



Welcome

Columbus Academy

CATERING GUIDE

Whether you're planning a simple breakfast or an upscale executive luncheon, we would love to help with your event. We can custom-design a menu for any special occasion. Our staff takes pride in our ability to assure 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 Culinary Management Team below, and be sure to say hello when you see us around campus!



Stephanie Campbell
Senior Food Service Director / Chef
campbells@columbusacademy.org



Amanda Fancelli
Assistant Food Service Director
fancellia@columbusacademy.org

Guidelines

This guide has been created 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 Food Service Office and the Food Service Director or Executive Chef will assist you in placing your order. Our goal is to provide the best food and service at a reasonable cost.

- Contact the Catering Services by emailing your catering request to Stephanie Campbell at campbells@columbusacademy.org or calling 614-475-2311 preferably 7 days prior to your event. The Dining Service is available to take your orders Monday through Friday from 8AM-3PM. The Food Service Director will send you an event contract with event details and pricing.
- Caterings are available Monday through Saturday
- All events (except where noted) include disposable service at no extra cost.
- China is available. There will be an extra cost for china services.
- Labor cost is only charged when our staff is required to work beyond their scheduled time between 7AM-3PM. Additional labor will 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 a contract.
- Please be prepared to provide us with the following information:
 1. Event name, date, and location
 2. Event start, serving and ending time
 3. Contact person information
 4. Number of guests
 5. What services will be needed?
 6. What is 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 will need linens.

The basic linens we offer:

Black or white 90X156 - \$9.50 EA- (will cover 1 8ft rectangular table to the ground on all sides)

Black or white- 52X114- \$2.00 EA- (will cover to the lap on 1 8ft table)

White or black 120 Round- \$8.50 EA (will cover a 60IN round table to the ground)
A variety of additional sizes and colors may be available upon request.



Beverage Options

Hot Chocolate 5 Gal- 75 servings	\$30.00
Hot Chocolate 10 Gal- 150 servings	\$50.00
Fresh Brewed Coffee Large Urn (serves 26)	\$10.00
Fresh Brewed Coffee Medium Urn (serves 13)	\$6.00
Fresh Brewed Coffee Small Urn (serves 8)	\$4.00
Hot Water for Tea Small Urn (serves 8)	\$4.00
Coffee / Tea Accompaniments	\$.20 / person
Fresh-Brewed Iced Tea- Full Spa container w/ 50 servings	\$9.00
Fresh-Brewed Iced Tea- Half Spa container w/ 25 servings	\$5.00
Fresh- lemonade- Full Spa container w/ 50 servings	\$17.00
Fresh- lemonade- Half Spa container w/ 25 servings	\$9.00
5 oz canned Juice- apple, orange, cranberry	\$.50 ea
V8 Canned Beverage	\$.57 ea
Fresh Squeezed Orange Juice	\$1.00 person
Carton Milk- Skim, 2% or Choc Skim	\$.25 ea
16.9 oz Bottled Waters	\$.23 ea
Canned Sodas (Pepsi Products)	\$.50 ea
Fruit-Infused Spa Water- 50 servings	\$7.50 spa container
Chilled Ice Water- 50 servings	\$3.50 spa container

All events (except where noted) include disposable service at no extra cost.



Specialty Breaks

Cookies, Cookies, Cookies!!!
*Hot Chocolate with Mini Marshmallows and (2)
Fresh-Baked Cookies, including
Chocolate Chip, M&M,
Sugar AND Double White Chocolate Chip*

\$1.00 person

Afternoon Snack Attack
*Assorted Potato Chips, Pretzels, and (1) Cookie
with Iced Tea or Lemonade and Water*

\$1.25 person

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

\$1.00 person

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

\$1.75 person

Very Berry
*Seasonal Berries and Whipped Cream,
House made Lemonade
or Tea*

\$1.60 person





Good Mornings

Mini Continental Breakfast- \$1.75 person

Bakery selection (choice of 2) assorted bagels, mini muffins, scones

Substitute mini danish for additional \$.25 person

Fresh brewed coffee- Reg, Decaf and Hot Tea

Continental Breakfast with fresh fruit- \$3.00

Bakery selection (choice of 2) assorted bagels, mini danish, muffins, scones

Fresh Cut Fruit Platter

Fresh brewed coffee- Reg, Decaf and Hot Tea

Substitute a large danish for an additional \$.60 / person

Breakfast Tacos- \$12.00 per dozen

Scrambled eggs and Cheese rolled in a flour tortilla

Taco filler (Choice of one) bacon, crumbled turkey sausage or potato

Not-Your-Average Buffet

\$3.50

Select 4 from below:

- *Vanilla Yogurt with Granola with Fresh Fruit and Berries*
- *Assorted Breakfast Breads: Pick 2 (Danish, muffins, scones) with Butter and Jelly*
- *House-Made Quiche*
- *Scrambled Cheddar Eggs*
- *Scrambled Eggs*
- *French Toast*
- *Crispy Bacon*
- *Country Ham*
- *Turkey Sausage*
- *Potatoes O'Brien (with Caramelized Onions and Peppers)*



À la Carte Snacks

Seasonal Whole Fruit	\$.30 each
Fresh-Sliced Fruit Display	\$1.25 person
Fresh Fruit Salad	\$1.25 person
<i>Fruit & Yogurt Parfait</i>	<i>\$1.35 each</i>
<i>Fresh Baked Scones</i>	<i>\$.80 person</i>
<i>Fresh Baked Scones with Devonshire</i>	<i>\$1.25 each</i>
Sammy's Bagels <i>with Cream Cheese, Butter and Fruit Preserves</i>	\$1.00 each
Sammy's Muffins <i>with Butter and Fruit Preserves</i>	\$2.00 each
<i>Sammy's Mini-Bagels</i>	<i>\$.49 each</i>
<i>Sammy's Small Danish</i>	<i>\$1.29 each</i>
<i>Sammy's LG Danish</i>	<i>\$1.89 each</i>
<i>House-Made Crumb Cake</i>	<i>\$.75 person</i>
Fresh-Baked Cookies- 1oz Otis Spunkmeyer <i>Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip</i> <i>Variety is based on availability.</i>	\$.27 each
<i>Fresh-Baked Cookies- 1.33oz Otis Spunkmeyer</i> <i>Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip</i> <i>Variety is based on availability.</i>	<i>\$.37 each</i>
<i>Christie's Gourmet Cookies 2.5 oz</i>	<i>\$.85 each</i>
<i>Assorted Dessert Bars</i>	<i>\$1.00 each</i>
<i>Bag Chips or Pretzels</i>	<i>\$.75 each</i>
<i>Organic All-Natural Bag Popcorn</i>	<i>\$1.25 each</i>



Love at First Bite

Gourmet Lunches with a Bottled Water, Whole Fruit, Chips, and a Cookie

Chicken Caesar Wrap <i>Grilled Chicken Breast, Romaine, Parmesan, Croutons, and Caesar Dressing in a Wrap</i>	\$5.00
Smoked Turkey Club Sandwich <i>House-Roasted Turkey Breast, Romaine, Tomato, and Bacon on a Ciabatta Bread</i>	\$5.75
Vegetable Wrap Hummus Wrap <i>Julienne Carrots, Cucumbers, Peppers, Fresh Spinach, and Hummus® in a Wrap</i>	\$4.50
Tomato and Mozzarella Ciabatta Roll <i>Fresh Tomato, Mozzarella, and Spinach and Balsamic Reduction on a Ciabatta Roll</i>	\$5.75
Chicken Caesar Salad <i>Romaine, Shredded Parmesan, Croutons, and Caesar Dressing, Grilled Chicken</i>	\$5.00
Chef's Salad <i>Chopped Lettuce, Diced Ham and Turkey, Shredded Cheddar, and Chopped Hard boiled Egg with Ranch Dressing & Italian Dressing</i>	\$5.75
Pear Blue Cheese Salad <i>Spring Mix, Sliced Pears, Crumbled Blue Cheese w/ Sweet Light Vinaigrette Dressing</i>	\$4.75
Turkey Apple Salad <i>Mixed Field Greens with House-Roasted Turkey, Chopped Apples, and Crumbled Blue Cheese with Honey Vinaigrette</i>	\$5.50



To Go!

**These boxed lunches are packaged to-go and served with Potato Chips, Whole Fruit, a Freshly Baked Cookie, Bottled Water and Condiments on the side.*

The Field Trip Classic - \$2.50 person *(This option is free for absent individuals from lunch at the Dining Hall)*

Choice of white or wheat bread

Choice of smoked turkey, ham, sun-butter and jelly, or vegetarian

American cheese optional

The Deluxe - \$4.25 person

Choice of croissant, Kaiser roll, or hoagie roll

Choice of smoked turkey, ham, chicken salad, tuna salad or vegetarian

Choice of cheese optional: American, provolone, or Swiss.

The Lunch Wrap - \$3.75 person

Flour tortilla served with chicken Caesar, turkey club, Santa Fe, chicken salad, or vegetarian

Additional labor will 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.



Lunch Buffets- *Served with fresh garden salad, dinner roll, fruit salad and iced tea or lemonade*

Beef - \$7.50 person

Beef Braised Pot Roast

Served with mashed potatoes and roasted green beans

Chimichurri Flank Steak

Black bean studded cilantro rice and sautéed squash medley

Chicken - \$6.75 person

Creamy Basil Chicken

Breast of chicken over a bed of pasta tossed with fresh garden vegetables in a creamy basil sauce

Chicken Florentine

Sautéed breast of chicken and spinach served over creamy risotto and drizzled with a cream sauce

Oven Roasted Stuffed Chicken Breast

Oven roasted chicken breast stuffed with an herbed boursin cheese served over a wild rice and vegetable medley drizzled with a cream sauce

Seafood – Market Pricing- please call

Southern Grilled Shrimp

Served atop of white cheddar stone ground grits and zesty green beans

Grilled Salmon

Served with sautéed bok choy, shitake mushrooms, and rice pilaf

Vegetarian - \$5.75 person

Penne a la Academy

Pasta w/ vodka cream sauce seasoned with tomato & basil..

Vegetable Skewers

Mushroom, squash, zucchini, red onion, and tomato marinated in balsamic and grilled, served with rosemary northern beans

Roasted Vegetable Stacked Enchiladas

Assorted roasted veggies in stacked enchiladas with salsa and cheese, served with Spanish rice and black beans

These prices are for the cost of food only. Linen and additional labor are in addition to these costs and will be charged to any event due to delivery times and production needs. Additional charges will be communicated ahead of the event and listed on the contract.



Banquet Buffets- served with fresh garden salad, fresh fruit and lemonade or iced tea

Cookout Style Buffet - \$6.50 person

Grilled hamburgers and or hot dogs, veggie burgers served with sliced cheese, lettuce, tomato, pickles, and condiments. Each served with potato chips, and freshly baked cookies or brownies

Texas BBQ - \$8.25 person

“Our football teams favorite” (choice of one) braised BBQ brisket, pulled pork, or BBQ chicken served with baked beans, potato salad, steamed corn and a dinner roll & butter

Fajita Bar - \$8.25 person

(Choice of two) Sizzling chicken, beef or vegetable fajitas. Accompanied with sautéed peppers and onions, sour cream, shredded cheese, pico de gallo, guacamole, salsa, and flour or corn tortillas. Served with spanish rice and black beans

That's Amore - \$6.25 person

(Choice of two) Italian meatballs, chicken or Italian sausage served with pasta, SAGE-made marinara and Alfredo, steamed green beans, garlic bread

Build Your Own Sandwich Buffet - \$6.25 person

Includes thinly sliced fresh deli meats with an assortment of cheeses, and toppings including lettuce, tomato, onion and pickle, mayonnaise and mustard.

Assorted potato chips and a cookie tray

Gourmet Pizza's - (12 slices per pizza)

Cheese - \$6.75 Vegetarian - \$7.00

Premium toppings - \$0.20 each additional topping

These prices are for the cost of food only. Linen and additional labor are in addition to these costs and will be charged to any event due to delivery times and production needs. Additional charges will be communicated ahead of the event and listed on the contract.



Reception Options

Hors d' Oeuvres

Selections are priced per 25 pieces unless otherwise noted.

Pesto Skewers <i>Marinated Fresh Mozzarella, Kalamata Olives, Grape Tomatoes,</i>	\$12.50
Spanakopita <i>Spinach and Feta wrapped in Flaky Pastry</i>	\$18.75
Polynesian Kabobs <i>Grilled Sweet-and-Sour Chicken with Bell Peppers, Red Onions, and Pineapple</i>	\$15.50
Bruschetta <i>Fresh Tomatoes, Onions, and Basil atop a Crisp Baguette</i>	\$12.50
Shrimp Cocktail <i>Steamed Shrimp Cocktail with Lemon and Cocktail Sauce</i>	Market Price
Cocktail Meatballs <i>with Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce</i>	\$12.50
Chicken Crostini <i>Grilled Chicken, roasted red pepper, and goat cheese on a crostini</i>	\$12.50
Chicken Wings- BBQ, Plain or Buffalo <i>with Carrots, Celery, and Blue Cheese Dressing</i>	\$18.75
Assorted Mini Quiches <i>Flaky Pastry Shells with Herbed Egg Filling</i>	\$18.75
Mini Egg Rolls <i>with Sweet n Sour Dipping Sauce</i>	\$15.50

Stationary Hors d' Oeuvres

Selections are priced for 10 people unless otherwise noted.

Imported and Domestic Cheese Display <i>Assorted Cheeses with Various Crackers, and Fresh Fruits</i>	\$25.00
Antipasto Display <i>Fresh Mozzarella and Grape Tomato Salad, Kalamata Olives, Marinated Artichokes, Roasted Red Peppers, Sun-Dried Tomatoes, Grilled Asparagus, Salami, Capicola, Ham & Assorted Cheeses</i>	\$30.00
Market Vegetable Display <i>Fresh-Cut Vegetables with Ranch Dressing</i>	\$10.00
Fresh Fruit Display <i>Fresh Whole and Sliced Seasonal Fruits and Berries</i>	\$12.50
Hummus <i>with Celery Sticks, Carrot Sticks, and Toasted Pitas</i>	\$10.00
Spinach-Artichoke Dip <i>with Toasted Pita Petals</i>	\$15.00
Chips and Salsa	\$10.00

These prices are for the cost of food only. Linen and additional labor are in addition to these costs and will be charged to any event due to delivery times and production needs. Additional charges will be communicated ahead of the event and listed on the contract.

