash, Zucchini, Red Onion, and Tomato marinated in Balsamic Vinegar, grilled, and served with Rosemary Northern Beans

- Roasted Vegetable Stacked Enchiladas
  Assorted Roasted Vegetables in Stacked Enchiladas served with Salsa, Cheese, Spanish Rice, and Black Beans

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Banquet Buffets
Buffets include a Fresh Garden Salad, Fresh Fruit, and Lemonade or Iced Tea. Selections are priced per person.

**Cookout** $5.25
Grilled Hamburgers, Hot Dogs, and Veggie Burgers with Assorted Toppings (Cheese, Lettuce, Tomato, Pickles, and Condiments), Potato Chips, and Fresh-Baked Cookies or Brownies

**Texas Barbecue** Our football team’s favorite! $6.75
Braised Barbecue Brisket, Pulled Pork, or Barbecue Chicken with Baked Beans, Potato Salad, Steamed Corn, Dinner Rolls, and Butter

**Fajita Bar** $7.25
Sautéed Peppers and Onions, Sour Cream, Pico de Gallo, Guacamole Salsa, Flour or Corn Tortillas, Spanish Rice, Black Beans, and choice of (2): Sizzling Chicken, Beef, or Vegetables

**That’s Amore** $5.75
Pasta, House-Made Marinara and Alfredo Sauces, Steamed Green Beans, Garlic Bread, and choice of (2): Italian Meatballs, Chicken, or Italian Sausage

**Build-Your-Own Sandwich Buffet** $4.25
Fresh-Sliced Deli Meats with Assorted Cheeses, Toppings (Lettuce, Tomato, Onion, Pickle, Mayonnaise, and Mustard), Potato Chips, and Cookies

**Gourmet Pizzas**
(12 slices per pizza)

**Cheese** $6.75

**Vegetarian** $7.00

**Premium Toppings** $0.20 each

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Reception Options

**Hors d’Oeuvres**
Selections are priced per 25 pieces.

- **Pesto Skewers**
  Marinated Fresh Mozzarella, Kalamata Olives, and Grape Tomatoes
  $12.50

- **Spanakopita**
  Spinach and Feta wrapped in Flaky Pastry
  $18.75

- **Polynesian Kabobs**
  Grilled Sweet-and-Sour Chicken with Bell Peppers, Red Onions, and Pineapple
  $12.50

- **Bruschetta**
  Fresh Tomatoes, Onions, and Basil atop a Crisp Baguette
  $12.50

- **Shrimp Cocktail**
  Market Price
  Steamed Shrimp Cocktail with Lemon and Cocktail Sauce

- **Cocktail Meatballs**
  with Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce
  $12.50

- **Chicken Crostini**
  Grilled Chicken, Roasted Red Pepper, and Goat Cheese Crostini
  $12.50

- **Barbecue, Buffalo, or Plain Chicken Wings**
  with Carrots, Celery, and Blue Cheese Dressing
  $12.50

- **Assorted Mini Quiches**
  Flaky Pastry Shells with Herbed Egg Filling
  $18.75

- **Mini Egg Rolls**
  with Sweet-and-Sour Dipping Sauce
  $12.50
Stationary Hors d’Oeuvres
Selections are priced for 10 people.

Imported and Domestic Cheese Display $15.00
Assorted Cheeses with Various Crackers and Fresh Fruits

Antipasto Display $20.00
Fresh Mozzarella and Grape Tomato Salad, Kalamata Olives, Marinated Artichokes, Roasted Red Peppers, Sun-Dried Tomatoes, Grilled Asparagus, Salami, Capicola, Ham, and Assorted Cheeses

Market Vegetable Display $8.00
Fresh-Cut Vegetables with Ranch Dressing

Fresh Fruit Display $7.50
Fresh Whole and Sliced Seasonal Fruits and Berries

Hummus $7.00
with Celery Sticks, Carrot Sticks, and Toasted Pita

Spinach-Artichoke Dip $10.00
with Toasted Pita

Chips and Salsa $10.00

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