

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

Assorted Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Starbucks® Coffee, Decaffeinated Coffee and Hot Tea	\$15 per guest
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New York Style Bagels

Sliced Assorted Bagels Served with Cream Cheese, Peanut Butter and Jam	\$26 per dozen
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Fresh Baked Assorted Muffins

Chef's Selection of Flavors	\$25 per dozen
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Assorted Breakfast Breads

Chef's Selection of Flavors	\$25 per dozen
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Warm Cinnamon Rolls

Topped with House-made Cream Cheese Icing	\$25 per dozen
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Warm Buttermilk Biscuits

Served with Jams and Butter	\$22 per dozen
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SERVED BREAKFAST SELECTIONS

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

Light Start

Chef selection of Freshly Baked Muffin, Seasonal Fruit Cup, Greek Yogurt and Granola Parfait with Fresh Berries	\$15 per guest
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Classic Breakfast Plate

Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato and Smoked Bacon, choice of warm Cheddar-Chive Scones or Biscuit	\$17 per guest
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BREAKFAST BUFFETS

(Minimum 25 guests)

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

Sunrise Buffet

Assortment of Breakfast Pastries and Bagels served with Whipped Butter, Jams, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon and Pork Sausage Links	\$19 per guest
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Fawcett's Signature Breakfast Buffet

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	\$23 per guest
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Egg Options (choice of one): Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata

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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

Freshly Baked Assorted Cookies	\$24 per dozen
Caramel- Chocolate Chip Brownies	\$30 per dozen
Chef Selection Cupcakes with Cream Cheese Icing	\$26 per dozen
House-made Buckeyes	\$24 per dozen
Assorted Macarons	\$32 per dozen
Hummus with Vegetables	\$5 each
Individual Low-fat Greek Yogurt- Granola Parfaits	\$5 each
Individual Assorted Yogurt	\$2 each
Fawcett House-made Snack Mix	\$18 per pound
Spiced Assorted Nuts with Rosemary and Dried Fruits	\$22 per pound
Individual Bags of Chips and Pretzels	\$2 each
Sea Salt Kettle Chips with Onion Dip and Ranch Dip	\$6 per guest
Warm Tortilla Chips with Salsa and Guacamole	\$8 per guest
Chocolate Dipped Pretzel Rods	\$18 per dozen
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	\$21 per dozen
Assorted Granola and Grain Bars	\$24 per dozen

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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

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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 Entrees

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

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

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LUNCH AND DINNER SERVED SELECTIONS (cont'd.)

Beef and Pork Entrees

Korean BBQ Brisket \$27

Served with Soy-ginger BBQ Sauce and Sweet and Sour Slaw

Mustard-Herb Crusted Bistro Steak \$26

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

Pork Piccata \$24

Pork Cutlets lightly coated with Lemon-Parsley Batter and sautéed.

Served with Traditional Lemon-Caper Sauce and topped with Candied Chili Citrus

Beef Tenderloin \$55

7oz Steak grilled and cooked to medium. Served with Rich Demi-Glace

Vegetarian Entrees

Stracci e Funghi \$20

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

Four Cheese Ravioli \$22

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

Meatless "Meatloaf" (vegan) \$24

Served with Chipotle Ketchup Glaze

Vegetarian Lasagna \$23

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

Entrée Salads \$21

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 Brûlée

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BUFFETS (cont'd.)

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	\$24
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	\$33
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	\$26
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)	\$28
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)

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
Baked Brie En Croute with Port Wine-soaked Fruit and Artisan Bread and Cracker Display	\$65 per wheel (serves 25 guests)
Herb Marinated Grilled Tofu with Roasted Tomatoes and Finished with Balsamic Reduction	\$3 per guest (minimum order of 25)

CARVERY & THEMED STATIONS

\$75 per Chef fee per station

One Chef required per 100 guests

All selections are served with hinged rolls

House Smoked Turkey Breast (serves 40 guests)	\$185
Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney	
Prosciutto Wrapped Pork Loin (serves 30 guests)	\$150
Marinated with Garlic, Herbs and Citrus. Served with Ham Hock Red Wine Gravy	
Garlic-Herb Roasted Prime Rib (serves 40 guests)	\$450
Rosemary and Peppercorn accent, served with Wild Mushroom Ragout and Horseradish Mustard	
Tuna Loin (serves 25 guests)	\$300
Glazed with Asian Style BBQ, Sesame Seeds and Roasted to Medium Rare	
Smoked Glazed Ham (serves 50 guests)	\$250
Hickory Smoked, glazed with local Honey and Spices served with Pretzel Knot Rolls and Pale Ale Mustard	

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RECEPTION DISPLAYS

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

Individual Seasonal Fruit in a Rocks Glass

\$5 per guest

Seasonal Melon, Berries and Kiwi

Artisan Cheese Board

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

Domestic Cubed Cheese \$8 per guest

Imported and Domestic Cheese \$11 per guest

Premium Cheese Display \$15 per guest

Mediterranean Charcuterie Board

\$13 per guest

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

Individual Vegetable and Hummus Crudités

\$5 per guest

Fresh Vegetables served with Hummus and Flatbread

Dips and Spreads

\$7 per guest

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

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