



Chocolate Café

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

Catering Menu

1855 Northwest Blvd., Columbus, OH 43212 | 614-485-2233
Sunday-Thursday 9:00 a.m. – 9:00 p.m. | Friday & Saturday 9:00 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 | www.chocolatecafeexpress.com
chocolatecafecatering@gmail.com

Brunch



Egg Bacon & Avocado Wraps*

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

- \$40 -

Southwest Breakfast Burrito*

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

- \$40 -

Spinach & Egg Flatbread*

Made with fresh mozzarella, tomatoes and a basil pesto spread

- \$35 -

BLT with Egg*

Bacon, lettuce, tomato, and mayonnaise served with fruit.

- \$40 -

Ham, Egg & Cheese Croissant*

Or choose sausage.

- \$35 -

Bacon, Egg, & Cheese Bagel Sammie*

Or choose sausage.

- \$35 -

Assorted Pastries

House baked muffins, scones and cinnamon rolls

- \$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.

- \$30 -

Waffle Bar

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

- \$7 per person -

Breakfast Bar*

Scrambled eggs, choice of meat, toast & hash browns

- \$8 per person -

Mimosa or Bloody Mary Bar

- \$7 per person -

Coffee Bar

- \$3 per person -

Juice Bar

- \$3 per person -

Hot Chocolate Bar

- \$4 per person -

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Appetizers



Small feeds 10-12 | Large feeds 18-20

Chips & Guacamole

- \$25 - | - \$50 -

Veggie Tray

Served with red pepper hummus.

- \$35 - | - \$50 -

Tomato Bruschetta

Served on crusty crostini.

- \$20 - | - \$40 -

Bacon & Brie Crostini

Applewood smoked bacon and brie cheese.

- \$20 - | - \$40 -

Spinach & Artichoke Dip

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

- \$25 - | - \$50 -

Bourbon Sriracha Meatballs

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

- \$40 - | - \$55 -

Chicken Salad Cucumbers*

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

- \$24 - | - \$40 -

Caprese Skewers

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

- \$35 - | - \$50 -

Buffalo Chicken Dip*

A staff favorite served with tortilla chips.

- \$25 - | - \$50 -

Red Skinned Potato Skins

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

- \$30 - | - \$50 -

Shrimp & Guacamole Phyllo Cups*

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

- \$50 -

Salads & Soups



Spinach Salad

Your choice of balsamic and basil or bacon and ranch.

- \$25 - | - \$50 -

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*

Spicy grilled chicken served atop mixed greens with a black bean and salsa mix, cheddar cheese, hard boiled egg, and avocado.

Served with ranch or blue cheese dressing.

- \$45 -

Soup Service

Ten quarts of one of these amazing soups:

Lobster Bisque, Tomato Basil Bisque, Chicken Noodle,

Loaded Potato, Italian Wedding, Minestrone,

Beef Chili, or White Cheddar Poblano.

(serves minimum 20 guests)

- \$90 -

Soup Shooters

Choose from Lobster Bisque,

Tomato Basil Bisque, or White Cheddar Poblano

- \$4 -

Sandwiches



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 crusty baguette.

- \$40 -

Turkey Apple & Cheddar*

Gala apples make this sandwich popular.

- \$40 -

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, mushrooms, and red pepper hummus.

- \$40 -

Box Lunch

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

- \$10 -

Signature Sandwiches



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 -

Roast Beef & Asiago

Sliced thin, served warm or cold on your choice of bread.

- \$45 -

California Cobb Wrap

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

- \$45 -

Box Lunch

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

- \$12 -

Deluxe Box Lunch

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

- \$14 -

Charcuterie Boards



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

Antipasto

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

Veggie

Seasonal fresh vegetables served with crusty bruschetta, crackers, housemade ranch and red pepper hummus.

Fruit & Cheese

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

Fondue

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

Kids Grazing Board

Fresh fruit and veggie slices, crackers, popcorn, chips, granola bars, and super fun candy.

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, lemon bars, brownies, cookies, mini cakes, and Buckeyes.

S'mores Board

Loads of milk, dark, and white chocolate served with Extra large marshmallows, graham crackers, and three different spreads including Nutella.

Brunch Board

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

Sandwich Charcuterie Board

Turkey, ham, and roast beef served with various cheeses, mini breads and spreads, lettuce, tomato, onion, and cucumbers.

Dietary Boards



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

Keto Charcuterie Board

Turkey, roast beef, ham, and salami served with Keto friendly cheeses, strawberries, blueberries, blackberries, almonds, and pecans.

Vegan Charcuterie Board

A beautiful spread of seasonal fruits, vegetables, olives, crusty bread, and vegan cheese spread.

Vegetarian Board

Loads of fruits and vegetables, gourmet cheeses, nuts, crackers, breads, and spreads.

Gluten Free Charcuterie Board

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

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Bar or Drink Service



Assorted Sodas

- \$3 each -

Bottled Root Beer, Cream Soda, Sparkling Water, or Iced Tea

- \$3 each -

Lemonade with Fresh Fruit

- \$2.75 each -

Coffee Carafes

- \$25 -

(serves 10-12)

Hot Chocolate Carafes

- \$40 -

(serves 10-12)

Non-Alcoholic Punch

- \$20 -

Prosecco Champagne Punch

- \$40 -

Full Bar Service Available

Pricing may vary.

Includes ice, cups, napkins, utensils, and garnishes.

Fondue Fountain



Fondue Fountain Rental

- \$75 -

Per Person Charge

- \$5 -

Set Up & Breakdown

- \$30 -

Dippers include:

Fresh Fruit
Ladyfingers
Cookies
Graham Crackers
Marshmallows
Pretzels



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Dessert Stations



Pricing varies depending on guest count.

Delivery Fee and Set Up - \$30 -

Cheesecake & Pie Dessert Bar

Choose from New York cheesecake, Oreo, Buckeye, and Snickers cheesecake. Pie choices include apple, cherry, pecan, and strawberry.

Cake Pop Dessert Station

A colorful display of your choice of vanilla, chocolate, yellow, red velvet, espresso, or funfetti.

Buckeye Fan Dessert Bar

For the ultimate fan – Buckeyes, Buckeye pretzels, Buckeye mini cakes, and Buckeye sugar cookies.

Milk & Cookies Dessert Bar

A sweet spread of chocolate chip, Reese's, s'mores, salted caramel, and oatmeal cookies.

S'mores Dessert Bar

A full spread of delectable chocolate, marshmallows, graham crackers, and whipped cream.

Brownie & Berries

Chocolate dipped strawberries served with salted caramel pretzel brownies, rockslide brownies, triple chocolate brownies, and blondies.

Gourmet Cupcake & Macarons

Your choice of cupcakes with six different types of gluten-free macarons.

Candy Bar Station

A fabulous spread of truffles, turtles, cordials, Rice Krispies, marshmallow squares, almonds, blueberries, pretzels, and double dipped peanuts.

Rustic Cake & Cupcake Station

A wonderful, rustic cake of your choosing and cupcakes to match.

Desserts to do at Home!



DIY Cookie Decorating Kit

A dozen sugar cookies waiting to be decorated with buttercream and toppings.

DIY Cupcake Decorating Kit

Choose between vanilla and chocolate cupcakes with frostings, toppings, and sprinkles.

Dip Your Own Treats In Chocolate

Become a master of chocolate with strawberries, graham crackers, pretzel rods, Rice Krispies, and Oreos.



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