

# THE FAWCETT EVENT CENTER

## HORS D' OEUVRES MENU

(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 server passed (\$25 per server additional)

### Cold Hors D'oeuvres

Tortelloni Caprese Skewer◆

BLT Crostini◆

Grilled Tomato, Olive and Ricotta Skewer◆

Local Beer Poached Pears with Vanilla and Bleu Cheese Mousse◆

Carrots in a Blanket◆

Anti-Pasto Filo Cups◆

**\$60 per order**

Savory Macarons◆

Sesame Crusted Ahi Tuna Skewer◆

English Cucumber, Hummus and Watercress Tea Sandwiches◆

House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts◆

Beef Tenderloin and Cornichon Skewers◆

Honey Sriracha Chicken Sate◆

Black Mission Fig, Pancetta and Manchego Crostini◆

Mini Shrimp Po'boy in a Split Top Roll◆

**\$75 per order**

### Hot Hors D'oeuvres

Fried Risotto with Shaved Cured Egg Yolk

Spinach and Feta Spanakopita

Phyllo Cup Stuffed with Chicken Confit, Vanilla Pears, and Raspberry Bar-B-Que◆

Mac 'n' Cheese Croquette

Tuscan Ratatouille Tart◆

House Cured Bacon and Manchego Potato Skins◆

Cheese-Stuffed Breaded Mushrooms

Asian Braised Pork Belly Steam Buns with Radish Slaw

Mediterranean Chicken Meatballs with Cucumber Dressing

Buffalo Chicken Spring Roll with Bleu Cheese Sauce

Cashew Chicken Spring Roll with Orange-Soy Dipping Sauce

**\$75 per order**

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

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## **Hot Hors D'oeuvres (cont'd.)**

Fried Chicken Sliders on Hawaiian Rolls with Scallion Aioli

Bacon Wrapped Shrimp Served with Warm Cocktail Sauce, Grilled Asparagus, Pepperoncini and Yellow Bell Pepper

Beef, Bacon and Bleu Cheese Skewer♦

American South-Korean Rice Bowl

Soy-Ginger Beef, Collard Greens, Quail Egg, Corn Chili Remoulade  
*(substitute Jackfruit as a vegetarian option add \$38 per order)*

Breaded Goat Cheese Medallion with Seasonal Marmalade

Braised Beef Short Rib and Bell Pepper Salad Sliders

Sharp Cheddar and Fontina Grilled Cheese with Tomato Soup

Lobster, Crab and Sweet Corn Cakes

Vegetable Samosa

**\$100 per order**

## **Outside the Box**

### **Mushroom Macaroons**

Standing Meringue Toadstool filled with Mushroom Cream Cheese

### **Fried Shishito on a Wire**

Mild Spice Asian Pepper Fried in Tempura Batter served with Goat Cheese-Lime Sauce and Presented Hanging on a Wire with Mini Clothes Pins

### **Mini Caprese Seaweed Wrap**

Nori Layered with Mozzarella, Heirloom Tomatoes, Local Greens, Avocado, Radish, Basil, Olive Oil, Balsamic Drizzle and Sea Salt

**\$100 per order**

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## CARVERY & THEMED STATIONS

Maximum one and one-half hours

Chef fee: \$50 per station, One Chef per 100 guests required for each station

<b>House Smoked Turkey Breast</b> <i>(Serves 40 guests)</i>	\$175 each
Boneless Breast Served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney	
<b>Sage-Dijon Crusted Pork Loin</b> <i>(Serves 30 guests)</i>	\$100 each
Tangy and Herbaceous Roasted Loin with Balsamic-tomato Aioli, Creamed Demi-Glace and Butter-Glazed Rolls	
<b>Salt Crusted Prime Rib</b> <i>(Serves 40 guests)</i>	\$400 each
Rosemary and Peppercorn Accented, Served with Horseradish Cream, Demi-Glace and Rolls	
<b>Seared Yellow Tail Tuna with Citrus Herb Crust</b> <i>(Serves 25 guests)</i>	\$325 each
Served with Orange Thyme-Marinaded Charred Octopus Salad, Pineapple Soy Sauce and Crispy Rice Cakes	
<b>Honey Glazed Ham</b> <i>(Serves 50 guests)</i>	\$250 each
Hickory Smoked, Glazed with Local Honey and Spices, Served with Pretzel Knot Rolls and Pale Ale Mustard	
<b>Smoked Brisket</b> <i>(Serves 25 guests)</i>	\$225 each
Rubbed with a House Blend of Southern Inspired Seasonings and Smoked Until Tender. Served with Freshly Baked Cheddar-Chive Biscuits, Pickled Red Onions and Classic Coleslaw	
<b>Porchetta</b> <i>(Serves 30 guests)</i>	\$ 275 each
Slow Roasted Pork Loin Wrapped with a Pork Belly, Seasoned with Traditional Italian Spices and Served with Orange-Fennel Jam, Salsa Verde, and House Crafted Focaccia	
<b>Summer Fair Station</b>	\$15.00 per guest
Hand-Cut French Fries, House-Battered All-Beef Corn Dogs, Mini Philly Cheesesteaks Made a la Minute, Novelty Ice Cream Bars and Freshly Made Miniature Elephant Ears	
<b>Thai Noodle Bar</b>	\$14.00 per guest
Wok Station with Soba Noodles, Thai Coconut Curry, Asian Inspired Vegetables and Sunsprouts, Tossed with Peanuts and Ohio Micro Greens	
<b>Vegetarian Lavash Roulade</b> <i>(Serves 25 guests)</i>	\$125 per order
Seasonal Vegetation rolled in a Thin Flatbread with a Western Asian Flare and Served with Assorted Dips and Sauces	

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## RECEPTION DISPLAYS

(Minimum of 25 guests)  
Served for a one hour duration

<b>Diced Seasonal Fruit Display</b> Seasonal Melons, Pineapple, and Berries	\$4.00 per guest
<b>Individual Seasonal Fruit cups</b> Seasonal Melons, Pineapple, Berries and Kiwi	\$4.25 per guest
<b>Artisan Cheese Display</b> Presented with Freshly Baked Artisan Breads, Assorted Crackers and Seeded Flatbread	\$6.00 per guest
<b>Farmer's Board</b> Locally Sourced Cured Meats, Cheeses, Pickles, Preserves, Fruits and House-Made Breads	\$7.50 per guest
<b>Anti-Pasto Display</b> Herb and Garlic Grilled Vegetables, Shaved Italian Meats and Buffalo Mozzarella Cheese Served with Mediterranean Salad, Olive Tapenade and Artisan Breads	\$5.50 per guest
<b>Vegetable and Hummus Crudités</b> Fresh Vegetables Served with Hummus	\$4.00 per guest
<b>Individual Mini Crudo</b> Seasonal Thinly Sliced Fish with Citrus Segments, Spicy Olive Oil, Cilantro, Scallion, Chilies, and Fresh Radish	\$4.50 per guest
<b>Warm Kettle Chips with Onion Dip</b> Select One Flavor: Sea Salt, Dill-Pickle, Mesquite or Salt 'n' Vinegar	\$4.00 per guest
<b>Beer Boiled Gulf Shrimp Display</b> Served with Lemon Wedges, Cocktail Sauce, Tabasco® and Spicy Remoulade Sauce <i>Customized Ice Sculptures are available at market price</i>	\$100 per 25 pieces

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## CONFECTIONS & DESSERTS

(Minimum of 25 guests)

Served for a one hour duration.

**The Cupcakery** \$5.50 per guest

Selection of Three Seasonally Inspired Petite Cupcakes with Flavored Buttercream

**Graeter's Ice Cream Parlor** \$6.25 per guest

Choice of Two Graeter's Ice Cream Flavors Presented with Warm Caramel Sauce, Hot Fudge, Raspberry Sauce, Whipped Cream, Chocolate Shavings, M&M's, Toffee Chips, Butterfinger® Pieces, Oreo® Crumbs. Maraschino Cherries and Freshly Baked Chocolate Chip Cookies

**Donut Stand** \$7 per guest

Warm House-Made Donuts Served with a Selection of Vanilla Bean, Blueberry and Chocolate Glazes, Assorted Candy Toppings, Powdered Sugar, Cinnamon-Sugar, Salted Caramel and Raspberry Drizzles

**Chef-Attended Dessert Taco Station** \$7.75 per guest

Freshly Made Waffle Shells Made to Order with Seasonal Toppings and Fillings

*Chef fee \$50*

**Chef-Attended Crème Brulee Station** \$7.75 per guest

Vanilla Custard Caramelized with Sugar, Served with Assorted Toppings and Berries

*Chef fee \$50*

**Classic European Bake shop** (minimum 50 guests) \$9.75 per guest

Assorted Macarons, Pot de Crème, Seasonal Cream Puffs and Classic Opera Cake