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 $13.75 per person
Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Tea and Coffee

New York Style Bagels $24.00 per dozen
Sliced Assorted Bagels Served with Cream Cheese

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

Light Start $12.25
Chef selection of Freshly Baked Muffin, Seasonal Fruit Cup, Greek Yogurt and Granola Parfait with Fresh Berries

Classic Breakfast Plate $13.50
Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato, and Smoked Bacon with warm Cheddar-Chive Scones

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

Sunrise Buffet $17.00
Assortment of Breakfast Pastries served with Whipped Butter, Assorted Jams, Seasonal Fruit, Scrambled Eggs, Spanish Potatoes, Smoked Bacon and Pork Sausage Links

Fawcett’s Signature Breakfast $21.00
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

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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

Prices do not include 20% 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)

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
$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
$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

Mustard-Herb Crusted Bistro Steak
Grilled and sliced. Cooked to medium.

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

Vegetarian Entrees

Angel Hair Pasta with Mushrooms
Fresh Pasta with Roasted Garlic Mushroom Cream Sauce

Meatless Meatloaf
Served with Chipotle Ketchup Glaze and Olive Oil Mashed Potatoes

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

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

Entrée Salads

Protein Choices: 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

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

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

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

Prices do not include 20% service charge and local sales tax if applicable
LUNCH OR DINNER BUFFETS (cont’d.)

**The Midwestern**
- 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**
- 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**
- 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**
- Asian Vegetable and Noodle Salad with Wasabi Vinaigrette
- BBQ Mahi Mahi and Sauteed 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**

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

$28.00

**The Mediterranean**

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

$24.00

**Vegan Oasis**  
(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

$28.50

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

- Vegetable Lentil Soup  
- Tomato Basil Soup  
- Butternut Squash Soup finished with Mascarpone Cheese  
- Carrot Ginger Soup  
- Baked Brie En Croute with Port Wine-soaked Fruit and Artisan Bread and Cracker Display  
- Herb Marinated Grilled Tofu with Roasted Tomatoes and Finished with a Balsamic Reduction

$60.00 per gallon  
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$60.00 per gallon  
$60 per wheel (serves 25 guests)  
$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

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

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