

## Spirits

We have a full selection of fine wines by the bottle and the glass, along with domestic and imported beers and Maryland micro-brews on tap. We also offer a variety of select premium cordials and liquors. Please ask about our various bar options for your event.



## **COHO GRILL**



## LOFT

## BANQUETS

### **COHO GRILL**

11130 Willow Bottom Drive  
Columbia, MD 21044  
410-740-2096

**Summertime \$16.50pp**

Classic Chicken Caesar Salad with Homemade Croutons and Fresh Shaved Parmesan  
Basil Lemon Salmon Display & Cool Lime Dill Sauce & Capers, Red Onions and Chopped Egg  
Tortellini Salad with Sun dried Tomatoes & Rst. Red Pepper  
Kahlua Walnut Topped Brie with Strawberries and Grapes served with crackers  
Grilled Chilled Balsamic Vegetables  
French Bread and Butter

**El Bistro \$12.95pp**

Grilled Marinated Chicken Breasts served over penne pasta tossed with a cremini merlot sauce  
Spicy Italian Sausage tossed in our homemade marinara served with oven roasted peppers and onions  
Crisp Green Beans tossed in Balsamic Vinegar, fresh basil and garlic  
Parmesan Potatoes Wedges  
Classic Ceaser salad with homemade croutons  
Fresh Seasonal Fruit  
French bread and Butted

**La Conquistador \$12.95 pp**

Lemon Garlic Chicken served over Citrus infused confetti rice  
Homemade Lasagna Meat or Vegetable  
Grilled Chilled Balsamic Vegetables  
Vegetable Antipasta Platter  
Classic Caesar Salad with Garlic Croutons  
Fresh Seasonal Fruit  
Toasted Garlic Bread

**Spring Season \$17.25 pp**

Proscuitto & Boursin stuffed Chicken Breast topped with a red pepper coulis and served over sauté spinach with sun dried tomatoes & toasted pine nuts accompanied by risotto bianco  
Basil Lemon Salmon Display served with Cool lime Dill Sauce and Red Onions, Capers and Chopped Egg  
Roasted Red Bliss Potatoes tossed with Rosemary and Thyme  
Fresh Seasonal Fruit  
Housemade Ratatouie  
Forest Green Salad with Fresh Vegetables and homemade dressing  
French Bread and Butter

**Winter Delight \$ 18.75pp**

Five-Spice London Broil served with fresh horseradish and Mushroom au jus \* carver  
Coho stuffed Chicken with Fresh Mozzarella and Basil topped with our smoky tomato sauce and served over Parmesan Risotto.  
Roasted Red Bliss Potatoes tossed with Rosemary and Thyme  
Fresh Seasonal Fruit  
Fresh Vegetable du Jour  
Mixed Green Salad with Fresh Vegetable and Homemade Dressings  
French Bread and Butter

**The Cabaret Minimum Of 40 \$16.25PP**

Top Round of Beef served with mushroom au jus, tiger and fresh horseradish \* carver  
Marinated Chicken Breast sauced with a roasted garlic beurre blanc, artichoke hearts and sun dried tomatoes served over confetti rice  
Creamy Whipped Potatoes  
Fresh Vegetable of the day  
Classic Caesar Salad with fresh shaved parmesan  
Fresh Fruit  
French Bread & Butter

**El Café \$18.25PP**

Marinated Roast Pork Loin with Mustard Sage Sauce and our Cpt Morgan BBQ Sauce \* carver  
Basil-Lemon Salmon Display with Dill Lime Sour Cream and red onions, capers, chopped egg  
Marinated Mozzarella Salad with Fresh Tomatoes, Red Onion and fresh basil  
Summer Squash, Carrot & Zucchini Medley  
Yukon Gold Potatoes Au Gratin  
Classic Caesar Salad with Garlic Croutons  
Fresh Fruit  
French Bread & Butter

All Prices are per person. In addition there is a \$50.00 non-refundable room fee for all events plus 5% sales tax and 17% gratuity. There may be additional fees for services. 50% prepayment may be required. Hospitality table of iced tea and soft drinks are included with all menus. Coffee service with dessert selection-\$2.25 to \$5.50 pp. Coffee service with provided dessert-\$1.50 pp.