

# THE FAWCETT EVENT CENTER

## BREAKFAST BUFFETS

(Minimum 25 guests)

Served with Starbucks® Coffee, Hot Tea, Bottled V-8®, Orange, Apple and Grapefruit Juice

### Fawcett's Signature Breakfast

\$19.75

Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit Cups, Choice of Egg, Seasoned New Potatoes, Smoked Bacon, Pork Sausage Links, Chef Attended Waffle Station, Fried Chicken and Biscuits with Sausage Gravy

### Brain Fuel Buffet

\$16.50

Strawberry-Passion Fruit Smoothies, Low-fat Greek Yogurt and Granola Parfaits, Seasonal Fruit Cups, Smoked Salmon Sliders, Egg White Frittata with Spinach, Chicken Sausage and Roasted Tomatoes, Hot Quinoa Cereal with Nutmeg, Citrus and Sun Dried Fruit and Chilled Almond Milk

### Sunrise Buffet

\$16.00

Classic European-style Breakfast Pastries served with Whipped Butter, Assorted Jams, Seasonal Fruit Cups, Choice of Egg, Seasoned New Potatoes, Smoked Bacon and Pork Sausage Links

### Southwest Sunrise

\$15.75

Freshly made Cinnamon Sugar Donuts, Seasonal Fruit Cups, Huevos Rancheros, Seasoned New Potatoes with Roasted Poblano Peppers and Grilled Red Onions, Bacon and Chorizo Links

### Classic Continental

\$12.75

Classic European-style Breakfast Pastries, served with Whipped Butter, Assorted Jams and Seasonal Fruit Cups

### 5 Star Brunch (minimum 40 guests)

\$27.75

Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit Cups, Choice of Egg, Grilled Petite Sirloin of Beef with Demi-Glace and Horseradish Cream, Seasoned New Potatoes, Smoked Bacon, Pork Sausage Links, Raspberry-malted French Toast Crème Brûlée, Chef carved Smoked Ham with Biscuits, Smoked Salmon with Classic Condiments, Whipped Chive Cream Cheese and New York style Bagels, Crisp Salad Greens with Assorted Dressings and Toppings and Basil-Cucumber Infused Water

### Substitute Chicken Sausage Links for Bacon and Sausage

add \$1.25 per person

### Egg Selections

\*Scrambled Eggs \*Spanish Omelet \*Heirloom Tomato-Basil Quiche \*Five Cheese Egg Bake

\*Chicken Sausage and Caramelized Onion Strata \*Western Omelet Bake

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

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## MORNING BUFFET ENHANCEMENTS

(Minimum 25 guests)

**Chef Attended Omelet Station** \$6.75

Farm Fresh Eggs, Egg Whites or Egg Beater's® with Shredded Cheddar Cheese, Sautéed Mushrooms, Scallions, Bell Peppers, Ham, Chopped Bacon, Tomatoes, Crumbled Goat Cheese and Asparagus Tips

**Chef Attended Waffle Station** \$3.75

Made-to-Order Belgium style Waffles with Whipped Butter, Sliced Strawberries, Blueberry Compote, Whipped Cream, Warm Maple Syrup, Chopped Pecans, Chocolate Chips or Butterscotch Chips

**Chef Attended Chicken and Waffle Station** \$6.75

Crisp Fried Chicken Tenders with Made-to-Order Belgium style Waffle with Whipped Honey Butter, Warm Maple Syrup and Rosemary-Ancho Chili Infused Honey. Toppings include Sliced Strawberries, Blueberry Compote, Whipped Cream, Warm Maple Syrup, Chopped Pecans, Chocolate Chips and Butterscotch Chips

**Customized Egg Sandwiches** \$100 per 25

Choose one bread selection: English Muffins, Everything Bagels or Buttermilk Biscuits

Choose one meat selection: Smoked Bacon, Sausage Patties or Canadian Bacon

Choose one cheese selection: American, Mild Cheddar or Pepper Jack

**Yogurt Parfait Station** (chef attendant not required) \$4.75

Low Fat Greek Yogurt with House-made Granola, Seasonal Berries, Toasted Coconut, Sliced Almonds, Banana Chips, Grapefruit Segments and Sun Dried Fruit

## PLATED BREAKFAST SELECTIONS

Served with Starbucks® Coffee, Hot Tea and Orange Juice

Add Seasonal Fruit Cup \$3.00 per person

**Spanish Omelet** \$12.75

Baked Egg Casserole enhanced with Spicy Chorizo, Idaho Potatoes, Caramelized Onions and Manchego Cheese, served with Tomato and Asparagus Salad with warm Biscuits and Whipped Butter

**Classic Breakfast** \$11.75

Scrambled Eggs served with Seasoned New Potatoes, fresh Asparagus, your choice of Smoked Bacon or Pork Sausage Links with warm Biscuits and Whipped Butter

**Light Start** \$11.50

Chef Selection of Freshly Baked Muffin, Seasonal Fruit, Greek Yogurt and Granola Parfait

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