



The Ohio State University

Fawcett Center

CONFERENCES • MEETINGS • RECEPTIONS

CATERING MENU

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BREAKFAST SELECTIONS

Classic Continental Breakfast **\$18.25 per guest**

Assorted Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Coffee, Hot Tea, Assorted Juices, and a Water Station

BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Coffee, Hot Tea, Assorted Juices and a Water Station. Substitute Turkey Sausage \$1 per guest, Substitute Turkey Bacon \$2 per guest

Sunrise Buffet **\$23 per guest**

Assortment of Breakfast Pastries and Bagels served with Whipped Butter, Assorted Jams, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon and Pork Sausage Links.

Fawcett's Signature Breakfast Buffet

\$26 per guest

Breakfast Pastries served with Whipped Butter and Assorted Jams, Peanut Butter, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon, Pork Sausage Links, Waffle Station, Fried Chicken & Biscuits with Sausage Gravy

Egg Options for hot breakfast buffets:
Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata

MORNING BUFFET ENHANCEMENTS

Egg Sandwiches **\$115 per 25**

*Substitute Egg White Patties **\$150 per 25***

Substitute Turkey Sausage patty at no additional cost

- Smoked Bacon, Fried Egg and American Cheese on an English Muffin
- Sausage Patty, Fried Egg and Cheddar Cheese on a Buttermilk Biscuit
- Sliced Ham, Fried Egg and Swiss Cheese on an English Muffin
- Fried Egg, Fresh Mozzarella and Sliced Tomato on a Croissant Bun



Vegan Breakfast Burritos **\$54 per dozen**

Warm Tortillas stuffed with Chickpea Scramble, Potatoes, Onions, Peppers and a side of Salsa

Yogurt Parfait Station **\$10.50 per guest**

Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Mandarin Oranges, Toasted Coconut, Almonds and Sun-dried Fruit

French Toast Creme Brulee **\$9.50 per guest**

Garnished with Powdered Sugar and Berries

Hot Oatmeal Bar **\$7.75 per guest**

Served with Berries, Nuts, Coconut, Brown Sugar, Peanut Butter, Raisins, Cinnamon, Milk and Non-dairy Milk

Waffle Station **\$10.25 per guest**

\$75 Chef fee per 100 guests

(Chef attended option)

Belgium Style Waffles with Whipped Butter, Sliced Strawberries, Fruit Compote, Whipped Cream, Warm Maple Syrup, Chopped Nuts, and Chocolate Chips

BREAKFAST SELECTIONS

PLATED BREAKFAST SELECTIONS

Served with Coffee, Hot Tea, Assorted Juice and a Water Station.

Light Start \$17 per guest

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

Classic Breakfast Plate \$19.50 per guest

Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato, and Smoked Bacon, Choice of Warm Cheddar-Chive Scones or Biscuit

MORNING A LA CARTE

New York Style Bagels \$26 per dozen

Sliced Assorted Bagels Served with Cream Cheese, Peanut Butter, and Jam

Fresh Baked Assorted Muffins \$32 per dozen

Chef's Selection of Flavors

Assorted Breakfast Breads \$26.25 per dozen

Chef's Selection of Flavors

Warm Cinnamon Rolls \$27 per dozen

Topped with House-made Cream Cheese Icing

Warm Buttermilk Biscuits \$22 per dozen

Served with Jams and Butter

PB&J Chia Pudding (Vegan/GF) \$26 per dozen

Almond Milk Pudding with House-made Jam and Peanut Butter

Avocado Toast Bites \$48 per dozen

Fresh Smashed Avocado topped with Tomato and Everything Seasoning

MORNING BREAKS

Assortment of House Baked Pastries

\$32 per dozen

Assorted Vegan Scones

\$33 per dozen

Whole Fruit

\$23 per dozen

Bananas

\$26 per dozen

Diced Seasonal Fruit with Berries

\$5.50 per guest

Sliced Seasonal Fruit and Berry Display

\$7 per guest



LUNCH & DINNER

BUFFET SELECTIONS

(Minimum 25 guests)

Dinner (after 4:00pm)

All Hot Buffets come with Rolls and Butter

Served with Coffee, Hot Tea, Iced Tea, and a Water Station

Fresh Off the Grill Buffet

\$28 LUNCH • \$31 DINNER

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

Strawberry Milkshake Cake

Petite Vanilla Bean Crème Brûlée

BBQ Season Buffet

\$29.75 LUNCH • \$32.75 DINNER

Seasonal Salad Greens with Assorted

Dressings and Toppings

Grilled Chicken Breast with Carolina Gold Sauce

Brisket with House-made BBQ Sauce

Cheesy Potato Hash

Fresh Seasonal Vegetable Medley

Pink Lemonade Tartlets

Strawberry Short Cake



Tailgate Buffet

\$29 LUNCH • \$32 DINNER

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 Bleu Cheese

Cheeseburger Sliders with Caramelized Onions,
Cheddar Cheese, Chipotle Ketchup, and Pickle
Garnish

Caprese Sliders

Buckeye Bars

Warm Buttermilk Bread Pudding with Caramel

The Midwestern Buffet

\$33 LUNCH • \$36 DINNER

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

Oreo Cream Bites and Chocolate Chip Cookies

LUNCH & DINNER

Italian Buffet

\$28 LUNCH • \$31 DINNER

Mixed Greens Salad with Assorted Dressings and Toppings
Burrata, Mushrooms, and Blistered Tomato Salad
Chicken Cacciatore
Gnocchi with Beef Ragu or Vegetarian Lasagna
Cacio e Pepe Orzo with Arugula
Roasted Zucchini and Squash
Classic Tiramisu and Vegan Panna Cotta

Latin Expression Buffet

\$29 LUNCH • \$32 DINNER

Field Greens with Assorted Dressings and Toppings
Garbanzo Bean Salad
Fire Grilled and Sliced Steak with Chimichurri and Chili-Lime Cream
Pollo Guisado (Chicken Stew with Tomato, Adobo, and Olives)
Vegetable Empanada
Elote (Grilled Street Corn)
Seasonal Vegetables, Tossed with Lime, South American Spice, and Queso Fresco
Yellow Rice and Beans
Tostones with Mojo Dipping Sauce
Choco Flan Cake and Tres Leches Cake

Asian Fusion Buffet

\$29 LUNCH • \$32 DINNER

General Tso's Chicken
Teriyaki Beef
Tomato-cucumber Salad with Citrus-Mango Dressing
Sichuan Vegetables
Pork Pot Stickers
Fried Rice
Vegetable Spring Rolls with Dipping Sauce
Sweet Dumplings
Purple Sweet Potato Rice Cake

Southern Charm Buffet

\$29 LUNCH • \$32 DINNER

Field Greens with Assorted Dressings and Toppings
Cole Slaw
Hush Puppies
Fried Chicken
Mississippi Catfish
Mac n' Cheese
Collard Greens with Smoked Turkey
Red Rice
Warm Peach Cobbler and Pecan Pie Bars



LUNCH & DINNER

Fajita Buffet

\$34 LUNCH • \$37 DINNER

Mixed Greens Salad with Assorted Dressings and Toppings
Marinated Black Beans
Shredded Chicken and Sliced Steak
Sauteed Peppers and Onions
Rice
Seasonal Vegetables
Refried Beans
Warm Flour Tortillas
Classic Fajita toppings
Caramel Flan and Conchas

The Mediterranean Buffet

\$28.50 LUNCH • \$31.50 DINNER

Fattoush Salad Bar
Seasonal Hummus Flavors with Pita Chips
Falafel with Lemon-Tahini Sauce
Chicken Shawarma with Cucumber-Yogurt Sauce
Stifado Beef Stew with Whipped Feta Cheese
Roasted Vegetables
Lemon Potatoes
Baklava

80's Throwback Buffet

\$33 LUNCH • \$36 DINNER

Fruit Cocktail
Mixed Greens Salad with Toppings and Raspberry Vinaigrette and Poppy Seed Dressing
French Onion Soup
Pesto Pasta Salad
Blackend Flank Steak with Peppers and Onions
Chicken Cordon Bleu with Black Pepper Parmesan Cream Sauce
Au Gratin Potatoes
Broccoli Almondine
Chocolate Mousse and Gin and Tonic Cake

New York Deli Buffet

Service for this menu is available for a maximum of 200 guests

\$25 LUNCH • \$28 DINNER

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



LUNCH & DINNER

BUFFET ENHANCEMENTS

Soup

(One gallon serves 15 guests)

Vegetable Lentil Soup	\$60.00 per gallon
French Onion Soup	\$60.00 per gallon
Tomato Basil Soup	\$60.00 per gallon
Butternut Squash Soup	\$60.00 per gallon
with Mascarpone Cheese	
Carrot Ginger Soup	\$60.00 per gallon

DIETARY ADD-ONS

Vegetarian Lasagna (Vegetarian)

\$11 per guest (minimum order of 25)

Fresh Pasta Layered with Beyond Meat™, House-made Marinara, Mozzarella, Peppers and Onions

Mushroom Stroganoff (Vegan)

\$8 per guest (minimum order of 25)

Sauteed Wild Mushrooms, Noodles, Roasted Onion Cream Sauce, and Finished with a blend of Italian Herbs

Vegan Ziti and Meatballs (Vegan)

\$8 per guest (minimum order of 25)

Beyond Meat™ Meatballs Roasted and Served with House-made Marinara, and Pasta

Falafel Gyros (Vegan)

\$9.50 per guest (minimum order of 25)

House-made Falafel, and Classic Toppings in a Grilled Pita Shell

Grilled Tofu or Portobello (Vegan/GF)

\$6 per guest (minimum order of 25)

with Roasted Tomatoes and Finished with Balsamic Reduction

PLATED LUNCH AND DINNER SELECTIONS

(Groups of less than 25, maximum of one Entrée selection)

(Groups of 25 to 250, maximum of two Entrée selections)

(Groups of 250 or more, maximum of one Entrée selection, with preset Chefs Garden Salad, and Gluten Free Dessert)

Dinner (after 4:00pm) Served Meals include choice of Salad, Chef's Selection of Sides, choice of a Dessert, Rolls and Butter Served with Coffee, Hot Tea, Iced Tea, and a Water Station.

SALAD (SELECT ONE)

Fawcett Salad

Field Greens Garnished with Petite Tomatoes, Shredded Carrots, Edamame, and Sliced Hard Boiled Eggs, Served with Balsamic Vinaigrette and Ranch Dressing

Simple Salad

Field Greens, Grape Tomatoes, Cucumber, and Shredded Carrots, Served with Balsamic Vinaigrette and Ranch Dressing

Steak House Salad

Crisp Lettuce, Bacon, Tomatoes, Onions, Bleu Cheese, and Hard-boiled Egg, Served with Ranch and Italian Dressing

Classic Caesar

Chopped Romaine with Parmesan Cheese, Tomatoes, Olives, and Croutons, Served with Caesar Dressing



LUNCH & DINNER

POULTRY ENTRÉES

Grilled Lemon and Oregano Chicken

\$26 LUNCH • \$29 DINNER

Chicken Breast Marinated with Fresh Herbs and Citrus, Served with Banana-Yellow Curry and Mango Salsa

Seared Mustard Chicken

\$26 LUNCH • \$29 DINNER

Seared Golden Brown and Served with Sweet and Tangy Mustard Sauce

Simple Chicken

\$26 LUNCH • \$29 DINNER

Chicken Breast Brined in Chef's Blend of Herbs, Garlic, Spices, and Sea Salt Roasted, and Served with White Wine Pan Jus

Stuffed Chicken Marsala

\$28 LUNCH • \$31 DINNER

Lightly Breaded Chicken Breast Stuffed with Caramelized Onions, Wild Mushrooms, Italian Cheeses, and Fresh Herbs, Served with Classic Marsala Sauce with a Touch of Cream and Thyme

Greek Grilled Chicken

\$26 LUNCH • \$29 DINNER

Feta Brine Chicken with Hints of Sage and Lemon, Served with Olive Salad, Roasted Tomatoes, Roasted Red Pepper-Basil Sauce, and Whipped Feta on the side.

SEAFOOD ENTRÉES

Tuscan Buttermilk Salmon

\$28 LUNCH • \$31 DINNER

Buttermilk Marinated Salmon Baked with a Lemon Crust, Served with a Spinach-Parmesan Cream Sauce, Roasted Tomatoes, Figs, and Currents

Parmesan-Basil Crust Baked Cod

\$29 LUNCH • \$32 DINNER

with White Wine Tomato Sauce

BEEF AND PORK ENTRÉES

BBQ Brisket

\$27 LUNCH • \$30 DINNER

Served with House-made BBQ Sauce, Pickled Red Onions, and Sweet and Sour Slaw

Mustard-Herb Crusted Bistro Steak

\$28 LUNCH • \$31 DINNER

Grilled and Sliced, Cooked to Medium, Served with Rich Demi-Glace

French Quarter Pork Chop

\$26 LUNCH • \$29 DINNER

Dusted with House-blend of Southern Seasonings and Grilled to Perfection, Served with Crawfish Meunière and Demi-Glaze

Meatloaf

\$24 LUNCH • \$27 DINNER

House Blend of Ground Meats and Seasoning, Served with Chipotle Ketchup

LUNCH & DINNER

VEGETARIAN ENTREES

Fresh Pasta with Mushrooms

\$20 LUNCH • \$23 DINNER

Fresh Pasta Cooked to the Perfect Texture.
Served with Wild Mushrooms and Velvet Onion
Cream Sauce

King Oyster Mushrooms (Vegan)

\$21 LUNCH \$24 DINNER

Seared Crisp and Served with White Wine
Tomato Jus, Polenta Cake, and Seasonal
Vegetables

Four Cheese Ravioli

\$22 LUNCH • \$25 DINNER

Served with Braised Tri-color Pepper Ragu, Red
Onion Relish and Sherry Reduction

Meatless “Meatloaf” (Vegan)

\$24 LUNCH • \$27 DINNER

Served with Chipotle Ketchup Glaze

Vegetarian Lasagna

\$23 LUNCH • \$26 DINNER

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



ENTRÉE SALAD

\$22 LUNCH • \$25 DINNER

Protein Choices (choose one): Grilled Chicken,
Roasted Salmon, Marinated Tofu

Fawcett Salad

Field Greens Garnished with Petite Tomatoes,
Shredded Carrots, Edamame, and Sliced Hard
Boiled Eggs Served with Balsamic Vinaigrette
and Ranch Dressing

Classic Caesar

Chopped Romaine with Parmesan Cheese,
Tomatoes, Olives, and Croutons, Served with
House-made Caesar Dressing

DESSERTS (SELECT ONE)

Buckeye Pie

Carrot Cake with Cream Cheese Frosting

Chef's Creation Petite Trio

Chef's Gluten Free Dessert

Cheesecake with Strawberry Puree

Chocolate Truffle Layer Cake with Sugared Berries and Chocolate Sauce

Cookies and Cream with Berries (Vegan and GF)

Key Lime Pie

Lemon-Berry Meringue Pie

Vegan Berry Mousse

Vegan Fruit Pie

LUNCH & DINNER

CHILD MEALS (AGE 10 AND UNDER)

\$16 LUNCH • \$19 DINNER

All Child Meals are Served with Applesauce, choice of Broccoli or Buttered Corn, and choice of French Fries, Mashed Potatoes or Mac & Cheese, and Apple Juice or White Milk

Chicken Tenders

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



BOX LUNCHES \$22.00 per guest

(Minimum 12 guests) (Maximum 2 selections plus a Chef's selection Dietary Restriction option)

Sandwich Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad, and Freshly Baked Cookie. Salads substitute Rolls for Chips and appropriate Dressing for Aioli. Boxed meals can be deconstructed upon request.

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

Classic Club Wrap

Flour Tortilla Stuffed with Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and Cheddar - Substitute Double Turkey for Ham and Bacon with no Extra Charge

Fawcett Greens with Grilled Chicken

Field Greens Garnished with Petite Tomatoes, Sesame Sticks, Edamame, and Hard-Boiled Eggs, Served with Balsamic Vinaigrette

Caribbean Chicken Wrap

Grilled Chicken Salad with Caribbean Spices, Black Beans, Mango, and Spinach Wrapped in a Flour Tortilla

Chicken Caesar Salad or Wrap

Crisp Romaine Hearts with Shaved Parmesan Cheese, Tomatoes, Grilled Chicken Breast, and Caesar Dressing

Italian Sandwich

Medley of Italian Cured Meats, with Provolone Cheese, Garden Greens, Tomato, and Olive Salad on a Brioche Roll

Caprese Salad or Slider (Vegetarian)

Fresh Seasonal Sliced Tomatoes, Fresh Sliced Mozzarella, Basil, Over Field Greens, and Balsamic Vinaigrette

SNACKS AND BEVERAGES

SWEET

Freshly Baked Assorted Cookies

\$26 per dozen

Gluten Free Vegan Cookies

\$36 per dozen

OSU Themed Cookies

\$39 per dozen

Caramel Chocolate Chip Brownies

\$32 per dozen

Chef Selection Cupcakes with Cream Cheese Icing

\$26 per dozen

House-made Buckeyes

\$27 per dozen

Assorted Macarons

\$32 per dozen

Chocolate Dipped Pretzel Rods

\$21 per dozen

Assorted Candy Bars

\$3.75 each (minimum order 25)

Block O pull apart Cupcake Display(4dz)

\$156 per display

Dessert Charcuterie Board

\$12 per guest

SAVORY

Hummus with Vegetables

\$5.50 each

Individual Low-fat Greek Yogurt Granola Parfaits

\$5.50 each

Individual Assorted Yogurt

\$30 per dozen

Sea Salt Kettle Chips with Onion Dip and Ranch Dip

\$8 per guest

Warm Tortilla Chips with Salsa and

Guacamole \$10 per guest

Add Queso Blanco

\$7 per guest

Pepperoni Pizza Hand Pies with Marinara for Dipping

\$26 per dozen

Pretzel Knots with Beer Cheese Sauce and Creole Mustard

\$32 per dozen

Peeled Hard Boiled Eggs with Salt, Pepper and Tabasco

\$24 per dozen



SNACKS AND BEVERAGES

GRAB AND GO

Fawcett House-made Snack Mix

\$22 per pound

Buckeye Chex Mix

\$18 per pound

Spiced Almonds with Rosemary and Dried Fruits

\$22 per pound

Honey-sea Salt Roasted Peanuts

\$19 per pound

Build your own Trail Mix

\$12 per guest

Diced Seasonal Fruit with Berries

\$5.50 per guest

Sliced Seasonal Fruit and Berry Display

\$7 per guest

Whole Fruit

\$23 per dozen

Bananas

\$26 per dozen

Assorted Granola and Grain Bars

\$24 per dozen

Individual Bags of Chips and Pretzels

\$2.50 each



BEVERAGES

Assorted Coca Cola® brand Soft Drinks

\$3 each

Dasani Bottled Water, 12 oz.

\$3 each

Freshly Brewed Coffee or Decaffeinated Coffee

\$60 per order

Freshly Brewed Iced Tea

\$32 per gallon

Fresh Squeezed Lemonade

\$34 per gallon

Fruit Punch

\$30 per gallon

Hot Local Apple Cider (Seasonal)

\$37 per gallon

Hot Tea Bag Selection

\$26 per dozen

Individually Bottled Assorted Juices

\$4 each

Infused Water

\$27 per gallon

Monster Energy Drinks

\$7 each

Pink Lemonade

\$34 per gallon

Sparkling Berry-Ginger Punch

\$34 per gallon

Topo Chico Mineral Water, 15.5 oz.

\$7 each

Topo Chico 12 oz Cans, Assorted

\$4 each

White Milk or Chocolate Milk 1/2 Pints

\$24 per dozen (minimum order of one dozen)

RECEPTION

HORS D'OEUVRES

(Each selection is sold individually. Orders are in increments of 25 pieces) (^) Indicates items which can be passed (\$50 per server additional)

Chilled Hors D'oeuvres

\$100 per order

Avocado Toast Topped with Fresh Tomatoes and Everything Seasoning^
Tea Sandwiches-English Cucumber, Hummus, and Olive^
Smoked Tomato Crostini ^
Deviled Eggs with Bacon and Chives^
Mediterranean Filo Cups^
Petite Sweets
Vegan Caesar Endive Spears
Vegan Berry Mousse Cup^
Greek Skewer: Olive, Cucumber, Tomato, Feta and Anchovy Aioli

\$125 per order

BLT Crostini ^
House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts^
Hush Puppy Skewer with Corn Remoulade and Malt Vinegar
Port Wine Poached Pears Stuffed with Boursin Cheese^
Whipped Feta Crostini: Sweet Chai Grape and Mike's Hot Honey Drizzel^
Seasonal Fruit and Brie Skewers with Yogurt Dip
Waldorf Chicken Salad Stuffed in a Cheddar Biscuit^
Caprese Skewers

\$150 per order

Crab Salad in a Cucumber Cup^
Shrimp Cocktail Shooters
Sesame Dusted Ahi Tuna Poke Skewer^
Vegan Queso Cup with Tortilla and Roasted Tomato
Vegan Open Face BLT
Lobster Claw Cocktail Skewer

Hot Hors D'oeuvres

\$125 per order

Burger Slider with Caramelized Onions and Chipotle Ketchup
Mini Ham and Cheese Sandwiches with Mustard Cream Cheese Spread^
Spinach and Feta Spanakopita^
Mac 'n' Cheese Croquette^
Mediterranean Chicken Meatballs with Cucumber Dressing
Cured Bacon and Manchego Potato Skins^
Cheese-stuffed Breaded Mushrooms^
Cowboy Butter Chicken Skewer with Thai Cucumber Salad
Vegetable Spring Rolls with Dipping Sauce
Honey Sriracha Chicken Sate
Pulled Pork Sliders with Sweet and Sour Slaw
Cubano Slider
Seared Pork Pot Stickers with Dipping Sauce
Chorizo-Manchego Meatballs^
Mini Pho Shots: Beef and Egg Skewer, Thai Basil Broth and Bean Sprouts

\$150 per order

Beef, Bacon, and Bleu Cheese Skewer^
Beef Tenderloin Skewer with Cornichon and Balsamic Roasted Onion
Fried Chicken Slider on Hawaiian Roll with Scallion Aioli
South Carolina Crab Cakes with Corn Remoulade
Duck Rillettes Fritters with Dipping Sauce
Spanish Charred Octopus Skewer: Olive, Roasted Pepper, and Marinated Artichoke
Petite Beef Wellington

RECEPTION

RECEPTION DISPLAYS

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

Baked Brie En Croute

\$75 per wheel (serves 25 guests)

With Port Wine-soaked Fruit, Artisan Bread and Cracker Display

Individual Seasonal Fruit in a Rocks Glass

\$6 per guest

Seasonal Melon, Berries, and Kiwi

Artisan Cheese Board

(minimum 25 guests per selection)

Freshly-Baked Artisan Breads, Assorted Jams, Nuts, Fresh Fruit & Berries, Assorted Crackers and Seeded Flatbread

Domestic Cubed Cheese

\$10 per guest

Imported and Domestic Cheese

\$13 per guest

Charcuterie Board

\$18 per guest

Shaved Cured Meats, Pickled Vegetables, Assorted Nuts, Spreads, and Artisan Breads

Garden Vegetable Display

\$6 per guest

Fresh Seasonal Vegetables Served with Hummus and Ranch Dip

Dips and Spreads

\$9.50 per guest

Pita Wedges, Tortilla Chips, and Kettle Chips Served with Hummus, Bacon-Ranch Dip, Boursin Cheese Dip, and Onion Dip

Taco Salad Bar

\$13 per guest

Warm Fried Tortilla Chips Served with a variety of Toppings, Beef, Chicken, Queso, and Salsas

CARVERY

\$75 per Chef fee per station

One Chef required per 100 guests Minimum 25 guest

All selections are served with hinged rolls

House Smoked Turkey Breast

\$8 per person

Boneless Breast Served with House Aioli, Mustards and Sun-dried Fruit Chutney

Teriyaki-Pineapple Glazed Pork Loin

\$7 per person

Served with Grilled Pineapple Relish and Sweet & Sour Slaw

Garlic-Herb Roasted Prime Rib

\$16 per person

Served with Demi-glace and Horseradish Cream Sauce

BBQ Brisket

\$13 per person

Smoked Brisket with House-made BBQ Sauce and Coleslaw

Smoked Glazed Ham

\$7 per person

Hickory Smoked, glazed with Local Honey and Pale Ale Mustard

