

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 and Cheese Stuffed Chicken

Roasted Chicken Breast Stuffed with Rosemary-Thyme Potatoes with 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 Soppresata, 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

Lunch / Dinner

Seared Mahi Mahi

\$24.00 / \$31.75

Sesame Crusted and Served with Tahini-Ginger Sauce

Mesquite Grilled Salmon

\$23.75 / \$31.25

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

Skate Wing Picatta

\$23.75 / \$29.00

Boneless Fish Lightly Dusted and Cooked Golden Brown with Lemon-Butter Caper Sauce

Seared Catfish

\$31.25 / \$28.50

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

Beef and Pork Entrees

Grilled Pork Cutlets

\$22.00 / \$27.75

Served with Seasonal Fruit Relish:

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

Mustard-Herb Crusted Bistro Steak

\$25.25 / \$29.75

Sliced and Served with Fried Smashed Potatoes Tossed with Parmesan

Twin Tenderloin Filets

\$40.75 (dinner only)

Char-Grilled and Served with Classic Demi-Glaze and Asparagus

Prime Rib of Beef

\$42.50 (dinner only)

Roasted to Medium and Served with Natural Jus and Horseradish Cream Sauce

Vegetarian Entrees

Stuffed Grape Leaves

\$20.50 / \$25.75

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

Roasted Butternut and Parsnip Pierogis

\$20.25 / \$24.25

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

Sri Lankan Curried Jackfruit Rice Bowl

\$21.25 / \$26.00

Traditional Preparation in a Crispy Phyllo Bowl Served with Stir-Fried Vegetables

Meatless "Meatloaf" (vegan)

\$21.25 / \$26.00

Served with Olive Oil Mashed Potatoes and Chipotle Ketchup Glaze

Smoked Mozzarella Ravioli

\$20.25 / \$26.00

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

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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

All Entrée Salads include choice of Dessert, Rolls and Butter
Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request

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

BOXED LUNCHES

(Minimum 12 guests)

(Groups of less than 25, maximum of One Selection plus Chef's Selection Vegetarian Option)

(Groups of 25 or more, maximum of Two Selections plus Chef's Selection Vegetarian Option)

Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad, Freshly Baked Cookie and Bottled Water.

Turkey Brioche BLT	\$16
Smoked Turkey Breast on Buttery Brioche Bun topped with Sugar Cured Bacon, Hard-Boiled Egg, Tomato Tapenade and Frisee	
Garden layered on Wheat	\$16
English Cucumber, Shredded Carrots, Roasted Peppers, Red Onion, Green Apple, Sprouts, Field Greens and Hummus	
Classic Club Wrap	\$16
Flour Tortilla Stuffed with Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and Cheddar Cheeses	
Roast Beef Baguette	\$16
Topped with Sharp Cheddar, Lettuce and Tomatoes on a Multi-Grain Baguette	
Caribbean Chicken Wrap	\$16
Grilled Chicken Salad with Caribbean Spices, Black Beans, Mango and Mayo wrapped in a Spinach Flour Tortilla <i>Substitute Jackfruit for a Vegetarian option- \$1.50 per guest</i>	
Heirloom Tomato Caprese Focaccia	\$16
Fresh Mozzarella, Sliced Tomatoes, Frisee, Hummus and Pesto on Herb Focaccia	
Chicken Caesar Salad	\$16
Crisp Romaine Hearts with Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Grilled Chicken Breast and Caesar Dressing served with a Freshly Baked Roll with Butter	
Fawcett Center Greens with Grilled Chicken	\$16
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 20% service charge and local sales tax if applicable

THE FAWCETT EVENT CENTER

THEMED LUNCHBUFFETS

(Minimum 25 Guests)

Served with Starbucks® Coffee, Hot Tea, and Iced Tea upon request.

Add Soft Drinks \$2.00 each

Available until 4:00pm

Keeping It Light

\$18.50

Seasonal Salad Greens with Assorted Dressings and Toppings

Assorted House Made Kettle Chips

Garbanzo Greek Salad

Mini Croissant Stuffed with Classic Tuna Salad*

Tomato Caprese Slider

S'mores Tort and Spicy Cherry Hand Pies

*Substitute Chicken Salad \$1.50 per guest

NYC Delicatessen

\$22.75

Creamy Tomato Soup

Seasonal Salad

Gypsy Salad

Seasonal Pasta Salad

Garden Slaw

Ohio Hickory Smoked Turkey Breast, Brown Sugar Cured Ham, Sea Salt Crusted Roast Beef, Italian Salami

Deli Breads, Sliced Cheese, Assorted Condiments and Relish Tray

Flavored Kettle Chips

Seasonal Cookies and Petite Cupcakes

The Elite Buffet

\$23.50

Choice of one: Seasonal Vegetable Soup or Creamy Tomato Basil Soup

Wedge Salad with Chopped Iceberg Lettuce, Smoked Bacon, Cheddar Cheese, Grape Tomatoes, Croutons

Buttermilk Ranch Dressing, Bleu Cheese Dressing and Italian Vinaigrette

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

Herb Grilled Chicken Breasts

Citrus Scented Salmon Fillets

Baked Brie En Croute with Port Wine-Soaked Fruit

Artisan Bread and Cracker Display

Orange Praline Torte

Petite Vanilla Bean Crème Brule

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THEMED LUNCHBUFFETS (cont'd.)

When in Rome

\$25.50

Ricotta and Heirloom Tomato Salad
Broccolini Alfredo Soup with Orzo
Carbonara with Gemelli Pasta and Finished with a Shaved Cured Egg Yolk
Romano Crusted Chicken Breasts with Tomato-Fennel Ragout
Caprese Pizza with Olive Tapenade
Green Beans Tossed with Olive Oil, Herbs, Roasted Tomato and Pine Nuts
Ricotta-Chocolate Chip Cannoli
Panna Cotta with Macerated Berries

Southern Comfort

\$25.50

Wedge Salad with 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 Fried Chicken with Grilled Lemons and Local Honey
Meatloaf Napoleons
Smashed Redskin Potatoes
Creamed Corn with Oat-Cracker Crust
Apple Turnovers and Snickerdoodles

Game Day Buffet

\$27.00

Cheeseburger Soup with fried Onion Straws
Buffalo Chicken Dip with Tortilla Chips
Pretzel Bites with Mustard, Sweet Mascarpone Dip and Beer Cheese Sauce
Salad Greens with assorted Dressings and Toppings
Seasonally Inspired Pasta Salad
Fried Chicken Sliders with Sweet & Sour Slaw
All-beef Hot Dog Bar with Split Buns, assorted Toppings and Condiments
Italian Inspired Pressed Vegwich Stuffed with Tuscan Vegetables
Assorted Brownies, Assorted Ice Cream Novelties and Buckeye Bars

Note: Substitute Jackfruit for vegetarian option \$1.50 per guest

THE FAWCETT EVENT CENTER

DESIGNER BUFFETS

(Minimum 25 Guests)

Served with Starbucks® 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 Dressings and Toppings
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 Hazelnuts, Feta, Dried Fruits and Pickled Red Onion
Creste Pasta Salad with Italian Meats, Grilled Grape Tomatoes, Salad Peppers and 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 and 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 and Seasonal Fruit Relish

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Seafood Entrees

Roasted Atlantic Salmon with Lemon Glaze, Goat Cheese Cream, Fennel and Shaved Radish
Cajun Shrimp and Grits
Trout and Mackerel - Choose your style: Korean Grill, Garlic-Lemon with Paprika or Smoked

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 and 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*)

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