

THE FAWCETT EVENT CENTER

BREAKFAST

Morning Breaks

Assortment of Cheddar-Chive Scones, Muffins and Petite Croissants	\$26 per dozen
Diced Seasonal Fruit with Berries	\$4.00 per guest
Whole Fruit	\$15 per dozen
Bananas	\$24 per dozen

Classic Continental

Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Tea and Coffee	\$13.75 per person
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New York Style Bagels

Sliced Assorted Bagels Served with Cream Cheese	\$24.00 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	\$12.25
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Classic Breakfast Plate

Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato, and Smoked Bacon with warm Cheddar-Chive Scones	\$13.50
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BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Starbucks® Coffee, Hot Tea, and Orange Juice

Sunrise Buffet

Assortment of Breakfast Pastries served with Whipped Butter, Assorted Jams, Seasonal Fruit, Scrambled Eggs, Spanish Potatoes, Smoked Bacon and Pork Sausage Links	\$17.00
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Fawcett's Signature Breakfast

Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit, Scrambled Eggs, Spanish Potatoes, Smoked Bacon, Pork Sausage Links, Waffle Station, Fried Chicken & Biscuits with Sausage Gravy	\$21.00
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MORNING BUFFET ENHANCEMENTS

Customized Egg Sandwiches	\$100 per 25
Smoked Bacon, Fried Egg and American Cheese on a English Muffin	
Sausage Patty, Fried Egg and Cheddar Cheese on a Buttermilk Biscuit	
Sliced Ham, Fried Egg and Swiss Cheese on a Soft Roll	
Egg White, Fresh Mozzarella and Sliced Tomato on a Croissant Bun	
Yogurt Parfait Station (Chef attendant not required)	\$6.50
Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Mandarin Oranges, Toasted Coconut, Almonds and Sun-Dried Fruit	
Waffle Station	\$6.50
House-made Belgium Style Waffles with Whipped Butter, Sliced Strawberries, Blueberry Compote, Whipped Cream, Warm Maple Syrup, Chopped Pecans, and Chocolate Chips	

SNACKS AND BEVERAGES

Afternoon

Freshly Baked Assorted Cookies	\$20 per dozen
Peeled Hard Boiled Eggs with Salt, Pepper and Tabasco	\$21 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	\$4.00 each
Individual Assorted Yogurt	\$2 each
Coach's Club Snack Mix	\$16 per pound
Individual Bags of Chips	\$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 and Orange Juices	\$3.75 each
White Milk and/or Chocolate Milk, half pints	\$1.75 each
Freshly Brewed Iced Tea	\$30 per gallon
Fresh Squeezed Lemonade	\$30 per gallon

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BOX LUNCHES

\$18.00 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, freshly baked Cookie and Bottle of Water
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 Baguette

Sliced Roast Beef topped with Sharp Cheddar, Lettuce and Tomatoes on a French Baguette

Fawcett Muffuletta

Sliced Genoa Salami, Capocollo, Pepperoni with Provolone Cheese, Shredded Lettuce, Tomato and Olive Salad on a Toasted Italian Hoagie Roll

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 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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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)

Served Meals include Salad, Chef's Selection of Sides, Choice of Dessert, Rolls and Butter

Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request

Sides for Lunch and Dinner Entrees will be Chef's Selection unless noted

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

Fall Salad

Crisp Romaine Lettuce, Roasted Sweet Potatoes, Roasted Cauliflower, Golden Beets and Pomegranate Seeds with Sherry Vinaigrette

Classic Caesar

Chopped Romaine with Parmesan Cheese, Tomatoes, Olives and Croutons 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 with Sweet and Tangy Mustard Sauce

\$20.25 / \$27.75

Prosciutto Wrapped Stuffed Chicken

Stuffed with Smoked Gouda Cheese, Ratatouille and served with a Balsamic Reduction

\$25.50/ \$32.50

BBQ Smoked Twin Quail

Two Perfectly Smoked, Mesquite Rubbed Juicy Quails Served with House-made BBQ Sauce

\$29.25 /\$36.75

Seafood Entrees

Mesquite Grilled Salmon

Served with Grilled Cornbread, Grilled Vegetable Slaw and Barbecue Beurre Blanc

Lunch / Dinner

\$23.75 / \$31.25

Everything Crusted Whitefish

Everything Bagel Seasoning-Crusted Whitefish, Boursin Potato Puree and Fried Capers with Scallion Pesto

\$22.75 / \$29.75

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Beef and Pork Entrees

Lemon-Thyme Grilled Pork Cutlets

Served with Serrano Pepper Balsamic Vinaigrette

Lunch / Dinner

\$22.00 / \$27.75

Mustard-Herb Crusted Bistro Steak

Grilled and sliced. Cooked to medium.

\$25.25 / \$29.75

Herb Butter Grilled Sirloin Filet

Herb Marinated Grilled 8oz Sirloin Filet finished with Butter. Cooked to medium.

\$28.50 / \$32.50

Vegetarian Entrees

Angel Hair Pasta with Mushrooms

Fresh Pasta with Roasted Garlic Mushroom Cream Sauce

Lunch / Dinner

\$20.50 / \$25.75

Meatless Meatloaf

Served with Chipotle Ketchup Glaze and Olive Oil Mashed Potatoes

\$21.25 / \$26.00

Vegan Baba Ghanoush Dolmas

Served with a Vegan Polenta Cake with shredded Hearty Mushrooms, Bourbon Cherries and candied Thyme, garnished with Pickled Cucumbers and Roasted Tomatoes

\$24.25 / \$29.25

Vegetarian Lasagna

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

\$20.50 / \$25.75

Entrée Salads

Protein Choices: Grilled Chicken, Roasted Salmon, Marinated Tofu

\$19.75

Fawcett Greens

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

Fawcett Cobb

Crisp Romaine Lettuce, Smoked Bacon, Diced Hard Boiled Eggs, Grape Tomatoes, Red Onion, Cucumber, Cheddar Cheese and Croutons, served with house-made Ranch or Italian Dressing

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

Triple Chocolate Cake with Cream Cheese Icing and Chocolate Sauce

Buckeye Pie

Lemon-Berry Meringue Pie

KIDS MEALS (age of 6 and under)

\$9.00

All Kids Meals served with Applesauce, choice of Broccoli or Buttered Corn and choice of French Fries, Mashed Potatoes or Mac & Cheese

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

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LUNCH AND DINNER BUFFETS

(Minimum 25 guests)

Dinner (after 4:00pm) \$3 additional charge

Served with Starbucks® Coffee, Hot Tea, and Iced Tea upon request

Add Soft Drinks \$2.00 each

Halftime

\$20.50

Seasonal Salad Greens with Assorted Dressings and Toppings

Assorted House-Made Kettle Chips

Tomato, Cucumber and White Bean Salad

Smoked Turkey Sliders with Alfalfa Sprouts, Marinated Cucumbers and Scallion Aioli

Grilled Zucchini Sliders on Poppy Seed Bun with Pepper Salad, Olive Salad and Crisp Greens

Caramel-Chocolate Chip Brownies and Blueberry-Orange Hand Pies

Tailgate

\$24.00

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 Blue 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 Seasonal Fruit Hand Pies

Fresh Off The Grill

\$24.50

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

Grilled Peach & Walnut Crumble Parfaits and Petite Vanilla Bean Crème Brule

THE FAWCETT EVENT CENTER

LUNCH OR DINNER BUFFETS (cont'd.)

The Midwestern

\$26.50

Wedge Salad with 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

New York Deli

\$22.00

Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons and Caesar Dressing
Creamy Tangy Potato Salad
Sweet and Sour Slaw
Hickory Smoked Turkey Breast, Brown Sugar Cured Ham, Sea Salt Crusted Roast Beef and Pastrami
Deli Breads, Sliced Cheeses, Assorted Condiments and Relish Tray
Assorted House Made Kettle Chips
Seasonal Cookies and Assorted Brownies

German Village

\$27.50

Spinach Salad with Beets, Apples, Toasted Walnuts and Cider Vinaigrette
Sauerbraten with Braised Cabbage
Beer Boiled-Grilled Beer Bratwursts with house-made Sauerkraut and warm Bacon Potato Salad
Roasted Vegetable Spaetzle
German Chocolate Bars and Black Forest Cupcakes

Hawaiian

\$29.50

Asian Vegetable and Noodle Salad with Wasabi Vinaigrette
BBQ Mahi Mahi and Sautéed Bok Choy
Macadamia Nut Crusted Pork Loin with Grilled Vegetable Slaw
Asparagus with Black Goma and Ginger Carrots
Haupia and Guava Cupcakes

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Chinatown \$28.00

Stir Fry Cashew Chicken with Broccoli, Red Pepper and Baby Corn
Szechwan Beef with Snow Peas, Carrots, Onion and Bamboo Shoots
Fried Rice and Steamed Rice
Vegetable Egg Rolls with Orange Soy Dipping Sauce
Chocolate Dipped Fortune Cookies and Chinese Almond Cookies

The Mediterranean \$24.00

Sliced Lamb Gyro Meat and Greek-style Pulled Chicken with warm Pita Bread
Cucumber Yogurt Sauce, Red Onions, Black Olives, Diced Tomato and Shredded Lettuce
Pasta Salad with Roasted Vegetables
Calypso Salad
Falafel Waffles
Baklava and Cranberry Pistachio Biscotti

Vegan Oasis \$28.50

(Buffet will be served with vegan dinner rolls and vegan butter)
Seasonal Salad Greens and Crisp Romaine Lettuce with Assorted Dressings and Toppings
Italian "Sausage" Stuffed Mushrooms with Marinara
Tofu 3-Ways
(Crispy Fried with Sweet Chili Sauce, Herb Garlic Marinated Grilled with Balsamic Reduction and Mesquite Seasoned Pan Seared with BBQ Sauce)
Wild Grain Pilaf
Seasonal Herb Garlic Roasted Vegetables
Petite Crème Brule and Lemon Shortbread Cookies

BUFFET ENHANCEMENTS (One gallon serves 15 guests)

Vegetable Lentil 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	\$60 per wheel (serves 25 guests)
Herb Marinated Grilled Tofu with Roasted Tomatoes and Finished with a Balsamic Reduction	\$2.50 per guest (minimum order of 25)

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CARVERY & THEMED STATIONS

\$50 per Chef fee per station

1 chef per 100 guests

House Smoked Turkey Breast (Serves 40 guests) \$185
Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney

Hawaiian Cured Pork Loin (Serves 30 guests) \$ 95
Citrus Ponzu and Pineapple accents with Steamer Buns, Grilled Vegetable Slaw and Teriyaki Sauce

Salt Crusted Prime Rib (Serves 40 guests) \$400
Rosemary and Peppercorn accent, served with Wild Mushroom Ragout and Horseradish Mustard

Pimento cheese stuffed Salmon (Serves 12-15 guests) \$100
Whole side of Salmon stuffed and wrapped with Flaky Pastry served with Lemon-Caper Aioli

Honey Glazed Ham (Serves 50 guests) \$240
Hickory Smoked, glazed with local Honey and Spices served with Pretzel Knot Rolls and Pale Ale Mustard

RECEPTION DISPLAYS

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

Individual Seasonal Fruit in a Rocks Glass \$4.00 per guest
Seasonal Melon, Berries and Kiwi

Artisan Cheese Board \$7.00 per guest
Imported and Domestic Cheeses Presented with freshly baked Artisan Breads, assorted Jams, Nuts, Fresh Fruit & Berries, assorted Crackers and Seeded Flatbread

Charcuterie Anti-Pasto Board \$7.00 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 \$4.00 per guest
Fresh Vegetables served with Hummus and Flatbread

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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
- Smoked Tomato Crostini
- Deviled Eggs with Bacon and Chives
- Mediterranean Filo Cups
- Fruit Cups
- Hummus Cups
- Petite fours
- Vegan Caesar Romaine Spears

\$60 per order

- Sesame Dusted Ahi Tuna Poke Skewer
- Everything Crusted Beef Tartare on Rye
- Tea Sandwiches-English Cucumber, Hummus and Olive
- House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts
- Beef Tenderloin Skewer with Cornichon and Balsamic Roasted Onion
- 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
- Pork and Vegetable Pot Stickers with Dipping sauce

\$100 per order