

The FoodSmiths

PRIVATE & CORPORATE CATERING

m e n u

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SERVICE@THEFOODSMITHS.COM



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BEVERAGE

Service & Stations require accompanying catering contract.
A la carte menu available for drop off orders.

NON-ALCOHOLIC BEVERAGE STATIONS

Self Service Station \$3.50

includes glass urn of water plus additional urn of one of the following: infusion, iced tea -OR- lemonade, ice + coolers, plastic cups & serving equipment

Cans & Bottles \$4.95

includes canned soft drinks, bottled waters, ice, plastic cups & serving equipment

Coffee Station \$2.95

includes 10oz fresh brewed coffee, cream, sugar options, stir sticks, paper cups + lids. Add hot tea for +\$1 /guest.

ON SITE STAFF

Starting at \$25/hr. To keep your food & beverage stations stocked and tidy. Ask for more details!

À LA CARTE

Bottled Water \$2

Canned Soda \$2

Bottled Juice \$3
(orange, apple, cranberry)

Ice, 20 lb. \$10

INFUSION FLAVORS

Great served N/A on ice... or as a mixer!

Basil Raspberry Citrus	Spiced Ginger Citrus
Blueberry Thyme Lemonade	Raspberry & Hibiscus
Peach & Cranberry	Ginger Mint Lemonade
Strawberry Mint Lemonade	Blackberry Smash

BAR SETUP & BARTENDING SERVICE

Requires bartending staff on site. Priced per guest.

Beer & Wine \$4.95

includes glass urn water service, soft drinks, soda water, appropriate plastic cups, ice, coolers, and serving equipment for client-provided beer & wine

Full Service Bar \$6.50

includes glass urn water service, soft drinks, soda water, mixers, juices, fresh fruit garnishes, appropriate plastic cups, ice, coolers, and serving equipment for client-provided beer, wine & spirits

Glassware Upgrade \$1.50

add-on to the above beverage packages to include appropriate glassware.

BARTENDING STAFF

four hour minimum starting at \$30/hr
Includes setup + teardown time

Brunch Bar \$7.95

includes glass urn water service, bloody mary mix, juices (cran, orange, grapefruit), garnishes (limes, oranges, olives, celery), appropriate glassware, ice, and serving equipment for client-provided vodka, champagne, & wine

ADD-ONS & CUSTOM PACKAGES

Ask for more details about premium bar add-ons, beer + wine ordering/delivery, and customized next level bar packages from our sister company
80 East Bourbon & Cocktail Club

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BREAKFAST

PACKAGES

Includes one breakfast meat + one breakfast potato. Priced per guest.

Egg Strada \$17

Baked egg soufflé available in the following preparations:

- Sausage, Pepper & Onion with Pepperjack
- Mushroom, Asparagus, & Gouda
- Ham, Swiss, & Chive
- Garden Veggie & Asiago... broccoli, carrot, onion, zucchini, tomato

Breakfast Burritos \$17

On a base of Scrambled eggs and Shredded hash browns on a flour tortilla

Available in the following preparations:

- Sausage, Roasted Tomato, & Cheddar
- Roasted Veggie & Blackbean... mushroom, bell pepper, onion, spinach
- Spicy Pork... green chiles, black beans and queso fresco

Baked French Toast \$17

Available in the following preparations:

- Classic... cinnamon sugar with Ohio maple syrup
- Berry... with fresh berries and fresh whip cream
- Red Wine Infused... with spiced cabernet syrup

A LA CARTE

Sausage Links, two \$87 / 24 svgs

Sausage Patties, two \$87 / 24 svgs

Thick Sliced Bacon, two slices \$72 / 24 svgs

Breakfast Ham, one lg slice \$68 / 24 svgs

Homestyle Hashbrowns \$78 / 24 svgs

Scrambled Eggs, two \$68 / 24 svgs

Greek Yogurt Cups \$3.50 / each
with granola and fresh berries

Fresh Fruit Platter \$68 / 24 svgs
the best of the season, served elegantly

BAKED GOODS

Cinnamon Rolls \$2.85 / each

Muffins \$2.25 / each
2" blueberry, lemon poppyseed, pumpkin glaze or chocolate chip

Mini Croissant Platter \$72 / 24 svgs
served with chocolate ganache, lemon mascarpone creme, or
blackberry preserves

Mini Pastries \$2.15 / each
available in raspberry danish bites, nutella twists, or honey bun

Bread Loaves \$22 / 12 slices
Breakfast bread loaves full of pumpkin, lemon, zucchini, or banana

BEVERAGES

Bottled Water \$2 / each

Juices (orange, apple, cranberry) \$3 / each

Coffee Service \$3.50 / guest
includes 10oz fresh brewed coffee, cream, sugar options, stir
sticks, paper cups + lids. Add hot tea for +\$1 /guest.

ON-SITE SERVICE

Ask about including waffle, crepe,
or omelette live chef stations and a
full service Bloody Mary bar to your
next breakfast event!

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LUNCH

BOXED LUNCHES

Minimum order of 8 boxes per preparation

SANDWICHES & WRAPS

Includes fresh fruit, deli side, chips & dessert bite

Roasted Turkey & Brie red wine braised cranberry chutney, fresh arugula	\$16
Chimichurri Seared Pork house made chimichurri, blistered tomato, roasted garlic sauce, greens	\$15
Buffalo Grilled Chicken crumbled blue cheese, celery & ranch slaw, greens, fresh tomato	\$15
Roast Beef & Provolone caramelized onion cream, greens, tomato	\$16
Italian Club ham, salami, turkey, provolone, lettuce, tomato, giardiniera mayo	\$16
Veggie Greek hummus, cucumber, tomato, carrot, spinach, giardiniera chop, crumbled feta	\$15
Peppered Steak Tenderloin house made chimichurri, blistered tomato, roasted garlic sauce, greens	\$17
Turkey & Cheddar Club bacon, tomato, greens, and Dijon mayo	\$15
Grilled Chicken Pesto fresh pesto, roasted red bell pepper cream, provolone, tomato, greens	\$15
Southwest Pork Tenderloin grilled pork, sweet corn + black bean salsa, greens, cilantro, queso fresco	\$17
Roasted Salmon BLT lemon roasted salmon, crisp bacon, tarragon aioli, greens, tomato	\$18
Truffled Mushroom Stack onions, roasted red peppers, white cheddar, spinach, caramelized onion aioli	\$17

SALADS

Includes fresh fruit, deli side, chips & dessert bite

Extra Protein Add-On: Chicken (+\$2) Pork (+\$3) Steak (+\$4) Shrimp (+\$5)	
Strawberry Mista Salad mixed greens, strawberries, crumbled blue cheese, sliced almonds & bacon	\$16
Spring Citrus mixed greens, Seven Acres Farms micro greens, Cara Cara oranges, pomegranate seeds, and pistachios	\$15
Grilled Steak Tenderloin & Avocado greens, avocado, egg, fresh corn, tomatoes, Colby jack cheese, grilled onions	\$19
Summer Berry Crunch mixed greens + berries, pickled red onion, cucumber, toasted sunflower seeds	\$15
Italian Chopped mixed greens, salami, pepperoni, olives, cucumber, tomato, red onion, feta	(vegetarian \$14) \$16
Red, White & Blue mixed greens, chicken, strawberries, chevre, blueberries, scallions, pecans	\$17
Classic Caesar crisp romaine, fresh baked croutons, asiago, fresh lemon & cracked pepper	\$14
Candied Pecan & Apple mixed greens, Granny Smith apple, blueberries, blue cheese, candied pecans	\$16
Southwest Sweet Corn & Pork greens, corn & b. bean sauté, tomato, pickled red o's, avocado, queso fresco	(vegetarian \$15) \$17
Classic Cobb egg, bacon, crumbled blue, cheddar shred, tomato, cucumber, avocado	\$16
Roasted Beet & Avocado Salad mixed & micro greens, dried cranberries, pistachios, and asiago cheese	\$16

DELI SIDES

Bruchetta Pasta Salad
Mediterranean Orzo Salad
Broccoli Salad
Red Skin Potato Salad
Cole Slaw (Jalapeño or Traditional)
BLT Macaroni Salad

DESSERTS

Double Choc. Brownie Bite
Mini Choc. Chip Cookie
Caramel Blondie Bite
Buckeye Truffle (GF)
Choc. Orange Truffle (GF)
Lemon Raspberry Cookie

DRESSINGS

Balsamic Vinaigrette	Strawberry Poppyseed
Buttermilk Ranch	Chimmichurri Ranch
House Italian	Creamy Avocado
Classic Caesar	Thousand Island
Lemon Vinaigrette	Creamy Blue Cheese
Maple Balsamic Vin.	Honey Mustard

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LUNCH

SLIDER SANDWICHES

Served hot, wrapped in checkered paper. Priced each. Minimum order of 12 per preparation.

Burgers & Beef

Keep It Simple	\$3.75
provolone or cheddar and slider sauce	
BBQ Bacon Cheddar	\$4.55
crispy bacon, sharp cheddar, and BBQ	
The French Onion	\$4.25
burger slider, braised sweet onions, Gruyere	
The Brie	\$4.55
roasted tomato jam, grilled scallion, arugula	
Bison Burger	\$5.45
white cheddar cabernet + caramelized onions	
Peppered Steak Tenderloin	\$5.25
thin sliced with roasted onion, bell pepper, jalapeños, smoked provolone	
Reuben Sliders	\$5.25
corned beef, sauerkraut, Swiss, Thousand Island, fennel butter	
Italian Meatball	\$4.25
hand-rolled with asiago & toasted provolone	

Chicken & Pork

Ham & Swiss	\$3.75
with Dijon mayo	
Pulled Pork	\$4.35
slow cooked BBQ, dill pickle coleslaw	
The Cuban	\$4.65
pork, ham, Swiss, pickles, yellow mustard	
Chicken Caprese	\$4.55
basil, tomato, provolone, balsamic glaze	
Buffalo Chicken	\$4.55
romaine, tomato, blue cheese, celery slaw	
Chicken Parmesan	\$4.85
crispy chicken, melted provolone, marinara	
BBQ Pulled Chicken	\$3.95
cheddar cheese and pickled red onions	
Taco Chicken Philly	\$4.25
peppers, onions, mushrooms, provolone	
Chicken Cordon Bleu	\$4.85
Dijon cream sauce, sliced ham, Swiss cheese	

Veggie & Seafood

Crab Cake	\$6.25
citrus caper remoulade and fresh arugula	
Roasted Salmon BLT	\$5.65
grilled salmon fillet, crisp bacon, tarragon aioli, greens, fresh sliced tomato	
Truffled Mushroom Stack	\$4.55
fresh herbs, seared onions, aged white cheddar, truffle oil	
Roasted Veggie Stack	\$4.25
seasonal veggies, grilled carrot steaks, feta	
Black Bean & Sweet Corn	\$4.25
roasted tomato aioli and cheddar	
Mushroom Cheesesteak	\$4.55
sautéed peppers, onions, mushrooms, provolone	

BUILD-A-BOWL

Delicious ingredients delivered separately to ensure every guest can completely customize their plate. Priced per guest. Minimum order of 12 servings.

Pasta & Tortellini

\$18

Includes:

- Noodles: Herbed Penne + 3 Cheese Tortellini
- Sauces: House Marinara, Creamy Alfredo, and Veggie Stock Reduction
- Proteins: Sliced Chicken + Grilled Sliced Italian Sausage
- Mix Ins: Seared Mushrooms, Fresh Spinach, Roasted Tomatoes
- Fresh Baked Bread + Butter

Taco Bar

starting at \$17

Includes: (see next page for choices)

- Two flour tortillas, per guest
- Seasoned Rice & Slow Cooked Black Beans
- Proteins: Two Basic (Premium upgrades available, see next page)
- Toppings: Choose three. (already includes sour cream + two hot sauces)
- Salsas: Choose two

See next page for Protein options and Guacamole & Queso add-ons!

Poke Bowls

\$24

Includes:

- Bases: Sushi Rice, Citrus Bruised Kale
- Protein: Grilled Chicken, Marinated Raw Tuna, Soft Boiled Eggs
- Mix Ins: Julienne Carrots, Pickled Red Onions, Cucumber Sticks, Microgreens, Avocado, Scallions, Toasted Sesame Seeds, Peanuts, Fresh Cilantro leaves
- Dressings: Spicy Mayo, Ponzu dressing, Wasabi Vinaigrette

Hibachi

starting at \$21

Includes:

- Bases: Choose Two: Steamed Rice, Fried Rice, Noodles
- Proteins: Sliced Steak Tenderloin + Grilled Chicken (can upgrade)
- Mix Ins: Veggie Medley: Mushrooms, zucchini, onions, baby corn, peas, and carrots (served warm)
- Cold Mix Ins: Pickled cabbage, Sesame kale, Shredded Cheese
- Dressings: Teriyaki dressing, Yum Yum Sauce, Spicy Sriracha

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TACOS

Includes two flour tortillas (per serving), seasoned rice, slow cooked black beans, two basic proteins, one warm veggie, three toppings, and two salsas. Also includes sour cream and two hot sauces.
Starting at \$ 16 / guest. Pricing for substitutions and add-ons included below.

BASIC PROTEINS

Choose two.
Add additional choices for +\$2/guest

- Tex Mex Ground Beef
- Shredded Salsa Chicken
- Grilled Fajita Chicken
- Pulled Pork Carnitas
- Seasoned Sofritas

PREMIUM PROTEINS

Sub for +\$2/guest; Add-on for +\$3/guest

- Shredded Birria Beef
- Sliced Fajita Steak
- Seasoned Seared Shrimp

VEGGIES

Choose one.
Add additional choices for +\$2/guest

- Fajita Veggies & Sweet Corn
- Sauteéd Birria Mushrooms
- Cumin Roasted Carrot Sauté

TOPPINGS

Choose three.

- Shredded Salad Greens
- Cabbage Slaw
- Pickled Red Onions & Jalapeños
- Crumbled Queso Fresco Cheese
- Shredded Cheddar
- Fresh Cilantro Leaves

SALSAS

Choose two.
Additional \$18/qt. Add chips \$15/24 svgs

- Traditional Salsa
- Fresh Cilantro Salsa
- Salsa Verde with Lime
- Fresh Avocado Salsa
- Black Bean & Mango Salsa
- Pineapple Peach Salsa

ADD-ONS

- | | |
|----------------------|-----------------|
| Guacamole + chips | \$ 24 / QT |
| Warm Queso + chips | \$ 18 / QT |
| Extra Tortilla Chips | \$ 15 / 24 svgs |

DESSERTS

Don't forget the sweet stuff! Priced each.

- | | |
|------------------------------------|---------|
| Churro Custard Crunch Dessert Cup | \$ 3.25 |
| Tres Leches Berry Dessert Cup | \$ 3.25 |
| Mexican Hot Chocolate Brownie Bite | \$ 2.15 |

The
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YEAR ROUND

APPETIZERS

* Star denotes Gluten Free / Allergen-Friendly Option Available *

Charcuterie Display \$ 5 / guest

Priced per guest. Includes two meats, three cheeses, dried fruit, mixed nuts, one dip, crackers, crostini, and a fresh fruit garnish.

Deluxe Charcuterie Display \$ 8 / guest

Priced per guest. Includes three meats, four cheeses, preserves, dried & fresh fruit, roasted nuts, two dips, crackers, and crostinis.

Salsa & Dip Platter, served cold \$ 5 2

Choose Two, 1 qt each. Comes with tortilla chips or crostinis. Fresh Cilantro Salsa, Salsa Verde, Spicy Rojo Salsa, Fresh Guacamole, Pimento Cheese, or Chicken Salad.

Hot Salsa & Dip Platter, served warm \$ 5 8

Choose Two, 1 qt each selection. Comes with tortilla chips or crostinis. Buffalo Chicken Dip, Spinach & Artichoke, Sausage Smoked Gouda, Pulled Pork BBQ, or Reuben Style.

Grilled Chicken Bites* \$ 7 6

30 this order. Preparations include:

- Cordon Bleu... wrapped in ham with creamy Dijon Swiss dipping sauce
- Bacon Wrapped Bourbon Brown Sugar
- Buffalo Style... with celery and ranch (or blue cheese)

Slider Sammies, served warm \$ / each

A casual feel that always gets rave reviews. Individually wrapped in checkered paper on a 2" brioche bun. See Slider Menu for preparations.

Mini Sandwich Platter, served cold \$ 7 8

Starting at \$78/platter of 24 sammies. 2" brioche bun with your choice of deli sandwich. See our Lunch Menu for available preparations.

Stuffed Mushrooms* \$ 7 2

30 tartlets piled high with filling. Preparations include:

- Southwest Black Bean & Roasted Corn
- Bacon Asparagus & Rosemary Cream
- Sausage, Sage & Swiss

Mini Greek Salad Cups* \$ 5 8

30 per order. English cucumber cups stuffed with pickled red onion, Roma tomatoes, herbed vinaigrette, and crumbled feta.

Flank Steak Bites* \$ 8 7

30 per order. Choose your preparation: Chianti caramelized onion & crumbled Bleu cheese -or- Thai Sesame with Napa cabbage salad

Rumaki (Bacon Wrapped Water Chestnuts)* \$ 4 8

30 pack. Pick your glaze: Bourbon Honey, Sweet & Sour, or Blackberry BBQ

Asparagus Bites* \$ 5 6

30 pack. Wrapped In prosciutto with our signature lemon tarragon cream.

Smoked Trout Mousse \$ 3 8

16 oz, served with crostinis. a local specialty from Chef Gretchen's family farm. Whipped with garlic, cream, and spices.

Crostini Bites \$ 8 7

30 this order. Seasonal Preparations include:

- Truffled Mushroom... aged cheddar, garlic sautéed Criminis, truffle oil
- Steak Tenderloin... sliced thin with horsey cream, onion jam, or chimichurri
- Bruschetta... fresh mozzarella, basil, tomato, and balsamic glaze

Mini Twice Baked Potatoes* \$ 5 6

30 this order. Red skin potatoes stuffed with choice of: sour cream & scallion, chipotle cheddar, or BBQ Cheddar. Add On: Bacon (+\$6)

Veggie Plate* \$ 3 9

Carrots, Celery, Broccoli, Cucumber, and Bell Peppers with Parmesan ranch dip, Traditional Hummus, or Roasted Red Pepper Hummus.

Available in grab and go cups for: \$1.85 / 2 oz cup -or- \$3.85 / 5 oz cup

Cheese Plate \$ 3 6

2 lbs. Comes with crackers. Sharp Cheddar, Colby Jack, and Italian Provolone, with a fresh fruit garnish. Upgraded options available.

Jumbo Shrimp Cocktail* \$ 1 1 6

4 lbs. Served simply with cocktail sauce and fresh lemon.

Sweet & Sour Cocktail Meatballs \$ 4 5

30, two-bite skewers.

Phyllo Tartlets \$ 6 6

30 tartlets piled high with filling. Preparations include:

- Asparagus, Bacon, & Gruyere
- Roasted Tomato, Pesto & Asiago
- French Brie with apricot, cranberry, caramel, and almonds
- Wild Mushroom and Herb whipped Chevre
- Spinach & Artichoke
- Roasted Vegetables and cumin white bean purée

Crab Cake Bites \$ 8 5

32 bites per order. Pan seared with zesty crab sauce on the side.

Fresh Fruit Plate* \$ 6 8

The best of the season, served elegantly. Traditionally includes: pineapple, cantaloupe, grapes, strawberries, blueberries, and raspberries.

Coconut Crusted Shrimp \$ 6 5

24 pack. Hand-breaded jumbo shrimp, fried crispy and served with sweet & sour dipping sauce.

Deviled Eggs* starting at \$ 4 6

30 pack. Choose your preparation: Classic Dijon, Subtle Chipotle, Green Egg's & Ham w/pesto, or Cheddar Bacon Ranch

\$46 / 30 for vegetarian -and- \$55 / 30 for preparations including meat

Caprese Platter* \$ 6 2

Serves 8-10 guests. Fresh tomatoes dressed with basil infused olive oil, sea salt, and balsamic glaze. Paired with fresh mozzarella and a pile of field greens with fresh lemon, sea salt, shaved Parmesan & olive oil

The FoodSmiths

YEAR ROUND

SALADS

Featuring our signature FoodSmith's Blend of Seven Acre Farm microgreens

Priced per half pan = 8 side salads or 4 entrée size salads

Add Protein: Chicken (\$8), Steak (\$18), Shrimp (\$22), Soft/Hard Eggs (\$8)

Traditional Garden	Mixed greens, tomatoes, carrots, English cucumbers, croutons, and choice of dressing. Add shredded cheddar and bacon (+\$10)	\$ 4 2
Classic Caesar	Crisp romaine, asiago & parmesan blend, fresh lemon, cracked black pepper and classic Caesar dressing	\$ 4 2
Bistecca Wedge	8 wedges of iceberg lettuce topped with gorgonzola cheese, hard cooked egg, red onion, tomatoes, bacon. Creamy Parmesan -OR- Steakhouse 1000 Island dressing	\$ 5 8
Fresh Spinach Salad	Field greens and baby spinach with pickled red onions, tomatoes, toasted pecans, dried cranberries, and feta cheese. Great with Balsamic Vinaigrette	\$ 5 6
Strawberry Mista	Mixed greens, Seven Acre Farms microgreens, fresh strawberries, crumbled chevre (can sub blue cheese), crumbled bacon, candied pecans, Balsamic Vinaigrette	\$ 5 8
Harvest Salad	Mixed greens, Seven Acre Farm microgreens, Granny Smith apples, sharp cheddar, candied pecans, dried cranberries, and Maple Balsamic Vinaigrette	\$ 5 8
Kale Caesar	Citrus bruised kale, fresh croutons, asiago, our House Caesar dressing with fresh lemon & cracked black pepper. Add toasted hazelnuts (+\$12)	\$ 4 8
Classic Cobb	Crisp greens, hard cooked egg, bacon, shredded cheddar, crumbled Blue cheese, tomato, avocado, cucumber, and your choice of dressing.	\$ 6 2
Italian Chopped	Mixed greens, Seven Acre Farm microgreens, olives, cucumber, tomato, red onion, feta. Great with our house made vinaigrettes: Italian, Balsamic, or Lemon. Add pepperoni + salami (+\$6)	\$ 5 6
Southwest Avocado	Field greens and baby spinach with pickled red onions, tomatoes, toasted pecans, dried cranberries, and feta cheese. Great with Balsamic Vinaigrette.	\$ 5 8

SOUPS

Priced per 12 / servings

Broccoli Cheddar	\$ 5 8
Rustic Tomato	\$ 4 8
Chunky Potato	\$ 6 2
Beef & Vegetable	\$ 5 6
Chicken Tortilla	\$ 5 8
Beef Chili	\$ 5 6

SIDE DISHES

Ask about a la carté pricing

Whipped Red Skin Mashed Potatoes	Cole Slaw: Classic or Jalapeño
Homestyle Green Beans	Mediterranean Orzo Salad
Roasted Seasonal Vegetables	Broccoli Salad
Vermicelli Brown Rice Pilaf	Red Skin Potato Salad
Crispy Crushed Potatoes	Bruschetta Pasta Salad
Lemon Roasted Potato Wedges	Coleslaw Orzo Salad
Herb Roasted Cauliflower	Macaroni & Veggie Salad
Mixed Grain & Veggie Roast	Street Corn Pasta Salad

The
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YEAR ROUND

MAIN COURSE

Priced per serving. Minimum order of 8 servings/selection

Each serving includes: choice of one starch, one veggie, and fresh baked rolls + butter, unless otherwise noted

CHICKEN

Chicken Scallopini*	\$16
Lemon sauce, Italian provolone, Crimini mushrooms, capers.	
Grilled Chicken Caprese*	\$15
Fresh tomato, basil leaf with melted Italian provolone.	
Grilled Chicken Alfredo	\$15
Sides included: Herbed Pasta + Steamed Broccoli + Rolls & Butter	
Chicken Marsala*	\$17
Seared mushrooms and slow cooked Marsala wine sauce	
Parmesan Crusted Chicken	\$16
with a large medallion of fresh mozzarella melted on top, and our house marinara on the side. Sub grilled chicken upon request	
Smoked Chicken Quarters*	\$14
Brined for 36 hours and roasted with house blend of spices & herbs.	
Grilled Chicken Bonasera*	\$15
Marinated in fresh herbs and olive oil. Topped with artichoke hearts in a simple lemon butter sauce	
Chicken Pomodoro*	\$16
Grilled breast in our house made fresh made San Marzano tomato sauce Sides included: Herbed Pasta + Steamed Broccoli + Rolls & Butter	
Chicken Curry*	\$15
Slow cooked with sweet onions, red curry, tomato cream sauce.	
Grilled Chicken Carbonara	\$16
Grilled chicken, creamy alfredo, crispy bacon, fresh peas Sides Included: Herbed Pasta + Roasted Cauliflower + Rolls & Butter	
Chicken Cacciatore*	\$16
Served in a hearty Northern Italian red sauce tossed with fresh squash, zucchini, carrots, onions, and mushrooms. Sides included: Herbed Pasta + Rolls & Butter	
Rosemary Grilled Chicken*	\$17
Rosemary and garlic marinated overnight, then grilled and topped with a delicate rosemary cream sauce, seared Crimini mushrooms and toasted almonds.	
Margherita Chicken*	\$15
Sauteéd in garlic infused olive oil and served on a bed of our house-made red sauce with fresh mozzarella and basil pesto	

RED MEAT

Pork Tenderloin*	\$17
6 oz serving. Pick your Preparation:	
<ul style="list-style-type: none">• Bourbon Street: cracked black pepper and sweet bourbon glaze• Salt & Pepper Rub: with your choice of savory blueberry compote, or jalapeño pepper jelly, on the side• Blackberry Chipotle...Pan-seared tenderloin served with our signature Chipotle Infused Blackberry Compote• Balsamic Marinated Pork Loin...Grilled and served with cracked red pepper cream sauce and drizzled with balsamic glaze	
Beef Tenderloin Shoulder*	\$24
6 oz serving. Pick your Preparation:	
<ul style="list-style-type: none">• Classic Dry Rub: with chimichurri, horsey sauce, caramelized onion cream, or chipotle Infused blackberry compote, on the side• Sauteed Shallots & Herbs• Peppercorn Crusted (+\$4) with Cherry & Red Wine Reduction or Flambeed Bourbon Reduction w/ red bell pepper and sweet onions	
Italian Stuffed Peppers*	\$16
Brined for 36 hours and roasted with house blend of spices & herbs.	
Carnitas Taco Kit*	\$15
Tender & juicy pork shoulder, 3 flour tortillas, lettuce, shredded cheese, pickled red onions, chimichurri, a trio of salsas, slow-cooked black beans, brown rice,	
Grilled Sausage & Peppers*	\$16
an Italian classic with slow cooked marinara. Sides included: Herbed Pasta + Steamed Broccoli + Rolls & Butter	
Hand Rolled Italian Meatballs	\$15
2 large meatballs, house recipe with fresh herbs, parmesan, Ohio meats. Sides included: Herbed Pasta + Steamed Broccoli + Rolls & Butter	
Lamb Chops*	\$MP
Grilled and finished with herbed shallot butter and dressed with a Black Cherry & Red Wine Reduction or Rosemary Cream Sauce	
Homestyle Meatloaf & Gravy	\$16
Sides Included: Mashed Potato + Homestyle Green Bean + Rolls & Butter	
Mama's Lasagna	\$15
Classic Italian layered feast of ricotta, ground beef, Italian sausage, rich tomato sauce, mozzarella cheese, and noodle sheets Sides Included: Fresh Rolls + Butter	

* Star denotes Gluten Free / Allergen-Friendly Option Available *

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EMAIL US

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YEAR ROUND

MAIN COURSE

Priced per serving. Minimum order of 8 servings/selection

Each serving includes: choice of one starch, one veggie, and fresh baked rolls + butter, unless otherwise noted

VEGETARIAN

Three Cheese Tortellini Served simply in our decadent sun-dried tomato cream sauce and tossed with fresh spinach and seared mushrooms	\$16
Italian Stuffed Peppers* Ricotta, asiago and parmesan stuffing with roasted veggies and marinara.	\$16
Vegan Veggie Cacciatore* with San Marzano tomatoes	\$15
Mediterranean Penne Sun-dried tomatoes, garlic and toasted pine nuts tossed in a light vegetable stock reduction with fresh spinach and crumbled feta	\$14
Vegetarian Pasta Bonasera Penne pasta tossed with garlic seared tofu squares, broccoli florets, fresh diced Roma tomatoes and sautéed red onion in a light vegetable stock reduction and fresh Parmesan cheese	\$15
Veggie Lo Mein Traditional noodles tossed with carrot, broccoli, red bell pepper and house made sauce Sides Included: Pasta Noodles + Fresh Rolls & Butter	\$15
Cashew & Chickpea Tikka Masala* Slow cooked masala sauce covering roasted & seasoned chickpeas and cashews Sides Included: Cilantro Rice + Fresh Naan	\$17
Mediterranean Portabellas* Portabella cap piled high with red bell pepper, onion, garlic, roasted tomatoes, Greek spices, spinach, feta and parmesan	\$16
Tofu Taco Boat* Zucchini boat stuffed with sofritas, fresh sweet corn, black beans, bell peppers, sweet onions, cheddar, salsa, and tons of taco flavor	\$16

SEAFOOD

Shrimp Piccata* Third pound of shrimp seared with lemon sauce and capers	\$17
Shrimp Alfredo Pasta Third pound of shrimp with herbed pasta, grape tomatoes, and fresh spinach Sides included: Herbed Pasta + Rolls & Butter	\$17
Grilled Shrimp Stir Fry Third pound of shrimp with Stir fry veggies and Bourbon teriyaki sauce Sides Included: Steamed Brown or White Rice + Fresh Rolls & Butter	\$17
Shrimp Scampi* Third pound of shrimp sautéed with lemon, white wine, and garlic butter	\$17
Roasted Whitefish* Pick your preparation: <ul style="list-style-type: none">• Parmesan Encrusted with Italian herbs + fresh lemon• Mediterranean Style with herbs, red onions, tomatoes and olives	\$20
Seafood Linguini Fresh shrimp, calamari and white clams, in a spicy garlic tomato sauce Sides Included: Herbed Linguini + Fresh Rolls & Butter	\$26
Pan Seared Salmon Filets* Choose your preparation: lemon sauce & dill, citrus & soy glaze, bourbon maple, or wasabi & roasted garlic	\$22
Crab Cakes 2 large, pan seared cakes with zesty crab sauce, on the side	\$24
Shrimp & Whitefish Etouffee A Chef Gretchen speciality, over white rice	\$19
Seared Ahi Tuna* Sesame crusted & seared rare; served with wasabi cream and sweet soy glaze. Market Price.	\$MP

* Star denotes Gluten Free / Allergen-Friendly Option Available *

The
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(614) 477-8030

PRIVATE & CORPORATE CATERING

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11

GROWING SEASON

Spring and Early Summer's Best Flavors

* Star denotes Gluten Free / Allergen-Friendly Option Available *

APPETIZERS

Grilled Chicken Bites	\$76
30, two-bite skewers. Seasonal Preparations include:	
• Lemon Pesto... fresh basil, asiago, and our coveted lemon sauce	
• Garlic Parmesan... crispy parmesan crusted bites, marinara on the side.	
Cocktail Meatballs	\$45
30, two-bite skewers. Seasonal Preparations include:	
• Korean BBQ	
• Fig Infused BBQ	
Phyllo Tartlets	\$66
30, two-bite skewers. Seasonal Preparations include:	
• Chicken & Artichoke... artichoke hearts, bacon, and smoked gouda	
• Brie & Pear... French brie, fresh pear, thyme & apple blossom honey	
• Ricotta BLT... roasted tomatoes, herbed ricotta, bacon, and arugula	
Asian Chicken & Cashew Cups	\$78
24 / 5oz cups. Napa cabbage, pickled red onions, fresh cilantro, deli street cashews, sesame soy dressing.	
Spring Veggie Flatbread	\$14
8" flatbread (6 pieces). Grape tomatoes, asparagus, roasted garlic cream, red onion, white cheddar & feta	
Edamame Noodle Cups	\$78
24 / 5oz cups. Shelled soybeans, fine diced red onion & roasted red peppers, sweet corn, honey lime chimmichurri, ramen noodles.	
Grilled Shrimp Skewers	\$86
30, two-shrimp skewers. Served chilled and bursting with flavor: paprika, garlic, olive oil, scallions, roasted tomato lemonette.	
Buffalo Chicken Flatbread	\$14
8" flatbread (6 pieces). Alfredo sauce, grilled chicken, blue + mozzarella cheeses, scallions, buffalo sauce drizzled on top.	
Potstickers	\$68
30 this order. On a bed of fresh steamed veggies.	
Crostinis	\$87
30 this order. Seasonal Preparations include:	
• Smoked Salmon whipped with cream, spices, cheddar, bacon, and chives	
• Pork & Blue... pork tenderloin, manchego, apple, blueberry compote	
• Pomegranate Brie... Brie, pomegranate, pistachio, honey	

SIDES & SOUPS

Mediterranean Veggie Cous Cous	
Cucumber, scallion, mandarin orange, fennel frawn, and citrus tahini dress	
Lemon Roasted Potato Wedges	
Asparagus Saute	
with fresh sweet corn and blistered tomatoes.	
Chicken Lemon Ditalini	\$16/QT
Asparagus Bisque	\$14/QT
White Chicken Chili	\$16/QT

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)	
Spring Crunch Salad	\$62
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, fresh mint, blackberries, pickled red onions, cucumber, chevre, toasted sunflower seeds, with Lemon or Balsamic Vinaigrette.	
Spring Citrus Salad	\$62
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, Cara Cara oranges, pomegranate seeds, pistachios, and Pomegranate Lime Vinaigrette.	
Napa Cabbage Salad	\$66
8 lunch / 12 dinner servings. Crisp greens, carrots, scallions, roasted red bell peppers, cilantro, honey roasted peanuts, ramen, and our Sesame Soy Vinaigrette.	

MAIN COURSES

Priced per dinner serving. Comes with starch, veggie, bread + butter.

Apricot Raspberry Chicken	\$16
6 oz grilled chicken topped with savory apricot compote and sweet, fresh raspberries. Great with crispy crushed red potatoes and thin green beans	
Sage Butter Chicken	\$16
6oz grilled chicken, sage butter sauce, crispy prosciutto, and fresh lemon. Great with vermicelli brown rice and roasted veggies.	
Spring Pea Pasta	\$15
Pasta dishes do not include sides. Herbed cavatappi, sliced grilled chicken, spring peas, fresh basil, asiago & parmesan blend, and lemon sauce.	
Grilled Pork Tenderloin	\$17
Served with ginger pomegranate glaze.	
Mongolian Beef	\$19
Flank steak with hoisin glaze and scallions. Great with brown or white rice and steamed broccoli.	
Artichoke Stuffed Zucchini	\$16
Zucchini boat stuffed with capers, roasted red peppers, white bean stuffing atop our fresh basil marinara.	
Wild Mushroom & Spinach Tortellini	\$17
Tortellini does not include sides. Tossed with roasted tomatoes, fresh spinach, and mushroom broth.	
Coconut Crusted Shrimp	\$22
Fried crispy and served with sweet & sour sauce, coconut milk infused white rice and spring roasted veggies.	

DESSERTS

Dark Chocolate Raspberry Brownie Bite	\$2.55
Lemon Bar Bites	\$2.35
Strawberry Shortcake Mini Dessert Cup	\$3.15
White Choc Cranberry Walnut Blondie Bite	\$2.85

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HARVEST SEASON

The best flavors of Late Summer and Fall

* Star denotes Gluten Free / Allergen-Friendly Option Available *

APPETIZERS

Grilled Chicken Bites	\$76
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Cilantro Salsa... fresh lime, parsley, and a hint of cracked red pepper • Buffalo Style... with blue cheese dip & thin celery sticks • Sesame... soy glaze, sesame seeds, and Thai peanut dipping sauce 	
Cocktail Meatballs	\$45
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Curried... and covered in house made butternut squash curry • Kentucky Bourbon... In our signature apricot bourbon BBQ glaze 	
Phyllo Tartlets	\$66
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Jalapeño Popper...with cheddar, bacon, and cream cheese • Roasted Veggies... atop lemon & coriander white bean pureé • Sausage, Smoked Gouda, & Onion 	
Pepperoni Parmesan Quinoa Bite	\$62
30 bites. Traditional pizza flavors in a crunchy quinoa & parmesan cup. Sub herb roasted mushrooms for vegetarian option.	
Hawaiian Flatbread	\$14
8" flatbread (6 pieces). Grilled pineapple, thin red onion, white cheddar, pineapple mango BBQ, cilantro	
Crab Mac & Cheese Stuffed Mushrooms	\$82
30 Crimini shrooms stuffed with tender crab meat and our homestyle mac & three cheese blend.	
Blueberry BBQ Flatbread	\$14
8" flatbread (6 pieces). Black forest ham, blueberry BBQ sauce, roasted blueberries, herbed chevré, arugula & bourbon honey glaze	
Crostinis	\$87
30 this order. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Tomato Pesto... fresh pesto & roasted tomato jam with Asiago • Peach & Prosciutto... with fresh ricotta, micro greens & balsamic glaze • BlackberryPork... herbed goat chz, pork tenderloin, blackberry chipotle glz 	

SIDES & SOUPS

Mediterranean Veggie Cous Cous	
Cucumber, scallion, mandarin orange, fennel frawn, and citrus tahini dress	
Parmesan Roasted Zucchini Medallions	
Cumin Carrot Saute	
with fresh sweet corn, black beans, bell peppers + onions	
Chicken Lemon Ditalini	\$16/QT
Asparagus Bisque	\$14/QT
White Chicken Chili	\$16/QT

DESSERTS

Take 5 Brownie Bite	peanuts, pretzels, caramel	\$2.55
White Chocolate Cranberry	full cookie or blondie bite	\$2.25
Lemon & Berries Dessert Cup		\$3.25

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)	
Red, White, & Blue Salad	\$62
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, strawberries, crumbled blue cheese, blueberries, scallions, candied pecans and our Balsamic or Strawberry Poppyseed Vinaigrette	
Southwest Tortilla Salad	\$58
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, shredded red cabbage, pico de gallo, black bean & fresh corn sauté with peppers, and crispy tortilla strips served with our Classic Ranch, Salsa Ranch or Chimichurri Vinaigrette	
Shaved Brussel Salad	\$62
8 lunch / 12 dinner servings. Shaved Brussel sprouts, purple cabbage, shredded carrot, julienne kale, spicy pistachios, shaved asiago, shallots, and lemon vinaigrette.	

MAIN COURSES

Priced per dinner serving. Comes with starch, veggie, bread + butter.	
Strawberry & Chevre Caprese Chicken	\$17
6 oz grilled chicken layered with herbed chevre, fresh basil, sliced strawberries, and balsamic glaze.	
Chimichurri Grilled Chicken	\$15
served simply, fresh chimichurri drizzled on top. Great with herbed brown rice and roasted carrot, sweet corn, and black bean sauté	
Creamy Cajun Chicken	\$16
Sliced grilled chicken in sun dried tomato cream sauce with a kick. Great with herbed pasta and our sauté of zucchini, peppers, and onions.	
Cuban Roasted Pork Dinner	\$17
The deconstructed Cuban sandwich. Roasted pork layered with black forest ham & swiss cheese. Served with Cuban mustard relish on the side.	
Grilled Lamb Burgers	\$MP
Plump and juicy with tzatziki sauce. Lettuce, tomato, onion and rolls on the side. Market price.	
BBQ Baby Back Ribs	\$MP
With your choice of BBQ sauce. Market price.	
Southwest Stuffed Portabellas	\$17
black beans, fresh cut sweet corn, scallions, cheddar, red onion and roasted red pepper stuffing and your choice of starch and vegetable.	
Eggplant Parmesan	\$22
Comes with herbed pasta in place of two sides. Parmesan crusted & baked to perfection. Layered with our garlic marinara & fresh mozzarella.	
Cajun Shrimp & Smoked Gouda Grits	\$22
Creamy grits, Andouille sausage, saucy shrimp, onions, peppers, and bacon round out this flavorful rendition.	
Slow Cooked Carnitas Taco Kit	\$18
Three flour tortillas per serving with shredded lettuce, fresh chimichurri, queso fresco crumble, pickled red onion & cabbage slaw, a trio of salsas, slow-cooked black beans and brown rice.	
<u>Substitute Proteins:</u> Sofritas (+\$0), Birria Beef (+\$4), Shrimp (+\$4)	
<u>Add Ons:</u> Guac + Chips (\$24/qt), Queso + Chips (\$18/qt), Chips Only (\$15)	

The
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CELLAR SEASON

The best flavors of Late Fall & Winter

* Star denotes Gluten Free / Allergen-Friendly Option Available *

APPETIZERS

Grilled Chicken Bites*	\$ 76
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Chicken Parm... grilled chicken, slow cooked marinara, mozzarella • Garlic Butter... the best Indian flavors, bite sized • Chicken Marsala... with seared mushrooms and signature sauce 	
Cocktail Meatballs	\$ 45
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Cran & Blueberry BBQ • Meatloaf Style: Sweet Tomato & Mustard Glaze • Stroganoff Style: Beef Stock & Sour Cream Sauce 	
Phyllo Tartlets	\$ 66
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Pumpkin, Sage, Feta, Pinenut • Red wine braised sweet Cherries in Gorgonzola Cream, Candied Walnut • Bacon + Balsamic...basil, goat cheese, bacon, balsamic glaze, pistachios 	
Deli-Street Cashews*	\$ 16
Our signature Sweet & Salty recipe, by the pound.	
Pumpkin Sage Flatbread	\$ 14
8" flatbread (6 pieces). Roasted pumpkin, garlic cream sauce, thin red onion, crispy sage, gruyere	
Steak Flatbread	\$ 14
8" flatbread (6 pieces). Thin sliced flank steak, blistered tomatoes, arugula, and white cheddar sauce.	
Birria Bite	\$ 92
30 muffins. Jalapeño cheddar cornbread cup stuffed with roasted pork in our house made Birria sauce. Sub mushrooms for vegetarian option.	
Devil's on Horseback*	\$ 82
30 bacon wrapped dates stuffed with smoked gouda and slathered in maple chipotle glaze.	
Crostinis	\$ 87
30 this order. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Turkey & Bleu... with cranberry apricot chutney and arugula • Chevre & Fig...whipped herb chevre atop our homemade crostini with fig jam garnished with Seven Acre Farm microgreens 	

SIDES & SOUPS

Maple Whipped Sweet Potatoes	
Lemon Roasted Broccoli	
Garlic Parmesan Brussel Sprouts	
White Chicken Chili	\$ 60/12 cups
Vegetarian Mulligatawny	\$ 58/12 cups
Southwest Tortilla chicken, pork, or veggie	\$ 62/12 cups

DESSERTS

Dark Chocolate Cherry Brownie Bite	\$ 2.55
Orange Honey Sesame Cookie	\$ 2.25
Espresso Cheesecake Dessert Cup	\$ 3.25

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)	
Roasted Cauliflower & Carrot	\$ 58
8 lunch / 12 dinner servings. Mixed greens, local Seven Acre Farms microgreens, scallions, chili spiced pistachios, tahini vinaigrette	
Roasted Beet	\$ 58
8 lunch / 12 dinner servings. Mixed greens, local Seven Acre Farms microgreens, Granny Smith apples, pecans, asiago cheese, and our lemon vinaigrette	
Morello Salad	\$ 66
8 lunch / 12 dinner servings. Greens & spinach tossed with dried Morello cherries, candied walnuts and gorgonzola cheese + maple balsamic vinaigrette	
Winter Crunch	\$ 62
8 lunch / 12 dinner servings. Kale, shaved brussel sprouts, Gala apples, mandarin oranges, pomegranate + sunflower seeds, and cider vinaigrette	

MAIN COURSES

Comes with starch, veggie, bread + butter, unless otherwise noted

Cranberry Orange Chicken*	\$ 16
6 oz chicken thighs roasted and caramelized with red wine braised cranberries and orange sauce.	
Cashew Chicken*	\$ 17
with a sweet sesame soy glaze	
Apple Cider Chicken & Mushrooms*	\$ 17
6 oz grilled chicken breast with sautéed apples + sweet onions, mushrooms, thyme, cider reduction, crispy prosciutto	
Chicken Maggiano*	\$ 17
6 oz grilled chicken breast with herbed feta cream with artichoke hearts and crispy prosciutto	
Honey-Pecan Crusted Chicken*	\$ 18
Chicken medallions pounded thin and encrusted with pecans, sautéed in garlic-infused olive oil then drizzled with herbed honey vinaigrette	
Roasted Turkey Dinner	\$ 19
Roasted to perfection with side of gravy and sausage fennel stuffing	
Pork Fried Rice*	\$ 18
Roasted pork tenderloin, veggies, rice, egg, chiles. Sides Included: One Veggie + Fresh Rolls & Butter	
Maple Bourbon Braised Baby Back Ribs*	\$ 18
Four bones per serving	
Veggie & Pesto Tortellini	\$ 18
Cheese tortellini, pesto, baby spinach, artichoke hearts, capers, feta, in a sundried tomato veggie stock Sides Included: Fresh Rolls & Butter	
Sage & Smoked Gouda Stuffed Portobella*	\$ 16
Veggie Enchiladas	\$ 18
Black beans, corn, sweet potato, peppers & onions	
Pan Seared Shrimp & Curry Sauce*	\$ 17
Seafood & Chorizo Jambalaya*	\$ 24
Shrimp Cakes	\$ 22
Served with lemon aioli	

The FoodSmiths

DESSERT

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Minimum order of 24 per selection.

SIGNATURE SWEETS

	Bite-Size/each	Full-Size/each
Flourless Chocolate Torte	\$2.95	\$7.25
Key Lime Pie	\$2.55	\$7.00
Seasonal Cheesecake	\$2.95	\$7.25
Crepe Brulee Boats	N/A	\$5.85
Buckeye Pie	\$2.95	\$7.25
Oatmeal Cream Pies	\$2.35	\$3.55
Fruit Custard Tartlets	\$3.15	N/A

COOKIES

Available in bite size(\$2.15/ea) & full size (\$3.25/ea)

Chocolate Chunk
Plainly Iced Sugar Cookies
Stuffed Peanut Butter & Jelly
Cinnamon Roll Snickerdoodle

BROWNIES + BLONDIES

Available in bite size(\$2.15/ea) & full size (\$3.25/ea)

Double Chocolate Chip Brownies
Bourbon Turtle Brownies
Peanut Butter Swirl Brownies
Caramel Blondies

DESSERT CUPS

Available in bite size(\$2.85/ea) & full size (\$3.25/ea)

Churro Custard Crunch
Caramel Macchiato
Tres Leches Berry Cake
Chocolate Cookie Crunch

CHOCOLATE DIPPED

Priced each.

Strawberries	\$3.25
Buckeyes	\$2.25
Truffles	\$3.25
Cake Pops	\$3.95

CAKES

Custom cake & dessert options available through our partner, [Marvelously Made Desserts](#).
Ask about more info and pricing!

Mini Cupcakes	\$22 / dozen
Standard Cupcakes	\$35 / dozen
Sheet Cake	starting at \$55
Tiered Cake	starting at \$85

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