



The Ohio State University

Fawcett Center

CONFERENCES • MEETINGS • RECEPTIONS

CATERING MENU

TABLE OF CONTENTS

BREAKFAST	PAGE 3
BUFFETS	PAGE 3
PLATED MEALS	PAGE 4
A LA CARTE	PAGE 4
LUNCH AND DINNER	PAGE 5
BUFFETS	PAGE 5
PLATED MEALS	PAGE 8
BOXED MEALS	PAGE 11
SNACKS AND BEVERAGES	PAGE 12
RECEPTION	PAGE 14
HORS D'OEUVRES	PAGE 14
RECEPTION DISPLAYS	PAGE 15
CARVERY	PAGE 15

BREAKFAST SELECTIONS

All Day Beverage Coffee, Hot Tea, Iced Tea, Water Station \$12.50 Per Person

Add Soda and Bottled Water \$17.50 Per Person

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, Roasted Tomato Strata or Breakfast Quesadilla additional \$2 per person

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



Vegan Breakfast Sandwich **\$126 per dozen**

Impossible Breakfast Sausage, "Egg", Roasted Red Pepper Cream Cheese, on a Toasted English Muffin

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

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

Breakfast Quesadilla **\$36 per dozen**

Scrambled Eggs, Cheese, Peppers, Onions, Black Beans, and Potatoes, Stuffed into a Crispy Tortilla Shell, with Salsa and Sour Cream

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

Classic French Toast **\$9.50 per guest**

Served with Syrup, Butter, Whipped Cream, 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 Petite Cinnamon Rolls \$24 per dozen

Topped with House-made Cream Cheese Icing

Warm Buttermilk Biscuits \$22 per dozen

Served with Jams and Butter

Almond Milk Chia Pudding (V/GF) \$26 per dozen

Available in Strawberry Vanilla, Lemon Poppy, Blueberry, or Peanut Butter & Jelly

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

\$29 LUNCH • \$32 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

\$30 LUNCH • \$33 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

Italian Buffet

\$29 LUNCH • \$32 DINNER

Mixed Greens Salad with Assorted Dressings and Toppings

Caprese Salad

Chicken Cacciatore or Grilled Chicken Marsala

Gnocchi with Beef Ragu or Vegetarian Lasagna

Cacio e Pepe Orzo with Arugula

Roasted Zucchini and Squash

Classic Tiramisu and Vegan Panna Cotta

Tailgate Buffet

\$30 LUNCH • \$33 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



LUNCH & DINNER

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

The Midwestern Buffet

\$33 LUNCH • \$36 DINNER

Field Greens with Assorted Dressings and Toppings
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

Asain 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

Latin Expression Buffet

\$30 LUNCH • \$33 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



LUNCH & DINNER

Fajita Buffet

\$34 LUNCH • \$37 DINNER

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

The Mediterranean Buffet

\$29 LUNCH • \$32 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 or Vegetarian Eggplant Lasagna
Roasted Vegetables
Lemon Potatoes
Baklava

New York Deli Buffet

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

\$27 LUNCH • \$30 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

Curated Creations Buffet

\$29 LUNCH • \$32 DINNER

Field Greens with Assorted Dressings and Toppings
Roasted Broccoli, Carrots and Brussels Sprouts or Seasonal Vegetable Medley
Classic Rice Pilaf or White Rice
Pick Two Proteins:
Grilled Chicken with Tomato Chutney
Honey-garlic Glazed Salmon
Pot Roast
Vegetarian Lasagna
Pick Two Desserts:
Assorted Cookies
Cheesecake Squares
Panna Cotta (vegan)
Berry Mousse (vegan)



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)

\$12 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)

\$10 per guest (minimum order of 25)

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

Grilled Tofu or Portobello (Vegan)

\$8 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

\$27 LUNCH • \$30 DINNER

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

Seared Mustard Chicken

\$27 LUNCH • \$30 DINNER

Seared Golden Brown and Served with Sweet and Tangy Mustard Sauce

Simple Chicken

\$27 LUNCH • \$30 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

\$28.75 LUNCH • \$31.75 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

\$27 LUNCH • \$30 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

White Wine Poached Salmon

\$28 LUNCH • \$31 DINNER

White Wine Poached Salmon with Lemon-dill Crust and Fennel Salad

Parmesan-Basil Crust Baked Cod

\$29 LUNCH • \$32 DINNER

with White Wine Tomato Sauce

BEEF AND PORK ENTRÉES

BBQ Brisket

\$29 LUNCH • \$32 DINNER

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

Mustard-Herb Crusted Bistro Steak

\$29.50 LUNCH • \$32.50 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

\$26 LUNCH • \$29 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

\$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

\$24 LUNCH • \$27 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

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

Buffalo Chicken Salad Wrap

Roasted Red Pepper Tortilla Stuffed with Buffalo Marinated Grilled Chicken Salad, Lettuce, Tomato with a side of Ranch Dressing

Caprese Salad or Slider (Vegetarian)

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

Buffalo Chickpea Salad Wrap (Vegan)

Spinach Tortilla Wrap Stuffed with Buffalo Cream "Cheese" Chickpea Salad, Lettuce, Tomato with a side of Ranch Dressing

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

Assorted Mini Cupcakes with Cream Cheese Icing

\$24 per dozen

House-made Buckeyes

\$27 per dozen

Assorted Macarons

\$32 per dozen

Chocolate Dipped Pretzel Clusters

\$19 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

House-made Hand Pies

\$26 per dozen

Pepperoni Pizza with Marinara Dipping Sauce

Buffalo Chicken with Blue Cheese Dip

Spinach, Feta & Artichoke

Buckeye (Chocolate Ganache & Peanut Butter

Mousse)

Pretzel Knots with Beer Cheese Sauce and

Creole Mustard

\$36 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

\$20 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

\$15 per guest

Diced Seasonal Fruit with Berries

\$6 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

\$3 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^
Deviled Eggs with Bacon and Chives^
Greek Skewer: Olive, Cucumber, Tomato, Feta and Anchovy Aioli
Mediterranean Filo Cups^
Petite Sweets
Smoked Tomato Crostini ^
Tea Sandwiches-English Cucumber, Hummus, and Olive^
Vegan Berry Mousse Cup^
Vegan Caesar Endive Spears

\$125 per order

BLT Crostini ^
Caprese Skewers
House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts^
Seasonal Fruit and Brie Skewers with Yogurt Dip
Sesame Dusted Ahi Tuna Poke Skewer^
Waldorf Chicken Salad Stuffed in a Cheddar Biscuit^
Whipped Fetta Crostini: Sweet Chai Grape and Mike's Hot Honey Drizzel^

\$150 per order

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

Hot Hors D'oeuvres

\$125 per order

Burger Slider with Caramelized Onions and Chipotle Ketchup
Cheese-stuffed Breaded Mushrooms^
Chorizo-Manchego Meatballs^
Cubano Slider
Cowboy Butter Chicken Skewer with Thai Cucumber Salad
Cured Bacon and Manchego Potato Skins^
Honey Sriracha Chicken Sate
Impossible Italian Style Meatballs with House-made Marinara (vegan)
Mac 'n' Cheese Croquette^
Mediterranean Chicken Meatballs with Cucumber Dressing
Pulled Pork Sliders with Sweet and Sour Slaw
Seared Pork Pot Stickers with Dipping Sauce
Spinach and Feta Spanakopita^
Vegetable Spring Rolls with Dipping Sauce

\$150 per order

Beef, Bacon, and Bleu Cheese Skewer^
Beef Tenderloin Skewer with Cornichon and Balsamic Roasted Onion
Fried Chicken Slider on Hawaiin Roll with Scallion Aioli
South Carolina Crab Cakes with Corn Remoulade

RECEPTION DISPLAYS

(Min. 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

\$7 per guest

Seasonal Melon, Berries, and Kiwi

RECEPTION

Artisan Cheese Board

(minimum 25 guests per selection)

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

Imported and Domestic Cheese

\$13 per guest

Meat and Cheese Board

\$16 per guest

Shaved Cured Meats, Cheeses, Jams, Nuts, Berries, Pickles Artisan Breads and Crackers

Garden Vegetable Display

\$6 per guest

Fresh Seasonal Vegetables Served with Hummus and Ranch Dip

Taco Salad Bar

\$13 per guest

Warm Fried Tortilla Chips, with Assorted Toppings, Beef, Chicken, Queso, and Salsa

DIPS AND SPREADS

Pick up to three Cold Dips \$16 Per Person

Cold Dips

Bean Dip with Tortillas

\$6 per person

French Onion Dip with Kettle Chips

\$6 per person

Hummus with Vegetables

\$6 per person

Pimento Cheese with Butter Crackers

\$8 per person

Ranch Dip with Kettle Chips

\$6 per person

Roasted Red Pepper Hummus with Vegetables

\$6 per person

Salsa with Tortilla Chips

\$4.50 per person

Tiramisu Dip with Crisp Cookies

\$8 per person

Hot Dips

Baked Cheesy Pepperoni Pizza Dlp

\$14 per person

Buffalo Chicken Dip with Celery and Crackers

\$16 per person

Elote Dip with Tortilla Chips

\$13 per person

Queso with Tortilla Chips

\$4.50 per person

Spinach Artichoke Dip with Assorted Crackers

\$8 per person

CARVERY

\$100 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