

THE FAWCETT EVENT CENTER

MORNING SELECTIONS

Morning Breaks

Assortment of House Baked Pastries	\$30 per dozen
Assorted Vegan Scones	\$33 per dozen
Diced Seasonal Fruit with Berries	\$5.50 per guest
Sliced Seasonal Fruit and Berry Display	\$6.50 per guest
Whole Fruit	\$22 per dozen
Bananas	\$24 per dozen

Classic Continental Break

Assorted Pastries, served with Butter, Assorted Jams, Seasonal Fruit, Assorted Juices, Starbucks® Coffee, Decaffeinated Coffee and Hot Tea	\$17 per guest
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New York Style Bagels

Sliced Assorted Bagels Served with Cream Cheese, Peanut Butter and Jam	\$26 per dozen
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Fresh Baked Assorted Muffins

Chef's Selection of Flavors	\$25 per dozen
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Assorted Sliced Breakfast Breads

Chef's Selection of Flavors	\$25 per dozen
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Warm Cinnamon Rolls

Topped with House-made Cream Cheese Icing	\$25 per dozen
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Warm Buttermilk Biscuits

Served with Jams and Butter	\$22 per dozen
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PB&J Chia Pudding (vegan)

Oat Milk Pudding with House-made Jam and Peanut Butter	\$26 per dozen
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Avocado Toast Bites

Fresh Smashed Avocado topped with Tomato and Everything Seasoning	\$40 per dozen
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SERVED BREAKFAST SELECTIONS

Served with Starbucks® Coffee, Hot Tea and Orange Juice. Add a preset Seasonal Fruit Cup \$3.00 per guest.

Light Start

Chef selection of Freshly Baked Muffin, Seasonal Fruit Cup, Greek Yogurt and Granola Parfait with Fresh Berries	\$15 per guest
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Classic Breakfast Plate

Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato and Smoked Bacon, choice of warm Cheddar-Chive Scones or Biscuit	\$18 per guest
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THE FAWCETT EVENT CENTER

BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Starbucks® Coffee, Hot Tea, and Assorted Juices

Sunrise Buffet \$20 per guest

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

Fawcett's Signature Breakfast Buffet \$23 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 (choice of one): Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata

MORNING BUFFET ENHANCEMENTS

Egg Sandwiches \$110 per 25

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
Egg White, Fresh Mozzarella and Sliced Tomato on a Croissant Bun

Vegan Breakfast Burritos \$40 per dozen

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

Yogurt Parfait Station (Chef attendant not required) \$8 per guest

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

Hot Oatmeal Bar \$6 per guest

Served with Berries, Nuts, Coconut, Brown Sugar, Peanut Butter, Raisins, Vanilla, Cinnamon, Milk and Almond Milk

Waffle Station \$9 per guest

Chef-attended optional: \$75 per Chef fee per 100 guests

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

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SNACKS

Freshly Baked Assorted Cookies	\$24 per dozen
Gluten Free Cookies	\$36 per dozen
“OSU Themed” Cookies	\$39 per dozen
Caramel- Chocolate Chip Brownies	\$30 per dozen
Chef Selection Cupcakes with Cream Cheese Icing	\$26 per dozen
Block-O Pull-apart Cupcake Display (4 dozen)	\$144 per order
House-made Buckeyes	\$24 per dozen
Assorted Macarons	\$32 per dozen
Assorted Candy Bars (min. 25)	\$3.75 each
Create Your Own Trail Mix	\$12 per guest
Hummus with Vegetables	\$5.50 each
Individual Low-fat Greek Yogurt- Granola Parfaits	\$5.50 each
Individual Assorted Yogurt	\$2.50 each
Fawcett House-made Snack Mix	\$18 per pound
Buckeye Chex Mix	\$19 per pound
Honey-Sea Salt Roasted Peanuts	\$19 per pound
Spiced Almonds with Rosemary and Dried Fruits	\$22 per pound
Individual Bags of Chips and Pretzels	\$2.50 each
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	
Chocolate Dipped Pretzel Rods	\$18 per dozen
Pepperoni Pizza Hand Pies with Marinara for dipping	\$26 per dozen
Pretzel Knots with Beer Cheese Sauce and Creole Mustard	\$26 per dozen
Peeled Hard Boiled Eggs with Salt, Pepper and Tabasco	\$23 per dozen
Assorted Granola and Grain Bars	\$24 per dozen

BEVERAGES

Freshly Brewed Starbucks® Coffee or Decaffeinated Coffee	\$60 per order
Hot Tea Bag Selection	\$26 per dozen
Assorted Coca Cola® brand Soft Drinks	\$3 each
Dasani Bottled Water, 12 oz.	\$3 each
Individually Bottled Apple and Orange Juices	\$4 each
White Milk or Chocolate Milk, half pints (minimum order one dozen)	\$24 per dozen
Freshly Brewed Iced Tea	\$32 per gallon
Fresh Squeezed Lemonade	\$32 per gallon
Pink Lemonade	\$30 per gallon
Infused Water	\$27 per gallon

Prices do not include 22% service charge and local sales tax if applicable

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BOX LUNCHESES

\$20.00 per guest

(Minimum 12 guests)

(Maximum 2 selections plus a Chef's selection Vegetarian 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

Roast Beef Brioche

Sliced Roast Beef topped with Pepper Jack Cheese, Horseradish-Mustard Spread, Artisan Lettuce and Tomatoes on a Brioche Bun

Italian Sandwich

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

Provençal "Chicken" Salad Wrap

Crispy Seitan tossed with Pesto Mayo, Roasted Red Peppers, Onions and Spinach in a Flour Tortilla

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

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, Croutons, Tomatoes, Grilled Chicken Breast and Caesar Dressing

Fawcett Greens with Grilled Chicken

Field Greens garnished with Petite Tomatoes, Sesame Sticks, Edamame and Hard-Boiled Eggs served with Balsamic Vinaigrette and freshly baked Roll with Butter

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LUNCH AND DINNER SERVED SELECTIONS

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

(Groups of 25 or more, maximum of two Entrée selections)

Dinner (after 4:00pm) \$3 additional charge

Served Meals include choice of Salad, Chef's Selection of Sides, choice of Dessert, Rolls and Butter Served with Starbucks® Coffee, Hot Tea and Iced Tea. Add Soft Drinks \$3.00 each.

Salad (select one)

Fawcett Greens

Field Greens garnished with Petite Tomatoes, Sesame Sticks, Edamame, and Sliced Hard Boiled Eggs served with Balsamic Vinaigrette and Ranch Dressing

Heart of It All Salad

Seasonal Crisp Greens tossed with Sweet Chai Grapes, Marinated Lemon White Beans, Shaved Parmesan, Cured Egg Yolks, Duck Prosciutto, Rosemary Almonds, with Sherry Vinaigrette

Steak House Salad

Crisp Lettuce, Bacon, Tomato, Bleu Cheese and Hard Boiled Egg, with Ranch and Italian Dressing

Classic Caesar

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

Poultry Entrées

Grilled Lemon and Oregano Chicken

Chicken Breast Marinated with fresh Herbs and Citrus, served with Banana-Yellow Curry and Mango Salsa \$25

Seared Mustard Chicken

Seared golden brown and served with Sweet and Tangy Mustard Sauce \$25

Simple Chicken

Chicken Breast Brined in Chef's blend of Herbs, Garlic, Spices and Sea Salt and Roasted. Served with White Wine Pan Jus \$25

Stuffed Chicken Marsala

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 \$28

Greek Grilled Chicken

Feta-brined Chicken with hints of Sage and Lemon. Served with Olive Salad, Roasted Tomatoes, Roasted Red Pepper-Basil Sauce and Whipped Feta on the side. \$25

Seafood Entrees

Tuscan Buttermilk Salmon

Buttermilk-marinated Salmon with a Lemon Crust. Served with Spinach-Parmesan Cheese Sauce, Roasted Tomatoes, Figs and Currants. \$28

Grilled Mahi Mahi

Served with Mango Salsa and Lime Cream \$29

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LUNCH AND DINNER SERVED SELECTIONS (cont'd.)

Beef and Pork Entrees

BBQ Brisket \$27

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

Mustard-Herb Crusted Bistro Steak \$27

Grilled and sliced. Cooked to medium. Served with Rich Demi-Glace

French Quarter Pork Chop \$24

Dusted with House-blend Southern Seasonings and grilled.

Served with Crawfish Meuniere and Demi-glaze

Vegetarian Entrees

Fresh Pasta with Mushrooms \$20

Cooked to the perfect texture. Served with Wild Mushrooms and Velvet Onion Cream Sauce

Four Cheese Ravioli \$22

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

Meatless "Meatloaf" (vegan) \$24

Served with Chipotle Ketchup Glaze

Vegetarian Lasagna \$23

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

Entrée Salads \$22

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

Fawcett Greens

Field Greens Garnished with Petite Tomatoes, Sesame Sticks, 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)

Vanilla Bean Cheesecake with Strawberry Puree

Chocolate Truffle Layer Cake with Sugared Berries and Chocolate Sauce

Buckeye Pie

Lemon-Berry Meringue Tart

Cookies and Cream with Berries (vegan)

Chef's Selection Gluten Free Dessert

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CHILD MEALS (age 6 and under) \$16

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

Your 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

LUNCH AND DINNER BUFFET SELECTIONS

(Minimum 25 guests)

Dinner (after 4:00pm) \$3 additional charge

Served with Rolls and Butter, Starbucks® Coffee, Hot Tea, and Iced Tea

Add Soft Drinks \$3.00 each

Tailgate Buffet \$27

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 and Warm Buttermilk Bread Pudding with Caramel

Fresh Off the Grill Buffet \$28

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

Banana Pound Cake and Petite Vanilla Bean Crème Brûlée

Midwestern Buffet \$33

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 Pie Bites and Chocolate Chip Cookies

Prices do not include 22% service charge and local sales tax if applicable

THE FAWCETT EVENT CENTER

BUFFETS (cont'd.)

Southern Charm Buffet

\$29

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

Latin Expression Buffet

\$29

Field Greens with Toppings and Dressings
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 Vegetable tossed with Lime, South American Spice and Queso Fresco
Rice and Beans
Tostones with Mojo Dipping Sauce
Choco Flan Cake and Tembleque (coconut pudding)

New York Deli Buffet

\$25

Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons, 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

80's Throwback Buffet

\$33

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

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BUFFETS (cont'd.)

Mediterranean Buffet

\$27

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

BBQ Season Buffet

\$29

Seasonal Salad Greens with Assorted Dressings and Toppings
Grilled Chicken Breast with Carolina Gold Sauce
Beef Brisket with House-made BBQ Sauce
Cheesy Potato Hash
Fresh Seasonal Vegetable Medley
Roasted Brussel's Sprouts with Honey and Balsamic
Pink Lemonade Tartlets and Strawberry Shortcake

Modern Philippines Cuisine Buffet

\$28

Chicken Skewers marinated with Lemongrass
Grilled Beef OR Pork Belly basted with Citrus Adobo Sauce
Tomato-Cucumber Salad with Citrus-Mango Dressing
Fried Green Beans
Mushroom Tocino with Chili-flavored Vinegar Sauce
Fried Garlic Rice
Vegetable Spring Rolls
Purple Sweet Potato Roll Cake

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BUFFET ENHANCEMENTS

(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 finished with Mascarpone Cheese	\$60.00 per gallon
Carrot Ginger Soup	\$60.00 per gallon
Falafel Gyros (vegan) Min. 25 guests House-made Falafel, Classic Toppings in a Grilled Pita Shell	\$9.50 per guest
Tomato Dill Sliders Min. 25 guests	\$7 per guest
Vegetarian Lasagna Min 25 guests Fresh Pasta layered with Beyond Meat™, House-made Marinara, Mozzarella, Peppers, Onions	\$8 per guest
Vegan Ziti and Meatballs Min. 25 guests Beyond Meat™ Meatballs roasted, served with Pasta and House-made Marinara	\$7 per guest
Baked Brie En Croute with Port Wine-soaked Fruit and Artisan Bread and Cracker Display (Serves 25 guests)	\$75 per wheel
Herb Marinated Grilled Tofu with Roasted Tomatoes and Finished with Balsamic Reduction - Min. 25 guests	\$4 per guest

CARVERY

\$75 per Chef fee per station

One Chef required per 100 guests

Minimum order 25 guests

All selections are served with hinged rolls

House Smoked Turkey Breast Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney	\$7 per guest
Teriyaki-Pineapple Glazed Pork Loin Served with Grilled Pineapple Relish and Sweet & Sour Slaw	\$6 per guest
Garlic-Herb Roasted Prime Rib Served with Demi-glance and Horseradish Cream Sauce	\$14 per guest
BBQ Brisket Smoked Brisket with House-made BBQ Sauce and Coleslaw	\$12 per guest
Smoked Glazed Ham (serves 50 guests) Hickory Smoked, glazed with local Honey and Pale Ale Mustard	\$6 per guest

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RECEPTION DISPLAYS

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

Individual Seasonal Fruit in a Rocks Glass

Seasonal Melon, Berries and Kiwi

\$6 per guest

Artisan Cheese Board

Freshly-baked Artisan Breads, Assorted Jams, Nuts, Fresh Fruit & Berries, assorted Crackers and Seeded Flatbread (minimum 25 guests per selection)

Domestic Cubed Cheese

\$10 per guest

Imported and Domestic Cheese

\$13 per guest

Premium Cheese Display

\$17 per guest

Mediterranean Charcuterie Board

Shaved Cured Meats, Pickled Vegetables, Assorted Nuts and Spreads.

Served with Artisan Breads

\$18 per guest

Garden Vegetable Display

Fresh Seasonal Vegetables served with Hummus and Ranch Dip

\$6 per guest

Dips and Spreads

Hummus, Bacon-Ranch, Boursin Cheese, and Onion Dip.

Served with Kettle Chips, Pita and Tortilla chips

\$7 per guest

Taco Salad Bar

Warm Fried Tortilla Chips with a variety of Toppings, Queso and Salsa

\$13 per guest

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HORS D'OEUVRES

Each selection is sold individually. Orders are in increments of 25 pieces.

All Hors D' Oeuvres are presented for a maximum of one hour.

(^) Indicates items which can be passed (\$50 per server additional)

Chilled Hors D'oeuvres

- BLT Crostini ^
- Smoked Tomato Crostini ^
- Deviled Eggs with Bacon and Chives^
- Mediterranean Filo Cups^
- Old Fashioned Ham Salad in a Crispy Pastry
- Petite Sweets
- Vegan Caesar Endive Spears
- Greek Skewer: Olive, Cucumber, Tomato, Feta and Anchovy Aioli

\$85 per order

- Avocado Toast topped with Fresh Tomatoes and Everything Seasoning^
- Tea Sandwiches-English Cucumber, Hummus and Olive^
- House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts^
- Seasonal Fruit and Brie Skewers with Yogurt Dip
- Waldorf Chicken Salad Stuffed in a Cheddar Biscuit^
- Caprese Skewers
- Smoked Salmon Mousse Crostini with Chai Grapes and Dill
- Sesame Dusted Ahi Tuna Poke Skewer^

\$90 per order

- Crab Salad in a Cucumber Cup^
- Shrimp Cocktail Shooters

\$125 per order

Hot Hors D'oeuvres

- Spinach and Feta Spanakopita^
- Mac 'n' Cheese Croquette^
- Elote Fritters
- Cured Bacon and Manchego Potato Skins^
- Cheese-stuffed Breaded Mushrooms^
- Vegetable Spring Rolls with Dipping Sauce
- Double Cream Brie Fritters with Strawberry Vanilla Jam

\$90 per order

- Beef, Bacon and Bleu Cheese Skewer^
- Mediterranean Chicken Meatballs with Cucumber Dressing
- Beef Tenderloin Skewer with Cornichon and Balsamic Roasted Onion
- Honey Sriracha Chicken Sate
- Pulled Pork Sliders with Sweet and Sour Slaw
- Cubano Slider
- Seared Pork Pot Stickers with Dipping Sauce
- Chorizo-Manchego Meatballs^

\$125 per order