



# Chocolate Café

FINE CHOCOLATES | CASUAL FOOD | COFFEE | DESSERTS | SPIRITS & PEOPLE

## *Catering & Dessert Menu*

1855 Northwest Blvd., Columbus, OH 43212 | 614-485-2233  
Sunday-Thursday 8:00 a.m. – 9:00 p.m. | Friday & Saturday 8:00 a.m. – 10:00 p.m.

730 S. High Street, Columbus, OH 43206 | 614-947-0032  
Open Daily 8:00 a.m. – 3:00 p.m.

[www.chocolatecafecolumbus.com](http://www.chocolatecafecolumbus.com) | [chocolatecafecatering@gmail.com](mailto:chocolatecafecatering@gmail.com)

All pictures are 100% Chocolate Cafe



# Brunch



## Egg Bacon & Avocado Wraps\*

Scrambled egg, bacon, avocado, tomatoes & cream cheese in a tomato basil wrap.

- \$42 -

## Southwest Breakfast Burrito\*

Crowd pleaser stuffed with eggs, avocado, and black beans and corn salsa.

- \$42 -

## Sausage Supreme Burrito\*

Eggs, sausage, and hash browns with cheddar mixed with Sriracha and house made ranch dressing.

- \$42 -

## Sausage, Egg & Cheddar Ciabatta\*

Substitute bacon or ham.

- \$42 -

## BLT with Egg\*

Crisp bacon, lettuce, tomato, and mayonnaise piled high with eggs served on whole wheat.

- \$42 -

## Ham, Egg & Swiss Croissant\*

Or choose sausage.

- \$40 -

## Bacon, Egg, & Cheddar Bagel Sammie\*

Or choose sausage or ham.

- \$40 -

## Assorted Pastries

House baked muffins, scones and cinnamon rolls. Small feeds 8-10 people. Large feeds 15-18 people.

- \$35 - | - \$50 -

## Fruit Tray

Our selection of fresh seasonal fruit.

- \$35 - | - \$50 -

## Bagel Tray

One dozen assorted New York style bagels with butter and cream cheese.

- \$45 -

## Waffle Bar

Belgian waffles served with fresh fruits, syrup, chocolate, and whipped cream.

- \$11 per person -

## Breakfast Bar\*

Scrambled eggs, choice of meat, fresh fruit & hash browns.

- \$12 per person -

## Mimosa or Bloody Mary Bar

- \$10 per person -

## Coffee Service

Coffee carafe serves 10 cups. Includes cups, stirrers, sugars, and half-and half. Alternative milk, add \$5.00.

- \$30 -

## Juice Bar

Choose from orange, pomegranate, pineapple, apple, or cranberry.

- \$3.75 per person -

## Hot Chocolate Bar

Served with all the fixings on the side including whipped cream, chocolate shavings, and caramel sauce.

- \$5 per person -

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There may be an additional charge for plates, utensils, and linen upgrades

## Appetizers



Small serves 10-12 | Large serves 18-20

### Chips & Guacamole

- \$25 - | - \$50 -

### Veggie Tray

Served with red pepper hummus.

- \$35 - | - \$50 -

### Tomato Bruschetta

Served on crusty crostini.

- \$25 (2 dozen) - | - \$35 (3 dozen) -

### Bacon & Brie Crostini

Applewood smoked bacon and brie cheese.

- \$35 (2 dozen) - | - \$45 (3 dozen) -

### Spinach & Artichoke Dip

An employee favorite made with fontina cheese and served with tortilla chips.

- \$25 (serves 10-12) - | - \$50 (serves 18-20) -

### Bourbon Sriracha Meatballs

Extra large meatballs tossed in Sriracha spread and topped with bourbon.

- \$35 (2 dozen) - | - \$45 (3 dozen) - | - \$55 (4 dozen) -

### Chicken Salad Cucumbers\*

Thick sliced cucumbers topped with our spinach and parmesan chicken salad.

- \$30 (2 dozen) - | - \$45 (3 dozen) -

### Caprese Skewers

Skewers with fresh tomatoes, basil, and mozzarella drizzled with balsamic glaze.

- \$30 (2 dozen) - | - \$45 (3 dozen) -

### Buffalo Chicken Dip\*

A staff favorite served with tortilla chips.

- \$25 (feeds 10-12) - | - \$50 (feeds 18-20) -

### Red Skinned Potato Skins

Delicious red skinned potato skins topped with cheddar and bacon and served with sour cream.

- \$40 (2 dozen) - | - \$55 (3 dozen) -

### Shrimp & Guacamole Phyllo Cups\*

Individual phyllo cups filled with house made guac and Cajun seasoned shrimp.

- \$40 (2 dozen) - | - \$50 (3 dozen) -

## Salads & Soups



Serves 12-15

### Berry Avocado Salad

A mix of fresh cut strawberries, slivered almonds, avocado, and feta cheese. Served with poppyseed dressing.

- \$45 -

### Cafe Garden Salad

Fresh greens with cucumbers, tomatoes, shredded cheddar & croutons.

- \$40 -

### Chicken Caesar Salad\*

A classic served with Royal Caesar Dressing.

- \$45 -

### Berry Spinach Salad

Grilled chicken with fresh berries, cranberries and feta.

- \$45 -

### Chopped Salad\*

A customer favorite with grilled chicken, avocado, feta, tomatoes, and cucumbers.

- \$45 -

### Cobb Salad\*

Hearty salad with turkey, egg, bacon, tomatoes, cheddar and bleu cheese.

- \$45 -

### Cajun Cobb Salad\*

Add some pep to your salad! A mix of spring greens and romaine topped with corn and bean salsa, grilled chicken, avocado, eggs, and shredded cheddar. Served with house made ranch dressing.

- \$45 -

### Pasta Salad

Choose Balsamic & Basil or Bacon & Ranch dressing.

- \$35 (serves 10-12) - | - \$50 (serves 18-20) -

### Soup Service

Five quarts of one of these amazing soups:

Lobster Bisque, Tomato Basil Bisque, Chicken Noodle, Loaded Potato, Italian Wedding, Minestrone, Beef Chili.

Served with fresh rolls and crackers.

(serves minimum 20 guests)

- \$95 -

# Sandwiches



Each tray comes with five full sandwiches cut in half.

## Chicken Salad Croissant\*

House made with spinach & parmesan on a flaky croissant.

- \$40 -

## Ham and Swiss

Thinly sliced Black Forest ham, Swiss cheese, lettuce, tomato, and our honey mustard spread on a ciabatta bread.

- \$42 -

## Turkey Apple & Cheddar\*

Gala apples make this sandwich popular.

- \$42 -

## Caprese Wrap

Fresh mozzarella, greens, tomatoes, avocado & onions in a tomato basil wrap.

- \$40 -

## Veggie Wrap

A tomato basil wrap filled with Swiss, lettuce, tomato, cucumbers, and red pepper hummus.

- \$42 -

## Cafe Club\*

Fresh turkey, ham & bacon with Swiss, cheddar, lettuce, tomato, mayonnaise and onion.

- \$45 -

## BLT

Served on whole wheat with lots of bacon, lettuce, mayonnaise, and tomato.

- \$45 -

## Turkey Avocado Croissant\*

Thinly sliced turkey, avocado, lettuce, tomato, onion, and basil pesto spread on a buttery croissant.

- \$45 -

## Tuna Salad Croissant\*

Albacore tuna salad served with lettuce and tomato on a croissant.

- \$40 -

## Turkey Bacon & Swiss\*

Served on wheat with honey-mustard dijon.

- \$45 -

## Italian Panini Press

Piled high with ham, Genoa salami, Provolone, lettuce, tomato, banana peppers, Italian dressing, and mayo.

- \$45 -

## Apple Bacon & Cheddar

Popular with customers for the thick bacon and apple slices.

- \$45 -

## California Cobb Wrap

Turkey, bacon, avocado, bleu cheese, lettuce, tomato & Ranch served in a Tomato-Basil wrap.

- \$45 -

## Chicken Caesar Wrap

Grilled chicken, chopped romaine, shaved parmesan, and Royal Caesar dressing wrapped in a tomato basil wrap.

- \$45 -

## Box Lunch

Choice of signature sandwich, chips, and dessert. Dessert options: small cookie, truffle or chocolate covered strawberry.

- \$13 -

## Deluxe Box Lunch

Choice of signature sandwich, dessert and choice of side salad or cup of soup. Dessert options: small cookie, truffle or chocolate covered strawberry.

- \$14 -

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# Charcuterie Boards



**Medium Board** (serves 15-20) - \$80 - | **Large Board** (serves 20-35) - \$130 -

## Antipasto

Genoa salami, prosciutto, fresh mozzarella, feta cheese, olives, artichokes, crackers, and balsamic dipping sauce.

## Fruit & Cheese

Seasonal fruit and berries with wild berry yogurt dip, sliced cheddar, Swiss, pepperjack, and feta cheeses and sesame crackers.

## Fondue

Fresh fruit, marshmallows, pound cake, rice krispies, graham crackers, mini cookies, and chocolate. So much chocolate!

## Kids Sandwich Board

- \$50 - (feeds 15-20) | - \$75 - (feeds 20-35)

Kids sized sandwiches including turkey and cheese, ham and cheese, and peanut butter and jelly. Chips, pretzels, gummi worms, and caramel corn fill out the board.

## Gourmet Chocolate Board

All of our favorite milk and dark chocolates including mini truffles, turtles, caramels, mints, cordials, pretzels and rice krispies.

## Dessert Board

A real crowd pleaser with all of our favorites: chocolate berries, brownies, cookies, mini cakes, and Buckeyes.

## Brunch Board

An epic board with silver dollar pancakes, French toast sticks, fresh fruit, scones, muffins, and cinnamon rolls.

## Classic Meat and Cheese Board

Ohio made turkey, ham, and salami served with mild cheddar, Swiss, provolone, and pepperjack. Also served with crackers, mini rolls, and condiments.

# Dietary Boards



**Medium Board** (serves 15-20) - \$75 - | **Large Board** (serves 20-35) - \$125 -

## Keto Charcuterie Board

Turkey, prosciutto, and salami served with Keto friendly cheeses, strawberries, blueberries, blackberries, almonds, and pecans.

## Vegetarian Board

Loads of fruits and vegetables, gourmet cheeses, nuts, crackers, breads, and spreads.  
Vegan option ... add \$10

## Gluten Free Charcuterie Board

Salami and prosciutto with cheeses, nuts, artichokes, olives, fresh and dried fruit, and gluten-free crackers.

## Holiday Theme Charcuterie Board

Dependent on the holiday.



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## Cakes

### Celebration Cakes

Vanilla or Chocolate

Starting at - \$50 -

Dependent of flavor, fillings, and overall design. Call for pricing.

#### Other Cake Flavors

Additional Charge of \$5

Yellow | Marble | Lemon | Almond  
Strawberry | Red Velvet | Carrot Cake

#### Creams & Filings

Extra Charges Applicable

Chocolate | Caramel | Cream Cheese | Espresso  
Lemon | Peanut Butter | Salted Caramel  
Raspberry | Strawberry | Blueberry

### Our Favorite Cakes (12 slices)

- \$75 -

Fudgy Wudgy | Lemon Berry Mascarpone

### Cake As Big As Your Head (10 slices)

- \$90 -

Chocolate Explosion | Carrot Cake

### Specialty Cheesecakes (12 slices)

- \$75 -

New York | Oreo | Snickers | Buckeye | Double Chocolate

### Cake Pops

- \$36 to \$48 - (per dozen)

Price dependent on design

Vanilla | Chocolate | Funfetti  
Espresso | Red Velvet | Espresso

## Buckeyes

Standard \$1.50 each | Specialty \$2.00 each

Specialty includes:

Oreo | Butterfinger | Kit Kat | Mint

## Cookies & Brownies

### Cookies

- \$30 - (per dozen)

Peanut Butter | Sugar | Oatmeal  
M&M | Macadamia Nut

### Jumbo Cookies

- \$36 - (per dozen)

Triple Chocolate Chip | Reese's Peanut Butter Cup  
Everything But The Kitchen Sink

### Custom-Made Sugar Cookies

Price depends on design and size. Call for pricing.

### Brownies & Dessert Bars

- \$55 - (per dozen)

Salted Caramel Brownie | Double Fudge Brownie  
Espresso Brownie | Lemon Bar | S'mores Bar | Brookie

### Cupcakes

- \$42 (per dozen) -

Vanilla | Chocolate | Lemon  
Strawberry | Funfetti | Espresso  
Custom cupcakes also available.

## Fondue

A customer favorite! Call for pricing.







## Custom Dessert Stations



*All prices are per piece. Call for pricing.*

Truffles | Toffees | Turtles | Caramels | Mints | Rice Krispies | Marshmallow Squares

## Custom Strawberries & Fruit Arrangements



We are partners with Fruit Bouquets and Shari's Berries. Call for pricing.



## Bar or Drink Service



**Assorted Sodas**  
- \$3 each -

**Bottled Root Beer, Cream Soda,  
Sparkling Water, or Iced Tea**  
- \$3.75 each -

**Lemonade with Fresh Fruit**  
- \$3.75 each -

**Coffee Carafes**  
- \$30 -  
(serves 10-12)

**Hot Chocolate Carafes**  
- \$50 -  
(serves 10-12)

**Non-Alcoholic Punch**  
- \$25 -

**Prosecco Champagne Punch**  
- \$50 -

**Full Bar Service Available**  
Pricing may vary.  
Includes ice, cups, napkins, utensils, and garnishes.





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