Blue Menu
Minimum of 25 Guests / Attendant Required

Enjoy a curated menu of local and sustainable dishes and give back to our community.
A portion of your bill ($5 per person) will be donated to benefit Columbia Community Service—plus Columbia Event Management will match with an additional $5 donation for each of your guests.

Blue Buffet

Roasted Apple and White Cheddar Tart over Hearty Greens topped with Maple Balsamic Glaze
Hudson River Fruit Apples / Milton, NY; Cabot Creamery Cheddar / Rochester, VT; Catskill Provisions Maple

Butternut Squash Mulligatawny Soup
Lancaster Farm / Lancaster County, PA

Penne Pasta with Fresh Basil Pesto and Topped with a Caprese Salad
New York Ravioli and Pasta Company / New Hyde Park, NY

Choice of Two (2) Entrees:
Grilled Murray’s Boneless Chicken with Tarragon Lemon
Murray’s Chicken / South Fallsburg, NY

Farm-Raised Trout Sautéed with Spinach and Fennel
North Carolina Trout

Roasted Pork with Sautéed Fresh Apple and Cranberry
Pennsylvania Pork

Baked Sweet Potatoes
Scott Farms / Lucama, NC

Local Roasted Root Vegetables
Hepworth Farms / Milton, NY

All Prices are Per Person Unless Otherwise Noted.
We are pleased to accommodate your dietary restrictions with up to 24 hours notice.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
All orders that require the waitstaff, bartenders, uniformed chef or sanitation personnel will be charged $39.00 per staff at a 5 hour minimum. Actual staffing needs for your event will be determined by your Columbia Catering Sales Manager.
All Disposable orders require a Green Fee of $1.00 per person.
All orders for Lerner Hall will require the use of China at an additional $3.00 per person.