

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	\$ 52
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	\$ 58
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*	\$ 76
30 this order. Preparations include: <ul style="list-style-type: none">• 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	\$ 78
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*	\$ 72
30 tartlets piled high with filling. Preparations include: <ul style="list-style-type: none">• Southwest Black Bean & Roasted Corn• Bacon Asparagus & Rosemary Cream• Sausage, Sage & Swiss	
Mini Greek Salad Cups*	\$ 58
30 per order. English cucumber cups stuffed with pickled red onion, Roma tomatoes, herbed vinaigrette, and crumbled feta.	
Flank Steak Bites*	\$ 87
30 per order. Choose your preparation: Chianti caramelized onion & crumbled Bleu cheese -or- Thai Sesame with Napa cabbage salad	
Rumaki (Bacon Wrapped Water Chestnuts)*	\$ 48
30 pack. Pick your glaze: Bourbon Honey, Sweet & Sour, or Blackberry BBQ	
Asparagus Bites*	\$ 56
30 pack. Wrapped In prosciutto with our signature lemon tarragon cream.	
Smoked Trout Mousse	\$ 38
16 oz, served with crostinis. a local specialty from Chef Gretchen's family farm. Whipped with garlic, cream, and spices.	

Crostini Bites	\$ 87
30 this order. Seasonal Preparations include: <ul style="list-style-type: none">• 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*	\$ 56
30 this order. Red skin potatoes stuffed with choice of: sour cream & scallion, chipotle cheddar, or BBQ Cheddar. Add On: Bacon (+\$6)	
Veggie Plate*	\$ 39
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	\$ 36
2 lbs. Comes with crackers. Sharp Cheddar, Colby Jack, and Italian Provolone, with a fresh fruit garnish. Upgraded options available.	
Jumbo Shrimp Cocktail*	\$ 116
4 lbs. Served simply with cocktail sauce and fresh lemon.	
Sweet & Sour Cocktail Meatballs	\$ 45
30, two-bite skewers.	
Phyllo Tartlets	\$ 66
30 tartlets piled high with filling. Preparations include: <ul style="list-style-type: none">• 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	\$ 85
32 bites per order. Pan seared with zesty crab sauce on the side.	
Fresh Fruit Plate*	\$ 68
The best of the season, served elegantly. Traditionally includes: pineapple, cantaloupe, grapes, strawberries, blueberries, and raspberries.	
Coconut Crusted Shrimp	\$ 65
24 pack. Hand-breaded jumbo shrimp, fried crispy and served with sweet & sour dipping sauce.	
Deviled Eggs*	starting at \$ 46
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*	\$ 62
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

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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

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menu

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
Sauteed 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	

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VEGETARIAN

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

SEAFOOD

Shrimp Piccata*	\$17
Third pound of shrimp seared with lemon sauce and capers	
Shrimp Alfredo Pasta	\$17
Third pound of shrimp with herbed pasta, grape tomatoes, and fresh spinach Sides included: Herbed Pasta + Rolls & Butter	
Grilled Shrimp Stir Fry	\$17
Third pound of shrimp with Stir fry veggies and Bourbon teriyaki sauce Sides Included: Steamed Brown or White Rice + Fresh Rolls & Butter	
Shrimp Scampi*	\$17
Third pound of shrimp sautéed with lemon, white wine, and garlic butter	
Roasted Whitefish*	\$20
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	
Seafood Linguini	\$26
Fresh shrimp, calamari and white clams, in a spicy garlic tomato sauce Sides Included: Herbed Linguini + Fresh Rolls & Butter	
Pan Seared Salmon Filets*	\$22
Choose your preparation: lemon sauce & dill, citrus & soy glaze, bourbon maple, or wasabi & roasted garlic	
Crab Cakes	\$24
2 large, pan seared cakes with zesty crab sauce, on the side	
Shrimp & Whitefish Etouffee	\$19
A Chef Gretchen speciality, over white rice	
Seared Ahi Tuna*	\$MP
Sesame crusted & seared rare; served with wasabi cream and sweet soy glaze. Market Price.	

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