



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.

SAGE
DINING SERVICES®



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 (will cover 1 8ft rectangular table to the ground on all sides)

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

White or black 120 Round (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

Hot Chocolate 10 Gal- 150 servings

Fresh Brewed Coffee Large Urn (serves 26)

Fresh Brewed Coffee Medium Urn (serves 13)

Fresh Brewed Coffee Small Urn (serves 8)

Hot Water for Tea Small Urn (serves 8)

Coffee / Tea Accompaniments

Fresh-Brewed Iced Tea- Full Spa container w/ 50 servings

Fresh-Brewed Iced Tea- Half Spa container w/ 25 servings

Fresh- lemonade- Full Spa container w/ 50 servings

Fresh- lemonade- Half Spa container w/ 25 servings

5 oz canned Juice- apple, orange, cranberry

V8 Canned Beverage

Fresh Squeezed Orange Juice

Carton Milk- Skim, 2% or Choc Skim

16.9 oz Bottled Waters

Canned Sodas (Pepsi Products)

Fruit-Infused Spa Water- 50 servings

Chilled Ice Water- 50 servings

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*

Afternoon Snack Attack

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

Sundae, Sundae

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

Pastry Shoppe

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

Very Berry

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





Good Mornings

Mini Continental Breakfast

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

Substitute mini danish for additional

Fresh brewed coffee- Reg, Decaf and Hot Tea

Continental Breakfast with fresh fruit

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

Breakfast Tacos

Scrambled eggs and Cheese rolled in a flour tortilla

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

Not-Your-Average Buffet

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

Fresh-Sliced Fruit Display

Fresh Fruit Salad

Fruit & Yogurt Parfait

Fresh Baked Scones

Fresh Baked Scones with Devonshire

Sammy's Bagels

with Cream Cheese, Butter and Fruit Preserves

Sammy's Muffins

with Butter and Fruit Preserves

Sammy's Mini-Bagels

Sammy's Small Danish

Sammy's LG Danish

House-Made Crumb Cake

Fresh-Baked Cookies- 1oz Otis Spunkmeyer

*Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip
Variety is based on availability.*

Fresh-Baked Cookies- 1.33oz Otis Spunkmeyer

*Chocolate Chip, Oatmeal Raisin, Sugar, and Double Chocolate Chip
Variety is based on availability.*

Christie's Gourmet Cookies 2.5 oz

Assorted Dessert Bars

Bag Chips or Pretzels

Organic All-Natural Bag Popcorn



Love at First Bite

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

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine, Parmesan, Croutons, and Caesar Dressing in a Wrap

Smoked Turkey Club Sandwich

House-Roasted Turkey Breast, Romaine, Tomato, and Bacon on a Ciabatta Bread

Vegetable Wrap Hummus Wrap

Julienne Carrots, Cucumbers, Peppers, Fresh Spinach, and Hummus® in a Wrap

Tomato and Mozzarella Ciabatta Roll

Fresh Tomato, Mozzarella, and Spinach and Balsamic Reduction on a Ciabatta Roll

Chicken Caesar Salad

Romaine, Shredded Parmesan, Croutons, and Caesar Dressing, Grilled Chicken

Chef's Salad

Chopped Lettuce, Diced Ham and Turkey, Shredded Cheddar, and Chopped Hard boiled Egg with Ranch Dressing & Italian Dressing

Pear Blue Cheese Salad

Spring Mix, Sliced Pears, Crumbled Blue Cheese w/ Sweet Light Vinaigrette Dressing

Turkey Apple Salad

Mixed Field Greens with House-Roasted Turkey, Chopped Apples, and Crumbled Blue Cheese with Honey Vinaigrette



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 *(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

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

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

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

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

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

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

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

“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

(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

(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

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 or Vegetarian and Premium toppings

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

Marinated Fresh Mozzarella, Kalamata Olives, Grape Tomatoes,

Spanakopita

Spinach and Feta wrapped in Flaky Pastry

Polynesian Kabobs

Grilled Sweet-and-Sour Chicken with Bell Peppers, Red Onions, and Pineapple

Bruschetta

Fresh Tomatoes, Onions, and Basil atop a Crisp Baguette

Shrimp Cocktail

Steamed Shrimp Cocktail with Lemon and Cocktail Sauce

Cocktail Meatballs

with Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce

Chicken Crostini

Grilled Chicken, roasted red pepper, and goat cheese on a crostini

Chicken Wings- BBQ, Plain or Buffalo

with Carrots, Celery, and Blue Cheese Dressing

Assorted Mini Quiches

Flaky Pastry Shells with Herbed Egg Filling

Mini Egg Rolls

with Sweet n Sour Dipping Sauce

Stationary Hors d' Oeuvres

Selections are priced for 10 people unless otherwise noted.

Imported and Domestic Cheese Display

*Assorted Cheeses with Various Crackers,
and Fresh Fruits*

Antipasto Display

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

Market Vegetable Display

*Fresh-Cut Vegetables
with Ranch Dressing*

Fresh Fruit Display

*Fresh Whole and Sliced Seasonal Fruits
and Berries*

Hummus

with Celery Sticks, Carrot Sticks, and Toasted Pitas

Spinach-Artichoke Dip

with Toasted Pita Petals

Chips and Salsa

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.