



# Chocolate Café

FINE CHOCOLATES | CASUAL FOOD | COFFEE | DESSERTS | SPIRITS & PEOPLE

## *Catering Menu*

Sunday-Thursday 9:00 a.m. – 9:00 p.m. | Friday & Saturday 9:00 a.m. – 10:00 p.m.

1855 Northwest Blvd., Columbus, OH 43212 | 614-485-2233

730 S. High Street, Columbus, OH 43206 | 614-499-0226

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# Brunch



## **Egg Bacon & Avocado Wraps\***

Scrambled egg, bacon, avocado, tomatoes & cream cheese in a tomato basil wrap.

- \$40 -

## **Southwest Breakfast Burrito\***

Crowd pleaser stuffed with eggs, avocado, and black beans and corn salsa.

- \$40 -

## **Spinach & Egg Flatbread\***

Made with fresh mozzarella, tomatoes and a basil pesto spread

- \$35 -

## **BLT with Egg\***

Bacon, lettuce, tomato, and mayonnaise served with fruit.

- \$40 -

## **Ham, Egg & Cheese Croissant\***

Or choose sausage.

- \$35 -

## **Bacon, Egg, & Cheese Bagel Sammie\***

Or choose sausage.

- \$35 -

## **Assorted Pastries**

House baked muffins, scones and cinnamon rolls

- \$35 - | - \$50 -

## **Fruit Tray**

Our selection of fresh seasonal fruit.

- \$35 - | - \$50 -

## **Bagel Tray**

One dozen assorted New York style bagels with butter and cream cheese.

- \$30 -

## **Waffle Bar**

Belgian waffles served with fresh fruits, syrup, chocolate, and whipped cream

- \$7 per person -

## **Breakfast Bar\***

Scrambled eggs, choice of meat, toast & hash browns

- \$8 per person -

## **Mimosa or Bloody Mary Bar**

- \$7 per person -

## **Coffee Bar**

- \$3 per person -

## **Juice Bar**

- \$3 per person -

## **Hot Chocolate Bar**

- \$4 per person -

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## Appetizers



### Tomato Bruschetta

Served on crusty crostini.

- \$20 - | - \$40 -

1 dozen | 2 dozen

### Bacon & Brie Crostini

Applewood smoked bacon and brie cheese.

- \$20 - | - \$40 -

### Spinach & Artichoke Dip

An employee favorite made with fontina cheese and served with tortilla chips.

- \$25 - | - \$50 -

### Bourbon Sriracha Meatballs

Extra large meatballs tossed in Sriracha spread and topped with bourbon.

- \$40 - | - \$55 -

2 dozen | 3 dozen

### Chicken Salad Cucumbers\*

Thick sliced cucumbers topped

with our spinach and parmesan chicken salad.

- \$24 - | - \$40 -

2 dozen | 3 dozen

### Caprese Skewers

Skewers with fresh tomatoes, basil, and mozzarella drizzled with balsamic glaze.

- \$35 - | - \$50 -

20 pieces | 30 pieces

### Buffalo Chicken Dip\*

A staff favorite served with tortilla chips.

- \$25 - | - \$50 -

### Red Skinned Potato Skins

Delicious red skinned potato skins topped with cheddar and bacon and served with sour cream.

- \$30 - | - \$50 -

1 dozen | 2 dozen

### Shrimp & Guacamole Phyllo Cups\*

Thirty individual phyllo cups filled with house made guac and Cajun seasoned shrimp.

- \$50 -

### Shrimp Cups\*

Two jumbo shrimp with cocktail sauce served in a shot glass.

- \$3 -

## Salads & Soups



### Cafe Garden Salad

Fresh greens with cucumbers, tomatoes, shredded cheddar & croutons.

- \$35 -

### Chicken Caesar Salad\*

A classic served with Royal Caesar Dressing.

- \$40 -

### Spinach Salad\*

Tomatoes, mushrooms, bacon & egg served with balsamic vinaigrette.

- \$40 -

### Berry Spinach Salad

Grilled chicken with fresh berries, cranberries and feta.

- \$40 -

### Chopped Salad\*

A customer favorite with grilled chicken, avocado, feta, tomatoes, and cucumbers.

- \$40 -

### Cobb Salad\*

Hearty salad with turkey, egg, bacon, tomatoes, cheddar and bleu cheese.

- \$40 -

### Cajun Cobb Salad\*

Spicy grilled chicken served atop mixed greens with a black bean and salsa mix, cheddar cheese, hard boiled egg, and avocado.

Served with ranch or blue cheese dressing.

- \$40 -

### Soup Service

Ten quarts of one of these amazing soups:

Lobster Bisque, Tomato Basil Bisque, Chicken Noodle,

Loaded Potato, Italian Wedding, Minestrone,

Beef Chili, or White Cheddar Poblano.

(serves minimum 20 guests)

- \$90 -

### Soup Shooters

Choose from Lobster Bisque,

Tomato Basil Bisque, or White Cheddar Poblano

- \$3 -

# Sandwiches



## Chicken Salad Croissant\*

House made with spinach & parmesan on a flaky croissant.

- \$40 -

## Ham and Swiss

Thinly sliced Black Forest ham, Swiss cheese, lettuce, tomato, and our honey mustard spread on a crusty baguette.

- \$40 -

## Turkey Apple & Cheddar\*

Gala apples make this sandwich popular.

- \$40 -

## Caprese Wrap

Fresh mozzarella, greens, tomatoes, avocado & onions in a tomato basil wrap.

- \$40 -

## Veggie Wrap

A tomato basil wrap filled with Swiss, lettuce, tomato, cucumbers, mushrooms, and red pepper hummus.

- \$40 -

## Box Lunch

Choice of sandwich, chips and dessert. Dessert options: small cookie, truffle or chocolate covered strawberry.

- \$10 -

# Signature Sandwiches



## Cafe Club\*

Fresh turkey, ham & bacon with Swiss, cheddar, lettuce, tomato, mayonnaise and onion.

- \$42 -

## BLT

Served on whole wheat with lots of bacon, lettuce, mayonnaise, and tomato.

- \$42 -

## Turkey Avocado Croissant\*

Thinly sliced turkey, avocado, lettuce, tomato, onion, and basil pesto spread on a buttery croissant.

- \$42 -

## Tuna Salad Croissant\*

Albacore tuna salad served with lettuce and tomato on a croissant.

- \$38 -

## Turkey Bacon & Swiss\*

Served on wheat with honey-mustard dijon.

- \$42 -

## Italian Panini Press

Piled high with ham, Genoa salami, Provolone, lettuce, tomato, banana peppers, Italian dressing, and mayo.

- \$42 -

## Apple Bacon & Cheddar

Popular with customers for the thick bacon and apple slices.

- \$42 -

## Roast Beef & Asiago

Sliced thin, served warm or cold on your choice of bread.

- \$42 -

## California Cobb Wrap

Turkey, bacon, avocado, bleu cheese, lettuce, tomato & Ranch served in a Tomato-Basil wrap.

- \$42 -

## Box Lunch

Choice of signature sandwich, chips, and dessert. Dessert options: small cookie, truffle or chocolate covered strawberry.

- \$12 -

## Deluxe Box Lunch

Choice of signature sandwich, chips, dessert and choice of side salad or cup of soup. Dessert options: small cookie, truffle or chocolate covered strawberry.

- \$14 -

# Charcuterie Boards



**Medium Board** (feeds 15-20) - \$75 - | **Large Board** (feeds 20-35) - \$125 -

## Antipasto

Genoa salami, prosciutto, fresh mozzarella, goat cheese, olives, artichokes, crackers, and balsamic dipping sauce.

## Veggie

Seasonal fresh vegetables served with crusty bruschetta, crackers, housemade ranch and red pepper hummus.

## Fruit & Cheese

Seasonal fruit and berries with wild berry yogurt dip, sliced cheddar, Swiss, pepperjack, and goat cheeses and sesame crackers.

## Fondue

Fresh fruit, marshmallows, pound cake, rice krispies, graham crackers, mini cookies, and chocolate. So much chocolate!

## Kids Grazing Board

Fresh fruit and veggie slices, crackers, popcorn, chips, granola bars, and super fun candy.

## Gourmet Chocolate Board

All of our favorite milk and dark chocolates including mini truffles, turtles, caramels, mints, cordials, pretzels and rice krispies.

## Dessert Board

A real crowd pleaser with all of our favorites: chocolate berries, lemon bars, brownies, cookies, mini cakes, and Buckeyes.

## S'mores Board

Loads of milk, dark, and white chocolate served with Extra large marshmallows, graham crackers, and three different spreads including Nutella.

## Brunch Board

An epic board with silver dollar pancakes, French toast sticks, fresh fruit, scones, muffins, and cinnamon rolls.

## Sandwich Charcuterie Board

Turkey, ham, and roast beef served with various cheeses, mini breads and spreads, lettuce, tomato, onion, and cucumbers.

# Dietary Boards



**Medium Board** (feeds 15-20) - \$75 - | **Large Board** (feeds 20-35) - \$125 -

## Keto Charcuterie Board

Turkey, roast beef, ham, and salami served with Keto friendly cheeses, strawberries, blueberries, blackberries, almonds, and pecans.

## Vegan Charcuterie Board

A beautiful spread of seasonal fruits, vegetables, olives, crusty bread, and vegan cheese spread.

## Vegetarian Board

Loads of fruits and vegetables, gourmet cheeses, nuts, crackers, breads, and spreads.

## Gluten Free Charcuterie Board

Salami and prosciutto with soft cheeses, nuts, artichokes, olives, fresh and dried fruit, and gluten-free crackers.

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# Plated Entrees



## Rosemary Beef Tenderloins\*

Marinated and seasoned Angus beef tenderloin, grilled and cooked to a perfect medium rare center. Served with horseradish sauce and two sides.

- \$40 -

## Chicken Kabobs\*

Marinated chicken skewered with tri-color peppers, seasoned and grilled. Served with two sides.

- \$27 -

## Mushroom & Chicken Farfalle

Bowtie pasta tossed in house made alfredo sauce, topped with grilled mushrooms and chicken breast. Served with fresh parmesan, tossed salad and garlic bread.

- \$18 -

## Taco Bar

Perfectly seasoned grilled chicken served in soft tortillas with fresh made pico de gallo, guacamole, sour cream, lettuce, and tomatoes.

- \$10 -

## Entrée Side Choices

Garlic Mashed Potatoes | Cheesy Potatoes | Lemon Red Skinned Potatoes | Mac and Cheese  
Wild Rice Blend | Green Beans | Broccoli | Potato Salad | Chopped Salad | Caesar Salad

*Half pan and full pan pricing available for any side choices.*

# Bar or Drink Service



## Assorted Sodas

- \$3 each -

## Bottled Root Beer, Cream Soda, Sparkling Water, or Iced Tea

- \$3 each -

## Lemonade with Fresh Fruit

- \$2.75 each -

## Coffee Carafes

- \$25 -

(serves 10-12)

## Hot Chocolate Carafes

- \$40 -

(serves 10-12)

## Non-Alcoholic Punch

- \$20 -

## Prosecco Champagne Punch

- \$40 -

## Full Bar Service Available

Pricing may vary.

Includes ice, cups, napkins, utensils, and garnishes.

# Fondue Fountain



## Fondue Fountain Rental

- \$75 -

## Per Person Charge

- \$5 -

## Set Up & Breakdown

- \$30 -

## Dippers include:

Fresh Fruit  
Ladyfingers  
Cookies  
Graham Crackers  
Marshmallows  
Pretzels.



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# Dessert Stations



*Pricing varies depending on guest count.*

## **Delivery Fee and Set Up** - \$30 -

### **Cheesecake & Pie Dessert Bar**

Choose from New York cheesecake, Oreo, Buckeye, and Snickers cheesecake. Pie choices include apple, cherry, pecan, and strawberry.

### **Cake Pop Dessert Station**

A colorful display of your choice of vanilla, chocolate, yellow, red velvet, espresso, or funfetti.

### **Buckeye Fan Dessert Bar**

For the ultimate fan – Buckeyes, Buckeye pretzels, Buckeye mini cakes, and Buckeye sugar cookies.

### **Milk & Cookies Dessert Bar**

A sweet spread of chocolate chip, Reese's, s'mores, salted caramel, and oatmeal cookies.

### **S'mores Dessert Bar**

A full spread of delectable chocolate, marshmallows, graham crackers, and whipped cream.

### **Brownie & Berries**

Chocolate dipped strawberries served with salted caramel pretzel brownies, rockslide brownies, triple chocolate brownies, and blondies.

### **Gourmet Cupcake & Macarons**

Your choice of cupcakes with six different types of gluten-free macarons.

### **Candy Bar Station**

A fabulous spread of truffles, turtles, cordials, Rice Krispies, marshmallow squares, almonds, blueberries, pretzels, and double dipped peanuts.

### **Rustic Cake & Cupcake Station**

A wonderful, rustic cake of your choosing and cupcakes to match.

## *Desserts to do at Home!*



### **DIY Cookie Decorating Kit**

A dozen sugar cookies waiting to be decorated with buttercream and toppings.

### **DIY Cupcake Decorating Kit**

Choose between vanilla and chocolate cupcakes with frostings, toppings, and sprinkles.

### **Dip Your Own Treats In Chocolate**

Become a master of chocolate with strawberries, graham crackers, pretzel rods, Rice Krispies, and Oreos.



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