

Chef Bio • Tastings

Executive Chef Jonathan O'Carroll

Born in Limerick, Ireland, Chef Jonathan O'Carroll started his career at the age of 16 as an apprentice at a small inn near his home. At the age of 18, having found his home in the kitchen, he moved to London to pursue formal training and experience culinary opportunities that only a metropolitan city can offer. After more than a decade in London, he mastered many cuisines and was instrumental in the success of several award-winning restaurants including Michelin starred, The Capital Restaurant.

To round his vast experience in a variety of cuisines, Chef Jonathan has also traveled extensively in Europe, Southeast Asia, Australia and the United States, studying the cuisines of each region.

Since moving to Columbus in 2001, Chef Jonathan served as head Chef of Rigsby's Cuisine Volatile and Cafe Rigsby. He joined Lindey's in German Village in October of 2003.

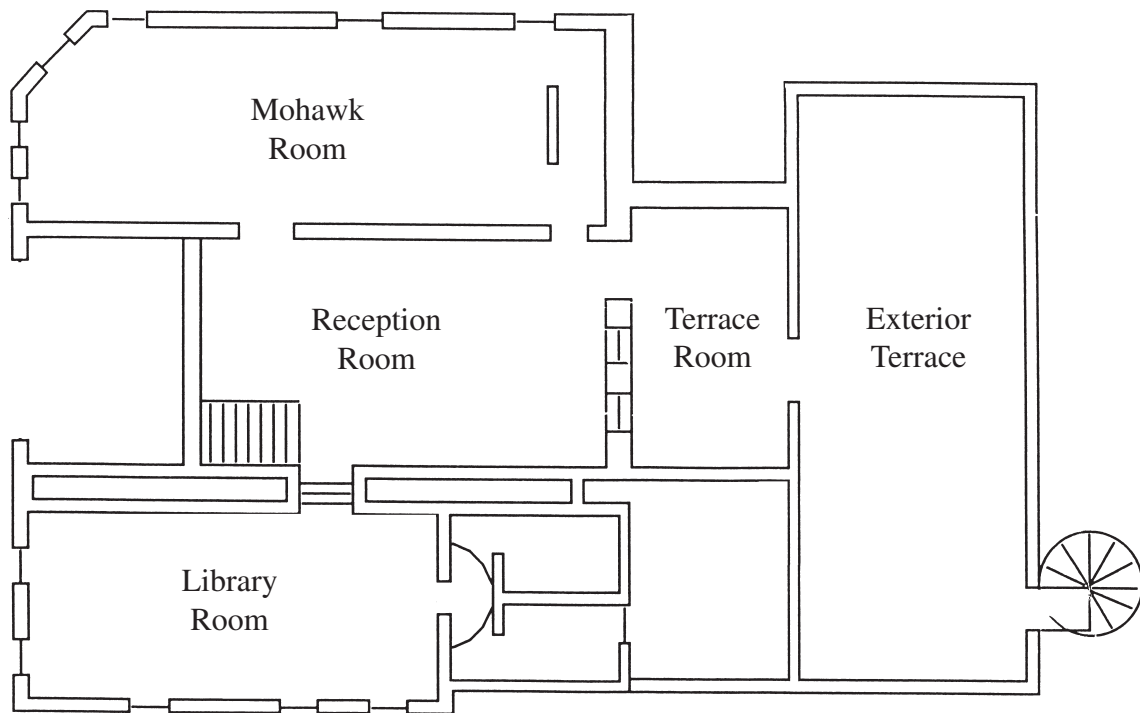
Chef Created Food and Wine Dinners

Chef Jonathan O'Carroll would welcome the opportunity to create seasonal menus with wine pairings for your special personal or business event. Please contact our Event Coordinator at (614) 228-4343 to make arrangements. Some restrictions apply.

Wine Tastings

Lindey's can arrange for tastings of different wines from around the globe. Our Chefs will create a selection of hors d'oeuvres to pair with the grape varietals you have selected. They will be prepared to educate you and your guests about the various wines and the foods paired with them. A perfect excuse to gather with your friends! Call Lindey's to make arrangements.

Private Dining Rooms



Lindey's German Village

CAPACITIES

ROOM	RECEPTION	SIT DOWN DINNER	BUFFET
Entire Banquet Space	200	130	100
Mohawk Room	75	60	60
Library	40	30	N/A
Terrace Room	20	15	16
Exterior Terrace Room	60	50	30

Directions to Lindsey's

Directions to Lindsey's German Village

169 East Beck Street • Columbus, OH 43206 • 614-228-4343

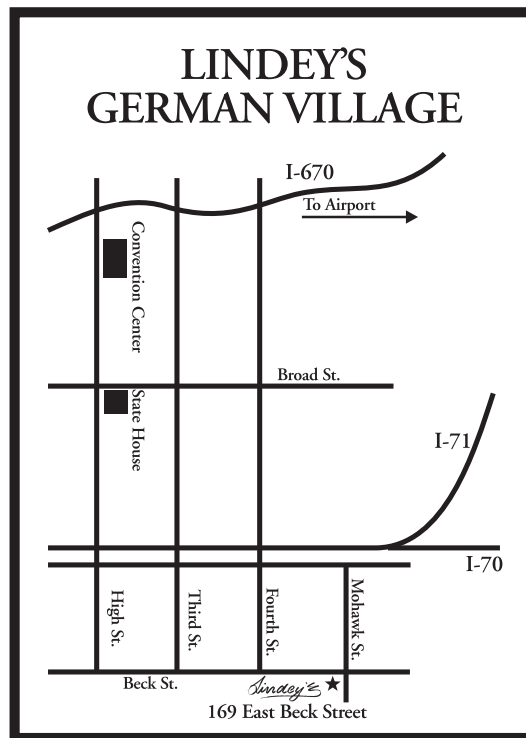
From the North: Take Route 71 South into the downtown area and exit onto Main Street (exit 108A). Go straight on Rich Street and follow signs for German Village. At the 4th light turn left onto Third Street. Turn left onto Livingston and right onto Mohawk. We are located at the corner of Beck and Mohawk.

From the South: Take 71 North to Route 70 East into the downtown area. Exit onto South Fourth Street. This will put you on Livingston Ave. Take Livingston to Mohawk, turn right on Mohawk. We are located at the corner of Beck and Mohawk.

From the East: Take Route 70 west into the downtown area. Exit onto South Fourth Street. Make a left onto Third, and a left onto Livingston. Turn right onto Mohawk. We are located at the corner of Beck and Mohawk.

From the West: Take Route 70 East into the downtown area. Exit onto South Fourth Street. This will put you on Livingston Ave. Take Livingston to Mohawk, turn right on Mohawk. We are located at the corner of Beck and Mohawk.

From the Airport: Take 670 West towards Columbus. Take the Third Street Exit south through the downtown area. Turn left on Livingston. Then turn right on Mohawk. We are located at the corner of Beck and Mohawk.



Linden

Four course dining experience, make two selections from each course.

Lunch

First Course

- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Seasonal, Wedge, Caesar, Lindey's House or Chopped Salad

Second Course

- Appetizers – Jumbo Lump Crab Cake, Chicken Potstickers, Jumbo Shrimp Cocktail, Bacon Wrapped Black Pepper Shrimp, Calamari & Shrimp Fritto Misto

Third Course

- Entrée Salads – Nut Crusted Chicken, Salmon Salad, Lump Crab and Avocado Salad, Grilled Chicken Caesar Salad
- Sandwiches – Turkey Club, Reuben, Bacon-Lettuce-Avocado & Tomato (B.L.A.T.), Chef's Select Sandwiches
- Entrées & Pastas – Shrimp & Penne, Homemade Quiche, Jumbo Lump Crab Cake, Lindey's Famous Tournedo of Beef, Airline Chicken Breast, Eggs Benedict, Eggs Lindey's

Fourth Course

- Crème Brûlée, Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Strawberry Shortcake, Chocolate Lovin Spoon Cake

Dinner

First Course

- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Seasonal, Wedge, Caesar, Lindey's House or Chopped Salad

Second Course

- Appetizers – Jumbo Lump Crab Cake, Chicken Potstickers, Jumbo Shrimp Cocktail, Calamari & Shrimp Fritto Misto, Mushroom Risotto (*an additional \$2*), Bacon Wrapped Black Pepper Shrimp, Lobster Risotto (*AQ*)

Third Course

- Niman Ranch Pork Chop, Grilled Organic Raised Salmon, Lindey's Famous Tournedos, Airline Chicken Breast, Gorgonzola Crusted Filet Mignon (*an additional \$3*), Eggplant Parmesan with Angel Hair, Lindey's Rack of Lamb, 14oz NY Strip (*an additional \$2*), Pan Seared Fresh Catch, Surf & Turf (*market price*), Mushroom Wellington

Fourth Course

- Crème Brûlée, Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Strawberry Shortcake, Chocolate Lovin Spoon Cake, Passion Fruit Parfait, Moist Carrot Cake

Linden dining package includes bread and non-alcoholic beverages. Coffee & tea service with dessert provided for an additional charge. Custom presentation menus provided by Lindey's for you.

• Lunch 35.00 per person

• Dinner 48.00 per person

Prices do not include a 20% service charge and applicable sales tax

Beck

Three course dining experience, make two selections from each course.

Lunch

First Course

- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Wedge, Caesar or Lindey's House

Second Course

- Entrée Salads – Nut Crusted Chicken, Grilled Chicken Salad
- Sandwiches – Turkey Club, Reuben, Bacon-Lettuce-Avocado & Tomato (B.L.A.T.), Chef's Select Sandwiches
- Entrées & Pastas – Shrimp & Penne, Homemade Quiche, Jumbo Lump Crab Cake, Eggs Benedict

Third Course

- Crème Brûlée, Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Chocolate Lovin Spoon Cake

Dinner

First Course

- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Wedge, Caesar or Lindey's House

Second Course

- Niman Ranch Pork Chop, Grilled Organic Raised Salmon, Lindey's Famous Tournedos (*an additional \$2*), Airline Chicken Breast, Eggplant Parmesan with Angel Hair, Mushroom Wellington

Third Course

- Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Chocolate Lovin Spoon Cake

Beck dining package includes bread and non-alcoholic beverages. Coffee & tea service with dessert provided for an additional charge. Custom presentation menus provided by Lindey's for you.

- Lunch 22.00 per person
- Dinner 35.00 per person

Prices do not include a 20% service charge and applicable sales tax

Schiller

Three course dining experience, make two selections from each course.

Lunch

First Course

- Appetizers – Chicken Potstickers, Jumbo Shrimp Cocktail, Jumbo Lump Crab Cake, Calamari & Shrimp Fritto Misto, Bacon Wrapped Black Pepper Shrimp
- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Seasonal, Wedge, Caesar, Lindey's House or Chopped Salad

Second Course

- Entrée Salads – Nut Crusted Chicken, Salmon Salad, Grilled Chicken Caesar Salad
- Sandwiches – Turkey Club, Reuben, Bacon-Lettuce-Avocado & Tomato (B.L.A.T.), Chef's Select Sandwiches
- Entrées & Pastas – Shrimp & Penne, Homemade Quiche, Jumbo Lump Crab Cake, Lindey's Famous Tournedo of Beef, Airline Chicken Breast, Eggs Benedict

Third Course

- Crème Brûlée, Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Strawberry Shortcake, Chocolate Lovin Spoon Cake, Passion Fruit Parfait

Dinner

First Course

- Appetizers – Chicken Potstickers, Jumbo Shrimp Cocktail, Jumbo Lump Crab Cake, Calamari & Shrimp Fritto Misto, Lobster Risotto *(AQ)*
- Soups – Shrimp & Lobster Bisque, Soup of the Day
- Salads – Seasonal, Wedge, Caesar, Lindey's House or Chopped Salad

Second Course

- Niman Ranch Pork Chop, Grilled Organic Raised Salmon, Lindey's Famous Tournedos, Airline Chicken Breast, Gorgonzola Crusted Filet Mignon *(an additional \$3)*, Eggplant Parmesan with Angel Hair, Lindey's Rack of Lamb, 14oz NY Strip *(an additional \$2)*, Pan Seared Fresh Catch *(market price)*, Mushroom Wellington

Third Course

- Fresh Baked Chocolate Chip Cookies, NY Cheesecake, Chocolate Lovin Spoon Cake, Passion Fruit Parfait, Moist Carrot Cake

Schiller dining package includes bread and non-alcoholic beverages. Coffee & tea service with dessert provided for an additional charge. Custom presentation menus provided by Lindey's for you.

• Lunch 27.00 per person

• Dinner 40.00 per person

Welcome to Lindey's

A little about us...

Thank you for considering hosting your special event or business meeting at Lindey's. We want entertaining your guests at Lindey's to have the same feel and hospitality as that of entertaining in your home.

At Lindey's, food and celebration go hand-in-hand. We will place all of our experience, efficiency, and attention to detail at your service to plan and execute a memorable event. We welcome the opportunity to serve you for lunch or dinner.

Lindey's is located at 169 E. Beck Street in German Village, with a special charm and atmosphere unmatched in Columbus. Lindey's opened in June of 1981 in historic German Village and is named after the Linden trees that surround the property. Since opening, Lindey's has consistently been named as one of the top restaurants in Columbus, and has also received favorable press in publications such as The Washington Post, The New York Times, The Wall Street Journal, USA Today and Gourmet Magazine. Lindey's is also featured on AOL City Guide and OpenTable.com.

Lindey's offers high quality cuisine with a larger menu that provides something for everyone. So whether it's a business lunch, before the show or just a break from the everyday norm – Lindey's is the perfect place to experience American cuisine.

Our private rooms are warm and comfortable, the perfect backdrops for any occasion, personal or professional. Our private banquet accommodations are appointed by a Special Events Coordinator and a professional staff of servers. In addition to planning a customized menu and facilitating your room setup needs, we will be happy to assist you in arranging for flowers, specialty cakes or any other special requests you may have. Our entire staff at Lindey's is here to help you create a memorable event!

Guidelines

Menu & Guest Guarantees

To ensure the service for which Lindey's is known, we ask that all details of menu selection be confirmed at least 7 days prior to your event. We request a preset menu for parties exceeding 16 guests. For parties up to 40 guests, limited menus will be provided from your package selections. For parties exceeding 40 guests, a pre-selected set menu is requested. In order to schedule our service staff, we ask that the final number of guests be confirmed 72 hours prior to the event. This guarantee is not subject to reduction.

Room Minimums

Each private room has a food and beverage minimum that must be met to avoid a rental charge. Your Special Events Coordinator will be happy to discuss the food and beverage minimum for your event.

Cancellations

Any postponement of arrangements for parties of 20 or more guests must occur at least 72 hours prior to the event to avoid any cancellation fees and associated costs.

Menus & Placecards

We will be happy to prepare menus and placecards for your event.

Audiovisual

Arrangements can be made through the banquet department for any audiovisual needs associated with your event. Please contact your Special Events Coordinator for pricing.

Entertainment, Floral Arrangements, & Specialty Cakes

We will be pleased to coordinate the services of a florist to create a particular floral theme. Musicians and entertainment can be arranged through several agencies. Specialty cakes may be coordinated through the banquet department. You may provide a specialty cake for your event. A \$2.00 per person cake cutting charge will apply. Please ask your Special Events Coordinator for more details.

Linen & Valet

Lindey's offers white linen for your special event. Specialty linens can be ordered to your specifications if desired for an additional fee. Valet gratuity can be added to your check for your convenience as a gratitude to your guests.

Fees & Payment

Prices do not include a suggested 20% service charge and applicable sales tax. All charges are payable in full at the conclusion of the event. Visa, Master Card, American Express & Discover cards are accepted.

Hors D'Oeuvres

Chilled (Priced per dozen)

Prosciutto Wrapped Asparagus with Goat Cheese	27.00
Chicken & Artichoke Crostini	21.00
Prosciutto and Melon	22.00
Spicy Beef Roulades or Spicy Chicken Roulades	24.00
Smoked Salmon Canapés	21.00
Jumbo Shrimp Cocktail	36.00
Tomato & Mozzarella Crostini with Basil Pesto	18.00
Tuna Tartare in English Cucumber Crowns	24.00

Hot (Priced per dozen)

Chicken Satay with Spicy Peanut Sauce	21.00
Mini Goat Cheese Tarts	24.00
Shiitake Mushroom Spring Rolls with Sweet & Sour Sauce	24.00
Gorgonzola Crusted Lamb Chops	45.00
Mini Strip Steak Sandwiches with Horseradish Cream	34.00
Wild Mushroom & Leek Tart with Fresh Thyme	24.00
Mini Crab Cakes with Remoulade	36.00
Bacon Wrapped Scallops	48.00

Reception Platters (Priced per person)

Artisanal Cheese Platter with Dried Fruits	4.00
Traditional Smoked Salmon Platter	4.00
Tomato and Mozzarella Salad with Fresh Basil	3.50
Assorted Chef's Pizzas	4.50
Baked Brie with Seasonal Chutney and sliced apples	3.50
Chickpea Hummus with Garlic with Olive Oil & Toasted Pita	2.50
Antipasto	4.00
Hot Artichoke Dip & Crisp Flatbread	3.00
Seasonal Fruit Platter	2.50
Assorted Crudités with Creamy Parmesan Dip	2.00
Whole Poached Salmon (25 guest minimum)	4.00

Prices do not include a suggested 20% service charge and applicable sales tax

Menu items and prices are subject to change.

The logo for Sindey's is written in a stylized, cursive script. The word "Sindey's" is written in a dark color, with a thin, light-colored underline that follows the curve of the letters. The 'S' is large and loops around the 'i', and the 'y' has a long, sweeping tail.

Brunch

Continental Breakfast

Fresh orange juice, assorted fruit juices, croissants & brioche breads, jams & butter, homemade muffins, bagels & whipped cream cheese (smoked salmon, tomato, and onion add \$3 per person), seasonal sliced fruit, freshly ground regular & decaf Royal Cup coffee, tea and milk.

12.50 per person

Brunch Buffet Selection

Lindey's brunch buffet includes our continental breakfast plus your choice of three hot entrées.

- Lindey's Jumbo Lump Crab Cakes (*an additional \$2 per person*)
- Pancakes
- Scrambled Eggs
- Assorted Mini Quiches
- Eggs Benedict
- Smoked Bacon
- Sausage Links
- Lindey's Home Fries
- Additional selections beyond initial three \$2.50 each

19.50 per person

Add a Chef prepared Station to your continental breakfast or breakfast buffet to enhance your experience

Omelet Station

Sliced mushrooms, sausage, spinach, mozzarella cheese, bacon, onions, Prosciutto, and tomato

4.00 per person

Waffle Station

Homemade Waffles with berries, chocolate chips, whipped cream, specialty syrups

4.00 per person

Attendant Fee

50.00 per attendant

Prices do not include a suggested 20% service charge and applicable sales tax

Menu items and prices are subject to change.

The logo for Lindey's, featuring the name in a stylized, cursive script font with a horizontal line underneath.

Desserts & Beverages

Plated Desserts

- Chocolate Lovin Spoon Cake..... 7.00
- Vanilla Crème Brûlée 6.00
- The Best Cheesecake 6.00
- Homemade Chocolate Chip Cookies 4.00
- Moist Carrot Cake 7.00
- Passion Fruit Parfait 7.00

Dessert Platters

- Assorted Dessert Display (4 pieces per person) 5.00/pp
(Chocolate Brownies, Fruit Tartlets, Dessert Bars, Cookies & Chocolate Covered Strawberries)
- Homemade Cookies 12.00/dozen
- Chocolate Covered Strawberries 15.00/dozen

Beverage Service

Lindey's offers a private bar in the reception area upstairs. For larger parties, we suggest arranging a host bar with a selection of house, call or premium liquors along with wine, beer and soft drinks.

We can also arrange for a cash bar for your event.

Well Liquors.....	A.Q.	Domestic Beer	A.Q.
Call Liquors.....	A.Q.	Imported Beer	A.Q.
Premium Liquors.....	A.Q.	Non Alcoholic Beer	A.Q.
Soft Drinks, Iced or Hot Tea, Coffee & Lemonade.....	2.25		
Bottled Water, Sparkling or Still Water	A.Q.		

Wine List

In addition to our house wines, we would welcome the opportunity to serve you something from our extensive selection of wines that are available by the bottle or the glass.

We will be happy to provide you with a copy of our current wine list.

We have a large selection of Cognacs, Cordials & Ports to enhance your event.

At Lindey's, we practice responsible service of alcohol.

Prices do not include a suggested 20% service charge and applicable sales tax