

Aiken Columbus Club Catering Menu

TOUCH OF THE CLASSICS

Select one of the following Appetizers:

All meals include choice of salad. Drinks include sweet and unsweetened tea, coffee, water. Cash Bar

APPETIZERS

Vegetable Spring Rolls

Our Vegetable Spring Rolls are hand crafted, they're fresh and delicious. Inside the delicate, crispy wrapper is fresh-cut vegetables. Served with choice of a sweet chili or mango-habañero (sweet and saucy) dipping sauce.

Spanakopita Puff Pastry Bites

These Spanakopita Puff Pastry Bites have a crunchy, buttery puff pastry crust paired with a flavorful garlic, dill, kale, and feta filling.

Crab Rangoon Cups

Crab Rangoon Bites are crispy puff pastry shells stuffed with a creamy crab filling. Lightly dusted with Old Bay Seasoning. Served with a side of Texas Pete Hot Sauce.

Jumbo Cheese Ravioli

Jumbo Cheese Ravioli is filled with a creamy combination of ricotta, Romano, Parmesan and Asiago cheeses, seasoned with select spices. Served with marinara sauce.

SALADS

Columbus Club Almost Famous Garden Salad

Crisp lettuce, Roma tomatoes, red onion, pepperoncini, black olives, croutons and freshly grated Parmesan Cheese! Lightly tossed with a Homemade Creamy Italian Dressing.

Creamy Coleslaw with Tart Cherries, Blue Cheese, and Toasted Walnuts

A simple cabbage-based Coleslaw with a creamy mayo-based dressing balanced with apple cider vinegar, honey, and Dijon mustard. Dried cherries add sweetness, walnuts give it nutty crunch, and blue cheese adds creamy texture and umami flavor.

German Cucumber Salad (Gurkensalat)

A traditional German family salad made with fresh cucumbers, dill, onion, and just the right amount of creaminess. This salad is very light and refreshing.

ENTRÉES

Select One of the following Entrées

Shrimp and Grits Stuffed Peppers

Shrimp and grits are stuffed inside bell peppers and baked in this healthy stuffed peppers recipe. Add the optional hot sauce if you want to give the filling some kick. Served with Fiesta Corn Muffins.

Served with Spicy Blue Cheese Celery Slaw.

– Substitute plain grits with our uniquely smoked grits or white rice.

Baked Asian Tilapia Stir-Fry

Lightly baked flaky tilapia with Stir-Fry vegetables, in a mild garlic, ginger chili sauce. Served with green chili shortbread, sweet, spiced mushroom and rice pilaf.

Oven Baked Greek Chicken

Baked Greek Chicken is a flavorful, juicy, and tender oven baked chicken breast that has been marinated 24 hours in olive oil, lemon juice, garlic, and fresh herbs. Sitting on a bed of Mediterranean Rice.

– Substitute classic or garlic mashed potatoes, mashed cauliflower for Mediterranean rice.

Chicken Cordon Bleu

Baked boneless chicken breast stuffed with Black Forest style ham, Swiss cheese, coated with crunchy golden seasoned breadcrumbs. Lightly dressed in a Dijon cream sauce. Served on a bed of jasmine rice with mushrooms.

– Substitute classic or garlic mashed potatoes, mashed cauliflower for jasmine rice.

Irish Braised Beef with Sticky Sauce

Irish braised beef slow cooked in a hearty sauce of stout beer, red onions, raisins, cherry marmalade and tomato paste served with Colcannon (buttery mashed potatoes), baked cabbage with bacon.

– Substitute honey glazed carrots for baked cabbage with bacon.

Beef Olives (Irish Rolled Beef)

Stuffed tender beef rolls with a shallot, mushroom and British Stilton cheese stuffing, baked in a brown sauce in the oven until tender. Served with Colcannon and Oven Roasted Honey Glazed Carrots .Served with Irish Style Coleslaw

DESERTS

Select one of the following Deserts:

Butter Toffee Cake

A warm buttery, gooey, sweet and sticky mini bundt cake made with butter, whipping cream, buttermilk and brown sugar.

Glazed Fruit Medley

A delicious medley of Bananas, Honeydew, Grapes, Strawberries in slightly thickened semi-sweet orange juice glaze. Served cold.

Torta mousse al cioccolato a triplo strato (Triple-Layer Chocolate Mousse Cake)

Triple decadent -layer cake, featuring a traditional chocolate base, a chocolate mousse layer and a white chocolate mousse layer. Made with dark chocolate topped with fruit.

Cheesecake di tartaruga (Turtle Cheesecake)

Every slice of our New York-Style Turtle Cheesecake has a thick layer of fudge, covered with caramel sauce and garnished with chopped pecans – all wrapped up in a graham cracker crust.