

Super Sides and Appetizers

❑ Cheesy Potato Bake

Our most basic mashed potato casserole has cheddar and garlic – the one kids like best.

❑ Supreme

Think cheesy on steroids and you get supreme! Ranch dressing, bacon and green onions, plus a couple other seasonings and it's almost a meal all by itself. Great with most of our steak and meatloaf recipes, and a favorite of most men.

❑ Twice Baked

The one preferred by most women is potato skins with a generous amount of sour cream and butter, with cheese. Also easy to separate and cook individually, if you prefer.

❑ Asian Green Beans

Soy and brown sugar with sesame make these beans delicious and pretty.

❑ Homestyle Green Beans

Almost like Grandma's, but we didn't fresh pick them! Bacon, onion, and a generous dose of black pepper add country charm to almost any meal.

❑ Artichoke Dip

A party classic with artichokes, cream and parmesan cheeses and sour cream is perfectly seasoned to serve on bread or crackers.

❑ Buffalo Chicken Dip

Like your favorite wings mixed with cheese – cream cheese, bleu cheese and monterey jack! We love it best served with celery and carrot sticks, but you can serve it with anything, and if you like spicy, we suggest a little extra hot sauce on top!

Simple Sides and Appetizers

❑ Olive Tapenade

Great flavor in a tiny package. Perfect as an appetizer with crackers, bread, or bruschetta. Also a great sandwich topping, or accent to any Mediterranean meal.

❑ Baby Bakers

These have been an instant hit. Tiny roasted new potatoes are a perfect side, or a great appetizer served with your favorite sauce, or wrapped in bacon and baked til crisp. Another item you'll always want to keep on hand.

❑ Macaroni and Cheese

Way better than the box kind and if you bake it with a layer of crushed crackers, it might even be as good as Mom's...

❑ Cinnamon Apples

An old stand-by perfect for breakfast with oatmeal, snacks with yogurt, dinner with grilled pork chops, or anytime you need some good sweet comfort.

❑ Garlic Bread

For your convenience, a foil wrapped loaf that you can bake with any entrée, or use instead of regular sandwich bread, or cut into small slices for appetizers.

❑ Corn Muffins

We have always served these with some of our entrées, but customers can't seem to get enough! Eight muffins to serve for breakfast, with dinner, or even after-school snacks.

Dessert

❑ Fruits of the Forest

Apples, strawberries, rhubarb and other berries make for a perfect mix of sweet, tart and just plain good pie filling. We also offer other pies seasonally, so if you have a request, ask and we can probably have it for you. You bake and serve and take all the credit.

❑ Chocolate Paradise

Our all-time best seller, crushed chocolate sandwich cookies and creamy chocolate mousse to eat frozen or thawed, alone or with fresh seasonal berries!

Favorites

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It's about time... to outsource your cooking duties

*Columbia's Kitchen will help
you save time, money and stress
and eat better!*

In addition to seasonal and monthly specials, we are proud to offer our **Anytime Menu!** It has taken two years, but we finally know what Columbia likes to eat and this menu represents your favorites. These items will be available anytime, year-round, so your favorite meals will always be waiting. Of course, if you know you need something, a quick phone call will guarantee that we don't sell them all to your neighbor — they're his favorites too, you know! Thanks for your support and we look forward to serving you soon!



Regular Business Hours:

Monday through Friday 10:00 to 7:00
Saturday 10:00 to 3:00

Feel Free to Contact Us:

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Breakfast

❑ Breakfast Burritos

Eight individually wrapped, microwavable burritos with sausage or ham, egg, cheese and salsa. When you're in a hurry, a minute and a half in the microwave is great, or when you want to serve a nice breakfast for a crowd, unwrap them, spray on a little olive oil and maybe a sprinkling of cheese and bake until golden brown.

❑ Canadian Bacon Strata

A classic and elegant bread and egg casserole with Canadian bacon and cheddar. Serve with a fresh fruit or vegetable salad for a perfect meal anytime of day.

❑ Ham and Cheddar Potato Frittata

Your mother probably made something similar on weekends. Potatoes layered with ham and cheese, and baked with egg. Easy enough for a school day, and still perfect for a weekend, or an easy comforting dinner.

❑ Strata Florentine

Sourdough bread with Italian sausage, spinach, cheddar and mozzarella cheese is perfect for entertaining, if your family lets you save it!

Easy Oven Entrees

❑ Green Chile Enchiladas

Always a favorite and a great crowd pleaser. The mild spice of the green chiles is tempered by the creamy sauce that covers corn tortillas filled with chicken, green onions and cheddar cheese.

❑ Chicken Cordon Bleu

Our healthier version features chicken on a bed of rice pilaf with ham and a creamy white wine sauce topped with Swiss cheese.

❑ Heavenly Chicken

Or you can call it Florentine, if you prefer. Panko bread crumbs and parmesan with spinach, ham, white sauce and a sprinkle of onions bakes up crunchy and creamy at the same time – it’s a heavenly combo and perfect with a side of sweet corn.

❑ Parmesan Chicken with Sage Sauce

Our crunchy parmesan baked chicken comes with a creamy sage sauce and curly noodles. All you need to add is a colorful vegetable and dinner is complete.

❑ Bruschetta Chicken Bake

Top tender pieces of chicken with basil, mozzarella and a mixture of tomatoes and bread stuffing and you get an upside down bruschetta that is just right!

❑ Pecan Chicken

Our pecan praline version features chicken with a mixture of lemon-spiked mustard, panko bread crumbs, brown sugar and pecans. We give you a side of cumin roasted potatoes, but add a side of our cinnamon apples and your guests will think you just got back from cooking school. The pesto version leaves out the brown sugar and potatoes and substitutes pesto and mozzarella instead. We generally have one or the other, but can usually make either if you ask!

❑ Crunchy Baked Chicken

Forget those processed chicken nuggets. Our real chicken breast portions are coated with a seasoned crumb mixture and ready to serve with your choice of rice pilaf or seasoned noodles.

❑ Pork Tenderloin with Mustard Sauce

Easy to oven bake, but we also like to throw it on the grill. Serve with the zingy dry mustard and sour cream sauce, salad, one of our potato bakes, or baby bakers for a full meal. Or slice and pile it on sandwich buns with roasted red pepper slices and you will have a great gourmet sandwich!

❑ Meatloaf

A full pound of Sho-Me ground chuck makes the BEST meatloaf. We always keep Columbia’s favorite Bacon Cheddar – a healthier version of a classic bacon double cheeseburger! But, we try to have one other variety on hand, as well, just ask!

❑ Italian Lasagna

Beef and pork sausage, ricotta, parmesan and mozzarella with layers of pasta in seasoned tomato sauce. Perfect and perfectly easy for any day of the week, a favorite for gifts, new Mom’s, or families who need a little helping hand.

❑ Hearty Beef and Cheese Tortellini

Tri-color cheese tortellini with a hearty meat sauce topped with mozzarella cheese is a kid pleaser and great for feeding crowds.

❑ Tortellini Ole

A Mexican inspired cheese-stuffed tortellini dish made especially for our vegetarian friends, but so hearty, you will never miss the meat. Black beans, a salsa based sauce, corn and cheddar cheese make this dish one of your favorites.

❑ Stuffed Pasta

We also try to keep another vegetarian stuffed pasta option on-hand at all times. Pan-Fried Ravioli, Stuffed Shells or Manicotti with Italian Vegetables are a few of the options, so ask about our current selection.

Skillet or Grill Dishes

❑ Greek Chicken with Pitas

Chicken marinated in lemon and olive oil, with a mixture of feta, olives, peppers and onions. Wrap it all up with pitas and some fresh lettuce and tomatoes from the Farmer’s Market. You may also serve the similarly seasoned Feta Chicken Bake if an oven dish better suits your needs! We generally rotate these, but can usually make the other for you if you need it!

❑ Garlic Chicken and Potatoes

Garlic seasoned chicken and roasted potatoes are a simple dish, but who has time to peel potatoes and find all the right spices? We do, so you can have a satisfying dinner on the table in minutes.

❑ Chicken Saltimbocca

Saltimbocca is Italian for “jump in your mouth.” A slightly different twist, but delicious lemon and sage chicken is topped with bacon and parmesan and paired with a side of cut asparagus. If you add some baby bakers, and take the leftover piece to work for lunch, you will be the envy of the lunchroom, and we will get more customers – it really happened, thanks Seth!

❑ Chicken Risotto

Those Italians know their food but they have a knack for long, slow cooking. We needed to speed up this traditional dish, so we use regular rice and add a little cream cheese. Deliciously creamy and deceptively simple! The kids might pick out the asparagus, but otherwise, it’s been a hit!

❑ Pork Chops with Cinnamon Apples

An easy anyday meal, and the cinnamon apples are great to have leftover with breakfast!

❑ Basil Pork Chops with Caesar Penne

Caesar penne can be served warm or cold, in the summer add some cold fruity drinks, or in the winter, a crusty loaf of bread. These mildly sweet and spicy chops are easy in the skillet or great on the grill for a perfect company meal.

❑ Shanghai Tenderloin

Throw this in the skillet (or on the grill) and quickly fry the rice to have your own Chinese takeout from your kitchen at a fraction of the cost.

❑ Steaks

Depending on the time of year, we keep a selection of Sho-Me sirloin tip, commercial restaurant flat iron, or flanks seasoned for your enjoyment. Asian and firecracker are favorites, but dry rub, rosemary balsamic, horseradish sauce and garlic also have their fair share of fans, ask about our current selection.

❑ Spaghetti and Meatballs

Our number one bestseller with kids. All the basics, tomato sauce (not too many tomato chunks!), meatballs and spaghetti make for a comforting and hearty dinner, or casual weekend lunch.

❑ Swedish Meatballs

My Swedish friend says these are almost as good as her Mom’s! We give you tender curly egg noodles, but just ask and we’ll leave out the noodles and add a few more meatballs so you can serve them as a great appetizer.

❑ Crunchy Herbed Tilapia with Rice Pilaf

Forget those tasteless fish sticks and try our version. Fast, and healthful, with your choice of rice pilaf or seasoned noodles.

❑ Seasoned Tilapia with Creamy Pasta

Another of our all-time best-sellers. You can cook this fish in the oven, broiler, grill, or on the stovetop. Lemon tarragon seasoned noodles make the perfect complement.

Soups, Stews and Slow Cooker

❑ Asian Chicken Soup

A new favorite pairs traditional chicken and noodles with exotic Asian flavors for warm comfort that is light enough for hot summer days. Asian vegetables and jalapenos (you can pull them out if you prefer less spice) add more interest to an American classic.

❑ Jambalaya

We keep trying to take it off the menu, but you keep asking for it, so we’ll keep making it! Sausage, chicken and shrimp in a delicious tomato broth with celery, bell peppers and Cajun seasoning (it’s a little spicy) comes with rice, but you could cook up pasta for a change, or even serve it in bread bowls!

❑ BBQ Beef Sandwiches

Traditional sweet and smoky BBQ sauce with soft buns makes a great party entree, or save the rolls for leftovers and add an order of twice baked potatoes for a stuffed potato treat.

❑ Carne Rojas

Mexican inspired shredded beef with green chiles, tomatoes and red wine is perfect with the tortillas we give you, or add your own rice, potatoes, or whatever your family prefers. Leftovers are perfect in quesadillas, with eggs, or even in salad.

❑ Sesame Ginger Beef

Soy, ginger and garlic are featured in this version that is ready to serve over the brown rice we give you, or add your own Asian noodles, baked potatoes or mixed vegetables.

Appetizers

(or entrées that do double duty!)

❑ Corn and Black Bean Chicken Salad

The most versatile dish we have is actually a soup, can be heated and rolled in a tortilla, served as a salad alone, on top of a green salad, or with chips as a great dip. Make sure you get an extra for surprise visitors and last-minute get-togethers.

❑ Chicken Satay w/Peanut Sauce & Brown Rice

Thai spices and coconut milk and a peanut sauce you can eat with a spoon. Serve with brown rice, or go international and take pitas – they make it easier to get ALL the sauce. To serve as an appetizer, cut into smaller pieces, or dice and serve in lettuce leaves with sauce drizzled on the top!

❑ Crab Cakes

Even our former East Coast dwellers have deemed these Maryland Style Crab Cakes terrific! Each order has eight small cakes you can serve for any meal or occasion.

❑ Cranberry BBQ Meatballs

The perfect tailgate or game watch party food also makes a great meal served with noodles or rice, or in big rolls.