SERVED MEALS

(Groups of less than 25, maximum of 1 Entrée Selection)
(Groups of 25 or more, maximum of 2 Entrée Selections)
If 2 Entrées are ordered, all meals will reflect the higher priced Entrée

All Served Meals include Chef’s Selection of Starch and Vegetable Sides, Rolls and Butter
Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request
Add Soft Drinks $2.00 each
Dinner pricing begins at 4 p.m.

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 House Made Caesar Dressing
Seasonal Garden Salad Only the Freshest Ingredients of the Season! Chef seeks out Locally Sourced Produce to create flavor combinations that are available for limited times of the year
Grilled Endive Salad Accompanied by Baby Arugula, Marinated Hearts of Palm, Fresh Strawberries, Toasted Pine Nuts and White Balsamic Vinaigrette
Summer Salad Cucumber Ring Filled with Crisp Field Greens, Heirloom Tomatoes, Radish, Marinated Asparagus and Crumbled Cheeses. Served with Dijon Vinaigrette
Italian inspired Shaved & Chopped Asparagus Varieties, Frisee, Prosciutto, Parmesan and Ricotta, served with Olive Oil-Lemon Dressing

Poultry Entrées
Potato and Cheese Stuffed Chicken Roasted Chicken Breast Stuffed with Rosemary-Thyme Potatoes with a blend of Cheeses, Seasoned with Sea Salt and fresh Cracked Pepper. Choice of Balsamic-Brown Butter Sauce or Honey Mustard Cream $21.50 / $28.50
Southern Fried Chicken Buttermilk-Marinated Breast of Chicken, Fried Crisp with Thai Chili-Infused Honey Drizzle and Red Pepper Oil $21.25 / $28.00
Caprese Chicken (GF, NF) Herb-Marinated Grilled Twin Breasts, served with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion Basil Pesto and Aged Balsamic Drizzle $20.25/ $27.75
Lemon-Garlic Chicken (GF, NF) Lemon, Garlic and Parsley-marinated Breast of Chicken Grilled and Topped with Roasted Bell Pepper Salad and Caramelized Fennel Cream $20.25 / $27.75
Stuffed Italian Chicken (GF, NF) Lightly Breaded Boneless Breast with Soppressata , Roasted Tomatoes, Smoked Gouda and served with Whole Grain Mustard Cream Tomato- Sweet Pepper Coulis $21.50 / $27.75

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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch / Dinner</th>
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<tbody>
<tr>
<td>Seared Mahi Mahi</td>
<td>$24.00 / $31.75</td>
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<tr>
<td>Sesame Crusted and Served with Tahini-Ginger Sauce</td>
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<tr>
<td>Mesquite Grilled Salmon</td>
<td>$23.75 / $31.25</td>
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<tr>
<td>Served with Grilled Cornbread, Roasted Asparagus-Mushroom Salad and Barbecue Beurre Blanc</td>
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<tr>
<td>Skate Wing Picatta</td>
<td>$23.75 / $29.00</td>
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<tr>
<td>Boneless Fish Lightly Dusted and Cooked Golden Brown with Lemon-Butter Caper Sauce</td>
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<tr>
<td>Seared Catfish</td>
<td>$31.25 / $28.50</td>
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<tr>
<td>Seasoned with Sea Salt and Fresh Ground Black Pepper and served with Crispy Pancetta, Sautéed Kale, Parsley-Citrus Puree and Roasted Red Pepper Oil</td>
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**Beef and Pork Entrees**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch / Dinner</th>
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<tbody>
<tr>
<td>Grilled Pork Cutlets</td>
<td>$22.00 / $27.75</td>
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<tr>
<td>Served with Seasonal Fruit Relish:</td>
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<tr>
<td>• Spring/Summer - Watermelon or Peach</td>
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<tr>
<td>• Fall/Winter - Pears or Apples</td>
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<tr>
<td>Mustard-Herb Crusted Bistro Steak</td>
<td>$25.25 / $29.75</td>
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<tr>
<td>Sliced and Served with Fried Smashed Potatoes Tossed with Parmesan</td>
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<tr>
<td>Twin Tenderloin Filets</td>
<td>$40.75 (dinner only)</td>
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<tr>
<td>Char-Grilled and Served with Classic Demi-Glaze and Asparagus</td>
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<tr>
<td>Prime Rib of Beef</td>
<td>$42.50 (dinner only)</td>
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<tr>
<td>Roasted to Medium and Served with Natural Jus and Horseradish Cream Sauce</td>
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**Vegetarian Entrees**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Lunch / Dinner</th>
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<tbody>
<tr>
<td>Stuffed Grape Leaves</td>
<td>$20.50 / $25.75</td>
</tr>
<tr>
<td>Filled with Rice Pilaf, Goat Cheese, Greek Herbs and Lemon. Served with Spicy Tomato Sauce and Olive Salad</td>
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<tr>
<td>Roasted Butternut and Parsnip Pierogis</td>
<td>$20.25 / $24.25</td>
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<tr>
<td>Served with Caramelized Onions, Parmesan Cheese, Spring Pea Puree and Roasted Red Pepper Oil</td>
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<tr>
<td>Sri Lankan Curried Jackfruit Rice Bowl (vegan)</td>
<td>$21.25 / $26.00</td>
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<tr>
<td>Traditional Preparation in a Crispy Phyllo Bowl Served with Stir-Fried Vegetables</td>
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<tr>
<td>Meatless “Meatloaf” (vegan)</td>
<td>$21.25 / $26.00</td>
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<tr>
<td>Served with Olive Oil Mashed Potatoes and Chipotle Ketchup Glaze</td>
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<tr>
<td>Smoked Mozzarella Ravioli</td>
<td>$20.25 / $26.00</td>
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<tr>
<td>Topped with Cured Eggplant Escabeche, Roasted Pepper Salad, Caramelized Fennel and Saffron Tomato Cream</td>
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Duo Entrees

Bistro Steak and Salmon
Rosemary and Garlic Marinated Steak, Grilled to Medium and paired with White Poached Salmon
Brushed with Dill and Citrus Peel
$28.50 / $33.75

Braised Short Ribs with Seared Monkfish Tail
Served with Saffron Onion-Almond Puree
$32.00 / $38.75

Beef Tenderloin with Bacon Wrapped Shrimp
Served with Demi-Glace and Maitre d’Butter
$47.75 (Dinner only)

Entrée Salads

All Entrée Salads include choice of Dessert, Rolls and Butter
Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request

All Entrée Salads include one selection of Protein
Protein selections: Grilled Chicken, Roasted Salmon, Stuffed Grape Leaves, Quinoa Cake

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

Italian Inspired Salad
Shaved & Chopped Asparagus Verities, Frisee, Prosciutto, Parmesan Ricotta. Served with Olive Oil-Lemon Dressing

Desserts (select one)

Buckeye Bombe  Chocolate Mousse, Peanut Butter Cream and Cookie Crisp  (additional $1.50 per guest)
Dessert Trio  Seasonally Inspired Chef’s Selection of 3 Petite Desserts
Vanilla Bean Cheesecake  Served with Rhubarb Compote and Elderflower-Herb Syrup
Coca-Cola Chocolate Cake  Cherries with Red Wine and Whipped Vanilla Cream
Toasted Lemon Mousse  Butter Cake, Tangerine Caramel and Fresh Berries
Passion Fruit Tart  Buttery Passion Fruit Curd topped with Seasonal Fruit
Vanilla Bean Panna Cotta  Sweet Polenta Cake and Fruit
Tiramisu  Lady Finger and Coffee Anglaise

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BOXED LUNCHES

(Minimum 12 guests)
(Groups of less than 25, maximum of One Selection plus Chef’s Selection Vegetarian Option)
(Groups of 25 or more, maximum of Two Selections plus Chef’s Selection Vegetarian Option)

Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad, Freshly Baked Cookie and Bottled Water.

Turkey Brioche BLT  $16
Smoked Turkey Breast on Buttery Brioche Bun topped with Sugar Cured Bacon, Hard-Boiled Egg, Tomato Tapenade and Frisee

Garden layered on Wheat  $16
English Cucumber, Shredded Carrots, Roasted Peppers, Red Onion, Green Apple, Sprouts, Field Greens and Hummus

Classic Club Wrap  $16
Flour Tortilla Stuffed with Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and Cheddar Cheeses

Roast Beef Baguette  $16
Topped with Sharp Cheddar, Lettuce and Tomatoes on a Multi-Grain Baguette

Caribbean Chicken Wrap  $16
Grilled Chicken Salad with Caribbean Spices, Black Beans, Mango and Mayo wrapped in a Spinach Flour Tortilla
Substitute Jackfruit for a Vegetarian Option- $1.50 per guest

Heirloom Tomato Caprese Focaccia  $16
Fresh Mozzarella, Sliced Tomatoes, Frisee, Hummus and Pesto on Herb Focaccia

Chicken Caesar Salad  $16
Crisp Romaine Hearts with Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Grilled Chicken Breast and Caesar Dressing served with a Freshly Baked Roll with Butter

Fawcett Center Greens with Grilled Chicken  $16
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
THEMED LUNCHBUFFETS

(Minimum 25 Guests)
Served with Starbucks® Coffee, Hot Tea, and Iced Tea upon request.
Add Soft Drinks $2.00 each
Available until 4:00pm

Keeping It Light $18.50
Seasonal Salad Greens with Assorted Dressings and Toppings
Assorted House Made Kettle Chips
Garbanzo Greek Salad
Mini Croissant Stuffed with Classic Tuna Salad*
Tomato Caprese Slider
S’mores Tort and Spicy Cherry Hand Pies
*Substitute Chicken Salad $1.50 per guest

NYC Delicatessen $22.75
Creamy Tomato Soup
Seasonal Salad
Gypsy Salad
Seasonal Pasta Salad
Garden Slaw
Ohio Hickory Smoked Turkey Breast, Brown Sugar Cured Ham, Sea Salt Crusted Roast Beef, Italian Salami
Deli Breads, Sliced Cheese, Assorted Condiments and Relish Tray
Flavored Kettle Chips
Seasonal Cookies and Petite Cupcakes

The Elite Buffet $23.50
Choice of one: Seasonal Vegetable Soup or Creamy Tomato Basil Soup
Wedge Salad with Chopped Iceberg Lettuce, Smoked Bacon, Cheddar Cheese, Grape Tomatoes, Croutons
Buttermilk Ranch Dressing, Bleu Cheese Dressing and Italian Vinaigrette
Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons and Caesar Dressing
Herb Grilled Chicken Breasts
Citrus Scented Salmon Fillets
Baked Brie En Croute with Port Wine-Soaked Fruit
Artisan Bread and Cracker Display
Orange Praline Torte
Petite Vanilla Bean Crème Brule

Prices do not include 20% service charge and local sales tax if applicable
THEMED LUNCHBUFFETS (cont’d.)

**When in Rome**

Ricotta and Heirloom Tomato Salad
Broccolini Alfredo Soup with Orzo
Carbonara with Gemelli Pasta and Finished with a Shaved Cured Egg Yolk
Romano Crusted Chicken Breasts with Tomato-Fennel Ragout
Caprese Pizza with Olive Tapenade
Green Beans Tossed with Olive Oil, Herbs, Roasted Tomato and Pine Nuts
Ricotta-Chocolate Chip Cannoli
Panna Cotta with Macerated Berries

**Southern Comfort**

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 Fried Chicken with Grilled Lemons and Local Honey
Meatloaf Napoleons
Smashed Redskin Potatoes
Creamed Corn with Oat-Cracker Crust
Apple Turnovers and Snickerdoodles

**Game Day Buffet**

Cheeseburger Soup with fried Onion Straws
Buffalo Chicken Dip with Tortilla Chips
Pretzel Bites with Mustard, Sweet Mascarpone Dip and Beer Cheese Sauce
Salad Greens with assorted Dressings and Toppings
Seasonally Inspired Pasta Salad
Fried Chicken Sliders with Sweet & Sour Slaw
All-beef Hot Dog Bar with Split Buns, assorted Toppings and Condiments
Italian Inspired Pressed Vegwich Stuffed with Tuscan Vegetables
Assorted Brownies, Assorted Ice Cream Novelties and Buckeye Bars

*Note: Substitute Jackfruit for vegetarian option $1.50 per guest*

Prices do not include 20% service charge and local sales tax if applicable
DESIGNER BUFFETS
(Minimum 25 Guests)
Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request
Add Soft Drinks $2.00 each

Dinner pricing begins at 4 p.m.

TWO ENTRÉE BUFFETS: Select Two Soup/Salad Selections, Two Entrées, Two Sides and Two Desserts
Lunch $28.75 per guest OR Dinner $34.75 per guest

THREE ENTRÉE BUFFETS: Select Two Soup/Salad Selections, Three Entrées, Two Sides and Two Desserts
Lunch $32.75 per guest OR Dinner $38.75 per guest

Soup and Salad Selections
Creamy Tomato Basil Soup
New England Clam Chowder
Lemon-Chicken Soup with Assorted Grains
Hearty Vegetable Soup
Mushroom Bisque with Roasted Garlic
Cheeseburger Soup with Fried Onion Straws
Field Greens with Assorted Dressings and Toppings
Caesar Salad Station
Chop Salad Station
Southern Coleslaw
Volunteer Potato Salad: Seasonal Ingredients with Chef’s Inspiration
Tomato, Cucumber and White Bean Salad
Roasted Garlic Hummus with Crisp Pita Chips, and Seasonal Vegetables
Sweet Potato-Grain Salad Tossed with Hazelnuts, Feta, Dried Fruits and Pickled Red Onion
Creste Pasta Salad with Italian Meats, Grilled Grape Tomatoes, Salad Peppers and Herb Vinaigrette

Poultry Entrees
Honey-Sage Smoked Turkey Breast with Natural Jus, Pickled Cranberries and Greens
Fried Chicken Sliders with Sweet and Sour Slaw
Eastern Mediterranean Chicken Shawarma with Cilantro Rice and Yogurt Sauce
Chicken Breasts with Saffron-Tomato Jus, Wilted Greens and Grilled Lemon
Chicken and Feta Meatballs with Roasted Tomato Coulis, Cured Olives and Fresh Mint

Beef, Pork or Lamb Entrees
Prime Beef Bistro Filet served with Chimichurri and Seasonal Potato Hash
Bistro Steak Cooked Medium, Sliced and Served Over Creamed Demi-Glace and Drizzled with Garlic-Parsley Puree
Horseradish Crusted Beef Round served with Natural Jus and Crisp Frites
Braised Lamb Shoulder with Lemon Potatoes, Spiced Tomato Ragout and Pickled Red Onions
Grilled Pork Tenderloin Filets with Blackberry-Port Demi-Glace and Fried Onion Rings
Bone-In Pork Chop Roasted Golden Brown, Served with Coca Cola® Miso Glaze and Seasonal Fruit Relish

Prices do not include 20% service charge and local sales tax if applicable
Seafood Entrees
Roasted Atlantic Salmon with Lemon Glaze, Goat Cheese Cream, Fennel and Shaved Radish
Cajun Shrimp and Grits
Trout and Mackerel - Choose your style: Korean Grill, Garlic-Lemon with Paprika or Smoked

Vegetarian Entrees
Seared Squash Steaks with Hazelnut-Yogurt Sauce
Pan-Seared Potato Pierogis Tossed with Caramelized Onions, Edamame, Grilled Grape Tomatoes, Baby Spinach and Scallion Butter
Baked Florentine Ravioli with Tomato-Fennel Ragout, Wilted Baby Greens and Roasted Pepper Salad
Vegetarian Lavash Roulade
Roasted Asparagus Galette

Side Selections
Wild Grain Pilaf with Seasonal Aromatics
Sour Cream Smashed Potatoes
Baked Mac n’ Cheese
Baked Potatoes with Assorted Toppings
French Beans with Orange, Dates and Feta
Seasonal Vegetable Medley
Sautéed Green Beans with Tahini-Lemon Sauce with a Hint of Dill
Steamed Broccoli with Citrus Zest
Cauliflower Gratin
Herb and Garlic Roasted Mediterranean Vegetables

Dessert Selections
Angel Food Cake with Marinated Berries
Chocolate Peanut Slice
Assorted Petite Cupcakes
Passion Fruit Tartlet
Assorted Freshly Baked Cookies
House-Made Buckeyes
Mini Seasonal Cream Puff
Milk Chocolate Ale Slice
Raspberry Pistachio Torte
Warm Chocolate Truffle Cake with Coffee Crème Anglaise
Mini Opera Cake
Seasonal French Macarons
Mini Cake Donuts
Seasonal Chef Inspired Brownies
Petite Crème Brûlée
Chocolate-Dipped Strawberries (Summer only)

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