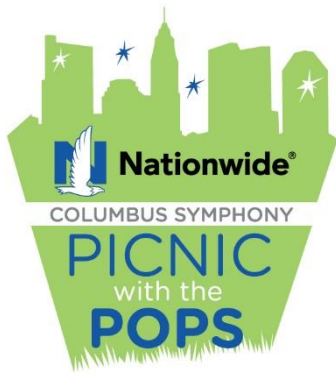




Nationwide Picnic with the Pops Catering Guide 2024

Columbus Commons
160 S High St
Columbus OH 43215

Gates Open 6PM | Dinner Served 7PM | Concert 8PM



2024

A Message from the Columbus Symphony

Thank you for joining us for a night of music and dancing under the stars at the 2024 Picnic with the Pops! Your support and patronage make all that we do to serve our community through music possible.

Below you will find details regarding preferred catering partners available to sponsors, subscribers, and guests of table seats in the front lawn of the Columbus Commons.

Our Partners

This season we welcome City Barbeque, Condado, and Lavash Café as preferred Picnic with the Pops catering partners. Please find a selection of menus and details on placing your catering order.

Table Settings

All catering packages include table service, white poly visa tablecloth, eco-friendly disposable tableware and flatware wrapped in napkins.

Order Details

Please note the ordering deadlines for each individual caterer. Orders must be placed directly to the caterer. Please note that additional beverage orders will be placed on a separate form through CAPA. All orders are served family style for 8-10 people and set at 7PM the night of the concert.

Cancellation Policy

If a Picnic with the Pops concert is cancelled for any reason or if you choose to cancel after the 48-hour grace period and choose not to attend the event "All original charges will apply."

In the case of inclement weather cancellation, catering orders will be available for pick-up on the 4th floor of the Ohio Theatre until 8:30PM on the night of the show.



To order, email **Randy Arehart**, City Barbeque Project Manager at rarehart@citybbq.com or **614-769-1935**. Orders must be placed by Thursday at 5PM.

Please provide your Name and Table Number at the time of the order. Customers will receive a secure online pay link after the order is requested.

Menu Option 1

(Serves 4) \$130
(Serves 10) \$260

Appetizer

Fresh Fruit Platter with
Homemade Strawberry
Cream Cheese Dip

Main Course

Smoked Beef Brisket
Smoked Pulled Pork
Macaroni and Cheese
Baked Beans with Brisket
*Includes Buns, Sauces, &
Pickles*

Dessert

Fresh-Baked Chocolate Chip
Cookies / Triple Chocolate
Cake

Menu Option 2

(Serves 4) \$150
(Serves 8-10) \$290

Appetizer

Fresh Fruit Platter with
Homemade Strawberry
Cream Cheese Dip

Main Course

Pulled Chicken
Smoked Beef Brisket
Macaroni and Cheese
Cole Slaw
Baked Beans
*Includes Buns, Sauces, &
Pickles*

Dessert

Fresh-Baked Chocolate Chip
Cookies / Triple Chocolate
Cake

Menu Option 3

(Serves 4) \$160
(Serves 8-10) \$300

Appetizer

Fresh Fruit Platter with
Homemade Strawberry
Cream Cheese Dip

Main Course

Smoked St. Louis Ribs
Smoked Beef Brisket
Pulled Pork
Corn Pudding
Baked Beans
*Includes Buns, Sauces, &
Pickles*

Dessert

Fresh-Baked Chocolate Chip
Cookies / Triple Chocolate
Cake



To place your order contact **Mary Kate**, Condado Tacos Catering Coordinator, at catering@condadotacos.com or 614-902-1440. Orders must be placed by Friday at 12pm.

Please provide your Name, Table Number, Phone Number, and Email Address at the time of the order. Be sure to mention this is for "Picnic with the Pops." Customers will receive a secure online pay link to enter their payment information and confirm their order.

Build Your Own Taco Bar

(Serves 8-10) \$260

*Includes choice of taco shells, two proteins, two sauces, all of the toppings, and three 12 oz dips with chips.

Build Your Own Taco Bar + Dessert

(Serves 8-10) \$300

*Includes choice of taco shells, two proteins, two sauces, all of the toppings, and three 12 oz dips with chips, and dessert.

Shells: Hard Corn, Soft Flour, Variety

Proteins: Roasted Chicken, Tex-Mex Ground Beef, Housemade Chorizo, Slow-Roasted Pulled Pork, Thai Chili Tofu, Veggie Chorizo, Braised Beef Brisket (+ \$45), Tequila-Lime Steak (+ \$45)

Sauces: Avocado Ranch, Mexican Chimichurri, Cilantro Lime-Aioli, Southwest Crema, Chipotle Honey, Habanero-Mango, Dirty Sauce

Toppings: Lettuce, Tomatoes, Onions, Corn Salsa, Cheddar, Red Cabbage, Jicama & Cabbage Slaw

Chips & Dip: Traditional Guacamole, Pineapple Guacamole, Pico Guacamole, Street Corn Guacamole, Queso Blanco, Queso chorizo, Smoke Cheddar Queso, Dirty Queso, Fire Roasted Elote Queso, Mexican Street Corn, Pico De Gallo, House Salsa, Tomatillo Salsa, Corn Salsa

Dessert: 10 Triple Chocolate Brownies

A La Carte

Rice \$8 (serves 4) or \$10 (serves 10)

Black Beans \$8 (serves 4) or \$15 (serves 10)

Sour Cream \$8 (serves 10)

Tots: Loaded, Simple, or Smoked Cheddar Bacon \$50 (serves 10)



To order, email **Jackie** at catering@lavashcafe.com.
Orders must be placed by Thursday at 5PM.

Please provide your Name, Table Number, and Credit Card information at the time of the order.

Menu 1

Jazz Grill (Serves 10) \$375

Chicken Shawarma
Lamb/Beef Shawarma
Chicken Kefta
Lamb/Beef Kefta
Chicken Kabob
Rice
Hummus
Black Bean Hummus
Fatoush Salad
Cut Veggies

Served with Pita Bread, Hot
Sauce, Garlic Sauce, & Tahini
Sauce
Baklava

Menu 2

Symphony Grill (Serves 10) \$435

Lamb Chops
Chicken Kabob
Lamb Kabob
Beef Kabob
Chicken Shawarma
Lamb/Beef Shawarma
Rice
Fatoush Salad
Hummus
Baba Ganoush
Cut Veggies

Served with Pita Bread, Hot
Sauce, Garlic Sauce, & Tahini
Sauce
Baklava

Veggie Sampler

(Add to Any Meal) \$95

Not sold separately

Grape Leaves
Hummus
Baba Ganoush
Black Bean Hummus
Tabouleh
Falafel
Pita Bread