



Chocolate Café

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

Catering & Dessert 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
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 -

Sausage & Egg Ciabatta*

Choose your type of cheese

- \$40 -

BLT with Egg*

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

- \$40 -

Ham, Egg & Swiss 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.

- \$38 -

Waffle Bar

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

- \$8 per person -

Breakfast Bar*

Scrambled eggs, choice of meat,
toast & hash browns.

- \$10 per person -

Mimosa or Bloody Mary Bar

- \$9 per person -

Coffee Bar

- \$3 per person -

Juice Bar

- \$3.75 per person -

Hot Chocolate Bar

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

- \$4.75 per person -

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

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.

- \$30 (2 dozen) - | - \$40 (3 dozen) - | - \$50 (4 dozen) -

Chicken Salad Cucumbers*

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

- \$25 (2 dozen) - | - \$40 (3 dozen) -

Caprese Skewers

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

- \$25 (2 dozen) - | - \$40 (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.

- \$30 (2 dozen) - | - \$50 (3 dozen) -

Shrimp & Guacamole Phyllo Cups*

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

- \$35 (2 dozen) - | - \$50 (3 dozen) -

Salads & Soups



Serves 12-15

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 -

Pasta Salad

Choose Balsamic & Basil or Bacon & Ranch dressing.

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

Soup Service

Ten quarts of one of these amazing soups:

Lobster Bisque, Tomato Basil Bisque, Chicken Noodle,

Loaded Potato, Italian Wedding, Minestrone.

(serves minimum 20 guests)

- \$90 -

Soup Shooters

Choose from Lobster Bisque, or Tomato Basil Bisque.

- \$4 -

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 crusty baguette.

- \$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, mushrooms, 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 -

Roast Beef & Cheddar Ciabatta

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 -

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Charcuterie Boards



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

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, 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.

Classic Meat and Cheese Board

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

Dietary Boards



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



Cakes

Celebration Cakes

Vanilla or Chocolate
 - \$45 - | - \$55 - | - \$70 -
 Serves 6-8 | Serves 10-12 | Serves 18-20

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

8" - \$60 - | 10" - \$75 -
 Banana Pudding | Buckeye Cake | German Chocolate
 Orange | Lemon Blueberry | Thin Mint | S'mores
 Strawberry Lemonade | Rainbow | Chai Tea
 Fudgy Wudgy (\$75) | Lemon Berry Mascarpone (\$75)

Cake As Big As Your Head

- \$85 -
 Chocolate Explosion | Carrot Cake

Specialty Cheesecakes

- \$65 -
 New York | Chocolate | Oreo | Snickers | Buckeye

Miniature Cakes

- \$6 (each) - | - \$48 (dozen) -
 Triple Mousse | Peanut Butter
 Key Lime | Red Velvet

Cake Pops

- \$36 (dozen) -
 Vanilla | Chocolate | Lemon
 Red Velvet | Funfetti | Espresso

Cookies & Brownies

Cookies

- \$24 (dozen) -
 Peanut Butter | Sugar | Oatmeal Raisin
 M&M | White Chocolate Macadamia Nut

Jumbo Cookies

- \$36 (dozen) -
 Triple Chocolate Chip | Reese's Peanut Butter Cup
 Everything But The Kitchen Sink

Custom-Made Sugar Cookies

Price depends on design and size.

Assorted Brownies

- \$48 (dozen) -
 Salted Caramel Pretzel | Double Fudge | Blondie

Cupcakes

- \$36 (dozen) -
 Vanilla | Chocolate | Lemon | Strawberry
 Custom cupcakes also available.

Dessert Bars

- \$48 (dozen) -
 Lemon | Key Lime | S'mores | Brookies | Goopy Butter

Custom Strawberries

Chocolate Covered Strawberries

- \$36 (dozen) -





Custom Dessert Stations



All prices are per piece.

- \$1.50 -

Chocolate Covered Pretzel Rods | Chocolate Pecan Turtles
Mint Hideaways | Chocolate Caramels | Coconut Haystacks
Buckeyes | Buckeye Pretzels

- \$2.00 -

Chocolate Covered Oreos | Pecan Turtles
Mint Meltaways | Caramels

- \$3.00 -

Truffles

Milk Chocolate | Dark Chocolate | White Chocolate | Caramel
Raspberry | Cappuccino | Coffee | Amaretto
Tiramisu | Rum | Mint | Hazelnut | Irish Cream | Black Forest
Champaign | Sea Salt | Lemon | Banana | Coconut

- \$3.00 -

Chocolate Covered Strawberries | Cake Pops

- \$4.00 -

Custom Designed Wedding Cookies | Chocolate Covered Rice Krispie
Treats | Marshmallow Squares | Fudge Brownies | Salted Caramel
Pretzel Brownies | Blondie Brownies | Lemon Bars | Key Lime Pies

Custom Designed Chocolate Molds

Pricing May Vary

Wedding Dresses | Tuxes | Rings | and more!

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

- \$2.75 each -

Coffee Carafes

- \$25 -
(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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