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
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
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-glace 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

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

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

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

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

Custom Menu Tasting for up to Four Guests

*NEW* Customizable Lighting Feature

*Sales Tax and 21% Service Charge Per Guest Not Included*
# Hors D’oeuvre Selections

## Champion Package

### Butler Passed Hors D’oeuvre (Select Three)

<table>
<thead>
<tr>
<th>Hot Hors D’oeuvres</th>
<th>Cold Hors D’oeuvres</th>
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<tbody>
<tr>
<td>Crab Cakes with Spicy Remoulade Sauce</td>
<td>Tortelloni Caprese Skewer</td>
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<td>Mediterranean Chicken Meatballs</td>
<td>Antipasto Filo Cups</td>
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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)

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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)**

**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)**

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