

BLUE MENU

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MINIMUM OF 20 GUESTS

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 97

Mesclun, Frisée & Wild Arugula Salad (GF, VN): Homemade Balsamic Dressing

Satur Farms, NY

Tomato & Mozzarella Caprese Salad (GF, V, D)

Lucky Tomatoes, NY; Lioni Mozzarella, NJ

Pioppini Mushroom & Barley Soup (VN)

Rhode Island

Spaccatelle Pasta alla Vodka (D)

Lucky Tomatoes, NY; Ronny Brook Farm, NY

Grilled Chicken Breast on a Bed of Sautéed Garlic Spinach (GF)

Lancaster, NJ

Oven Roasted Marinated Cod (GF, D): Saffron Caper Cream Sauce

Northeast Atlantic Cod

Sautéed Baby Bok Choy & Carrots (GF, VN)

Satur Farms, NY

Herb Roasted Fingerling Potatoes (GF, VN)

Skrapini Farm, NJ

Sliced Fresh Fruit (GF, VN)

Homemade Cookies (D)

