

# Fawcett Center Mother's Day

Heat & Eat Brunch Serves 4-6 \$140

## ENTREES

### SLICED GLAZED HAM

Baked and Glazed with Honey, Brown Sugar and Sweet Mustard **OR**

### CHICKEN CORDON BLEU LASAGNA

Pulled Chicken layered between Hickory Smoked Ham, Swiss Cheese, Fresh Pasta Sheets, Roasted Garlic, Herb Ricotta Cheese and Classic Cream Sauce **OR**

### HOUSE SMOKED BRISKET

Sliced and served with Tangy BBQ Sauce and Bread & Butter Pickled Zucchini

## DESSERTS

### STRAWBERRY MIMOSA CAKE

Strawberry-Champagne Cake with Vanilla Butter Cream **OR**

### DOUBLE CHOCOLATE CAKE

Rich Chocolate Velvet Cake layered with Chocolate Butter Cream Icing

**MENU AND ORDERING  
INFORMATION AT  
[FawcettCenter.com](http://FawcettCenter.com)**

**PLACE ADVANCE ORDERS:  
APRIL 9—APRIL 30  
PICK UP: MAY 7-MAY 8**

## SIDE DISHES

### CHARRED BROCCOLI FLORETS

With Paprika Chili Honey, Crunchy Macadamia Nut Clusters and Smoked Ham

### BAKED MAC 'N' CHEESE

Macaroni Noodles tossed with Classic Cheese Sauce, with Ritz Cracker Topping

### SPRING SALAD

Field Greens, Chopped Eggs, Mandarin Orange Segments, Red Onions, Sesame Sticks, Cucumber, Cheese, Basil-Balsamic Dressing

### WILD GRAINS, RICE AND LENTILS

Tossed with Sundried Cherries, Golden Raisins, Pistachios, Shitake Mushrooms, Garlic and Mire Poix

### HAND MADE BISCUITS AND ROLLS

Cheddar Chive Biscuits and Everything Rolls

## ALA CARTE ADD-ONS \$25 each Serves 4-6

**Whole Roasted Cauliflower** with Dried Fruits, Nuts and Cilantro-Lemon Tahini Sauce

**Skillet Cajun Potatoes** tossed with Steak Bites, Caramelized Onions and Peppers

**Grilled Asparagus** with Brown Butter-Dijon Vinaigrette

**PB&J Crepes** filled with Peanut Butter Cream Cheese, Strawberry Jam, Fresh Blueberries

**Thai Curry Pumpkin Soup**

**Crème Brule French Toast**

**ADDITIONAL MEAT ENTRÉE \$55**

## QUESTIONS?

**Contact Ryan at  
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614.292-2290**