



Fawcett Center

Weddings



All Packages Include

Cocktail Reception with Hors D'oeuvres

Four Hour Bar Service

Served or Buffet Meal Sections

Personal Wedding Coordination Service
throughout your Planning and Wedding Day

Floor Length Linens and
Coordinating Linen Napkins

Hardwood Parquet Dance Floor

Cake Cutting Service

Centerpiece Accents of Mirror Tiles and Votive Candles

Private Hospitality Suites for Wedding Party

Custom Menu Tasting for up to Four Guests

NEW Customizable Lighting Feature

Traditions Package \$70*_{per person}

Artisan Cheese Display

Four Hour Bar Service with a
Selection of Beer & House Wines

Buffet Meal

Personal Wedding Coordination Service
throughout your Planning and Wedding Day

Floor Length Linens and
Coordinating Linen Napkins

Hardwood Parquet Dance Floor

Cake Cutting Service

Centerpiece Accents of Mirror Tiles and Votive Candles

Private Hospitality Suites for Wedding Party

Custom Menu Tasting for up to Four Guests

NEW Customizable Lighting Feature

*Sales Tax and 21% Service Charge Per Guest Not Included



Designer Buffet

Menu Selections

Traditions Package

Salad or Soup Selections (Select Two)

Chop Salad Station

Caesar Salad Station

Tomato, Cucumber and White Bean Salad

Creamy Tomato Basil Soup

New England Calm Chowder

Hearty Vegetable Soup

Side Selections (Select Two)

Baked Five Cheese Tortelloni

Cheddar-Chive Smashed Redskins

Israeli Cous Cous with Roasted Sweet Corn

Sauteed Green Beans with Sun Dried Cranberries

Seasonal Vegetable Medley

Steamed Broccoli with Citrus Zest

Entree Selections (Select Two)

Seared Chicken Breast Napoleons with Wilted Baby Greens, Fried Eggplant and Fresh Mozzarella

Grilled Chicken Breasts with Saffron-Tomato Jus, Wilted Greens and Grilled Lemon

Honey-sage Smoked Turkey Breast with Natural Jus, Pickled Cranberries and Wilted Greens

Garlic-Rosemary Roasted Flank Steak with Gorgonzola Cheese, Scallion Threads and Heirloom Tomatoes

Grilled Pork Tenderloin Filets with Blackberry-Port Demi-glaze and Fried Onion Rings

Roasted Atlantic Salmon with Lemon Glaze, Goat Cheese Cream, Fennel and Shaved Radish

Manchego Cheese and Fennel Risotto-stuffed Tomatoes on a bed of Creamed Arugula

Fried Cauliflower Fritters served with Scallion Aioli

Includes Starbucks Coffee, Hot Tea, Rolls and Butter

Celebration Package \$80* per person

*Upgraded Hors D'oeuvres Reception including
Butler Passed and Displayed Hors D'oeuvres*

*Upgraded Bar Service including Liquor, Beer & Wine
(4 Hours with House Selections)*

Choice of Served OR Buffet Meal

Personal Wedding Coordination Service
throughout your Planning and Wedding Day

Floor Length Linens and
Coordinating Linen Napkins

Hardwood Parquet Dance Floor

Cake Cutting Service

Centerpiece Accents of Mirror Tiles and Votive Candles

Private Hospitality Suites for Wedding Party

Custom Menu Tasting for up to Four Guests

NEW Customizable Lighting Feature

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KELLOGG | PHOTOGRAPHY

Hors D'oeuvre Selections Celebration Package

Butler Passed Hors D'oeuvre (Select Two)

Hot Hors D'oeuvres

Crab Cakes with Spicy Remoulade Sauce
Mediterranean Chicken Meatballs
Vegetable Samosa
Braised Beef Short Rib and Bell Pepper Salad Sliders
House Cured Bacon and Manchego Potato Skins

Cold Hors D'oeuvres

Tortelloni Caprese Skewer
Antipasto Filo Cups
Sesame Crusted Ahi Tuna Skewers
Beef Tenderloin and Cornichon Skewers
Grilled Tomato, Olive and Ricotta Skewer

Reception Display (Select One)

Individual Seasonal Fruit in a Rocks Glass
Artisan Cheese Display
Individual Vegetable and Hummus Crudites
Antipasto Display

Designer Buffet Menu Selections Celebration Package

Salad or Soup Selections (Select Two)

Chop Salad Station

Caesar Salad Station

Tomato, Cucumber and White Bean Salad

Creamy Tomato Basil Soup

New England Calm Chowder

Hearty Vegetable Soup

Tri-Color Potato Soup

Side Selections (Select Two)

Asiago Gnocchi with Spinach and Roasted Peppers

Cheddar-Chive Smashed Redskins

Bacon, Sweet Corn and Potato Hash

French Beans and Butternut Squash Medley

Seasonal Vegetable Medley

Steamed Broccoli with Citrus Zest

Herb and Garlic Roasted Mediterranean Vegetables

Entree Selections (Select Two)

Spinach Risotto Stuffed Chicken

Romano Crusted Chicken Breasts
with Baby Tomato Ragout

Grilled Pork Tenderloin Filets with Blackberry-port
Demi-glace and Fried Onion Rings

Prime Beef Sirloin Filets served with Truffle Cauliflower
Gratin and Rich Demi-glace

Cajun Shrimp and Grits

Prosciutto Wrapped Salmon with Dijon Mustard Glaze
and Tomato-Fennel Ragout

Manchego Cheese and Fennel Risotto-stuffed Tomatoes
on a bed of Creamed Arugula

Includes Starbucks Coffee, Hot Tea, Rolls and Butter

Served Meal Menu Selections Celebration Package

Salad or Soup Selections (Select One)

Fawcett Center Greens

Field Greens with Petite Tomatoes, Sesame Sticks, Edamame and Hard Boiled Egg served with Balsamic Vinaigrette and Ranch

Classic Caesar Salad

Chopped Romaine with Parmesan Cheese, Tomatoes and Croutons served with House Made Caesar Dressing

Wild Mushroom Bisque

Garnished with Cornbread Croutons and Crusty French Bread

Roasted Tomato Basil Soup

Garnished with Sesame Croutons, Parmesan Cheese and Italian Herbs

Entree Selections (Select Two)

Caprese Chicken

Grilled, Herb-marinated Twin Breasts served with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion-Basil Presto and Aged Balsamic Drizzle

Ricotta Stuffed Chicken

Boneless Breast with Ricotta, Sun Dried Tomato and Spinach Stuffing served with Whole Grain Mustard and Yellow Tomato Coulis Duo

Pork Tenderloin Filet

Grilled with Balsamic Butter and finished with Cauliflower-truffle Puree and Roasted Red Pepper Oil

Yuzu Marinated Flat Iron Steak

Sliced and Served with Charred Scallion Basmati Rice, Sweet Chili Baby Carrots and Teriyaki Sauce

Stuffed Zucchini

Gilled Zucchini Ribbons filled with Roasted Seasonal Vegetables and Basmati Rice, finished with Edamame, Crumbled Goat Cheese and Olive Salad

Includes Starbucks Coffee, Hot Tea, Rolls and Butter

Champion Package \$95* per person

*Enhanced Hors D'oeuvres Reception including
Butler Passed and Displayed Hors D'oeuvres*

*Enhanced Bar Service including Liquor, Beer & Wine
(4 Hours with Premium and Local Selections)*

Choice of Served OR Buffet Meal

Personal Wedding Coordination Service
throughout your Planning and Wedding Day

Floor Length Linens and
Coordinating Linen Napkins

Hardwood Parquet Dance Floor

Cake Cutting Service

Centerpiece Accents of Mirror Tiles and Votive Candles

Private Hospitality Suites for Wedding Party

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Hors D'oeuvre Selections

Champion Package

Butler Passed Hors D'oeuvre (Select Three)

Hot Hors D'oeuvres

Crab Cakes with Spicy Remoulade Sauce

Mediterranean Chicken Meatballs

Vegetable Samosa

Braised Beef Short Rib and Bell Pepper Salad Sliders

House Cured Bacon and Manchego Potato Skins

Cold Hors D'oeuvres

Tortelloni Caprese Skewer

Antipasto Filo Cups

Sesame Crusted Ahi Tuna Skewers

Beef Tenderloin and Cornichon Skewers

Grilled Tomato, Olive and Ricotta Skewer

Reception Display (Select Two)

Individual Seasonal Fruit in a Rocks Glass

Artisan Cheese Display

Individual Vegetable and Hummus Crudites

Antipasto Display

Designer Buffet Menu Selections

Champion Package

Salad or Soup Selections (Select Two)

Chop Salad Station

Caesar Salad Station

Tomato, Cucumber and White Bean Salad

Creamy Tomato Basil Soup

New England Calm Chowder

Hearty Vegetable Soup

Tri-Color Potato Soup

Side Selections (Select Two)

Asiago Gnocchi with Spinach and Roasted Peppers

Cheddar-Chive Smashed Redskins

Bacon, Sweet Corn and Potato Hash

French Bean and Butternut Squash Medley

Seasonal Vegetable Medley

Herb and Garlic Roasted Mediterranean Vegetables

Entree Selections (Select Two)

Spinach Risotto Stuffed Chicken

Romano Crusted Chicken Breasts
with Baby Tomato Ragout

Grilled Pork Tenderloin Filets with Blackberry-port
Demi-glace and Fried Onion Rings

Prime Beef Sirloin Filets served with Truffle Cauliflower
Gratin and Rich Demi-glace

Cajun Shrimp and Grits

Prosciutto Wrapped Salmon with Dijon Mustard Glaze
and Tomato-Fennel Ragout

Manchego Cheese and Fennel Risotto-stuffed Tomatoes
on a bed of Creamed Arugula

Includes Starbucks Coffee, Hot Tea, Rolls and Butter

Served Meal Menu Selections

Champion Package

Salad or Soup Selections (Select One)

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Classic Caesar Salad

Chopped Romaine with Parmesan Cheese, Tomatoes and Croutons served with House Made Caesar Dressing

Wild Mushroom Bisque

Garnished with Cornbread Croutons and Crusty French Bread

Roasted Tomato Basil Soup

Garnished with Sesame Croutons, Parmesan Cheese and Italian Herbs

Entree Selections (Select Two)

Caprese Chicken

Grilled, Herb-marinated Twin Breasts served with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion-Basil Presto and Aged Balsamic Drizzle

Ricotta Stuffed Chicken

Boneless Breast with Ricotta, Sun Dried Tomato and Spinach Stuffing served with Whole Grain Mustard and Yellow Tomato Coulis Duo

Pork Tenderloin Filet

Grilled with Balsamic Butter and finished with Cauliflower-truffle Puree and Roasted Red Pepper Oil

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Sliced and Served with Charred Scallion Basmati Rice, Sweet Chili Baby Carrots and Teriyaki Sauce

Stuffed Zucchini

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Includes Starbucks Coffee, Hot Tea, Rolls and Butter