



## *Breakfast Buffets*

All Breakfast Buffets include Brewed Regular and Decaffeinated Coffee,  
Herbal Teas and Chilled Juices  
Minimum of 25 guests

### **Rise and Shine Buffet     \$11.99**

Scrambled Eggs with Mozzarella, Tomato and Scallions, served with Breakfast Potatoes, Seasonal Fresh Fruit, Fresh Baked Pastries, Bagels, Cream Cheese and Assorted Fruit Preserves

### **Western Casserole Buffet     \$10.99**

Fluffy Egg Casserole with Country Ham, Green Peppers, Onions and Cheddar Cheese, Seasonal Fresh Fruit, Bagels, Cream Cheese and Assorted Fruit Preserves

### **Crème Brulee French Toast Buffet     \$8.99**

Crème Brulee French Toast served with Maple Syrup and Choice of Breakfast Meat

### **The Homestead Buffet     \$9.99**

Scrambled Eggs served with Breakfast Potatoes, Fresh Seasonal Breads and Seasonal Fresh Fruit

### **Enhance Your Breakfast with any of our side selections**

Biscuits and Sausage Gravy *\$3.00 per person*

Seasonal Fruit Salad *\$3.00 per person*

Freshly Baked Muffins *1.25 per person*

Crisp Bacon *\$2.00 per person*

Sausage Links *\$2.00 per person*

Sliced Ham *\$2.00 per person*

Warm Cinnamon Rolls *\$30.00 per dozen*

Prices are subject to 20% service charge and 6.75% sales tax  
All Menu Items, Charges and Tax are Subject to Change without notice.



## *Served Breakfast*

All Breakfasts include Choice of Breakfast Meat,  
Fresh Fruit Salad, Buttermilk Biscuits with Butter and Preserves,  
Brewed Regular and Decaffeinated coffee, Herbal Teas and Chilled Juices

### **Tuscan Scramble *\$11.50***

Scrambled Eggs with Mozzarella, Tomato and Scallions, served with Breakfast Potatoes.

### **The Traditional *\$10.50***

Scrambled Eggs served with Breakfast Potatoes

### **French Toast *\$10.50***

French Toast with Fresh Seasonal Berries and Warm Maple Syrup

#### **Choice of Breakfast Meat:**

- Crisp Bacon
- Sausage Links
- Sliced Ham
- Sausage Patties

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## *All Day Break Packages*

### *Coach Break \$11.99*

#### **Early Morning**

Freshly Baked Assorted Muffins, Pastries, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

#### **Mid- Morning**

Coffee and Tea Refresh

#### **Mid – Afternoon**

Freshly Baked Cookies, Brownies, Assorted Soft Drinks and Bottled Water

### *Buckeye Break \$13.99*

#### **Early Morning**

Freshly Baked Assorted Muffins, Pastries, Bagels with Cream Cheese, Warm Cinnamon Rolls, Assorted Yogurts, Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chilled Juices

#### **Mid – Morning**

Coffee and Tea Refresh

#### **Mid – Afternoon**

Freshly Baked Cookies, Brownies, Assorted Soft Drinks and Bottled Water

### *Horseshoe Break \$14.99*

#### **Early Morning**

Breakfast Breads, Assorted Yogurts, Fresh Fruit Salad, Low Fat NutriGrain Bars, Brewed Regular and Decaffeinated Coffee, Herbal Teas, Chilled Juices

#### **Mid – Morning**

Coffee and Tea Refresh

#### **Mid – Afternoon**

Whole Fruit, Kashi Bars, Granola Bars, Assorted Soft Drinks, Vitamin Water and Bottled Water

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## *Morning Breaks*

### **The Sunrise      \$8.50**

Freshly Baked Assorted Pastries, Muffins, Bagels with Cream Cheese, Assorted Yogurts, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

### **The Continental      \$7.50**

Freshly Baked Muffins and Pastries, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

## *Afternoon Breaks*

### **Chips and Dip      \$5.50**

Potato Chips and Onion Dip, Pretzels Tortilla Chips and Salsa  
Assorted Soft Drinks and Bottled Water

### **Cookies and Brownies      \$5.99**

Freshly Baked Assorted Cookies and Brownies  
Brewed Regular and Decaffeinated Coffee, Herbal Tea and Bottled Water

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## *A La Carte Breaks*

Fresh Baked Pastries	\$1.25 per person
Assorted Muffins	\$1.25 per person
Bagels with Cream Cheese	\$1.50 per person
Cookies	\$1.00 per person
Brownies	\$1.50 per person
Warm Cinnamon Rolls	\$30.00 per dozen

### **Snacks**

Pretzels	\$1.00
Potato Chips	\$1.00
Tortilla Chips	\$1.00
Salsa or Onion Dip	\$3.00 per pound
Candy Bar	\$1.50
Low Fat Nutri-Grain Bar	\$1.25
Granola Bar	\$1.25
Kashi Bar	\$1.50
Yogurt	\$1.50
Whole Fruit	\$1.00
Fawcett Mixed Nuts	\$10.99 per pound
Seasonal Fruit Salad	\$3.00 per person

### **Beverages**

Coffee	\$35.00 per gallon serves approx. 20
Decaffeinated Coffee	\$35.00 per gallon serves approx. 20
Seasonal Punch	\$30.00 per gallon serves approx. 20
Lemonade	\$30.00 per gallon serves approx. 20
Iced Tea	\$30.00 per gallon serves approx 20
Assorted Hot Herbal Teas	\$25.00 per gallon serves approx 20
12 oz Canned Coca Cola Products	\$1.50 each
10 oz Dasani Bottled Water	\$1.50 each
10 oz Bottled Juice	\$1.50 each
Vitamin Water	\$3.00 each
Milk	\$1.25 each

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## *Sandwiches and Salads*

Brown Bag Lunch includes Assorted Coca-Cola Products  
and choice of Two Sides \$10.50

Potato Salad, Garden Pasta Salad, Kettle Chips or Baked Chips  
Cookies, Apple, Fruit Salad or Low Fat Nutrigrain Bar  
8 Person Minimum Order (Please Limit Your Selections to 4)

### **Turkey Cheddar**

Slow Roasted Turkey Breast, Lettuce, Tomato and Cheddar Cheese on Sourdough

### **Ham and Swiss**

Thin Sliced Ham, Swiss Cheese, Tomato and Lettuce on Marble Rye

### **Italian**

Thin Sliced Ham, Salami, Pepperoni and Provolone Cheese, Topped with Lettuce, Tomato, Banana Peppers and  
Black Olives on Seasoned Italian Roll

### **Tuna Salad**

Tuna Salad with Tomato, Lettuce on Multigrain Bread

### **Roast Beef and Bacon**

Thin Sliced Roast Beef, Crispy Bacon Slices and Bleu Cheese with Tomato Lettuce on a Hearty Whole Wheat  
Roll.

### **Tuscan Roasted Vegetable Wrap**

Roasted Zucchini, Yellow Squash, Eggplant, Red Peppers, Baby Field Greens and Hummus on Herb Wrap **vegan**

### **Bronzed Chicken Wrap**

Roasted Lightly Spicy Chicken Breast, Shredded Mozzarella Cheese, Tomato, Lettuce  
and Thin Sliced Red Onion

### **Grilled Portobello**

Portobello Mushroom Marinated in Balsamic Vinaigrette, Grilled and served  
with Lettuce, Tomato on a Hearty Whole Wheat Roll **vegan**

### **House Salad**

Romaine Lettuce and Baby Field Greens with Carrot, Cherry Tomato,  
Red Onion with Herb Vinaigrette **vegan**

### **Classic Caesar Salad**

Crisp Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

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# The Fawcett Center

## *Plated Sandwiches and Salads*

All Sandwiches are served with your choice of Redskin Potato Salad or Garden Pasta Salad,  
Fruit Salad, Pickle Spear, Coffee and Iced Tea

\$12.99

### **Turkey Cheddar**

Slow Roasted Turkey Breast with Lettuce, Tomato and Cheddar Cheese on Sourdough

### **Ham and Swiss**

Thin Sliced Ham, Swiss Cheese, Tomato and Lettuce on Marble Rye

### **Italian**

Thin Sliced Ham, Salami, Pepperoni and Provolone Cheese, Topped with Lettuce, Tomato, Banana Peppers and  
Black Olives on Seasoned Italian Roll.

### **Tuna Salad**

Tuna Salad with Tomato, Lettuce on Multigrain Bread

### **Roast Beef and Bacon**

Thin Sliced Roast Beef, Crispy Bacon Slices, Bleu Cheese, Tomato  
and Lettuce on a Hearty Whole Wheat Roll.

### **Tuscan Roasted Vegetable Wrap**

Roasted Zucchini, Yellow Squash, Eggplant, Red Peppers,  
Baby Field Greens and Hummus in a Tortilla Wrap **vegan**

### **Bronzed Chicken Wrap**

Roasted Lightly Spicy Chicken Breast, Mozzarella Cheese, Tomato,  
Lettuce and Thin Sliced Red Onion

### **Grilled Portobello**

Portobello Mushroom Marinated in Balsamic Vinaigrette, Grilled and served  
with Lettuce, Tomato and Sprouts on a Hearty Whole Wheat Roll **vegan**

All Salads are served with Freshly Baked Breads, Butter, Coffee and Iced Tea.

### **Bronzed Chicken Salad**

Tender Roasted Chicken Breast in our Bronze Seasoning served on a bed of Crisp Greens with Crumbled Bleu  
Cheese, Grape Tomatoes, Caramelized Red Onion

### **Grilled Salmon Salad**

Grilled Salmon with Spinach, Fresh Seasonal Berries and Vanilla Vinaigrette

### **Tuscan Chicken Salad**

Balsamic Marinated Chicken Breast with Field Greens, Tomato, Artichoke, Red Onion, Kalamata Olives,  
Prosciutto Ham and Roasted Tomato Vinaigrette.

### **Grilled Chicken Caesar Salad**

Grilled Chicken Breast on a bed of Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

### **Sesame Tofu Salad**

Seared Sesame Tofu over Bok Choy and Napa Cabbages with Shiitake Mushrooms, Red Peppers, Baby Corn and  
Soy Ginger Vinaigrette **vegan**

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## *Hors d'Oeuvres Displays*

### **Seasonal Fruit Display**

*Small (Serves 15-20) \$50.00*

*Large (Serves 35-45) \$100.00*

### **Vegetable Display with Ranch Dip**

*Small (Serves 15-20) \$45.00*

*Large (Serves 35-45) \$90.00*

### **Imported and Domestic Cheese Display with Crackers and Bread**

*Small (Serves 15-20) \$75.00*

*Large (Serves 35-45) \$150.00*

### **Hummus Display**

Traditional and Black Bean Hummus served with  
Mixed Olives and Toasted Pita \$45.00

*Serves 20-25*

### **Fresh Mozzarella Cheese and Sliced Beefsteak Tomatoes**

with Basil Oil and Kalamata Olives \$55.00

*Serves 15-20*

### **Shrimp Cocktail**

Chilled Shrimp with Housemade Cocktail Sauce, Fresh Horseradish and Lemons \$120.00

*Serves 15-20*

### **Antipasto Tray**

Imported and Domestic Meats and Cheeses with Olives and Pickles,  
Crackers and Bread \$80.00

*Serves 15-20*

### **Baked Brie En Croute**

Warm Brie Cheese Wrapped in Tender Puff Pastry served with Fresh Fruit,  
Crackers and Warm Bread \$55.00

*Serves 15-20*

### **Gourmet Sandwich Display**

Chef Selection Deli Sandwiches with Housemade Spreads  
on Fresh Baked Bread \$65.00

*Serves 15-20*

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# The Fawcett Center

## *Appetizers*

### **Vegetarian \$1.50 each**

Spinach and Goat Cheese Stuffed Mushrooms

Asiago Cheese Straws

Spanikopita

Antipasto Skewers

Caprese Bruschetta

Spicy Toasted Cheese Ravioli with Parmesan Dipping Sauce

### **Chicken/ Beef / Pork \$1.75 each**

Italian Sausage and Parmesan Stuffed Mushrooms

Ginger Soy Chicken Wings with Toasted Sesame Seeds

Beef Meatballs with Hoisin Barbecue or Spicy Marinara

Rosemary Sage Chicken Skewers

Shaved Roast Beef Bruschetta with Tomato Coulis

Chicken Tenders with BBQ or Buffalo Sauce

### **Seafood \$2.25 each**

Cajun Crayfish Puffs

Petite Crab Cakes with Mustard Dipping Sauce

Fried Shrimp with Pineapple Sweet and Sour Sauce

Crab and Artichoke Salad in Phyllo Cup

## *Carving Stations*

*All Carving Stations are Accompanied by Petite Rolls*

*Minimum of 50 guests*

**Prime Rib** with Au Jus and Fresh Horseradish *\$13.50 per person*

**Roasted Turkey Breast** with Tarragon Mustard *\$6.50 per person*

**Slow Roasted Striploin** with Petite Rolls, Horseradish Cream *\$11.50 per person*

**Slow Roasted Pork Loin** Rubbed with Rosemary and served with Roasted Shallots  
*\$7.50 per person*

**Beef Tenderloin** with Bearnaise Sauce *\$16.50 per person*

**Herb Crusted Pork Loin** with Ohio Apple Compote with Dijon Scallion Cream  
*\$7.50 per person*

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## *Served Meals*

Served Entrees includes Two Sides Dishes, Salad,  
Freshly Baked Breads and Butter, Iced Tea, Water and Coffee Service  
(Except where noted)

### **Salad Options**

(Please choose one option)

#### **House Salad**

Romaine Lettuce and Baby Field Greens with Carrot, Cherry Tomato,  
Red Onion, and New York Flatbread

#### **Classic Caesar**

Crisp Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

#### **Baby Field Greens**

Baby Field Greens with Grape Tomatoes, Asparagus and Blue Cheese Crumbles

#### **Wedge Salad**

Wedge of Iceberg lettuce with Crispy Bacon, Hard Boiled Eggs and Tomatoes Wedges

#### **Spinach Salad**

Baby Spinach Topped with Smoked Gouda Cheese,  
Spicy Roasted Walnuts and Pickled Red Onions **contains nuts**

#### **Please Choose Two Dressings:**

Balsamic Herb Vinaigrette

Buttermilk Ranch

Hearty Blue Cheese

Tomato Bacon Dressing

Italian Dressing

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# The Fawcett Center

## Entrée Selections

### Beef / Pork / Lamb

- Meatloaf** House Recipe Meatloaf with Beef and Ground Pork with Au Jus *\$15.99*  
**Housemade Meat Lasagna** Layers of Ground Beef, Fresh Pasta, Ricotta Cheese and Tomato Sauce *\$14.99* (includes salad and one vegetable)  
**Ribeye Steak** with Wild Mushroom Sauce *\$18.99*  
**Slow Roasted Pork Loin** Rubbed with Rosemary and served with Roasted Shallots *\$16.99*  
**N.Y. Strip Steak** with Béarnaise Sauce *\$20.99*  
**Seared Beef Tenderloin** with Merlot Sauce *Market price*

### Chicken

- Chicken Florentine** Chicken Breast Stuffed with Spinach and Mozzarella Cheese, Topped with Light Tomato Cream *\$18.99*  
**Chicken Marsala** Seared Chicken Breast topped with Mushroom Marsala Sauce *\$16.99*  
**Parmesan Chicken** Crispy Chicken Breast topped with Housemade Tomato Sauce and Parmesan Cheese *\$16.99*  
**Bronzed Chicken** Lightly Spicy Chicken Breast served with Tomato Coulis *\$16.99*  
**Chicken Saltimbocca** Sage Rubbed Chicken Breast wrapped in Prosciutto Ham and with Capers and Parmesan Cheese *\$18.99*  
**Braised Chicken** with Wild Mushroom Sauce *\$16.99*

### Vegetarian

- Housemade Vegetarian Lasagna** Layers of Roasted Vegetables, Fresh Pasta and Fresh Tomato Marinara *\$13.99* (includes salad and one vegetable)  
**Stuffed Portobello Mushroom** with Smoked Gouda, Spinach and Mozzarella *\$15.99*  
**Farfalle Primavera** Bowtie Pasta with Asparagus, Red Peppers, Onions and Button Mushrooms in a Chardonnay Cream *\$14.99* (includes salad and one vegetable)  
**Seared Tofu** with Sweet Chile Glaze, Baby Corn and Scallions *\$14.99* *vegan*  
**Cheese Filled Tortellini** with Banana Peppers, Spinach and Roasted Garlic Cream *\$14.99* (includes salad and one vegetable)

### Fish and Shellfish

- Crabcakes** Lump Crabcakes served with Roasted Red Pepper Coulis *\$18.99*  
**Grilled Salmon** with Caramelized Shallots *\$18.99*  
**Bronzed Redfish** lightly Seasoned Fresh Snapper topped with Tomato Coulis *\$19.99*  
**Cornmeal Crusted Walleye** with Creole Remoulade *\$18.99*  
**Jumbo Shrimp Primavera** over Bowtie Pasta with Chardonnay Cream *\$18.99* (includes salad and one vegetable)
- |                                 |  |
|---------------------------------|--|
| Wild Rice Pilaf                 | Zucchini, Caramelized Onion and Red Peppers  |
| Roasted Herb Redskin Potatoes   | Steamed Broccoli and Carrots                 |
| Saffron Risotto                 | Roasted Mushrooms, Tomatoes and Pearl Onions |
| Egg Noodles                     | Country Style Green Beans with Pepper Bacon  |
| Bacon and Chive Mashed Potatoes | Asparagus with Yellow Squash and Peppers     |
| Three Cheese Whipped Potatoes   | Green Beans with Garlic Butter               |

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# The Fawcett Center

## *Themed Buffets*

*Buffets include fresh baked breads, butter, iced tea, water and coffee service*

### **Big Easy**

Cajun Crab Louis Salad  
Chicken and Andouille Gumbo with Rice  
Bronzed Redfish with Sautéed Peppers and Onions  
Roasted Eggplant, Zucchini, Squash and Sweet Onion  
*\$22.50*

### **Gourmet Soup and Salad Display**

Classic Caesar Salad  
House Tossed Salad with Carrots and Tomato  
Spinach Salad with Fresh Berries and Pecans  
Two Seasonal Chef Selection Soups  
Assorted Dressings  
*\$16.99*

### **Ohio Proud**

Tossed Salad with Tomato, Cucumber, Red Onion, Housemade Croutons  
Ranch and Italian Dressings  
Meatloaf with Gravy  
Cornbread Stuffed Chicken Breast  
Chive Mashed Potatoes  
Sautéed Zucchini and Peppers  
*\$20.50*

### **West Coast**

Field Greens with Goat Cheese, Sweet Onion,  
Toasted Walnuts and Dried Cherry Vinaigrette  
Grilled Salmon with Roasted Shallots  
Braised Chicken Breast with Wild Mushroom Sauce  
Spinach Potato Gratin with Gouda Cheese  
Dried Berry Rice Pilaf  
*\$21.50*

### **Little Italy**

Caprese Salad with Sliced Tomatoes and Mozzarella Cheese with  
Fresh Basil Oil and Balsamic Vinegar  
Chicken Saltimbocca, Sage Rubbed Chicken Wrapped in Prosciutto Ham  
Tortellini with Salami, Pepperoni, Banana Peppers, Onions, Spinach  
and Roasted Garlic Cream  
Sautéed Green Beans, Diced Tomatoes, Onion and Roasted Mushrooms  
Saffron Risotto  
*\$22.50*

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## *Themed Buffets (Continued)*

### **Southern Comfort**

Vegetarian Black Bean Chili with Sour Cream, Cheddar Cheese and Scallions  
Slow Roasted Beef Brisket  
Southern Fried Chicken  
Chipotle Mashed Potatoes  
Green Bean Casserole  
Warm Biscuits with Butter and Honey  
*\$21.50*

### **Pacific Rim**

Seared Tofu with Sweet Chile Glaze, Rice Noodles and Snap Peas and Carrots  
Crispy Cashew Chicken with Broccoli, Red Peppers and Baby Corn  
Vegetarian Egg Roll, Steamed and Fried Rice  
*\$21.50*

### **Tailgate**

Burgers, Beef Hot Dogs, Grilled Chicken and Vegetarian Burgers  
Tossed Salad with Cucumbers, Tomato and Red Onion  
Baked Beans  
Creamy Potato Salad  
Chips and Dips  
*\$19.50*

### **Deli Bar**

Redskin Potato Salad  
Smoked Turkey, Pastrami and Ham  
Portobello Mushrooms and Grilled Seasonal Vegetables  
Sliced Monterey Jack, Cheddar and Swiss Cheeses  
Lettuce, Tomato, Red Onion and Pickles  
White and Wheat Breads and Buns  
Housemade Assorted Spreads  
*\$19.50*

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## *Cakes and Pies*

*\$4.99*

### **Chocolate Mousse Cake**

*Layers of rich Chocolate Cake and Creamy Mousse*

### **Carrot Cake**

*Moist Carrot Cake topped with Cream Cheese Icing*

### **N.Y. Cheese Cake**

*Traditional N.Y. Cheese Cake with Fresh Berry Glaze*

### **Caramel Apple Pie**

*Granny Smith Apples in Light Pastry, Drizzled with Caramel Sauce*

### **Key Lime Pie**

*Refreshing Key Lime Pie with Fresh Seasonal Berries*

### **Petite Dessert Display**

*\$5.99 per person*

*Miniature Vanilla Crème Brulee*

*Chocolate Dipped Strawberries*

*Apple Caramel Parfait*

*Assorted Chocolate Truffles*

*Miniature Cakes with Seasonal Berries*

*Mocha White Chocolate Mousse*

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## *Fresh From the Oven*

*\$30.00 per pan serves 10-12*

### **White Chocolate Bread Pudding**

*Warm Bread Pudding with Dried Cherries and White Chocolate chunks*

### **Fudge Brownie**

Warm Fudge Brownie with Whipped Cream

### **House Baked Cinnamon Rolls**

*Warm Cinnamon Rolls Topped with Cream Cheese Icing*

### **Brownies / Cookies**

*\$3.50 per person*

Rich Chocolate Brownies and an Assortment of Housebaked Cookies including  
Chocolate Chip, Raisin, Sugar and Peanut Butter

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