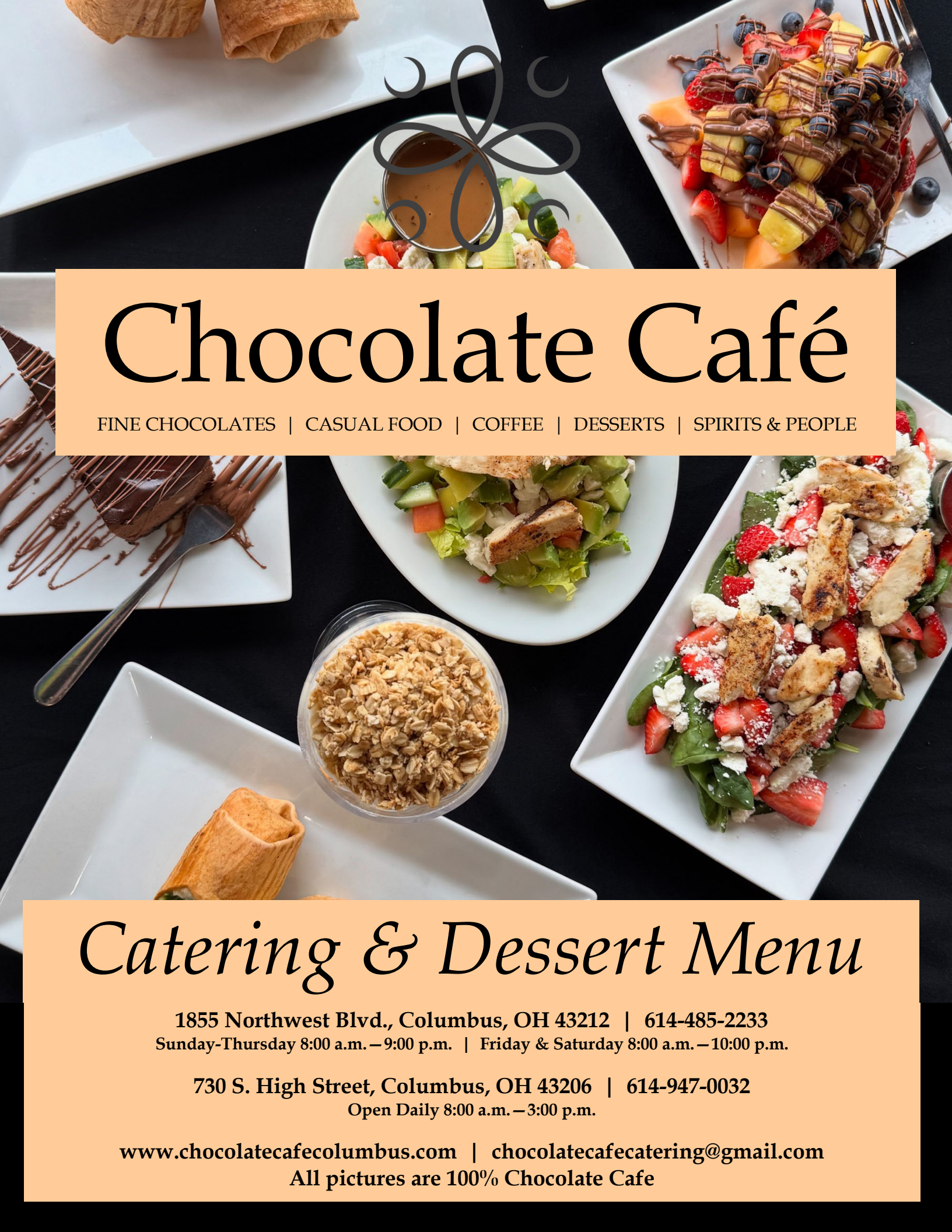




Chocolate Café

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

Catering & Dessert Menu

1855 Northwest Blvd., Columbus, OH 43212 | 614-485-2233
Sunday-Thursday 8:00 a.m. – 9:00 p.m. | Friday & Saturday 8:00 a.m. – 10:00 p.m.

730 S. High Street, Columbus, OH 43206 | 614-947-0032
Open Daily 8:00 a.m. – 3:00 p.m.

www.chocolatecafecolumbus.com | chocolatecafecatering@gmail.com

All pictures are 100% Chocolate Cafe

Brunch



Egg Bacon & Avocado Wraps*

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

- \$45 -

Southwest Breakfast Burrito*

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

- \$45 -

Sausage Supreme Burrito*

Eggs, sausage, and hash browns with cheddar mixed with Sriracha and house made ranch dressing.

- \$45 -

Sausage, Egg & Cheddar Ciabatta*

Substitute bacon or ham.

- \$45 -

BLT with Egg*

Crisp bacon, lettuce, tomato, and mayonnaise piled high with eggs served on whole wheat.

- \$45 -

Ham, Egg & Swiss Croissant*

Or choose sausage.

- \$42 -

Bacon, Egg, & Cheddar Bagel Sammie*

Or choose sausage or ham.

- \$42 -

Assorted Pastries

House baked muffins, scones and cinnamon rolls. Small feeds 8-10 people. Large feeds 15-18 people.

- \$40 - | - \$55 -

Fruit Tray

Our selection of fresh seasonal fruit.

- \$40 - | - \$55 -

Bagel Tray

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

- \$45 -

Waffle Bar

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

- \$12 per person -

Breakfast Bar*

Scrambled eggs, choice of meat, fresh fruit & hash browns.

- \$13 per person -

Mimosa or Bloody Mary Bar

- \$11 per person -

Coffee Service

Coffee carafe serves 10 cups. Includes cups, stirrers, sugars, and half-and half. Alternative milk, add \$5.00.

- \$35 -

Juice Bar

Choose from orange, pomegranate, pineapple, apple, or cranberry.

- \$4 per person -

Hot Chocolate Bar

Served with all the fixings on the side including whipped cream, chocolate shavings, and caramel sauce.

- \$5 per person -

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There may be an additional charge for plates, utensils, and linen upgrades

Appetizers



Small serves 10-12 | Large serves 18-20

Chips & Guacamole

- \$25 - | - \$50 -

Mexican Street Corn

Fresh corn, cream cheese, sour cream, mayonnaise, lime & cilantro.

- \$35 - | - \$60 -

Veggie Tray

Served with red pepper hummus.

- \$40 - | - \$55 -

Tomato Bruschetta

Served on crusty crostini.

- \$30 (2 dozen) - | - \$40 (3 dozen) -

Bacon & Brie Crostini

Applewood smoked bacon and brie cheese.

- \$40 (2 dozen) - | - \$50 (3 dozen) -

Spinach & Artichoke Dip

Melty favorite made with Fontina cheese and served with tortilla chips.

- \$35 (serves 10-12) - | - \$60 (serves 18-20) -

Bourbon Sriracha Meatballs

Extra large meatballs tossed in

Sriracha spread and topped with bourbon.

- \$40 (2 dozen) - | - \$55 (3 dozen) - | - \$65 (4 dozen) -

Chicken Salad Cucumbers*

Thick sliced cucumbers topped with our spinach and parmesan chicken salad.

- \$35 (2 dozen) - | - \$50 (3 dozen) -

Caprese Skewers

Fresh basil, grape tomatoes, & mozzarella drizzled with balsamic glaze.

- \$35 (2 dozen) - | - \$50 (3 dozen) -

Buffalo Chicken Dip*

A staff favorite served with tortilla chips.

- \$35 (feeds 10-12) - | - \$60 (feeds 18-20) -

Red Skinned Potato Skins

Topped with cheddar and bacon, served with our sour cream.

- \$45 (2 dozen) - | - \$60 (3 dozen) -

Shrimp & Guacamole Phyllo Cups*

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

- \$45 (2 dozen) - | - \$60 (3 dozen) -

Salads & Soups



Serves 12-15

Berry Avocado Salad

A mix of fresh cut strawberries, slivered almonds, avocado, and feta cheese. Served with poppyseed dressing.

- \$45 -

Cafe Garden Salad

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

- \$40 -

Chicken Caesar Salad*

A classic served with Royal Caesar Dressing.

- \$45 -

Berry Spinach Salad

Grilled chicken with fresh berries, cranberries and feta.

- \$45 -

Chopped Salad*

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

- \$45 -

Cobb Salad*

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

- \$45 -

Cajun Cobb Salad*

Add some pep to your salad! A mix of spring greens and romaine topped with corn and bean salsa, grilled chicken, avocado, eggs, and shredded cheddar. Served with house made ranch dressing.

- \$45 -

Pasta Salad

Choose Balsamic & Basil or Bacon & Ranch dressing.

- \$35 (serves 10-12) - | - \$50 (serves 18-20) -

Soup Service

Five quarts of one of these amazing soups:

Lobster Bisque, Tomato Basil Bisque, Chicken Noodle, Loaded Potato, Italian Wedding, Minestrone, Beef Chili.

Served with fresh rolls and crackers.

(serves minimum 20 guests)

- \$95 -

Sandwiches



Each tray comes with five full sandwiches cut in half.

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 ciabatta bread.

- \$42 -

Turkey Apple & Cheddar*

Gala apples make this sandwich popular.

- \$42 -

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, and red pepper hummus.

- \$42 -

Cafe Club*

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

- \$45 -

BLT

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

- \$45 -

Turkey Avocado Croissant*

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

- \$45 -

Tuna Salad Croissant*

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

- \$40 -

Turkey Bacon & Swiss*

Served on wheat with honey-mustard dijon.

- \$45 -

Italian Ciabatta

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

- \$45 -

Apple Bacon & Cheddar

Popular with customers for the thick bacon and apple slices.

- \$45 -

California Cobb Wrap

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

- \$45 -

Chicken Caesar Wrap

Grilled chicken, chopped romaine, shaved parmesan, and Royal Caesar dressing wrapped in a tomato basil wrap.

- \$45 -

Box Lunch

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

- \$14 -

Deluxe Box Lunch

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

- \$16 -

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Charcuterie Boards



Medium Board (serves 15-20) - \$85 - | **Large Board** (serves 20-30) - \$140 -

Antipasto

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

Fruit & Cheese

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

Fondue

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

Mini Sandwich Board

This has something for everyone! Mini chicken salad croissant, club on artisan roll, California cobb pinwheel, Italian on ciabatta, chicken Caesar wrap.

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, brownies, cookies, mini cakes, and Buckeyes.

Brunch Board

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

Classic Meat and Cheese Board

Ohio made turkey, ham, and salami served with mild cheddar, Swiss, provolone, and pepperjack. Also served with crackers, mini rolls, and condiments.

Keto Charcuterie Board

Turkey, prosciutto, and salami served with Keto friendly cheeses, strawberries, blueberries, blackberries, almonds, and pecans.

Vegetarian Board

Loads of fruits and vegetables, gourmet cheeses, nuts, crackers, breads, and spreads. Vegan option ... add \$10

Gluten Free Charcuterie Board

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

Holiday Theme Charcuterie Board

Dependent on the holiday.

Kids Sandwich Board

Kids sized sandwiches including turkey and cheese, ham and cheese, and peanut butter and jelly. Chips, pretzels, gummi worms, and caramel corn fill out the board.

- \$50 - (feeds 15-20) | - \$75 - (feeds 20-30)



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Cakes

Celebration Cakes

Vanilla or Chocolate

Starting at - \$50 -

Dependent of flavor, fillings, and overall design. Call for pricing.

Other Cake Flavors

Additional Charge of \$5

Yellow | Marble | Lemon | Almond

Strawberry | Red Velvet | Carrot Cake

Creams & Filings

Extra Charges Applicable

Chocolate | Caramel | Cream Cheese | Espresso

Lemon | Peanut Butter | Salted Caramel

Raspberry | Strawberry | Blueberry

Our Favorite Cakes (12 slices)

- \$75 -

Fudgy Wudgy | Lemon Berry Mascarpone

Cake As Big As Your Head (10 slices)

- \$90 -

Chocolate Explosion | Carrot Cake

Specialty Cheesecakes (12 slices)

- \$75 -

New York | Oreo | Snickers | Buckeye | Double Chocolate

Cake Pops

- \$36 to \$48 - (per dozen)

Price dependent on design

Vanilla | Chocolate | Funfetti

Espresso | Red Velvet

Buckeyes

Standard \$2 each | Specialty \$3 each

Specialty includes:

Oreo | Butterfinger | Kit Kat | Mint

Cookies & Brownies

Cookies

- \$30 - (per dozen)

Peanut Butter | Sugar | Oatmeal

M&M | Macadamia Nut

Jumbo Cookies

- \$42 - (per dozen)

Triple Chocolate Chip | Reese's Peanut Butter Cup

Everything But The Kitchen Sink

Custom-Made Sugar Cookies

Price depends on design and size. Call for pricing.

Brownies & Dessert Bars

- \$55 - (per dozen)

Salted Caramel Brownie | Double Fudge Brownie

Espresso Brownie | Lemon Bar | S'mores Bar | Brookie

Cupcakes

- Starting at \$42 (per dozen) -

Vanilla | Chocolate | Lemon

Strawberry | Funfetti | Espresso

Custom cupcakes also available.

Fondue

A customer favorite! Call for pricing.





Custom Dessert Stations



All prices are per piece. Call for pricing.

Truffles | Toffees | Turtles | Caramels | Mints | Rice Krispies | Marshmallow Squares

Custom Strawberries & Fruit Arrangements



We are partners with 1-800 Flowers and Shari's Berries. Call for pricing.



Bar or Drink Service



Assorted Sodas
- \$3 each -

**Bottled Root Beer, Cream Soda,
Sparkling Water, or Iced Tea**
- \$3.75 each -

Lemonade with Fresh Fruit
- \$3.75 each -

Coffee Carafes
- \$35 -
(serves 10-12)

Hot Chocolate Carafes
- \$50 -
(serves 10-12)

Non-Alcoholic Punch
- \$30 -

Prosecco Champagne Punch
- \$50 -

Full Bar Service Available
Pricing may vary.
Includes ice, cups, napkins, utensils, and garnishes.



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