

# THE FAWCETT EVENT CENTER

## SERVED MEALS

(Groups of less than 25, maximum of 1 Entrée Selection)

(Groups of 25 or more, maximum of 2 Entrée Selections)

If 2 Entrees 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

Lunch / Dinner

\$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 Soppresata, 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

# THE FAWCETT EVENT CENTER

## Seafood Entrees

## Lunch / Dinner

### **Seared Mahi Mahi**

\$24.00 / \$31.75

Sesame Crusted and Served with Tahini-Ginger Sauce

### **Mesquite Grilled Salmon**

\$23.75 / \$31.25

Served with Grilled Cornbread, Roasted Asparagus-Mushroom Salad and Barbecue Beurre Blanc

### **Skate Wing Picatta**

\$23.75 / \$29.00

Boneless Fish Lightly Dusted and Cooked Golden Brown with Lemon-Butter Caper Sauce

### **Seared Catfish**

\$31.25 / \$28.50

Seasoned with Sea Salt and Fresh Ground Black Pepper and served with Crispy Pancetta, Sautéed Kale, Parsley-Citrus Puree and Roasted Red Pepper Oil

## Beef and Pork Entrees

### **Grilled Pork Cutlets**

\$22.00 / \$27.75

Served with Seasonal Fruit Relish:

- Spring/Summer - Watermelon or Peach
- Fall/Winter - Pears or Apples

### **Mustard-Herb Crusted Bistro Steak**

\$25.25 / \$29.75

Sliced and Served with Fried Smashed Potatoes Tossed with Parmesan

### **Twin Tenderloin Filets**

\$40.75 (dinner only)

Char-Grilled and Served with Classic Demi-Glaze and Asparagus

### **Prime Rib of Beef**

\$42.50 (dinner only)

Roasted to Medium and Served with Natural Jus and Horseradish Cream Sauce

## Vegetarian Entrees

### **Stuffed Grape Leaves**

\$20.50 / \$25.75

Filled with Rice Pilaf, Goat Cheese, Greek Herbs and Lemon. Served with Spicy Tomato Sauce and Olive Salad

### **Roasted Butternut and Parsnip Pierogis**

\$20.25 / \$24.25

Served with Caramelized Onions, Parmesan Cheese, Spring Pea Puree and Roasted Red Pepper Oil

### **Sri Lankan Curried Jackfruit Rice Bowl**

\$21.25 / \$26.00

Traditional Preparation in a Crispy Phyllo Bowl Served with Stir-Fried Vegetables

### **Meatless "Meatloaf" (vegan)**

\$21.25 / \$26.00

Served with Olive Oil Mashed Potatoes and Chipotle Ketchup Glaze

### **Smoked Mozzarella Ravioli**

\$20.25 / \$26.00

Topped with Cured Eggplant Escabeche, Roasted Pepper Salad, Caramelized Fennel and Saffron Tomato Cream

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

# THE FAWCETT EVENT CENTER

## Duo Entrees

### **Bistro Steak and Salmon**

\$28.50 / \$33.75

Rosemary and Garlic Marinated Steak, Grilled to Medium and paired with White Poached Salmon  
Brushed with Dill and Citrus Peel

### **Braised Short Ribs with Seared Monkfish Tail**

\$32.00 / \$38.75

Served with Saffron Onion-Almond Puree

### **Beef Tenderloin with Bacon Wrapped Shrimp**

\$47.75 (Dinner only)

Served with Demi-Glace and Maitre d' Butter

## Entrée Salads

\$19.75

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

# THE FAWCETT EVENT CENTER

## 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

# THE FAWCETT EVENT CENTER

## **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 Brule  
Chocolate-Dipped Strawberries (*Summer only*)

---

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