

## Individual Apps

### Warm Hors D'oeuvres

- Vegetable Spring Roll with Cabbage, Carrots, Sweet Chili (VEG) - \$6ea++
- Three Cheese Risotto Croquette with House Pomodoro (VEG) - \$7ea++
- Buffalo Chicken Rangoon's with Bleu Crumbles - \$7ea++
- Rye Pickle Bite with Corned Beef, Swiss, House Made Pickle (AVG) - \$8ea++
- Chimichurri Steak Skewers (AVG) - \$8ea++
- Short Rib Croquette with Blackberry BBQ, Smoked Cheddar - \$9ea++

### Cold Hors D'oeuvres

- Harissa Deviled Egg - \$7ea++
- Individual Charcuterie Cups - \$9ea++
- Beef Tenderloin Crostini with Carmelized Onion, Horseradish Cream - \$9ea++
- Bayou Blackened Shrimp with Remoulade - \$9ea++

## Reception Stations (Minimum of 50 pieces per item)

### Tour of Columbus \$28/person

- Bite Sized Local Knockwurst with Split Rolls
- Buffalo Chicken Mac and Cheese
- Toasted Ravoli with House Pomodoro
- CBus Cravings Cookie

### Chicken Shack \$28/person

- Boneless BBQ and Buffalo Chicken Bites
- Southern Style Chicken Tenders
  - with: Mini Cheesy Cornbread Muffins, Spicy Pickles, Assorted Dipping Sauces

### Walking Gyros \$26/person

- Individual Bagged Pita Chips
- Seasoned Gyro Meat
  - with: Hummus, Crumbled Feta Cheese, Shredded Lettuce, Diced Tomatoes, Diced Red Onion, Tzatziki

### Dip Duo Station \$18/person

- Buffalo Chicken Dip
- Spinach and Artichoke Dip
  - with: Fresh Vegetables, Pita Points, Crostini, Fresh Tortilla Chips

## Sweets & Desserts (Minimum of 50 pieces per item)

### Loaded Donut Bar \$16/person

- House Made Donuts
- Choice of toppings: Bananas Foster, Strawberry Shortcake, Smores Sunday

### Root Beer Float Bar \$16/ person

- Root Beer
- Vanilla Ice Cream
- Whipped Cream
- Marachino Cherries

*Attendant Required - \$195/per*

### Dessert Shooters \$15/person

- Signature Butterscotch Pudding
- Limoncello Trifle
- Dulce de Leche Trifle
- Chocolate Mousse with Berries
- Cannoli Trifle

### Jeni's Sweet Treats \$9.50/ person

- Assorted Individual Jeni's Ice Creams
- Featuring Jeni's Ice Cream Tricycle - Limited Quantities

*Attendant Required - \$195/per*

## Dietary Notations

- AVG - Avoiding Gluten
- VEG - Vegetarian
- VGN - Vegan

## Item Due Dates

- Menu Selections Must Be Submitted to Levy by **July 20, 2026**
- Any Orders Submitted After Due Date May Require Substitutions Based Upon Menu Availability
- Final Guest Count Guarantees Due **August 7, 2026**
- Changes to Guest Counts After Date May be Subject to Additional Fees
- Full Pre Payment of Catering Orders is Required by **August 7, 2026**

## Catering Guidelines

Please be Sure to Include the Following When Submitting an Order:

- Booth Number Assigned
- Full Contact Information for Billing and On Site Contact
- Menu Selections Including Quantities

## Pricing and Charges

- All Food and Beverage Orders are Subject to Service Charge (26%) and Sales Tax (8%)
- Bar Services Require a Certified Levy Restaurants Bar Staff Member at a Rate of \$225/per for up to 4 Hours, Including Set Up and Tear Down

### Submit Catering Orders to:

Kate Pitroff

Senior Catering Sales Manager

[kpitroff@levyrestaurants.com](mailto:kpitroff@levyrestaurants.com)

614-827-2718

For questions about participating in the Taste of Columbus Booth Crawl, please contact [Christina.Cartwright@spargoinc.com](mailto:Christina.Cartwright@spargoinc.com)

