



The Ohio State University

Fawcett Center

CONFERENCES • MEETINGS • RECEPTIONS

CATERING MENU

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BREAKFAST SELECTIONS

Classic Continental Break **\$17 per guest**

Assorted Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Starbucks® Coffee, Decaffeinated Coffee and Hot Tea

BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Starbucks® Coffee, Hot Tea, and Assorted Juices

Sunrise Buffet **\$20 per guest**

Assortment of Breakfast Pastries and Bagels served with Whipped Butter, Jams, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon and Pork Sausage Links

Fawcett's Signature Breakfast Buffet

\$23 per guest

Breakfast Pastries served with Whipped Butter and Assorted Jams, Peanut Butter, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon, Pork Sausage Links, Waffle Station, Fried Chicken & Biscuits with Sausage Gravy

Egg Options for hot breakfast buffets (choice of one): Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata

MORNING BUFFET ENHANCEMENTS

Egg Sandwiches **\$110 per 25**

Smoked Bacon, Fried Egg and American Cheese on an English Muffin
Sausage Patty, Fried Egg and Cheddar Cheese on a Buttermilk Biscuit
Sliced Ham, Fried Egg and Swiss Cheese on an English Muffin
Egg White, Fresh Mozzarella and Sliced Tomato on a Croissant Bun



Vegan Breakfast Burritos **\$40 per dozen**

Warm Tortillas stuffed with Chickpea Scramble, Potatoes, Onions, Peppers and a side of Salsa

Yogurt Parfait Station **\$8 per guest**

Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Mandarin Oranges, Toasted Coconut, Almonds and Sun-Dried Fruit

Hot Oatmeal Bar **\$6 per guest**

Served with Berries, Nuts, Coconut, Brown Sugar, Peanut Butter, Raisins, Vanilla, Cinnamon, Milk and Almond Milk

Waffle Station **\$9 per guest**

\$75 per Chef fee per 100 guests

(Chef attended option)

Made to order Belgium Style Waffles with Whipped Butter, Sliced Strawberries, Fruit Compote, Whipped Cream, Warm Maple Syrup, Chopped nuts, and Chocolate Chips

BREAKFAST SELECTIONS

PLATED BREAKFAST SELECTIONS

Served with Starbucks® Coffee, Hot Tea and Assorted Juice.
Add a preset Seasonal Fruit Cup \$3.00 per guest.

Light Start \$15 per guest

Chef selection of Freshly Baked Muffin, Seasonal Fruit Cup, Greek Yogurt and Granola Parfait with Fresh Berries

Classic Breakfast Plate \$18 per guest

Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato and Smoked Bacon, choice of warm Cheddar-Chive Scones or Biscuit

MORNING A LA CARTE

New York Style Bagels \$26 per dozen

Sliced Assorted Bagels Served with Cream Cheese, Peanut Butter, and Jam

Fresh Baked Assorted Muffins \$25 per dozen

Chef's Selection of Flavors

Assorted Breakfast Breads \$25 per dozen

Chef's Selection of Flavors

Warm Cinnamon Rolls \$25 per dozen

Topped with House-made Cream Cheese Icing

Warm Buttermilk Biscuits \$22 per dozen

Served with Jams and Butter

PB&J Chia Pudding (vegan) \$26 per dozen

Oat Milk Pudding with House-made Jam and Peanut Butter

Avocado Toast Bites \$40 per dozen

Fresh Smashed Avocado topped with Tomato and Everything Seasoning

Morning Breaks

Assortment of House Baked Pastries

\$30 per dozen

Assorted Vegan Scones

\$33 per dozen

Whole Fruit

\$22 per dozen

Bananas

\$24 per dozen

Diced Seasonal Fruit with Berries

\$5.50 per guest

Sliced Seasonal Fruit and Berry display

\$6.50 per guest



LUNCH & DINNER

BUFFET SELECTIONS

(Minimum 25 guests)

Dinner (after 4:00pm) \$3 additional charge

All Hot Buffets come with Rolls and Butter

Served with Starbucks® Coffee, Hot Tea, and Iced Tea

Fresh Off the Grill Buffet

\$28 LUNCH • \$31 DINNER

Seasonal Salad Greens with assorted Dressings and Toppings

Herb Grilled Chicken Breasts with Jus

Citrus-scented Grilled Salmon Fillets with Sweet Lemon Jus

Saffron Rice and Grain Pilaf

Fresh Seasonal Vegetable Medley

Banana Pound Cake and Petite Vanilla Bean

Crème Brûlée

BBQ Season Buffet

\$29 LUNCH • \$32 DINNER

Seasonal Salad Greens with assorted Dressings and Toppings

Grilled Chicken Breast with Carolina Gold Sauce

Brisket with House Made BBQ Sauce

Cheesy Potato Hash

Fresh Seasonal Vegetable Medley

Pink Lemonade Tartlets

Strawberry Short Cake



Tailgate Buffet

\$27 LUNCH • \$30 DINNER

Seasonal Salad Greens with Assorted Dressings and Toppings

House-made French Onion Dip with assorted

House-made Kettle Chips

Broccoli Salad with Sunflower Seeds, Bacon, and Bleu Cheese

Cheeseburger Sliders with Caramelized Onions, Cheddar Cheese, Chipotle Ketchup and Pickle Garnish

Caprese Sliders

Buckeye Bars and Warm Buttermilk Bread

Pudding with Caramel

The Midwestern Buffet

\$33 LUNCH • \$36 DINNER

Chopped Iceberg Lettuce, Smoked Bacon, Cheddar Cheese, Grape Tomatoes, Croutons,

Buttermilk Ranch Dressing, Bleu Cheese

Dressing, and Italian Vinaigrette

Seasonally Inspired Pasta Salad

BLT Salad

Buttermilk- marinated Boneless Fried Chicken with Grilled Lemons and local Honey

House-made Meatloaf with Mushroom Demi

Smashed Redskin Potatoes

Creamed Corn with Oat-Cracker Crust

Oreo Cream Pie Bites and Chocolate Chip

Cookies

LUNCH & DINNER

The Mediterranean Buffet

\$27 LUNCH • \$30 DINNER

Fattoush Salad Bar
Seasonal Hummus Flavors with Pita Chips
Falafel with Lemon-Tahini Sauce
Chicken Shawarma with Cucumber-Yogurt Sauce
Stifado Beef Stew with Whipped Feta Cheese
Roasted Vegetables
Lemon Potatoes
Baklava

Latin Expression Buffet

\$29 LUNCH • \$32 DINNER

Field Greens with Toppings and Dressings
Garbanzo Bean Salad
Fire Grilled and Sliced Steak with Chimichurri and Chili-Lime Cream
Pollo Guisado (Chicken Stew with Tomato, Adobo, and Olives)
Vegetable Empanada
Elote (Grilled Street Corn)
Seasonal Vegetable Tossed with Lime, South American Spice and Queso Fresco Yellow Rice and Beans
Tostones with Mojo Dipping Sauce
Choco Flan Cake and Tembleque (Coconut Pudding)



Modern Philippines Cuisine Buffet

\$28 LUNCH • \$31 DINNER

Chicken Skewers Marinated with Lemongrass
Grilled Beef or Pork Belly Basted with Citrus Adobo Sauce
Tomato-cucumber Salad with Citrus-mango Dressing
Fried Green Beans
Mushroom Tocino with Chili Flavored Vinegar Sauce
Chicharrons
Fried Garlic Rice
Vegetable Spring Rolls with Dipping Sauce
Purple Sweet Potato Roll Cake

Southern Charm Buffet

\$29 LUNCH • \$32 DINNER

Field Greens with Toppings and Dressings
Cole Slaw
Hush Puppies
Fried Chicken
Mississippi Catfish
Mac n' Cheese
Collard Greens with Smoked Turkey
Gullah Gee Chee Red Rice
Warn Peach Cobbler and Pecan Pie Bars



LUNCH & DINNER

80's Throwback Buffet

\$33 LUNCH • \$36 DINNER

Fruit Cocktail
Mixed Greens Salad with Toppings and Raspberry Vinaigrette and Poppy Seed Dressing
French Onion Soup
Pesto Pasta Salad
Blackened Flank Steak with Peppers and Onions
Chicken Cordon Bleu with Black Pepper-Parmesan Cream Sauce
Au Gratin Potatoes
Broccoli Almondine
Chocolate Mousse and Gin & Tonic Cake

New York Deli Buffet

\$25 LUNCH • \$28 DINNER

Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons, Caesar Dressing
Creamy Tangy Potato Salad
Cole Slaw
Hickory Smoked Turkey Breast, Brown Sugar Cured Ham, Sea Salt Crusted Roast Beef and Salami
Deli Breads, Sliced Cheeses, Assorted Condiments and Relish Tray
Assorted House-made Kettle Chips
Seasonal Cookies and Brownies

BUFFET ENHANCEMENTS

Soup

(One gallon serves 15 guests)

Vegetable Lentil Soup	\$60.00 per gallon
French Onion Soup	\$60.00 per gallon
Tomato Basil Soup	\$60.00 per gallon
Butternut Squash Soup finished with Mascarpone Cheese	\$60.00 per gallon
Carrot Ginger Soup	\$60.00 per gallon

DIETARY ADD-ONS

Marinated Grilled Tofu (vegan)

\$4 per guest (minimum order of 25)
with Roasted Tomatoes and finished with Balsamic Reduction

Tomato-Dill Sliders (vegetarian)

\$7 per guest (minimum order of 25)

Vegetarian Lasagna (vegetarian)

\$8 per guest (minimum order of 25)
Fresh Pasta Layered with Beyond Meat™, House made Marinara, Mozzarella, Peppers and Onions

Vegan Ziti and Meatballs (vegan)

\$7 per guest (minimum order of 25)
Beyond Meat™ meatballs roasted and served with House-made Marinara, and Pasta

Falafel Gyros (vegan)

\$9.50 per guest (minimum order of 25)
House-made Falafel, Classic Toppings in a grilled Pita Shell



LUNCH & DINNER

PLATED LUNCH AND DINNER SELECTIONS

(Groups of less than 25, maximum of one Entrée selection)
(Groups of 25 or more, maximum of two Entrée selections)
Dinner (after 4:00pm) \$3 additional charge
Served Meals include choice of Salad, Chef's Selection of Sides, choice of a Dessert, Rolls and Butter Served with Starbucks® Coffee, Hot Tea and Iced Tea. Add Soft Drinks \$3.00 each.

SALAD (SELECT ONE)

Fawcett Greens

Field Greens garnished with Petite Tomatoes, Sesame Sticks, Edamame, and Sliced Hard Boiled Eggs served with Balsamic Vinaigrette and Ranch Dressing

Heart of it All

Seasonal Crisp Greens tossed with Sweet Chai Grapes, Marinated Lemon White Beans, Shaved Parmesan, Cured Egg Yolks, Duck Prosciutto, Rosemary Almonds, with Sherry Vinaigrette

Steak House Salad

Crisp lettuce, Bacon, Tomatoes, Onions, Bleu Cheese, and Hard-Boiled Egg. Served with Ranch and Italian Dressing

Classic Caesar

Chopped Romaine with Parmesan Cheese, Tomatoes, Olives, and Croutons with Caesar Dressing



POULTRY ENTRÉES

Grilled Lemon and Oregano Chicken

\$25 LUNCH • \$28 DINNER

Chicken Breast Marinated with fresh Herbs and Citrus, served with Banana-Yellow Curry and Mango Salsa

Seared Mustard Chicken

\$25 LUNCH • \$28 DINNER

Seared golden brown and served with Sweet and Tangy Mustard Sauce

Simple Chicken

\$25 LUNCH • \$28 DINNER

Chicken Breast Brined in Chef's blend of Herbs, Garlic, Spices and Sea Salt and Roasted. Served with White Wine Pan Jus

Stuffed Chicken Marsala

\$28 LUNCH • \$31 DINNER

Lightly breaded Chicken Breast stuffed with Caramelized Onions, Wild Mushrooms, Italian Cheeses, and Fresh Herbs. Served with Classic Marsala Sauce with a touch of Cream and Thyme

Greek Grilled Chicken

\$25 LUNCH • \$28 DINNER

Feta brine Chicken with hints of Sage and Lemon. Served with Olive Salad, Roasted Tomatoes, Roasted Red Pepper-Basil Sauce and Whipped Feta on the side.

LUNCH & DINNER

SEAFOOD ENTRÉES

Tuscan Buttermilk Salmon

\$28 LUNCH • \$31 DINNER

Buttermilk Marinated Salmon Baked with a Lemon Crust, Served with a Spinach-Parmesan Cream Sauce, Roasted Tomatoes, Figs, and Currents

Grilled Mahi Mahi

\$29 LUNCH • \$32 DINNER

Grilled to perfection and Served with Mango Salsa and Lime Cream

BEEF AND PORK ENTRÉES

BBQ Brisket

\$27 LUNCH • \$30 DINNER

Served with House-made BBQ Sauce, Pickled Red Onions and Sweet and Sour Slaw

Mustard-Herb Crusted Bistro Steak

\$27 LUNCH • \$30 DINNER

Grilled and sliced. Cooked to medium. Served with Rich Demi-Glaze

French Quarter Pork Chop

\$24 LUNCH • \$27 DINNER

Dusted with House-blend of Southern seasonings and grilled to perfection. Served with Crawfish Meunière and Demi-Glaze

Meatloaf

\$24 LUNCH • \$27 DINNER

House Blend of Ground meats and seasoning. Served with Chipotle Ketchup

VEGETARIAN ENTREES

Fresh Pasta with Mushrooms

\$20 LUNCH • \$23 DINNER

Fresh Pasta cooked to the perfect texture. Served with Wild Mushrooms and Velvet Onion Cream Sauce

Four Cheese Ravioli

\$22 LUNCH • \$25 DINNER

Served with braised Tri-color Pepper Ragu, Red Onion Relish and Sherry Reduction

Meatless “Meatloaf” (vegan)

\$24 LUNCH • \$27 DINNER

Served with Chipotle Ketchup Glaze

Vegetarian Lasagna

\$23 LUNCH • \$26 DINNER

Traditional-style Lasagna Pasta Sheets layered with House-made Marinara Sauce, Onions, Peppers, Mozzarella Cheese, and Vegetarian Plant-Based Sausage



LUNCH & DINNER

ENTRÉE SALAD

\$22 LUNCH • \$25 DINNER

Protein Choices (choose one): Grilled Chicken, Roasted Salmon, Marinated Tofu

Fawcett Greens

Field Greens Garnished with Petite Tomatoes, Sesame Sticks, Edamame, and Sliced Hard Boiled Eggs served with Balsamic Vinaigrette and Ranch Dressing

Classic Caesar

Chopped Romaine with Parmesan Cheese, Tomatoes, Olives, and Croutons served with House-made Caesar Dressing

DESSERTS (SELECT ONE)

Vanilla Bean Cheesecake with Strawberry Puree

Chocolate Truffle Layer Cake with Sugared Berries and Chocolate Sauce

Buckeye Pie

Lemon-Berry Meringue Pie

**Cookies and Cream with Berries
(vegan and gluten free)**

Chef's Gluten Free dessert

CHILD MEALS (AGE 10 AND UNDER)

\$16 LUNCH • \$19 DINNER

All Child Meals are served with Applesauce, choice of Broccoli or Buttered Corn and choice of French Fries, Mashed Potatoes or Mac & Cheese, and Assorted Juices or White Milk

Chicken Tenders

Your choice of three crispy fried or grilled Chicken Tenders served with BBQ Sauce on the side

Grilled Cheese Sandwich

Classic American Cheese melted between two slices of White Bread

Cheeseburger Sliders

Two house-made Mini Beef Sliders topped with American Cheese served with Ketchup on the side



LUNCH & DINNER

BOX LUNCHES

\$20.00 per guest

(Minimum 12 guests) (Maximum 2 selections plus a Chef's selection Dietary Restriction option)

Sandwich Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad and freshly baked Cookie. Salads substitute Rolls for Chips and appropriate Dressing for Aioli

Turkey Brioche B.E.L.T.

Smoked Turkey Breast on buttery Brioche Bun topped with Candied Bacon, Hard-Boiled Egg, Tomato Tapenade, and crisp Greens

Classic Club Wrap

Flour Tortilla stuffed with Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and Cheddar - Substitute double Turkey for Ham and Bacon with no extra charge

Fawcett Greens with Grilled Chicken

Field Greens garnished with Petite Tomatoes, Sesame Sticks, Edamame and Hard-Boiled Eggs served with Balsamic Vinaigrette and freshly baked Roll with Butter

Caribbean Chicken Wrap

Grilled Chicken Salad with Caribbean Spices, Black Beans, Mango, and Spinach wrapped in a Flour Tortilla

Chicken Caesar Salad or Wrap

Crisp Romaine Hearts with Shaved Parmesan Cheese, Tomatoes, Grilled Chicken Breast and Caesar Dressing

Italian Sandwich

Medley of Italian Cured Meats, with Provolone Cheese, Garden Greens, Tomato and Olive Salad on a Brioche Roll

Roast Beef Brioche

Sliced Roast Beef topped with Pepper Jack Cheese, Horseradish-Mustard Spread, Artisan Lettuce and Tomatoes on a Brioche Bun

Provencal "Chicken" Salad Wrap (vegan)

Crispy Seitan Tossed with Pesto Mayo, Roasted Red peppers, Onions, and Spinach in a Flour Tortilla



SNACKS AND BEVERAGES

SWEET

Freshly Baked Assorted Cookies
\$24 per dozen

Gluten Free Cookies
\$36 per dozen

OSU Themed Cookies
\$39 per dozen

Caramel- Chocolate Chip Brownies
\$32 per dozen

Chef Selection Cupcakes with Cream Cheese Icing
\$26 per dozen

House-made Buckeyes
\$24 per dozen

Assorted Macarons
\$32 per dozen

Chocolate Dipped Pretzel Rods
\$18 per dozen

Assorted Candy Bars (minimum 25)
\$3.75 each

Block O pull apart Cupcake display(4dz)
\$144 per display



SAVORY

Hummus with Vegetables
\$5.50 each

Individual Low-fat Greek Yogurt- Granola Parfaits
\$5.50 each

Individual assorted Yogurt
\$30 per dozen

Sea Salt Kettle Chips with Onion Dip and
Ranch Dip
\$8 per guest

Warm Tortilla Chips with Salsa and
Guacamole \$10 per guest
Add Queso Blanco
\$7 per guest

Pepperoni Pizza Hand Pies with Marinara for
dipping
\$26 per dozen

Pretzel Knots with Beer Cheese Sauce and
Creole Mustard
\$26 per dozen

Peeled Hard Boiled Eggs with Salt, Pepper
and Tabasco
\$23 per dozen

SNACKS AND BEVERAGES

GRAB AND GO

Fawcett House-made Snack Mix
\$19 per pound

Buckeye Chex Mix
\$18 per pound

Spiced Almonds with Rosemary and Dried Fruits
\$22 per pound

Honey-Sea Salt Roasted Peanuts
\$19 per pound

Build your own Trail Mix
\$12 per guest

Diced Seasonal Fruit with Berries
\$5.50 per guest

Sliced Seasonal Fruit and Berry display
\$6.50 per guest

Whole Fruit
\$22 per dozen

Bananas
\$24 per dozen

Assorted Granola and Grain Bars
\$24 per dozen

Individual Bags of Chips and Pretzels
\$2.50 each

BEVERAGES

Freshly Brewed Starbucks® Coffee or Decaffeinated Coffee
\$60 per order

Hot Tea Bag Selection
\$26 per dozen

Freshly Brewed Iced Tea
\$32 per gallon

Fresh Squeezed Lemonade
\$32 per gallon

Pink Lemonade
\$30 per gallon

Infused Water
\$27 per gallon

Assorted Coca Cola® brand Soft Drinks
\$3 each

Dasani Bottled Water, 12 oz.
\$3 each

Individually Bottled Assorted Juices
\$4 each

White Milk or Chocolate Milk 1/2 Pints
\$24 per dozen (minimum order of one dozen)



RECEPTION

HORS D'OEUVRES

(Each selection is sold individually. Orders are in increments of 25 pieces) All Hors D'Oeuvres are presented for a maximum of one hour.

(^) Indicates items which can be passed (\$50 per server additional)

Chilled Hors D'oeuvres

\$85 per order

BLT Crostini ^
Smoked Tomato Crostini ^
Deviled Eggs with Bacon and Chives^
Mediterranean Filo Cups^
Old Fashion Ham Salad in a Crispy Pastry
Petite Sweets
Vegan Caesar Endive Spears
Greek Skewer: Olive, Cucumber, Tomato, Feta and Anchovy Aioli

\$90 per order

Avocado Toast Topped with Fresh Tomatoes and Everything Seasoning^
Tea Sandwiches-English Cucumber, Hummus, and Olive^
House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts^
Seasonal Fruit and Brie Skewers with Yogurt Dip
Waldorf Chicken Salad Stuffed in a Cheddar Biscuit^
Caprese Skewers
Smoked Salmon Mousse Crostini with Chai Grapes and Dill
Sesame Dusted Ahi Tuna Poke Skewer^

\$125 per order

Crab Salad in a Cucumber Cup^
Shrimp Cocktail Shooters

Hot Hors D'oeuvres

\$90 per order

Spinach and Feta Spanakopita^
Mac 'n' Cheese Croquette^
Elote Fritters
Cured Bacon and Manchego Potato Skins^
Cheese-stuffed Breaded Mushrooms^
Vegetable Spring Rolls with Dipping Sauce
Double Cream Brie Fritters with Strawberry Vanilla Jam

\$125 per order

Beef, Bacon, and Bleu Cheese Skewer^
Mediterranean Chicken Meatballs with Cucumber Dressing
Beef Tenderloin Skewer with Cornichon and Balsamic Roasted Onion
Honey Sriracha Chicken Sate
Skewer of House-smoked Bacon and Boursin Stuffed Dates
Pulled Pork Sliders with Sweet and Sour Slaw
Cubano Slider
Seared Pork Pot Stickers with Dipping Sauce
Chorizo-Manchego Meatballs^



RECEPTION

RECEPTION DISPLAYS

(Minimum 25 guests) Displays are replenished up to 1 hour

Baked Brie En Croute

\$75 per wheel (serves 25 guests)

With Port Wine-soaked Fruit and Artisan Bread and Cracker Display

Individual Seasonal Fruit in a Rocks Glass

\$6 per guest

Seasonal Melon, Berries and Kiwi

Artisan Cheese Board

(minimum 25 guests per selection)

Freshly-Baked Artisan Breads, Assorted Jams, Nuts, Fresh Fruit & Berries, assorted Crackers and Seeded Flatbread

Domestic Cubed Cheese

\$10 per guest

Imported and Domestic Cheese

\$13 per guest

Premium Cheese Display

\$17 per guest

Mediterranean Charcuterie Board

\$18 per guest

Shaved Cured Meats, Pickled Vegetables, assorted Nuts, Spreads and Artisan Breads

Garden Vegetable Display

\$6 per guest

Fresh Seasonal Vegetables served with Hummus and Ranch Dip

Dips and Spreads

\$7 per guest

Pita Wedges, Tortilla Chips and Kettle Chips served with Hummus, Bacon-Ranch Dip, Boursin Cheese Dip, and Onion Dip

Taco Salad Bar

\$13 per guest

Warm Fried Tortilla Chips served with a variety of toppings, Queso, and Salsas

CARVERY

\$75 per Chef fee per station

One Chef required per 100 guests

Minimum 25 guest

All selections are served with hinged rolls

House Smoked Turkey Breast

\$7 per person

Boneless Breast served with House Aioli, Mustards and Sun-dried Fruit Chutney

Teriyaki-Pineapple Glazed Pork Loin

\$6 per person

Served with Grilled Pineapple Relish and Sweet & Sour Slaw

Garlic-Herb Roasted Prime Rib

\$14 per person

Served with Demi-glace and Horseradish Cream Sauce

BBQ Brisket

\$12 per person

Smoked Brisket with house made BBQ Sauce and Coleslaw

Smoked Glazed Ham

\$6 per person

Hickory Smoked, glazed with local Honey and Pale Ale Mustard

