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

New York Style Bagels $26 per dozen
Sliced Assorted Bagels Served with Cream Cheese, Peanut Butter and Jam

Fresh Baked Assorted Muffins $25 per dozen
Chef’s Selection of Flavors

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

Warm Cinnamon Rolls $25 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) $26 per dozen
Oat Milk Pudding with House-made Jam and Peanut Butter

Avocado Toast Bites $40 per dozen
Fresh Smashed Avocado topped with Tomato and Everything Seasoning

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

Light Start $15 per guest
Chef selection of Freshly Baked Muffin, Seasonal Fruit Cup, Greek Yogurt and Granola Parfait with Fresh Berries

Classic Breakfast Plate $18 per guest
Scrambled Eggs served with Spanish Potatoes, Asparagus, Grilled Tomato and Smoked Bacon, choice of warm Cheddar-Chive Scones or Biscuit

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

*(Minimum 25 guests)*

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

<table>
<thead>
<tr>
<th>Menu Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sunrise Buffet</strong></td>
<td>$20</td>
</tr>
<tr>
<td>Assortment of Breakfast Pastries and Bagels served with Whipped Butter, Jams, Seasonal Fruit, choice of Egg, Spanish Potatoes, Smoked Bacon and Pork Sausage Links</td>
<td></td>
</tr>
<tr>
<td><strong>Fawcett’s Signature Breakfast Buffet</strong></td>
<td>$23</td>
</tr>
<tr>
<td>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 &amp; Biscuits with Sausage Gravy</td>
<td></td>
</tr>
<tr>
<td><strong>Egg Options (choice of one):</strong> Scrambled, Quiche with Sausage and Spinach, or Roasted Tomato Strata</td>
<td></td>
</tr>
</tbody>
</table>

### MORNING BUFFET ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Egg Sandwiches</strong></td>
<td>$110 per 25</td>
</tr>
<tr>
<td>Smoked Bacon, Fried Egg and American Cheese on an English Muffin</td>
<td></td>
</tr>
<tr>
<td>Sausage Patty, Fried Egg and Cheddar Cheese on a Buttermilk Biscuit</td>
<td></td>
</tr>
<tr>
<td>Sliced Ham, Fried Egg and Swiss Cheese on an English Muffin</td>
<td></td>
</tr>
<tr>
<td>Egg White, Fresh Mozzarella and Sliced Tomato on a Croissant Bun</td>
<td></td>
</tr>
<tr>
<td><strong>Vegan Breakfast Burritos</strong></td>
<td>$40 per dozen</td>
</tr>
<tr>
<td>Warm Tortillas stuffed with Chickpea Scramble, Potatoes, Onions, Peppers and side of Salsa</td>
<td></td>
</tr>
<tr>
<td><strong>Yogurt Parfait Station</strong> <em>(Chef attendant not required)</em></td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Mandarin Oranges, Toasted Coconut, Almonds and Sun-Dried Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Hot Oatmeal Bar</strong></td>
<td>$6 per guest</td>
</tr>
<tr>
<td>Served with Berries, Nuts, Coconut, Brown Sugar, Peanut Butter, Raisins, Vanilla, Cinnamon, Milk and Almond Milk</td>
<td></td>
</tr>
<tr>
<td><strong>Waffle Station</strong></td>
<td>$9 per guest</td>
</tr>
<tr>
<td>Chef-attended optional: $75 per Chef fee per 100 guests</td>
<td></td>
</tr>
<tr>
<td>Belgium Style Waffles with Whipped Butter, Sliced Strawberries, Fruit Compote, Whipped Cream, Warm Maple Syrup, Chopped nuts, and Chocolate Chips</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Assorted Cookies</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Gluten Free Cookies</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>&quot;OSU Themed&quot; Cookies</td>
<td>$39 per dozen</td>
</tr>
<tr>
<td>Caramel-Chocolate Chip Brownies</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Chef Selection Cupcakes with Cream Cheese Icing</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Block-O Pull-apart Cupcake Display (4 dozen)</td>
<td>$144 per order</td>
</tr>
<tr>
<td>House-made Buckeyes</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted Macarons</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Assorted Candy Bars (min. 25)</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Create Your Own Trail Mix</td>
<td>$12 per guest</td>
</tr>
<tr>
<td>Hummus with Vegetables</td>
<td>$5.50 each</td>
</tr>
<tr>
<td>Individual Low-fat Greek Yogurt-Granola Parfaits</td>
<td>$5.50 each</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Fawcett House-made Snack Mix</td>
<td>$18 per pound</td>
</tr>
<tr>
<td>Buckeye Chex Mix</td>
<td>$19 per pound</td>
</tr>
<tr>
<td>Honey-Sea Salt Roasted Peanuts</td>
<td>$19 per pound</td>
</tr>
<tr>
<td>Spiced Almonds with Rosemary and Dried Fruits</td>
<td>$22 per pound</td>
</tr>
<tr>
<td>Individual Bags of Chips and Pretzels</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Sea Salt Kettle Chips with Onion Dip and Ranch Dip</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Warm Tortilla Chips with Salsa and Guacamole</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>-add Queso Blanco  $7 per guest</td>
<td></td>
</tr>
<tr>
<td>Chocolate Dipped Pretzel Rods</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Pepperoni Pizza Hand Pies with Marinara for dipping</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Pretzel Knots with Beer Cheese Sauce and Creole Mustard</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Peeled Hard Boiled Eggs with Salt, Pepper and Tabasco</td>
<td>$23 per dozen</td>
</tr>
<tr>
<td>Assorted Granola and Grain Bars</td>
<td>$24 per dozen</td>
</tr>
</tbody>
</table>

**BEVERAGES**

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

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

$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

Provencal “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

Prices do not include 22% service charge and local sales tax if applicable
THE FAWCETT EVENT CENTER

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

Prices do not include 22% service charge and local sales tax if applicable
THE FAWCETT EVENT CENTER

LUNCH AND DINNER SERVED SELECTIONS (cont’d.)

**Beef and Pork Entrees**

**BBQ Brisket**
Served with House-made BBQ Sauce, Pickled Red Onions and Sweet and Sour Slaw $27

**Mustard-Herb Crusted Bistro Steak**
Grilled and sliced. Cooked to medium. Served with Rich Demi-Glace $27

**French Quarter Pork Chop**
Dusted with House-blend Southern Seasonings and grilled.
Served with Crawfish Meuniere and Demi-glaze $24

**Vegetarian Entrees**

**Fresh Pasta with Mushrooms**
Cooked to the perfect texture. Served with Wild Mushrooms and Velvet Onion Cream Sauce $20

**Four Cheese Ravioli**
Served with braised Tri-color Pepper Ragu, Red Onion Relish and Sherry Reduction $22

**Meatless “Meatloaf” (vegan)**
Served with Chipotle Ketchup Glaze $24

**Vegetarian Lasagna**
Traditional-style Lasagna Pasta Sheets layered with House-made Marinara Sauce, Onions, Peppers, Mozzarella Cheese and Vegetarian Plant-Based Sausage $23

**Entrée Salads**

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

$22

**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

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

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
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

Prices do not include 22% service charge and local sales tax if applicable
BUFFETS (cont’d.)

**Mediterranean Buffet**
- 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**
- 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**
- 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

*Prices do not include 22% service charge and local sales tax if applicable*
BUFET 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 $9.50 per guest
    House-made Falafel, Classic Toppings in a Grilled Pita Shell
Tomato Dill Sliders Min. 25 guests $7 per guest
Vegetarian Lasagna Min 25 guests $8 per guest
    Fresh Pasta layered with Beyond Meat™, House-made Marinara, Mozzarella, Peppers, Onions
Vegan Ziti and Meatballs Min. 25 guests $7 per guest
    Beyond Meat™ Meatballs roasted, served with Pasta and House-made Marinara
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 $7 per guest
Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney

Teriyaki-Pineapple Glazed Pork Loin $6 per guest
Served with Grilled Pineapple Relish and Sweet & Sour Slaw

Garlic-Herb Roasted Prime Rib $14 per guest
Served with Demi-glace and Horseradish Cream Sauce

BBQ Brisket $12 per guest
Smoked Brisket with House-made BBQ Sauce and Coleslaw

Smoked Glazed Ham (serves 50 guests) $6 per guest
Hickory Smoked, glazed with local Honey and Pale Ale Mustard

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

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

Garden Vegetable Display
Fresh Seasonal Vegetables served with Hummus and Ranch Dip

Dips and Spreads
Hummus, Bacon-Ranch, Boursin Cheese, and Onion Dip. Served with Kettle Chips, Pita and Tortilla chips

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

Prices do not include 22% service charge and local sales tax if applicable
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 Dustied 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
- Cuban Slider
- Seared Pork Pot Stickers with Dipping Sauce
- Chorizo-Manchego Meatballs^$125 per order

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