



Banquet Menu

For Private Parties in the North Star Room

About this Restaurant.....

An exceptional restaurant featuring regional cuisine from all parts of the United States. Successfully reviewed by The Columbus Dispatch, the restaurant takes all of its dishes, appetizers through desserts, to a level of imaginative extreme.

Located...

*At I-71 and Polaris Parkway just ¼ mile east of the Polaris Fashion Mall.
1835 Polaris Parkway
Columbus, Ohio 43240*

The "North Star" Room at Polaris Grill

The North Star Room seats up to 50 people for Monday through Sunday luncheon functions and nightly dinner functions.

A minimum food and beverage purchase is required for the private room.

Charges for private parties will be presented on one check to the host for payment at the time of service.

18% gratuity and 7.5% Sales Tax will be added to your check.

A \$100 deposit, which is required at the time of reservation, will be credited that evening to the check. Payment can be made with Visa, MasterCard, American Express, Discover, Diners Club, Check or Cash.

Menu prices and selection subject to change.

For more information and reservations, please call

Cliff Madden @ 614- 431-5598



PRIVATE BANQUET PARTIES

Minimum Food and Beverage Purchases:

Breakfast:

**Monday through Saturday 8AM-10:30AM
\$ 500 Minimum Food and Beverage Order**

Lunch:

**Monday through Saturday 11AM-4PM
Sunday 10AM-4PM
\$400 Minimum Food and Beverage Order**

Dinner:

**Monday through Thursday 4PM-10PM
\$600 Minimum Food and Beverage Order
Friday and Saturday 4PM-10PM
\$1200 Minimum Food and Beverage order**

Month of December

Lunch:

**Monday through Sunday
\$600.00 Minimum Food and Beverage Purchase**

Dinner:

**Monday through Sunday evenings
\$1200 Minimum Food and Beverage Purchase**



Breakfast Banquet Menu

Continental Breakfast \$8.75/person

Seasonal Fresh Fruit

Assorted muffins, bagels, Danishes, and croissants

Morning Sunrise Breakfast Buffet \$12.95/person

Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage Links

Hash Brown Potatoes

Assorted Bagels and Breakfast Breads

Country Harvest Breakfast Buffet \$13.95/person

Seasonal Fresh Fruit

Cinnamon French toast with Warm Maple Syrup

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage Links

Hash Brown Potatoes

Assorted Breads, Muffins, and Danishes

Buckeye Breakfast Buffet \$14.95/person

Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Pancakes with warm maple syrup

Sausage Gravy with Biscuits

Country Ham Slices and Crisp Bacon

Hash Brown Potatoes

Breakfast Breads, Muffins, and Croissants

Polaris Grill Grande Breakfast Buffet \$17.95

Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage Links

Country Ham Slices

Sausage Gravy with Biscuits

Hash Brown Potatoes

Pancakes with warm blueberry syrup

Cinnamon French toast with warm maple syrup

Assorted Breads, Muffins, and Danishes

* Coffee, Ice Tea, Hot Tea, and Soft Drink Service is \$2.50/person (Free Refills)

* Juice Service - \$3.00/drink

*Omelets may be added to any breakfast buffet for \$4/per person

*Belgian waffles may be added to any breakfast buffet for \$3/per person



Lunch Banquet Menu

Soups and Plated Appetizers

Chicken and Crawfish Gumbo	\$6.95
Aztec Chowder	\$7.45
Wild Mushroom Bisque	\$6.95
Chicken Quesadilla	\$10.95
Maryland Crab Cakes	\$15.95
Shrimp Cocktail	\$14.95
Pan De Grill	\$10.95
Beef Carpaccio	\$13.95
Spinach and Artichoke Dip	\$11.95

Lunch Entrees

(Please choose up to four of the following)

All Lunch prices include Choice of coffee, tea, or soft drink.*A 55 house salad may be added for \$5.95

Grilled Chicken Salad	\$16.65
Maryland Crab Cake Salad	\$20.65
Fish and Chips	\$17.65
Grilled Tuna Salad	\$19.65
Polaris Chicken Wrap	\$14.65
Steakhouse Burger	\$15.65
Prime Rib Sandwich	\$19.65
Parmesan Encrusted Chicken	\$17.65
Tomato Basil Chicken	\$17.65
Maryland- Style Crab Cakes	\$19.65
Grilled Salmon Oscar	\$19.65
Orange Horseradish Crusted Halibut	\$21.65
Baby Back BBQ Ribs	\$19.65
Hickory Smoked Pork Chop	\$19.65
6oz Filet Mignon	\$29.65
Shrimp and Scallop New Orleans	\$19.65
Chicken and Tasso Penne	\$18.65
Salmon Shiitake Fettuccine	\$18.65
Six Cheese Ravioli	\$16.65
Walleye Amandine	\$18.65

Desserts

New York Style Cheesecake	\$8.95
Chocolate Mousse Cake	\$8.95
Crème Brulee	\$8.95
Apple Tart	\$8.95
Pineapple Upsidedown Cake	\$8.95
Johnson's Ice Cream or Sorbet	\$3.95



Dinner Banquet Menu

Hors d'oeuvre Displays

Blackened Chicken Tenders	\$57.95/ per 25 pieces
Rosemary Chicken Tenders	\$57.95/per 25 pieces
Deep Fried Chicken Tenders	\$57.95/per25 pieces
Chicken Wings (BBQ, Buffalo, Teriyaki)	\$45.00/per 25 pieces
Crab Stuffed Mushrooms	\$67.50/per 30 pieces
Sausage Stuffed Mushrooms	\$67.50/per 30 pieces
Cheese Stuffed Mushrooms	\$67.50/per 30 pieces
Meatballs (Swedish, BBQ, Italian)	\$43.75/per 25 pieces
Fresh Fruit Display	\$69.95 serves 25
Domestic Cheese Display	\$69.95/serves 25
Vegetable Display with Dip	\$69.95/ serves 25
Spinach and Artichoke Dip	\$69.95 serves 25
Shrimp Cocktail	\$74.95/ per 25 pieces
Silver Dollar Crab Cakes	\$69.95/ per 25 pieces
Beef Tenderloin Skewers	\$149.95/ per 25 pieces
Imported Cheese and Antipasti	\$169.95 serves 25
BBQ Ribs (2 bone sections)	\$85/per 25 pieces



Dinner Entrees

(Please choose up to four of the following:)

All Entrees include the 55 House Salad, house made bread, choice of coffee, tea, or soft drinks and a scoop of Johnson's ice cream or sorbet. All Entrees are served with two side dishes except for the pasta entrees.

Six Cheese Ravioli	*	\$28.55
Shrimp and Scallop New Orleans	*	\$34.55
Chicken and Tasso Penne	*	\$31.55
Salmon and Shiitake Fettucine	*	\$30.55
Parmesan Crusted Chicken		\$30.55
Tomato Basil Chicken		\$30.55
Hickory Smoked Pork Chops		\$37.55
Baby Back BBQ Ribs		\$39.55
Maryland Style Crab Cakes		\$37.55
Orange Horseradish Halibut		\$42.55
Grilled Salmon Oscar		\$37.55
Walleye Amandine		\$36.55
Tournedos Polaris		\$40.55
New York Strip Steak		\$46.55
Filet Mignon		\$46.55
Mixed Grill (Filet, Salmon, Crab Cake)		\$42.55
Lamb Chops		\$45.55
Roasted Prime Rib Au Jus		\$47.55

The following desserts may be substituted for the ice cream for an additional \$5.00

New York Style Cheesecake

Chocolate Mousse Cake

Apple Tart

Pineapple Upside Down Cake

Crème Brulee

Fresh Berries with Sorbet

Chef's Seasonal Special