THE FAWCETT EVENT CENTER

MORNING SELECTIONS

Morning Breaks
Assortment of House Baked Pastries $30 per dozen
Diced Seasonal Fruit with Berries $5 per guest
Whole Fruit $18 per dozen
Bananas $24 per dozen

Classic Continental Break $15 per guest
Assorted Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices,
Starbucks® Coffee, Decaffeinated Coffee and Hot Tea

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

SERVED BREAKFAST SELECTIONS
Served with Starbucks® Coffee, Hot Tea and Orange 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 $17 per guest
Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato
and Smoked Bacon, choice of warm Cheddar-Chive Scones or Biscuit

BREAKFAST BUFFETS
(Minimum 25 guests)
Served with Starbucks® Coffee, Hot Tea, and Assorted Juices

Sunrise Buffet $19 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 (choice of one): Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata

Prices do not include 22% service charge and local sales tax if applicable
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

**Yogurt Parfait Station** (Chef attendant not required)  
$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** (chef attended)  
$9 per guest  
$75 per Chef fee per 100 guests  
Made to order Belgium Style Waffles with Whipped Butter, Sliced Strawberries, Fruit Compote,  
Whipped Cream, Warm Maple Syrup, Chopped nuts, and Chocolate Chips

**SNACKS AND BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Assorted Cookies</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Caramel-Chocolate Chip Brownies</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Chef Selection Cupcakes with Cream Cheese Icing</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>House-made Buckeyes</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted Macarons</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Hummus with Vegetables</td>
<td>$5 each</td>
</tr>
<tr>
<td>Individual Low-fat Greek Yogurt-Granola Parfaits</td>
<td>$5 each</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$2 each</td>
</tr>
<tr>
<td>Fawcett House-made Snack Mix</td>
<td>$18 per pound</td>
</tr>
<tr>
<td>Spiced Assorted Nuts with Rosemary and Dried Fruits</td>
<td>$22 per pound</td>
</tr>
<tr>
<td>Individual Bags of Chips and Pretzels</td>
<td>$2 each</td>
</tr>
<tr>
<td>Sea Salt Kettle Chips with Onion Dip and Ranch Dip</td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Warm Tortilla Chips with Salsa and Guacamole</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Chocolate Dipped Pretzel Rods</td>
<td>$18 per dozen</td>
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<tr>
<td>Pepperoni Pizza Hand Pies with Marinara for dipping</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Pretzel Knots with Beer Cheese Sauce and Creole Mustard</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Peeled Hard Boiled Eggs with Salt, Pepper and Tabasco</td>
<td>$21 per dozen</td>
</tr>
<tr>
<td>Assorted Granola and Grain Bars</td>
<td>$24 per dozen</td>
</tr>
</tbody>
</table>

Prices do not include 22% service charge and local sales tax if applicable
SNACKS AND BEVERAGES (cont’d.)

Beverages
Freshly Brewed Starbucks® Coffee or Decaffeinated Coffee $55 per order
Hot Tea Bag Selection $26 per dozen
Assorted Coca Cola® brand Soft Drinks $3 each
Dasani Bottled Water, 12 oz. $3 each
Individually Bottled Apple and Orange Juices $4 each
White Milk or Chocolate Milk, half pints (minimum order one dozen) $24 per dozen
Freshly Brewed Iced Tea $32 per gallon
Fresh Squeezed Lemonade $32 per gallon

BOX LUNCHES
$20.00 per guest
(Minimum 12 guests)
(Maximum 2 selections plus a Chef’s selection Vegetarian 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

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

Italian Cornetto
Medley of Italian Cured Meats, with Provolone Cheese, Garden Greens, marinated Roma Tomato and Olive Salad on a Toasted Crescent

BBQ “Chicken” Wrap (vegan)
Tortilla stuffed with Smoked Seitan “Chicken” seasoned with House-made Mesquite Rub and accompanied by Black Beans, Pickled Red Onions, Corn, Tomato, and Avocado-Dill Dressing

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

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

Chicken Caesar Salad or Wrap
Crisp Romaine Hearts with Shaved Parmesan Cheese, Croutons, Tomatoes, Grilled Chicken Breast and Caesar Dressing

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

Prices do not include 22% service charge and local sales tax if applicable
LUNCH AND DINNER SERVED 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 Dessert, Rolls and Butter
Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request. 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

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

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

Poultry Entrées
Grilled Lemon and Oregano Chicken
Chicken Breast Marinated with fresh Herbs and Citrus, served with Banana-Yellow Curry and Mango Salsa $24

Seared Mustard Chicken
Seared golden brown and served with Sweet and Tangy Mustard Sauce $24

Simple Chicken
Chicken Breast Brined in Chef’s blend of Herbs, Garlic, Spices and Sea Salt and Roasted.
Served with White Wine Pan Jus $24

Stuffed Chicken Marsala
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 $28

Chicken Verde
Skin-on Chicken Breast cooked to golden brown and served with Salsa Verde and Pickled Red Onion Relish $24

Seafood Entrées
Smoked Salmon Gremolata
Atlantic Salmon Brined and Smoked in House, topped with Fresh herbs, Lemon, and Garlic.
Served with Saffron Onion Cream Sauce $27

Grilled Swordfish with Dill Oil
Served with Braised Tri-color Pepper Ragu, Red Onion Relish and Sherry Reduction $29

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THE FAWCETT EVENT CENTER

LUNCH AND DINNER SERVED SELECTIONS (cont’d.)

**Beef and Pork Entrees**

*Korean BBQ Brisket*  
Served with Soy-ginger BBQ Sauce and Sweet and Sour Slaw  
$27

**Mustard-Herb Crusted Bistro Steak**  
Grilled and sliced. Cooked to medium. Served with Rich Demi-Glace  
$26

**Pork Piccata**  
Pork Cutlets lightly coated with Lemon-Parsley Batter and sautéed. Served with Traditional Lemon-Caper Sauce and topped with Candied Chili Citrus  
$24

**Beef Tenderloin**  
7oz Steak grilled and cooked to medium. Served with Rich Demi-Glace  
$55

**Vegetarian Entrees**

**Stracci e Funghi**  
Fresh Pasta torn by hand and cooked to the perfect texture. Served with Wild Mushrooms and Velvet Onion Cream Sauce  
$20

**Four Cheese Ravioli**  
Served with braised Tri-color Pepper Ragu, Red Onion Relish and Sherry Reduction  
$22

**Meatless “Meatloaf” (vegan)**  
Served with Chipotle Ketchup Glaze  
$24

**Vegetarian Lasagna**  
Traditional-style Lasagna Pasta Sheets layered with House-made Marinara Sauce, Onions, Peppers, Mozzarella Cheese and Vegetarian Plant-Based Sausage  
$23

**Entrée Salads**

**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

**Soba Noodle Salad**  
Soba Noodles tossed with Sesame Vinaigrette, Carrots, Cucumber, Edamame, Scallions, Peppers and Cashews

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

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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)

CHILD MEALS (age 6 and under) $15.00
All Child Meals are served with Applesauce, choice of Broccoli or Buttered Corn
and choice of French Fries, Mashed Potatoes or Mac & Cheese and Apple Juice 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 AND DINNER BUFFET SELECTIONS
(Minimum 25 guests)
Dinner (after 4:00pm) $3 additional charge
Served with Starbucks® Coffee, Hot Tea, and Iced Tea upon request
Add Soft Drinks $3.00 each

Tailgate Buffet $26
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
Fried Green Tomato Sliders with Alabama White Sauce and Arugula
Buckeye Bars and Warm Buttermilk Bread Pudding with Caramel

Fresh Off the Grill Buffet $27
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 Brulée

Prices do not include 22% service charge and local sales tax if applicable
The Midwestern Buffet
$33
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
Apple Turnovers and Chocolate Chip Cookies

Southern Charm Buffet
$29
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
Kool-Aid Pie and Sweet Potato Pie

Latin Expression Buffet
$28
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
Milhoja (Flaky layers of pastry layered with pastry cream, dulce de leche and berries)
Pecan Shortbread Cookies

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Buffets (cont’d.)

**New York Deli Buffet**
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

**80’s Throwback Buffet**
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

**The Mediterranean Buffet**
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

**Where’s The Meat? Buffet (vegan)**
Seasonal Salad Greens and Crisp Romaine Lettuce with Assorted Dressings and Toppings
Italian “Sausage” Stuffed Mushrooms with Marinara
Beyond Burger Sliders
Seitan Spicy Chicken Wraps
Hand-cut French Fries with Fry Sauce
Roasted Brussel’s Sprouts with Honey and Balsamic
Vegan Dinner Rolls with Vegan Butter
Vanilla-Pistachio Pudding with Berries and Chocolate Chip Cookies

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### BUFFET ENHANCEMENTS
(One gallon serves 15 guests)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Vegetable Lentil Soup</td>
<td>$60.00/gallon</td>
</tr>
<tr>
<td>French Onion Soup</td>
<td>$60.00/gallon</td>
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<tr>
<td>Tomato Basil Soup</td>
<td>$60.00/gallon</td>
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<tr>
<td>Butternut Squash Soup finished with Mascarpone Cheese</td>
<td>$60.00/gallon</td>
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<tr>
<td>Carrot Ginger Soup</td>
<td>$60.00/gallon</td>
</tr>
<tr>
<td>Baked Brie En Croute with Port Wine-soaked Fruit and Artisan Bread and Cracker Display</td>
<td>$65/wheel (serves 25 guests)</td>
</tr>
<tr>
<td>Herb Marinated Grilled Tofu with Roasted Tomatoes and Finished with Balsamic Reduction</td>
<td>$3/guest (minimum order of 25)</td>
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</tbody>
</table>

### CARVERY & THEMED STATIONS
$75 per Chef fee per station
One Chef required per 100 guests

All selections are served with hinged rolls

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Smoked Turkey Breast</strong> (serves 40 guests)</td>
<td>$185</td>
</tr>
<tr>
<td>Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney</td>
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<tr>
<td><strong>Prosciutto Wrapped Pork Loin</strong> (serves 30 guests)</td>
<td>$150</td>
</tr>
<tr>
<td>Marinated with Garlic, Herbs and Citrus. Served with Ham Hock Red Wine Gravy</td>
<td></td>
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<tr>
<td><strong>Garlic-Herb Roasted Prime Rib</strong> (serves 40 guests)</td>
<td>$450</td>
</tr>
<tr>
<td>Rosemary and Peppercorn accent, served with Wild Mushroom Ragout and Horseradish Mustard</td>
<td></td>
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<tr>
<td><strong>Tuna Loin</strong> (serves 25 guests)</td>
<td>$300</td>
</tr>
<tr>
<td>Glazed with Asian Style BBQ, Sesame Seeds and Roasted to Medium Rare</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Glazed Ham</strong> (serves 50 guests)</td>
<td>$250</td>
</tr>
<tr>
<td>Hickory Smoked, glazed with local Honey and Spices served with Pretzel Knot Rolls and Pale Ale Mustard</td>
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**RECEPTION DISPLAYS**
(Minimum 25 guests) Displays are replenished up to 1 hour

**Individual Seasonal Fruit in a Rocks Glass**
Seasonal Melon, Berries and Kiwi

$5 per guest

**Artisan Cheese Board**
Freshly-baked Artisan Breads, Assorted Jams, Nuts, Fresh Fruit & Berries, assorted Crackers and Seeded Flatbread (minimum 25 guests per selection)

<table>
<thead>
<tr>
<th>Type</th>
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</thead>
<tbody>
<tr>
<td>Domestic Cubed Cheese</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Imported and Domestic Cheese</td>
<td>$11 per guest</td>
</tr>
<tr>
<td>Premium Cheese Display</td>
<td>$15 per guest</td>
</tr>
</tbody>
</table>

**Mediterranean Charcuterie Board**
Herb and Garlic Grilled Vegetables, Shaved Italian Meats, Pickled Vegetables, assorted Nuts, Spreads and Buffalo Mozzarella Cheese served with Mediterranean Tabbouleh, Olive Salad and Artisan Breads

$13 per guest

**Individual Vegetable and Hummus Crudités**
Fresh Vegetables served with Hummus and Flatbread

$5 per guest

**Dips and Spreads**
Hummus, Bacon-Ranch, Boursin Cheese, and Onion Dip
Served with Kettle chips, Pita and Tortilla chips

$7 per guest

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**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 ($25 per server additional)

**Chilled Hors D’oeuvres**

- BLT Crostini ^
- Smoked Tomato Crostini ^
- Deviled Eggs with Bacon and Chives^
- Mediterranean Filo Cups^
- Petite Sweets
- Vegan Caesar Endive Spears
- Greek Skewer: Olive, Cucumber, Tomato, Feta and Anchovy Aioli

$70 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
- Crab Salad in a Cucumber Cup^  
- Sesame Dusted Ahi Tuna Poke Skewer^  

$80 per order

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Chilled Hors D’oeuvres (cont’d)

- Tuna Nigiri on Bamboo Rice
- Shrimp Cocktail Shooters
$125 per order

Hot Hors D’oeuvres

- Spinach and Feta Spanakopita
- Mac ‘n’ Cheese Croquette
- Cured Bacon and Manchego Potato Skins
- Cheese-stuffed Breaded Mushrooms
- Vegetable Spring Rolls with Dipping Sauce
- Brioche Shrimp Toast with Bloody Mary Salad
$80 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
- Goat Cheese Spanakopita with Honey
- Pulled Pork Sliders with Sweet and Sour Slaw
- Beyond Burger Slider
- Seared Pork Pot Stickers with Dipping Sauce
- Grilled Cheese Sticks served with Chimichurri
$125 per order

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