

THE FAWCETT EVENT CENTER

BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Starbucks® Coffee, Hot Tea, Bottled V-8®, Orange, Apple and Grapefruit Juice

Fawcett's Signature Breakfast \$20.00

Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit Cups, choice of Egg*, choice of Seasoned New Potatoes or Hash Brown Casserole, Smoked Bacon, Sausages, Chef-attended Waffle Station, Fried Chicken and Biscuits with Sausage Gravy

Brain Fuel Buffet \$17.50

Strawberry-Passion Fruit Smoothies, Low-fat Greek Yogurt and Granola Parfaits, Seasonal Fruit , Smoked Salmon Sliders, Egg White Frittata with Spinach, Chicken Sausage and Roasted Tomatoes, Oatmeal Station with Toppings, Almond Milk

Sunrise Buffet \$16.50

Classic European-style Breakfast Pastries served with Whipped Butter, Assorted Jams, Seasonal Fruit, choice of Egg*, choice of Seasoned New Potatoes or Hash Brown Casserole, Smoked Bacon, Assorted Sausages

Mini Team Try Outs \$17.50

Seasonal Fruit Cups, Hash Brown Potato Casserole, Sausage Pop Overs, Spinach-Cheddar Quiche, Bagel Slider with Bacon & Cheese, Cinnamon Rolls

Think Brunch \$25.00

Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit, Mini Breakfast Burritos with Toppings, Choose one style of Eggs*, choice of Hash Brown Potato Casserole, Baked Brie with Blueberry Jam, Asparagus-Asiago Galette, Smoked Bacon, Pork Sausages, Cinnamon-Sugar Pancake Balls with Raspberry Sauce & Whipped Cream, Chef Carved Smoked Ham with Biscuits, Smoked Salmon with Classic Condiments, Whipped Chive Cream Cheese and New York style Bagels, Crisp Salad Greens with Assorted Dressings and Toppings, Seasonal Infused Water

Substitute Chicken Sausage Links for Bacon or Sausage on any menu **add \$1.75 per person**

***Egg Selections**

*Scrambled Eggs *Spanish Omelet *Heirloom Tomato-Basil Quiche *Five Cheese Egg Bake,

*Chicken Sausage and Caramelized Onion Strata *Western Omelet Bake, * Coddled Eggs

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MORNING BUFFET ENHANCEMENTS

(Minimum 25 guests)

Chef Attended Omelet Station \$9.00 per guest

Farm Fresh Eggs and Egg Whites with Shredded Cheddar Cheese, Sautéed Mushrooms, Scallions, Bell Peppers, Ham, Chopped Bacon, Tomatoes, Spinach and Asparagus Tips

Chef Attended Waffle Station \$6.00 per guest

Made-to-Order Belgium-style Waffles with Whipped Butter, Sliced Strawberries, Seasonal Fruit Compote, Whipped Cream, Warm House Made Breakfast Syrup, Chopped Pecans, Chocolate Chips and Butterscotch Chips

Build Your Own Breakfast Bowl \$8.00 per guest

Fluffy scrambled Eggs, Potatoes, Caramelized onions, Sausage, Cheese, marinated tomatoes, Cheese, Scallions, Chopped Bacon

Breakfast Sandwiches (*choose one style, minimum one dozen*) \$50 per dozen

Croissant Bun with Egg White, Mozzarella, and Tomato

English Muffin with Egg, Sausage patty, and American Cheese

Ham and Swiss Slider with Egg

Biscuit with Egg, Bacon and Cheddar Cheese

Yogurt Parfait Station (*chef attendant not required*) \$6.50 per guest

Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Toasted Coconut, Sliced Almonds, Banana Chips, Grapefruit Segments and Sun-Dried Fruit

PLATED BREAKFAST SELECTIONS

Served with Starbucks® Coffee, Hot Tea and Orange Juice

Add Seasonal Fruit Cup \$3.00 per person

Caprese Frittata Wedge \$13.50 per guest

Fluffy Eggs filled with Heirloom Tomatoes, Fresh Mozzarella, and Basil, served with Chive White Balsamic drizzle, Marinated Tomato Salad and Roasted Squash with warm Biscuits and Whipped Butter

Classic Breakfast \$12.75 per guest

Scrambled Eggs served with Seasoned New Potatoes, fresh Asparagus, your choice of Smoked Bacon or

Pork Sausage Links with warm Biscuits and Whipped Butter

Herbivorous VegFest \$14.00 per guest

Chickpea Scramble, Jackfruit Bacon, Olive oil poached Vegetables and "Mozzarella Cheese"

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