

REFECTORY PRIVATE DINING

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 totally 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

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

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
(please ask about gluten free and vegan options)*

TOMATO & FRESH MOZZARELLA CANAPE	\$30 (dozen)
BRIE AND FRUIT CHUTNEY	\$36 (dozen)
STUFFED DATES with Chorizo and goat cheese	\$36 (dozen)
MUSHROOM PROFITOLE	\$36 (dozen)
ROASTED GOAT CHEESE	\$36 (dozen)
GOUGERE French pastry puff with gruyere	\$30 (dozen)
CUCUMBER & ROQUEFORT CANAPE	\$30 (dozen)
BEEF CARPACCIO AU POIVRE	\$42 (dozen)
SALAMI CORNET with caramelized onion	\$30 (dozen)
DUCK CONFIT with dried cherry compote	\$42 (dozen)
POACHED SALMON SLIDERS	\$36 (dozen)
KOBE BEEF SLIDERS with cheese	\$42 (dozen)
BROWN SUGAR BACON	\$30 (dozen)
BBQ BACON WRAPPED SHRIMP	\$42 (dozen)
SHRIMP COCKTAIL	\$36 (dozen)
SMOKED SALMON RILLETTE	\$36 (dozen)
PETITE CRAB CAKES	\$42 (dozen)

STATIONARY PRESENTATIONS

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

PLATED APPETIZERS

for a four or five course dinner, you may select one or two to offer your guests

ROASTED GOAT CHEESE

with shallots, olive oil, red beet puree \$15

SASHIMI TUNA & SALMON GRAVLAX

with Herruga caviar, saffron vinaigrette, \$19

FRENCH COUNTRY TERRINE, with pistachio, \$19

SOUPS & SALADS

may select one soup and one salad

SEASONAL SOUP SELECTION \$8

LOBSTER & SHRIMP BISQUE \$13

CAESAR SALAD fresh romaine with parmesan, lemon juice and a touch of garlic \$11

OHIO GARDEN SALAD a blend of fresh seasonal greens tossed with our maple syrup vinaigrette \$8

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 \$31

SEASONAL SEAFOOD PRESENTATION MARKET PRICE

ROASTED SALMON sauce "Bonne Femme" \$35

CHICKEN MARSALA free range Ohio chicken breast, mushroom Marsala sauce \$27

ROASTED DUCK MAGRET Pinot Noir sauce \$36

TOURNEDOS OF BEEF FILET MIGNON roasted and served with a cardamom sauce \$45

BEEF SHOULDER TENDERLOIN marinated then roasted and finished with a green peppercorn sauce \$35

SEASONAL VEGETABLE PRESENTATION 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!

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.

2019 - selection and prices subject to change



Refectory

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