

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 & Cheese Stuffed Chicken

Roasted Chicken Breast Stuffed with Rosemary-Thyme Potatoes and 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 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

THE FAWCETT EVENT CENTER

Seafood Entrees

Seared Mahi Mahi

Sesame Crusted and served with Tahini-Ginger Sauce

Lunch / Dinner

\$24.00 / \$31.75

Mesquite Grilled Salmon

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

\$23.75 / \$31.25

Skate Wing Picatta

Boneless Fish lightly dusted and cooked golden brown with Lemon-Butter Caper Sauce

\$23.75 / \$29.00

Seared Catfish

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

\$31.25 / \$28.50

Sautéed Kale,

Beef and Pork Entrees

Grilled Pork Cutlets

Served with seasonal Fruit Relish:

\$22.00 / \$27.75

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

Mustard-Herb Crusted Bistro Steak

Sliced and served with Fried Smashed Potatoes tossed with Parmesan

\$25.25 / \$29.75

Twin Tenderloin Filets

Char-grilled and served with Classic Demi-Glaze and Asparagus

\$40.75 (dinner only)

Prime Rib of Beef

Roasted to medium and served with Natural Jus and Horseradish Cream Sauce

\$42.50 (dinner only)

Vegetarian Entrees

Stuffed Grape Leaves

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

\$20.50 / \$25.75

Roasted Butternut and Parsnip Pierogis

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

\$20.25 / \$24.25

Sri Lankan Curried Jackfruit Rice Bowl

Traditional preparation in a crispy Phyllo Bowl served with Stir-fried Vegetables

\$21.25 / \$26.00

Meatless "Meatloaf"

Served with Olive Oil Mashed Potatoes and Chipotle Ketchup Glaze

\$21.25 / \$26.00

Smoked Mozzarella Ravioli

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

\$20.25 / \$26.00

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 (Lunch only)

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 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 Toppings and Dressings

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 Hazel Nuts, Feta, Dried fruits, and Pickled Red Onion

Creste Pasta Salad with Italian Meats, Grilled Grape Tomatoes, Salad Peppers & 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 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, 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 & Shaved Radish
Cajun Shrimp and Grits
Trout and Mackerel-Choose your style: Korean Grill, Smoked or Garlic-Lemon with Paprika

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 & 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