



Refectory

RESTAURANT

PRIVATE DINING

The Refectory has been privileged to serve Columbus for 40 years and fortunate to be the most award-winning restaurant in central Ohio! We would be honored for you to host your events with us and we can be very flexible in working with you to present whatever evening you envision - limited only by your imagination!

Our private downstairs Wine Room can seat up to 24 guests at one table. *Private Room Charge - \$75.*

Our private upstairs Choir Room can seat up to 36 guests at a U-shaped table or up to 50 guests at five tables of ten. Minimum of 25 guests to reserve the upstairs Choir Room. *Private Room Charge - \$125.*

DURING THE MONTH OF DECEMBER- We do require a \$250 non-refundable deposit for private rooms reserved for December. The \$250 deposit will be applied toward dinner and the room charge for the event. In the event of cancellation, this cannot be refunded. We appreciate your understanding.

1092 BETHEL ROAD, COLUMBUS, OHIO 43220
614-451-9774 REFECTORY.COM

THE BEGINNING

From a simple "Amuse Bouche" (to tickle the mouth) upon arrival - to an elaborate array of Hors d'oeuvre and everything in between

TOMATO & FRESH MOZZARELLA CANAPE	\$23 <small>(dozen)</small>
BRIE AND FRUIT CHUTNEY	\$23 <small>(dozen)</small>
STUFFED DATES with Chorizo and goat cheese	\$35 <small>(dozen)</small>
MUSHROOM PROFITEROLE	\$30 <small>(dozen)</small>
ROASTED GOAT CHEESE with red & golden beets	\$25 <small>(dozen)</small>
GOUGERE French pastry puff with gruyere	\$23 <small>(dozen)</small>
CUCUMBER & ROQUEFORT CANAPE	\$23 <small>(dozen)</small>
BEEF CARPACCIO AU POIVRE horseradish aioli	\$42 <small>(dozen)</small>
SALAMI CORNET with caramelized onion	\$23 <small>(dozen)</small>
DUCK CONFIT with dried cherry compote	\$39 <small>(dozen)</small>
SPIRAL CHICKEN ROULADE CANAPE	\$35 <small>(dozen)</small>
BEEF SHORTRIB BITES	\$35 <small>(dozen)</small>
KOBE BEEF SLIDERS with cheese	\$39 <small>(dozen)</small>
BROWN SUGAR BACON	\$25 <small>(dozen)</small>
BBQ BACON WRAPPED SHRIMP	\$42 <small>(dozen)</small>
SHRIMP COCKTAIL	\$35 <small>(dozen)</small>
SMOKED SALMON RILLETTE with Herruga caviar	\$35 <small>(dozen)</small>
PETITE CRAB CAKES	\$39 <small>(dozen)</small>

CANAPES PREPARED AND PRICED BY THE DOZEN
MOST CANAPES CAN BE PREPARED GLUTEN FREE - please inquire

ALL LINENS - WHITE TABLECLOTHS - INCLUDED
PERSONALIZED PRINTED MENUS - COMPLIMENTARY

LCD PROJECTOR - \$75 / SCREEN \$15
ADDITIONAL AUDIO VISUAL EQUIPMENT CAN BE ORDERED

STATE SALES TAX AND 20% GRATUITY ADDED TO ALL PRICES.

PRIVATE DINING MENU SELECTIONS

(*parties of 12 or more)

SOUPS & SALADS

MAY SELECT ONE SOUP AND ONE SALAD

SEASONAL SOUP SELECTION
a changing presentation \$6

LOBSTER & SHRIMP BISQUE
with blue crab meat \$10

MUSSEL SOUP A REFECTORY SPECIALTY white wine, shallots and leek in a saffron cream 12

CAESAR SALAD fresh romaine with parmesan cheese, lemon juice and a touch of garlic \$7

OHIO GARDEN SALAD a blend of fresh seasonal greens tossed with our maple syrup vinaigrette \$6

ARTICHOKE AND WILD ARUGULA SALAD WITH ROASTED WALNUTS
smoked blue cheese, walnut vinaigrette \$8

ALSO AVAILABLE

HOUSE MADE SORBET (BETWEEN COURSES) 1.50

FOR AN EVENT WHERE ONE SELECTION WOULD BE OFFERED TO ALL GUESTS, WE CAN SERVE ONE OF THE FOLLOWING:

DUET OF PETITE FILET MIGNON & ROASTED SALMON \$35

DUET OF PETITE FILET MIGNON & PAN SEARED SCALLOPS \$39

DUET OF ROASTED SALMON & CHICKEN FRICASSÉE \$25

Children's menu available

ENTRÉE SELECTIONS

please select up to three entrée selections

SEAFOOD COULIBIAC a pavé of fresh seafoods baked in pastry, served with a delicate white wine sauce \$26

ROASTED MONKFISH
finished with tomato beurre blanc \$30

PAN SEARED "LOUP DE MER"
Choron sauce \$25

ROASTED SALMON
sauce bonne femme \$29

CHICKEN MARSALA free range Ohio chicken breast, finished with a mushroom Marsala sauce \$22

ROASTED DUCK MAGRET
with candied fruit, Pinot Noir sauce \$30

TOURNEDOS OF BEEF FILET MIGNON
roasted, served with a cardamom sauce \$39

BEEF SHOULDER TENDERLOIN
marinated with smoky paprika, roasted and finished with a green peppercorn sauce \$29

BRAISED BEEF SHORT RIBS slowly braised, served with red wine Burgundy sauce \$28

RAVIOLI WITH FRESH VEGETABLES
fresh seasonal vegetables served with ravioli in a red bell pepper coulis \$19

(Fresh Vegetables and appropriate Starch will accompany each entrée)

DESSERT PRESENTATIONS

\$8 - \$10

*PRICES AND MENUS ARE SUBJECT TO CHANGE