

WELCOME

After over 40 years serving Columbus, we are proud to present what we consider the most trusted private dining experience in Ohio. From the unique atmosphere in each of our private rooms, attentive yet unintrusive service and award winning wine and cuisine, The Refectory is honored to be serving you. The heart of the party, the significance of it, comes from you. Our role will be to pamper you in any way we can, support you at every turn, and rally behind your cause as if it were our own. Truly, we get great joy from doing so.

We want your evening at the Refectory to be a celebration of warmth, generosity and exquisite dining. From Hors d'oeuvre Receptions, Wine Tastings, Food and Wine Pairings, Team Building events, sabering a bottle of Champagne for a festive celebration; we are only limited by your imagination and completely at your service to orchestrate whatever you envision! Your guests will long remember that you cared enough to take them to one of Columbus' finest dining destinations!

KAMAL BOULOS  
OWNER



# Refectory

REFECTORY RESTAURANT & WINE SHOP

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1092 BETHEL ROAD, COLUMBUS 43220

## REFECTORY PRIVATE DINING

### THE BEGINNING

This is the time to leave the day behind and turn your focus to the event at hand. From a simple "Amuse Bouche" (to tickle the mouth) upon arrival ~ to an elaborate array of Hors d'oeuvre and everything in between

### PASSED CANAPES

*each selection is priced by the dozen*

*(most selections can be prepared gluten free upon request)*

TOMATO & FRESH MOZZARELLA CANAPE	\$27 (dozen)
BRIE AND FRUIT CHUTNEY	\$35 (dozen)
STUFFED DATES with Chorizo and goat cheese	\$35 (dozen)
MUSHROOM PROFITEROLE	\$33 (dozen)
ROASTED GOAT CHEESE with red & golden beets	\$35 (dozen)
GOUGERE French pastry puff with gruyere	\$24 (dozen)
CUCUMBER & ROQUEFORT CANAPE	\$27 (dozen)
BEEF CARPACCIO AU POIVRE	\$42 (dozen)
SALAMI CORNET with caramelized onion	\$27 (dozen)
DUCK CONFIT with dried cherry compote	\$39 (dozen)
SPIRAL CHICKEN ROULADE CANAPE	\$36 (dozen)
BEEF SHORTRIB BITES	\$36 (dozen)
KOBE BEEF SLIDERS with cheese	\$39 (dozen)
BROWN SUGAR BACON	\$27 (dozen)
BBQ BACON WRAPPED SHRIMP	\$42 (dozen)
SHRIMP COCKTAIL	\$36 (dozen)
SMOKED SALMON RILLETTE	\$36 (dozen)
PETITE CRAB CAKES	\$39 (dozen)

### STATIONARY PRESENTATIONS

SMOKED SALMON GRAVLAX *with capers, red onions, hard boiled egg, tomato, creme fraiche*  
~ serves 10 \$85

GRILLED VEGETABLES  
*zucchini, red peppers, mushrooms, fresh asparagus - grilled and served chilled*  
~ serves 10 \$39

SALUMI & CHARCUTERIE BOARD *assortment of artisan saucisson, Ohio cheese, Charcuterie, caramelized fennel, whole grain mustard*  
~ serves 10 \$85

CHILLED GULF SHRIMP *jumbo shrimp served with cocktail sauce or pistachio ragout*  
~ serves 10 \$75

WHOLE BEEF TENDERLOIN  
*served hot or cold - with fresh breads*  
*each tenderloin will be approximately 16 - 20 servings*  
\$250 per tenderloin

### SOUPS & SALADS

may select one soup and one salad

SEASONAL SOUP SELECTION \$7

LOBSTER & SHRIMP BISQUE \$11

CAESAR SALAD *fresh romaine with parmesan, lemon juice and a touch of garlic* \$8

OHIO GARDEN SALAD *a blend of fresh seasonal greens tossed with our maple syrup vinaigrette* \$7

SEASONAL ARTICHOKE SALAD *red and golden beets, roasted walnuts, Champagne vinaigrette* \$9

### ENTRÉE SELECTIONS

may select up to three entree selections (vegetarian selection always available) all entrees are served with fresh seasonal vegetables and a starch to complete the plate presentation

SEAFOOD COULIBIAC *Refectory speciality*  
*"strudel" of fresh seafoods baked in pastry, served with a delicate white wine sauce* \$29

PAN SEARED "LOUP DE MER"  
seasonal seafood presentation **MARKET PRICE**

ROASTED SALMON *sauce "Bonne Femme"* \$32

CHICKEN MARSALA *free range Ohio chicken breast, mushroom Marsala sauce* \$25

ROASTED DUCK MAGRET *with candied fruit, Pinot Noir sauce* \$34

TOURNEDOS OF BEEF FILET MIGNON  
roasted and served with a cardamom sauce \$41

BEEF SHOULDER TENDERLOIN  
marinated with smoky paprika, roasted and finished with a green peppercorn sauce \$32

BRAISED BEEF SHORT RIBS *slowly braised, served with red wine Burgundy sauce* \$32

RAVIOLI WITH FRESH VEGETABLES  
*fresh seasonal vegetables served with Ravioli in a red bell pepper coulis* \$21

### DESSERTS

The Refectory Pastry Chef creates new dessert menus seasonally. Our signature Crème Brulée is always available, as well as Fresh Fruit and Sorbet and of course - Chocolate! \$10

MIGNARDISES *as an elegant end to the evening, surprise your guests with seasonal petits four* \$4 per person

DESSERT WINE *the perfect complement for the evening's final taste and a wonderful way to add an unexpected and distinctive crowning touch to the evening!*

### WE HAVE THREE DISTINCT PRIVATE ROOMS

THE LIBRARY ROOM  
*seating up to 30 ~ 100 Private Room Charge*

THE JEFF ELASKY WINE ROOM  
*seating up to 24 ~ 100 Private Room Charge*

THE CHOIR ROOM  
*seating up to 60 ~ 150 Private Room Charge*  
*we ask a minimum of 30 guests to reserve*

### SAMPLE MENUS

we are at your service to orchestrate whatever you envision for a memorable and successful event for you and your guests.

The sample menus below are a place to begin the planning!

Hors d'oeuvre upon arrival  
Roasted Tomato & Mozzarella Tart  
Mushroom Profiterole

The Menu  
Ohio Garden Salad or Seasonal Soup Selection  
~

BRAISED BEEF SHORTRIBS  
CHICKEN MARSALA or ROASTED SALMON  
~

Refectory Dessert Presentation  
**\$45 and up**

Hors d'oeuvre upon arrival  
Smoked Salmon Rilette with herruga caviar  
Roasted Goat Cheese with golden beets  
Salami Cornet with caramelized onion

The Menu  
Classic Caesar Salad or Lobster Bisque  
~

TOURNEDOS OF FILET MIGNON  
CHILEAN SEA BASS

ROASTED DUCK MAGRET  
~

Dessert Presentation with Petits Four  
**\$60 and up**

There is no need to call your guests regarding their menu selections - we are happy to take their orders at the table.

We ask for a final confirmation of the number of guests at least 3 days prior. We will prepare and charge for this final confirmation. Sales tax and 20% service will be added to all prices.

2018 - selection and prices subject to change