

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 \$150 Private Room Charge



THE JEFF ELASKY WINE ROOM

seating up to 18 \$125 Private Room Charge



THE CHOIR ROOM

seating up to 50 \$195 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 \$19

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 (vegetarian 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 \$36

SEASONAL SEAFOOD PRESENTATION

MARKET PRICE

ROASTED SALMON sauce "Bonne Femme" \$39

CHICKEN MARSALA free range Ohio chicken breast, mushroom Marsala sauce \$32

ROASTED DUCK MAGRET Pinot Noir sauce \$41

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 \$41

SEASONAL VEGETABLE PRESENTATION

red bell pepper coulis \$25

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 \$12

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 25% service will be added to all prices.

February 2023

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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