

COLUMBUS GARDENS CATERES TO YOU ON YOUR WEDDING DAY

≈OPEN BAR≈

Professional Bartenders offer your guests premium brands such as Smirnoff Vodka, Dewar's Scotch, Bacardi & Captain Morgan Rum, Seagram's 7 & V.O. Blends, Jack Daniels and Jim Beam, Draft beer, soft drinks, fresh fruit juices, Margaritas, Strawberry Daiquiris, Pina Coladas and Bloody Mary's

≈FRESH CUT VEGETABLE & ASSORTED CHEESE DISPLAY≈

An artistic display of vegetables and cheeses accompanied by crackers and dips

≈CHAMPAGNE TOAST≈

The bridal party and parents' tables are served domestic chilled champagne for the wedding toast

≈DINNER SELECTIONS≈

(Your choice of one of the following)

Four Hour ... Seated Dinner Reception

Four Hour ... Cocktail Party Reception

≈WEDDING CAKE≈

Your choice from our beautifully designed selection

≈ELEGANT BALLROOM SETTING≈

Beautifully appointed ballrooms with chandeliers, accented by candles and table linens in a wide selection of colors

≈BRIDAL SUITE≈

You are greeted by your personal Maitre D' who will escort you to the bridal suite and cater to the needs of the newlyweds and the bridal party from the moment you arrive.

≈MAITRE D'≈

Your Maitre D' will ensure that everything goes according to your plans, and conduct all aspects of your wedding reception, from your bridal party's arrival through your guests' departure.

≈THE GARDENS' SALES TEAM≈

The Event Planners work together as a team, which means that each time you call, you will speak with someone who is completely familiar with your wedding. Our planners offer their expertise to assist you in creating a day of memories.



Columbus Gardens



TRADITIONAL RECEPTION

Appetizer Selection – Choice of One

Soup Selection

Maryland Crab – Minestrone – Chicken and Rice –
Cream of Tomato Basil – Broccoli and Cheese –
Vegetable Beef – Cream of Crab

House Salad

A bountiful selection of fresh garden vegetables
served with your choice of two dressings

Greek Salad

Fresh garden vegetables with Feta Cheese, croutons,
Greek olives and our special Greek dressing

Caesar Salad or Chicken Caesar

Chopped Romaine lettuce served with croutons and
imported Parmesan cheese and a creamy Caesar dressing
on the side

Baby Spinach Salad

Baby Spinach and garden vegetables topped with mozzarella cheese and almonds
paired with ranch or raspberry vinaigrette dressing

Tropical Fruit Cup

Featuring chunks of pineapple, papaya, Guava, passion fruit, oranges, melons
and grapes topped with a cherry

Entrée Selection – Choice of One from Each Column

Top Round of Beef

Thinly sliced choice beef rolled and served with natural au jus

Baked Honey Ham

Sliced baked ham with a hint of honey served with or without sweet pineapple sauce

Manicotti or Stuffed Shells and Meatballs

Baked in our special sauce served with two meatballs on the side

Kielbasa and Kraut

Homemade “Ostrowski’s” spicy kielbasa served with a tangy sauerkraut (can be plated or served family style)

Beef Burgundy

Cubed choice beef slowly cooked in a delicious red wine and mushroom sauce served over white rice or egg noodles

Lasagna and Meat Sauce

Homemade meat lasagna stuffed with all the traditional Italian cheeses and spices

Chicken Parmesan

8 oz. boneless chicken breast breaded in our special Italian breading, baked and served in a pasta sauce with imported Provolone cheese on top

Boneless Breaded Chicken Breast

8 oz. boneless chicken breast baked in our special spiced breading

Boneless Stuffed Breast of Chicken

Boneless whole chicken breast stuffed with herb seasoning and served with chicken gravy

Chicken a la Kiev

Boneless breast of chicken stuffed with butter and herbs, breaded and baked

Chicken Cordon Bleu

Whole Breast of boneless chicken stuffed with smoked ham and Swiss cheese, lightly breaded and baked

Stuffed Pork Tenderloin

Pork tenderloin sliced and stuffed with our herb stuffing, baked and served with pork gravy

Greek Chicken Florentine

Chicken breast stuffed with spinach and Feta cheese, topped with a deliciously rich Hollandaise sauce

Italian Chicken Florentine

Chicken breast stuffed with mozzarella, spinach, tomatoes, topped with Alfredo or Marinara sauce

Chicken Marsala

Boneless skinless breast of chicken sautéed and simmered in a rich Marsala wine and mushroom sauce

Tuna

Tuna steak grilled with a unique blend of lemon pepper and spices

Mahi-Mahi

Wine and herb seasoned broiled Mahi-Mahi

Mushroom Steak

A flat iron steak seasoned, seared and layered in rich mushroom sauce

Vegetable Selection – Choice of Two

Baked Potato

Traditional Baked Potato served with butter, sour cream and chives

Scalloped Potatoes

Thinly sliced potatoes baked in a cream sauce

Au Gratin Potatoes

Thinly sliced potatoes baked in a cheddar cheese sauce

Sauteed Red Potatoes

Halved red potatoes baked with garlic salt, pepper, olive oil and caramelized onions

Twice Baked Potatoes

Half a potato shell hollowed out and filled with your choice of garlic mashed or bacon and cheddar cheese mashed potatoes

Sweet Potatoes

Diced sweet potatoes baked and topped with butter and brown sugar

California Medley

A blend of broccoli, cauliflower and sliced carrots cooked al dente and seasoned with spices and butter

Green Beans Almondine

Whole green beans cooked and seasoned with the traditional salt, pepper and butter

Sugar Snap Peas

Tender sugar snap peas seasoned with garlic and butter

Baby Glazed Carrots

Tender cooked baby carrots seasoned with brown sugar and butter

Spring Blend

A mixture of squash, carrots, broccoli, cauliflower and zucchini seasoned with spices and butter

Broccoli Florrets

Broccoli florrets cooked al dente and served with or without cheese

Dessert Selection – Choose One

Ice Cream Sundae Bar

Fresh Scooped Vanilla Ice Cream with choice of chocolate syrup, sliced strawberries, butterscotch, Nestle's Crunch, Oreo Cookie Crumbs, Butterfinger Crunch Jimmies and Fresh Whipped Cream

Miniature Crème Puffs and Eclairs

Fresh homemade baked crème puffs and éclairs served family style to your table

Chocolate Parfait

Vanilla ice cream with chocolate sauce topped with fresh whipped cream and chocolate sprinkles

Crème De Menthe Parfait

Vanilla ice cream with crème de menthe and fresh whipped cream

OTHER DESSERTS AVAILABLE AT AN ADDITIONAL COST

Carrot Cake

Homemade moist cake using fresh carrots and walnuts iced and filled with real cream cheese icing edged with crushed walnuts and cream cheese rosettes and walnuts

Oreo Cookie Ice Cream Pie

Chocolate cake crust topped with oreo cookie ice cream

New York Cheesecake

Creamy, moist cheesecake served plain, with your choice of strawberry, chocolate or pineapple topping

ADDITIONAL OPTIONS FOR WEDDING RECEPTION

Antipasto Station

Assortment of Italian meats and cheeses garnished with green and black olives, tomatoes and pepperoncini.
Also includes bruchetta with garlic toast.

Champagne Table

All guests upon arrival will receive a glass of champagne with a piece of seasonal fruit. Champagne will remain available throughout your reception.

Cordial Coffee Bar

Featuring

Jameson, DiSaronno Amaretto, Frangelico,
Kahlua, Baileys Irish Cream

Irish Coffee – Irish whiskey, coffee liquor

Italian Coffee – Amaretto, coffee liquor

French Coffee – Brandy, coffee liquor

Coffee Coffee – Coffee liquor

All of the above coffee topped with powdered sugar, whipped cream, cinnamon stick and chocolate sprinkles
accompanied by a coffee bar of regular and decaffeinated coffee and tea

Fresh Assorted Fruit Display (Seasonal Fruit)

Maryland Crab Cake

Roasted Prime Rib

Maryland Crab Cake and Roasted Prime

Crab Imperial

Chicken Chesapeake

Fried Shrimp

Oysters on the Half Shell

Shrimp Cocktail

Disc Jockey Service

Lace Table Overlays