

THE FAWCETT EVENT CENTER

Beverages and Snacks

Morning Breaks

Assortment of Cheddar-Chive Scones, Muffins and Petite Croissants	\$28 per dozen
Diced Seasonal Fruit with Berries	\$4.00 each
Whole Fruit	\$16 per dozen
Bananas	\$24 per dozen

Classic Continental

\$13.75

Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Tea and Coffee

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

Classic Breakfast Plate

\$13.50

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

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

Afternoon

Freshly Baked Assorted Cookies	\$20 per dozen
Caramel- Chocolate Chip Brownies	\$30 per dozen
Chef Selection Cupcakes with Cream Cheese Icing	\$26 per dozen
Hummus Cups with Vegetables	\$4.00 each
Individual Low-fat Greek Yogurt- Granola Parfaits	\$3.75 each
Individual Assorted Yogurt	\$2 each
Coach's Club Snack Mix	\$16 per pound
Individual Bags of Chips and Pretzels	\$1.75 each

Beverages

Freshly Brewed Starbucks® Coffee or Decaffeinated Coffee	\$48 per order
Hot Tea Bag Selection	\$24 per dozen
Assorted Coca Cola® brand Soft Drinks	\$2 each
Dasani Bottled Water, 12 oz.	\$2 each
Individually Bottled Apple, Grapefruit and Orange Juices	\$3.75 each
White Milk and Chocolate Milk, half pints	\$1.75 each
Freshly Brewed Iced Tea	\$30 per gallon
Fresh Squeezed Lemonade	\$30 per gallon

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

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Lunch and Dinner

Sides for Lunch and Dinner Entrees will be Chef's Choice

Salad (select one)

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

Classic Caesar Salad Chopped Romaine with Parmesan Cheese, Tomatoes, Olives and Croutons served with Caesar Dressing.

Poultry Entrées

Chicken Jambalaya

Seasoned with Classic Spices and grilled. Served with Creole Rice Cake

Lunch / Dinner

\$20.25/ \$27.75

Seared Mustard Chicken

Seared Golden Brown and Served Sweet and Tangy Mustard Sauce

\$20.25 / \$27.75

Seafood Entrees

Mesquite Grilled Salmon

Served with Grilled Cornbread, Roasted Asparagus-Mushroom Salad and Barbecue Beurre Blanc

\$23.75 / \$31.25

Beef and Pork Entrees

Lemon- Thyme Grilled Pork Cutlets

Served with Serrano Pepper Balsamic Vinaigrette

\$22.00 / \$27.75

Mustard-Herb Crusted Bistro Steak

Grilled and sliced. Cooked to Medium.

\$25.25 / \$29.75

Vegetarian Entrees

Angel Hair Pasta with Mushrooms

Fresh Pasta with Roasted Garlic Mushroom Cream Sauce

\$20.50 / \$25.75

Meatless Meatloaf

Served with Chipotle Ketchup Glaze and Olive Oil Mashed Potatoes

\$21.25/ \$26

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Entrée Salads

\$19.75

Protein Choices: Grilled Chicken, Roasted Salmon, Herb Marinated Tofu

Fawcett Center Greens Field Greens

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

Classic Caesar Salad Chopped Romaine with Parmesan Cheese, Tomatoes, Olives and Croutons served with House Made Caesar Dressing

Desserts (select one)

Vanilla bean Cheesecake with Strawberry puree

Triple chocolate cake with Cream Cheese Icing and Chocolate Sauce

Box Lunches

\$16

(Minimum 12 guests)

(Maximum 2 selections plus a Chef's selection Vegetarian option)

Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad, freshly baked Cookie and Bottle of Water

Garden Layered Wheat Wrap

English Cucumber, Shredded carrots, Roasted Peppers, Red onion, Green Apple, Sprouts, Field Greens and Hummus

Classic Club wrap

Flour Tortilla stuffed with Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and Cheddar

- Substitute double turkey with no extra charge.

Caribbean Chicken Wrap

Grilled Chicken Salad with Caribbean Spices, Black beans Mango and Mayo wrapped in a Roasted Red Pepper Flour Tortilla

Chicken Caesar Salad

Crisp Romaine Hearts with Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Grilled Chicken Breast and Caesar Dressing served with freshly baked Roll with Butter

Fawcett Center 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

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Hors D'oeuvres

(Each selection is sold individually. Orders are in increments of 25 pieces)

Cold Hors D'oeuvres

- BLT Crostini
- Deviled Eggs with Bacon and Chives
- Mediterranean Filo Cups
- Fruit Cups
- Hummus Cups
- Petite fours

\$60 per order

- Sesame Crusted Ahi Tuna Skewer
- Tea Sandwiches-English Cucumber, Hummus and Olive
- House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts
- Beef Tenderloin and Cornichon Skewers
- Honey Siracha Chicken Sate

\$75 per order

Hot Hors D'oeuvres

- Spinach and Feta Spanakopita
- Mac 'n' Cheese Croquette
- Cured Bacon and Manchego Potato Skins
- Cheese-stuffed Breaded Mushrooms
- Mediterranean Chicken Meatballs with Cucumber Dressing

\$75 per order

- Beef, Bacon and Bleu Cheese Skewer
- Goat Cheese Spanakopita with Honey
- Braised Beef Short Rib and Bell Pepper Salad Sliders
- Lemongrass Chicken Pot Stickers with Dipping sauce

\$100 per order