

# REFECTORY PRIVATE DINING

## WELCOME

After over 45 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.

### Popular Events We Host:

- Birthday Parties
- Anniversary Celebrations
- Rehearsal and Wedding Dinners
- Business Meetings and Presentations
- Hors d'oeuvre Receptions
- Wine Tastings
- Food and Wine Pairing Dinners

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 24 \$125 Private Room Charge



### THE JEFF ELASKY WINE ROOM

seating up to 18 \$125 Private Room Charge



### THE CHOIR ROOM

seating up to 50 \$175 Private Room Charge

we ask a minimum of 25 guests to reserve



## PASSED CANAPES

each selection is priced by the dozen  
(please ask about gluten free and vegan options)

TOMATO & FRESH MOZZARELLA CANAPE	\$36 (dozen)
BRIE AND FRUIT CHUTNEY	\$39 (dozen)
STUFFED DATES with Chorizo and goat cheese	\$42 (dozen)
MUSHROOM PROFITOLE	\$39 (dozen)
ROASTED GOAT CHEESE	\$39 (dozen)
GOUGERE French pastry puff with gruyere	\$36 (dozen)
CUCUMBER & ROQUEFORT CANAPE	\$36 (dozen)
BEEF CARPACCIO AU POIVRE	\$48 (dozen)
SALAMI CORNET with caramelized onion	\$36 (dozen)
DUCK CONFIT with dried cherry compote	\$48 (dozen)
POACHED SALMON SLIDERS	\$39 (dozen)
KOBE BEEF SLIDERS with cheese	\$48 (dozen)
BROWN SUGAR BACON	\$36 (dozen)
BBQ BACON WRAPPED SHRIMP	\$48 (dozen)
SHRIMP COCKTAIL	\$39 (dozen)
SMOKED SALMON RILLETTE	\$39 (dozen)
PETITE CRAB CAKES	\$39 (dozen)

## STATIONARY PRESENTATIONS

### GRILLED VEGETABLES

zucchini, red peppers, mushrooms, fresh asparagus  
- grilled and served chilled ~ serves 10 \$49

### SALUMI & CHARCUTERIE BOARD

assortment of artisan saucisson, Ohio cheese,  
Charcuterie, caramelized fennel, whole grain  
mustard ~ serves 10 \$99

### CHILLED GULF SHRIMP

jumbo shrimp served with cocktail sauce or  
pistachio ragout ~ serves 10 \$99



## 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 \$17

**SASHIMI TUNA & SALMON GRAVLAX**  
with Herruga caviar, saffron vinaigrette, \$21

**FRENCH COUNTRY TERRINE**, with pistachio, \$19

## SOUPS & SALADS

may select one soup and one salad

**SEASONAL SOUP SELECTION** \$13

**LOBSTER & SHRIMP BISQUE** \$18

**CAESAR SALAD** fresh romaine with parmesan,  
lemon juice and a touch of garlic \$13

**OHIO GARDEN SALAD** a blend of fresh seasonal  
greens tossed with our maple syrup vinaigrette \$13

## ENTRÉE SELECTIONS

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

**SEAFOOD COULIBAC** Refectory speciality  
"strudel" of fresh seafoods baked in pastry, served  
with a delicate white wine sauce \$34

**SEASONAL SEAFOOD PRESENTATION**  
MARKET PRICE

**ROASTED SALMON** sauce "Bonne Femme" \$39

**CHICKEN MARSALA** free range Ohio chicken  
breast, mushroom Marsala sauce \$30

**ROASTED DUCK MAGRET** Pinot Noir sauce \$39

**TOURNEDOS OF BEEF FILET MIGNON**  
roasted and served with a cardamom sauce \$49

**BEEF SHOULDER TENDERLOIN**  
marinated then roasted and finished with a green  
peppercorn sauce \$39

**SEASONAL VEGETABLE PRESENTATION**  
red bell pepper coulis \$23

## DESSERTS

The Refectory Pastry Chef creates new dessert menus seasonally.

The signature Crème Brulée is always available as well as Fresh Fruit and Sorbet and of course - Chocolate \$11

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.

## August 2022

selection and prices subject to change

VOTED ONE OF YELP'S TOP 100 PLACES  
TO EAT IN THE U.S. IN 2022

VOTED COLUMBUS' BEST RESTAURANT 2020 and 2021  
COLUMBUS ALIVE READERS POLL

VOTED COLUMBUS' MOST ROMANTIC RESTAURANT 2021  
COLUMBUS MONTHLY'S BEST OF  
COLUMBUS 2021: READERS' POLL

WINE SPECTATORS "BEST OF AWARD OF EXCELLENCE"  
30 CONSECUTIVE YEARS

AAA FOUR DIAMOND AWARD  
25 CONSECUTIVE YEARS



# Refectory

REFECTORY RESTAURANT & WINE SHOP

REFECTORY.COM 614-451-9774

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