

Bar Service

HOSTED CONSUMPTION BAR OR CASH BAR PRICED BY THE DRINK

DRAUGHT BEER

- MILLER LITE
\$6.00
- VIENNA LAGER
\$6.00
- STAR HILL SEASONAL/IPA
\$6.00
- GOOSE ISLAND IPA
\$6.00

The Columbus Club will do our best to accommodate special beer requests

WINE

- PINOT GRIGIO
\$7.00
- CHARDONNAY
\$7.00
- CABERNET SAUVIGNON
Canyon Road
\$7.00
- MERLOT
\$7.00
- CHAMPAGNE
\$4.00
- PROSECCO
\$7.00

MIXED DRINKS

SETUP FEE
\$3.00 PER PERSON

INCLUDES:

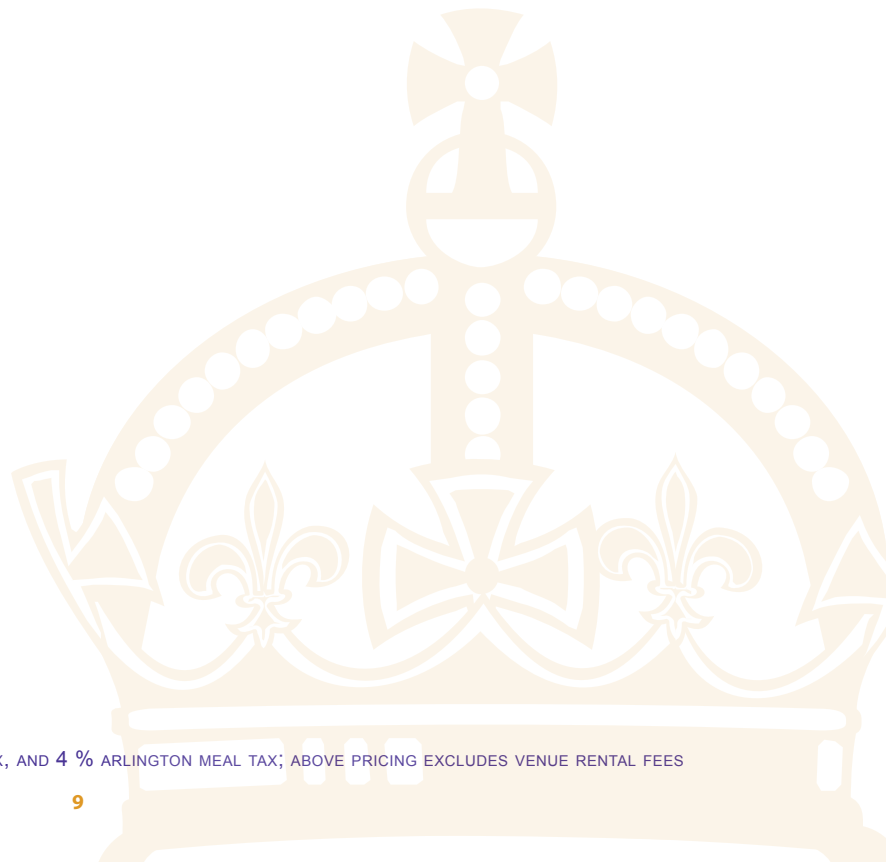
- BARTENDER
- JUICES
- TONIC WATER
- CLUB SODA
- BAR FRUIT AND CONDIMENTS

Liquor to be provided by Guest

SOFT DRINK

\$3.00

- SPARKLING APPLE CIDER
\$1.75



Luncheon Offerings

TO BE SERVED BUFFET STYLE
Offered weekdays between 12:00pm-3:00pm

CHOICE OF ONE ENTRÉE

- SLICED SIRLOIN
Peppercorn Crust with Seasoned Au Jus
\$20.00 PER PERSON

- CHICKEN MARSALA
Served with Mushrooms and Marsala Wine Sauce
\$20.00 PER PERSON

- SLOW ROASTED TURKEY BREAST
Served with Cranberry Sauce and Homemade Gravy
\$20.00 PER PERSON

- HERB ROASTED PORK LOIN
Served with Sautéed Apples
\$20.00 PER PERSON

- HONEYBAKED HAM
Glazed with Honey & Brown Sugar
\$20.00 PER PERSON

- BROILED FLOUNDER
Served with Lemon Butter Sauce
\$20.00 PER PERSON

CHOICE OF TWO SIDES

- OVEN ROASTED RED BLISS POTATOES

- GARLIC MASHED POTATOES

- POTATOES AU GRATIN

- SCALLOPED POTATOES

- WILD RICE PILAF

- GREEN BEAN ALMONDINE

- VEGETABLE MEDLEY

- SNOW PEAS *with* BABY CARROTS

- ASPARAGUS

CHOICE OF ONE DESSERT

- NEW YORK CHEESECAKE

- PECAN PIE

- APPLE PIE

- FLOURLESS CHOCOLATE TORTE

SERVED WITH:

WARM ROLL & BUTTER, TENDER MIXED MESCLUN
GREEN SALAD *with choice of dressing*

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

Luncheon Buffet Offerings
TO BE SERVED BUFFET STYLE
Offered weekdays between 12:00pm-3:00pm

Deli Buffet

THINLY SLICED VIRGINIA HAM, ROAST TURKEY,
ROAST BEEF, & CHICKEN SALAD

Served with Fresh Assorted Rolls, Cheese Tray & Condiments

CHOICE OF ONE SIDE:

POTATO SALAD, PASTA SALAD
OR TENDER MIXED MESCLUN GREEN SALAD

PICKLE SPEARS

POTATO CHIPS

ASSORTED MINI DESSERTS

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

\$20.00 PER PERSON

Hot Buffet

CHOICE OF TWO ENTRÉES:

HONEYBAKED HAM, SLOWED ROASTED TURKEY BREAST,
SLICED SIRLOIN *with* SEASONED AU JUS

WARM ROLL & BUTTER

GARLIC MASHED POTATOES

GREEN BEAN ALMONDINE

TENDER MIXED MESCLUN GREEN SALAD
with choice of dressing

ASSORTED MINI DESSERTS

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

\$25.00 PER PERSON



Picnic Offerings

FAMILY COOKOUT

HAMBURGERS & HOT DOGS
*Serve with Fresh Rolls, Potato Salad, Coleslaw,
Potato Chips & Sliced Watermelon*
\$14.00 PER PERSON

SOUTHERN BARBECUE

SMOKEY BEEF BARBECUE & SPICY PORK BARBECUE
*Served with Fresh Rolls, Baked Beans,
Coleslaw & Potato Chips*
\$15.00 PER PERSON

FAMILY REUNION

· BARBECUE CHICKEN QUARTERS
\$15.00 PER PERSON

· PORK RIBS
\$17.00 PER PERSON

*Served with Baked Beans, Potato Salad, Coleslaw
& Sliced Watermelon*

ADD ON HAMBURGERS & HOT DOGS
\$5.00 PER PERSON

SUPER COMBO

BARBECUE CHICKEN QUARTERS & BARBECUE RIBS
*Served with Baked Beans, Coleslaw, Potato Salad,
Potato Chips & Sliced Watermelon*
\$22.00 PER PERSON

BIG GRILLER

SIRLOIN STEAKS
*Served with Fresh Rolls, Potatoes Au Gratin,
Corn on the Cob, Salad Greens & Pasta Salad*
\$25.00 PER PERSON

FAJITA FIESTA

CHICKEN & BEEF FAJITA
*Served with Flour Tortillas, Refried Beans, Spanish Rice, Lettuce,
Diced Tomatoes, Salsa & Sour Cream*
\$20.00 PER PERSON

ISLAND LUAU

· TERIYAKI CHICKEN
\$17.00 PER PERSON

· TERIYAKI BEEF
\$20.00 PER PERSON

*Served with White Rice, Polynesian Vegetables, Hawaiian
Potato Salad, & Fruit Salad*

ENHANCEMENTS AVAILABLE TO ALL MENUS:

· FRESH BAKED COOKIE
\$1.75 PER PERSON

· ASSORTED MINI DESSERTS
\$1.75 PER PERSON

PRICING INCLUSIVE OF CONDIMENTS AND PAPER PRODUCTS
Choice of one Beverage: LEMONADE, FRUIT PUNCH OR ICED TEA

Banquet Hors d'oeuvres Offerings

PLATTERS PRICED PER 100 GUESTS OR
100 PIECES PER PLATTER

Chilled Hors d'oeuvres Selections

Poultry

- CHICKEN SALAD STUFFED CHERRY TOMATO
\$200.00

Seafood

- SHRIMP BLOODY MARY SHOOTER
\$250.00
- JUMBO SHRIMP COCKTAIL
\$375.00

Meat

- ANTIPASTO KABOB
\$250.00
- PROSCIUTTO WRAPPED MELON LOLLIPOP
\$200.00

Vegetarian

- DOMESTIC CHEESE & CRACKERS
\$200.00
- CRÈME FRAICHE FILLED NEW POTATOES
topped with Caviar
\$250.00
- COLD CANAPÉ ASSORTMENT
\$300.00
- FRESH FRUIT KABOB
\$225.00
- GOURMET DEVEILED EGG
\$200.00

Chilled Displays

Seafood

- SMOKED SALMON PLATTER
*Smoked Salmon Accompanied by Red Onion, Diced Egg
White, Diced Egg Yolk, Capers &
Pumpernickel Bread*
\$350.00

Meat

- ANTIPASTO PLATTER
*Mortadella, Capicola, Salami, Provolone Cheese, Green
Olives, Black Olives, Pepprocini, &
Red Pepper Strips served with Focaccia Breads*
\$400.00

Vegetarian

- INTERNATIONAL CHEESE BOARD
*European & Domestic Cheese served with Grapes
& Mixed Berries, Sliced Baguette & Assorted Crackers*
\$500.00
- CRUDITÉS
*Assortment of Fresh Vegetables served
with choice of Dressing*
\$200.00
- ROASTED VEGETABLE PLATTER
*Assortment of Roasted Asparagus, Bell Peppers,
Mushroom, Squash, & Zucchini*
\$225.00

Banquet Hors d'oeuvres Offerings
 PRICED PER 100 PIECES

Hot Hors d'oeuvres Selections

Poultry

- COCKTAIL SWEET & SOUR CHICKEN KABOBS
\$200.00
- CHICKEN & CHEESE QUESADILLA CORNUCOPIA
\$250.00
- CHICKEN DRUMMETS
\$225.00
- DUCK FILLED PHYLLO BEGGAR'S PURSE
with APRICOT PRESERVES and AGED BRANDY
\$275.00
- CHICKEN SATAY **GF**
\$275.00
- CHICKEN TANDOORI
with a NORTH INDIAN SPICE MARINADE **GF**
\$275.00
- THAI PEANUT MARINATED CHICKEN SATAY **GF**
\$275.00
- CHICKEN EMPANADA *with FIRE ROASTED VEGETABLES*
\$200.00
- HOLIDAY TURKEY BISCUIT *with STUFFING and CRANBERRY*
\$200.00
- SMOKED BBQ \$250 CHICKEN BISCUIT
\$250.00
- CHICKEN CORDON BLEU BITES
\$200.00
- CAROLINA PULLED PORK AND CORNBREAD
\$250.00
- CHICKEN TERIYAKI POTSTICKER
\$200.00

Seafood

- CRAB RANGOON
\$215.00
- MINI CRAB CAKES
\$250.00
- BUTTERFLIED JUMBO COCONUT SHRIMP
\$300.00
- BACON WRAPPED SCALLOPS
\$250.00
- CLAM CASINO *served in SHELL*
\$250.00
- CRAB DIP
\$250.00
- LOBSTER COBBLER
\$375.00
- MAUI SHRIMP ROLL *with CHILI PASTE, COCONUT MILK and WHOLE FRESH CILANTRO*
\$300.00
- ATLANTIC CAUGHT WILD SALMON SATAY
with a LIME and CILANTRO MARINADE **GF**
\$350.00
- MAINE LOBSTER PUFF PASTRY *with SHERRY NEWBURG SAUCE*
\$300.00
- CLAMS CASINO *on the HALF SHELL*
\$300.00
- COCONUT SHRIMP
\$250.00
- PAELLA CROQUETTES *with Shrimp and Chorizo*
\$275.00

GF = Gluten Free V = Vegan

ALL PRICES SUBJECT TO 20% GRATUITY, 6% VIRGINIA STATE TAX, AND 4 % ARLINGTON MEAL TAX; ABOVE PRICING EXCLUDES VENUE RENTAL FEES

Banquet Hors d'oeuvres Offerings
 PRICED PER 100 PIECES

Hot Hors d'oeuvres Selection *continued*

Meat

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| <ul style="list-style-type: none"> · COCKTAIL BEEF & MUSHROOM KABOBS
\$250.00 · LAMB CHOP LOLLIPOPS
\$300.00 · MEATBALLS
<i>Choice of Polynesian, Marinara or Swedish</i>
\$250.00 · MINIATURE REUBEN OPEN SANDWICHES
\$200.00 · PASTRAMI & WHOLE GRAIN MUSTARD SPRING ROLL
\$200.00 · QUICHE LORRAINE <i>with</i> APPLEWOOD SMOKED BACON
\$200.00 · SHEPARD'S PIE <i>with</i> BEEF, VEGETABLES
TOPPED WITH MASHED POTATOES
\$225.00 · BEEF SIRLOIN SATAY GF
\$275.00 · MOROCCAN LAMB KABOB GF
\$350.00 · GOAT CHEESE STUFFED DATES WRAPPED
<i>in</i> APPLEWOOD SMOKED BACON
\$275.00 · BEEF EMPANADA <i>with</i> FIRE ROASTED VEGETABLES
\$200.00 · CHORIZO EMPANADA
\$200.00 | <ul style="list-style-type: none"> · GOAT CHEESE + HONEY PHYLLO TRIANGLE
<i>and</i> SWISS CHEESE
\$200.00 · LAMB GYRO <i>on a</i> MINIATURE PITA
\$225.00 · CONEY ISLAND FRANKS
\$200.00 · MINI CUBAN SANDWICH <i>with</i> PORK, HAM,
SWISS AND PICKLES
\$250.00 · PHILADELPHIA CHEESE STEAK SPRING ROLL
\$200.00 · MINI PHILADELPHIA STYLE CHEESE STEAK HOAGIE
\$250.00 · BEEF WELLINGTON PUFF PASTRY
\$275.00 · SHORT RIB <i>and</i> ROQUEFORT HAND PIE
\$275.00 · CONEY ISLAND FRANKS STUFFED <i>with</i>
SAUERKRAUT <i>and</i> MUSTARD
\$150.00 · MINI FRANKS <i>in a</i> BLANKET
\$150.00 · CHICKEN + LEMONGRASS POTSTICKERS
\$225.00 · PORK DUMPLINGS GF
\$200.00 |
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GF = Gluten Free V = Vegan

Banquet Hors d'oeuvres Offerings
 PRICED PER 100 PIECES

Hot Hors d'oeuvres Selection *continued*

— *Vegetarian* —

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| <ul style="list-style-type: none"> · SPANAKOPITA <i>with</i> SPINACH AND GRECIAN FETA
<i>in a</i> PHYLLO TRIANGLE
\$250.00 · VEGETABLE SPRING ROLLS <i>with</i> DIPPING SAUCE
\$200.00 · BRIE FILLO <i>with</i> RASPBERRY & ALMONDS
\$200.00 · TOMATO BRUSCHETTA
\$150.00 · SPINACH & ARTICHOKE DIP
\$200.00 · ASPARAGUS ROLL UP <i>with</i> ASIAGO
AND BLEU CHEESE WRAPPED <i>in</i> PHYLLO
\$200.00 · RASPBERRY TOASTED ALMONDS <i>and</i> BRIE
<i>in a</i> PHYLLO ROLL
\$200.00 · PEAR <i>and</i> BRIE <i>with</i> TOASTED ALMONDS
<i>in a</i> PHYLLO BEGGAR'S PURSE
\$275.00 · VEGAN CAPONATA PHYLLO STAR V
\$200.00 · VEGETABLE SPRING ROLL (<i>cocktail size</i>)
\$175.00 · AGED GRUYERE <i>and</i> SUMMER LEEK TART
\$200.00 · FIRE ROASTED RED PEPPER <i>and</i>
FRESH GOAT CHEESE QUICHE
\$200.00 · BELLA FLORA PUFF PASTRY
\$250.00 | <ul style="list-style-type: none"> · MEDITERRANEAN RATATOUILLE TART
\$250.00 · MINIATURE VEGETABLE LASAGNA
\$250.00 · ROASTED ROOT VEGETABLE KABOB
<i>with</i> SWEET POTATO, RED BEET, CARROT <i>and</i> PARSNIP V
\$250.00 · GLUTEN FRIENDLY VEGETABLE EMPANADA GF
\$200.00 · GRILLED AMERICAN CHEESE SANDWICH
\$200.00 · CHERRY BLOSSOM TART
\$250.00 · SWEET POTATO PUFF PASTRY FINISHED <i>with a</i>
DUSTING OF CINNAMON SUGAR
\$250.00 · QUINOA <i>and</i> ZUCCHINI FRITTER GF
\$250.00 · MINI STUFFED POTATO SKINS <i>with</i> VERMONT CHEDDAR
<i>and</i> APPLEWOOD SMOKED BACON GF
\$200.00 · SPINACH + SWISS PROFITEROLE
\$275.00 Falafel GF, V, NF
\$250.00 · POTATO PANCAKES GF
\$150.00 · FRENCH ONION SOUP BOULE
\$225.00 · EDAMAME DUMPLING V
\$200.00 |
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GF = Gluten Free V = Vegan NF = Nut Free

Sweet Endings

TO BE SERVED PLATED OR BUFFET STYLE

FRESH BAKED COOKIES
\$1.25 PER PERSON

MINI DESSERT BARS
\$2.00 PER PERSON

NEW YORK CHEESECAKE
\$4.00 PER PERSON

FLOURLESS CHOCOLATE TORTE
\$4.00 PER PERSON

VANILLA ICE CREAM OR SHERBET
\$2.50 PER PERSON

Fruit and Berry Board

*Beautifully arranged Freshly Sliced Fruit
& Fresh Berries Served with Bailey's Infused
Whipped Cream & Warm Chocolate Fondue*
\$5.00 PER PERSON

Candy Table

*Featuring All White Candies Non Pareils, Yogurt
Covered Pretzels, Jelly Beans, Hershey Kisses,
M&M's & White Chocolate Covered Almonds
with Candy Favor Bags*

SELECTIONS MAY BE CUSTOMIZED
\$6.00 PER PERSON

Cupcake Table

*Homemade Vanilla, Chocolate, Carrot Cake,
& Red Velvet Cupcakes Topped with Vanilla,
Chocolate, or Cream Cheese Frosting*

SELECTIONS MAY BE CUSTOMIZED

Viennese Table

CHOCOLATE CAKE

RED VELVET CAKE

CARROT CAKE

LEMON CAKE

STRAWBERRY AMARETTO TORTE

CRÈME BRULÉE CHEESECAKE

SALTED CARAMEL VANILLA CRUNCH CAKE

MINI FRENCH PASTRIES
\$10.50 PER PERSON

Ice Cream Sundae Bar

CHOCOLATE, VANILLA & STRAWBERRY ICE CREAM

SERVED WITH THE FOLLOWING TOPPINGS:

Crumbled Oreos

Peanuts

Chocolate Sauce

Carmel Sauce

Cherries

M&M's

Chocolate Sprinkles

Rainbow Sprinkles

Whipped Cream

\$5.00 PER PERSON

Sweet Endings continued

*Assorted Miniature Desserts
& Petit Fours*

ASSORTED EXOTIC PETIT FOURS
\$350.00

ASSORTED MINI DESSERTS
Assorted Mousse Cups, Lemon Bars, Profiteroles, and Cannolis
\$275.00

ASSORTED MINI TARTLETS
*Key Lime, Coconut, Apple Crumb, Lemon, Raspberry,
Salted Caramel, and Pistachio*
\$250.00

BLACK & WHITE PETIT FOURS
\$250.00

MACARON FRENCH CLASSIC ASSORTMENT **GF**
\$300.00

MACARON WINTER ASSORTMENT **GF**
\$300.00

MINI BROWNIE BITE ASSORTMENT
\$175.00

MINI CHEESECAKE ASSORTMENT
\$275.00

MINI CHOCOLATE PASTRY ASSORTMENT
\$200.00

MINI CUPCAKES
\$175.00

Sheet Cakes & Sliceable Strips

DUBLIN
*Chocolate Guinness Ganache Layered with
Guinness Soaked Chocolate Sponge*
\$300.00

LEMON TART
buttery shortbread filled with glazed lemon curd
\$250.00

MARJOLAINE **GF**

*Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse,
and Chocolate Mousse*
\$350.00

OPERA

Espresso Almond Sponge with Ganache and Coffee Butter Cream
\$350.00

SACHER **GF**

Chocolate Cake with Chocolate Glaze and Raspberries
\$200.00

Individual Dessert Cakes

APPLE TARTLET
\$250.00

AUTHENTIC LAVA RICH DARK CHOCOLATE
\$275.00

DOME CAKE **GF**

Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis
\$200.00

INDIVIDUAL TIRAMISU **GF**
\$300.00

PEAR TART
\$300.00

PECAN TART **GF**
\$300.00

RASPBERRY & VANILLA CHEESECAKE
\$300.00

RED BERRY MARSCAPONE CAKE **GF**
\$275.00

VANILLA BOURBON
*Layered Sponge with Vanilla Syrup
and Tabitian Vanilla Bean Mousse*
\$300.00