

Fawcett Center Holiday Specialties

Enjoy the flavors and aromas of the season for your next event!



Refreshment Breaks

Assorted Holiday Cookies	\$16 per dozen
Assorted Holiday Cupcakes	\$23 per dozen, \$2.50/cupcake
Assorted Seasonal Pastries	\$26 per dozen

Beverages

Hot Chocolate Bar	\$36 per gallon
Hot Spiced Cider	\$32 per gallon
Sparkling Pomegranate Punch	\$32 per gallon
Cranberry-Ginger Ale	\$30 per gallon



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Prices do not include a 20% service charge and local sales tax if applicable

Reception Displays

Seasonal Tacos

\$75 per 25 servings

- Turkey, Cranberry-Corn Relish, Whipped Feta Cheese, Cilantro, Pickled Cabbage
- Roasted Sweet Potatoes, Caramelized Onions, Green Bean Chips, Black Beans and Lime Crème Fraiche

Cornbread Pinch Dumpling Skewer

\$75 per 25 pieces

- Stuffed with Porcini Mushrooms, Chestnuts, Smoky Bacon and Collard Greens
Served with Tamarind Fennel Chutney

Artichoke-Crab Tartine

\$100 per 25 pieces

- Hawaiian Bread, Roasted Garlic Artichoke Spread, Crab Salad, Peppadew Relish, Crispy Garlic Chips

Dessert Macarons

\$26 per dozen

Savory Macarons

\$28 per dozen

- BLT
- Beet—Goat Cheese
- Celery and Peanut Butter

Assorted Baby Candied Apples

\$36 per dozen

- Hand Dipped Crisp Petite Apples Flavored With Caramel, Cinnamon and Chocolate

Devils on Horseback

\$75 per 25 pieces

- Medjool Dates Stuffed with Maytag Bleu Cheese Mousse and wrapped with House Cured Bacon,
Drizzled with Sweet Chile Maple Glace



Receptions

Chef Attended Stations

Parmesan-crust Teres Major Steak

\$195 per 25 guests

**Seared Golden Brown and Rubbed with Fresh Herbs, Caramelized Garlic and Parmesan,
Finished in the Oven for a Crisp Outside Layer Served with Smoked Tomato Coulis and House Baked Rolls**

Turkey Two Ways

\$125 per 25 guests

**Honey-Brown Sugar Rubbed Breast and Terrine with Winter Spice and Pistachios
Served with Rolls and Pumpkin Glazed Biscuits**

Mahi-Mahi Loin

\$175 per 25 guests

**Marinated in Citrus-Butter, Basil, Ginger and Topped with Pumpkin Seed Crust
Served with House Made Rustic Crackers and Balsamic-Brown Butter**

Lunch and Dinner Buffets

(minimum 25 guests)



All Buffet Meals include Rolls and Butter. Served with Starbucks Coffee, Hot Tea and Iced Tea upon request.

Add Soft Drinks \$2.00 each



Traditional Buffet

Lunch- \$22.50 Dinner-\$26.00

Butternut Squash Bisque with Mascarpone and Rustic Crackers
Mesclun with Fresh Berries, Spicy Almonds, Goat Cheese and Sun Dried Cherry Vinaigrette
Seasonally Inspired Pasta Salad
Grilled Pork Chops with Cherry Coke Bourbon Sauce
Vanilla Orange Brined Turkey Mushroom and Parmesan Roulade with Giblet Gravy and Cranberry Garnish
Broccoli and Cauliflower Gratin
Mashed Herbed Turnips and Potatoes
Assorted Holiday Themed Dessert Bars
Sweet Potato Molasses Crème Brule

Holiday Buffet

Lunch- \$26.50 Dinner-\$30.00

Clam Chowder with House Bacon and Scallions
Mexican Spice Butternut Squash Bisque with Pepita
Baby Kale with Butternut Squash, Dried Cranberries and Pumpkin Seeds
Tamarind Glazed Salmon on a Bed of Greens, and Citrus Fruits
Grilled Flat Iron Steaks with Chanterelle Mushroom Demi
Layered Squash and Mushroom Lasagna
Pappardelle Pasta with Pancetta, Broccolini and Pine Nuts
Grilled Sweet Potatoes and Apples with Candied Walnuts
Mini Pain d'Espice Tart
Assorted Dessert Macarons



Dinner Pricing begins at 4pm

Prices do not include a 20% service charge and local sales tax if applicable

Served Seasonal Selections

(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 Rolls and Butter. Served with Starbucks Coffee, Hot Tea and Iced Tea upon request. Add Soft Drinks \$2.00 each

Holiday Ham

Lunch- \$19 Dinner- \$28

Pork Osso Buco, House-Brined and Braised, served with Haricot Vert, Roasted Carrots, Caramelized Seasonal Root Vegetables, Sour Cream Mashed Potatoes, Cajun gravy and Pineapple-Sun Dried Fruit Chutney

Accompanied by Hearty Greens with Parmesan, Crispy Butternut Squash, Radish, Goat Cheese and Pomegranate Vinaigrette

Lemon Dill Turkey Breast

Lunch- \$21 Dinner- \$29

Stuffed with Pretzel, Pears and Gorgonzola served with Sweet Potato Au Gratin, Seasonal Winter Vegetable Medley and Giblet Gravy

Accompanied by Brussel Leaves and Arugula Tossed with Fresh Herbs, Pumpkin Seeds, Corn Bread Croutons, White Beans, Green Apple and Citrus Balsamic Dressing

Curried Winter Pot Pie

\$18 Lunch or Dinner

Filled with Sweet Potato, Squash and Seasonal Root Vegetables served with Roasted Tomato and Arugula Salad Garnish

Desserts (choose up to two)

Mini Pain d'Espice Tart

Butternut Squash Cheesecake

Parsnip Pinenut Torta with Pear Confit

Chef's Inspiration Dessert



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