

THE FAWCETT EVENT CENTER

SERVED MEALS

(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 Chef's Selection of Starch and Vegetable Sides, Rolls and Butter. Served with Starbucks® Coffee, Hot Tea and Iced Tea upon request.

Add Soft Drinks \$2.00 each

Dinner pricing begins at 4 p.m.

Soup and Salad (select one)

Classic Tomato Basil Soup Garnished with Fried Goat Cheese Medallion

Cannellini Bean and Sausage Soup Chicken Broth, Heirloom Tomato and Tarragon Accents

Roasted Vegetable and Quinoa Soup Drizzled with Basil Oil and Aged Balsamic

Cauliflower Bisque Accented with Pancetta Bacon, Sweet Corn and Truffle Oil

Steak and Ale Chowder With Chive Oil and Fried Leeks

Fawcett Center Greens Field Greens Garnished with Petite Tomatoes, Sesame Sticks, Edamame, Hard Boiled Eggs served with Balsamic Vinaigrette and Ranch Dressing

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

Grilled Endive Salad Accompanied by Baby Arugula, Marinated Hearts of Palm, Fresh Strawberries, Toasted Pine Nuts and White Balsamic Vinaigrette

Roasted Beet Salad Lemon Salt Roasted Red and Golden Beets, Blue Jacket Dairy Goat Cheese, Frisee and Lemon Vinaigrette

Poultry Entrées

Chicken Pot Pie

Lunch / Dinner

\$18.25 / \$27.50

Boneless Breast of Chicken, sautéed with Mirepoix, Mushrooms, Peas and Cream, served in Flaky Dough

Southern Fried Chicken

\$18.75 / \$27.75

Buttermilk-Marinated Breast of Chicken fried crisp with Thai Chili Infused Honey Drizzle, Seasonal Vegetable Succotash and Smashed Redskin Potatoes

Honey-Sage Turkey Breast

\$18.50 / \$27.50

Roasted and served with rich Turkey Gravy, seasoned Dressing Waffle and Orange-Cranberry Marmalade

Caprese Chicken

\$19.75 / \$28.75

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

Gremolata Chicken

\$19.75 / \$28.75

Lemon, Garlic and Parsley-marinated Breast of Chicken grilled and topped with Roasted Bell Pepper Salad and Caramelized Fennel Cream

Ricotta stuffed Chicken

\$20.50 / \$29.75

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

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

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Seafood Entrees

Lunch / Dinner

Pan-fried Perch

\$18.50 / \$27.75

Butter Cracker-crusting with Caper-Tomato Salad and Sweet Corn-Pancetta Cream Sauce

Mesquite Grilled Salmon

\$21.75 / \$31.25

Served with Grilled Cornbread, Roasted Asparagus-Mushroom Salad and Barbecue Beurre Blanc

Poached Atlantic Cod

\$24.75 / \$33.75

Scallop Stuffed, Chardonnay Poached and finished with Sauce Provençal

Bacon Wrapped Shrimp

\$36.75 (dinner only)

Glazed with House Barbecue Sauce and served with Fresh Blackberries and Sweet Corn-Chipotle Grits

New England Crab Cakes

\$39.75 (dinner only)

Twin Cakes seared crisp, with "Tartar" style Cream Sauce, Peruvian Potato Puree and Heirloom Tomato-Caper Salad

Beef and Pork Entrees

Pork Tenderloin Filet

\$18.75 / \$27.75

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

Yuzu Marinated Flat Iron Steak

\$21.25 / \$29.75

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

Twin Tenderloin Filets

\$40.75 (dinner only)

Char-grilled, served with locally made Mushroom Mezzaluna Ravioli, Bordelaise Sauce and Gorgonzola Cream Duo

Prime Rib of Beef

\$42.50 (dinner only)

Roasted to medium, carved to order and served with Natural Jus and Horseradish Cream Sauce

Vegetarian Entrees

Stuffed Zucchini

\$17.25 / \$24.75

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

Roasted Butternut and Parsnip Pierogis

\$17.75 / \$24.75

Served with Caramelized Onions, Parmesan Cheese, Spring Pea Puree and Roasted Red Pepper Oil

Open-Faced Black Bean Burger Napoleon

\$17.75 / \$24.75

Made with Black Beans, Basmati Rice and Chipotle Peppers, served on Toasted Cornbread and topped with French Bean Salad, Cotija Cheese, Seasonal Radishes and Ranchero Sauce

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Smoked Mozzarella Ravioli

\$18.50 / \$25.75

Topped with Cured Eggplant Escabeche, Roasted Pepper Salad, Caramelized Fennel and Saffron Tomato Cream

Desserts (select one)

Buckeye Pie Peanut Butter Mousse pie topped with decadent Chocolate Ganache and Roasted Peanuts

Dessert Trio Seasonally inspired Chef's Selection of 3 Petite Desserts

Salted Caramel-Mascarpone Cheesecake Served with Chocolate Truffle Garnish

Chocolate Hazelnut Roulade Chocolate Genoise rolled with Hazelnut Buttercream with Coffee Anglais

Lemon Tart Buttery Lemon Curd topped with Seasonal Fruit

Warm Chocolate Toffee Bread Pudding Served with Vanilla Bean Ice Cream

House Made Buckeyes

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DESIGNER BUFFETS

(Minimum 25 Guests)

Served with S Coffee, Hot Tea and Iced Tea upon request. Add Soft Drinks \$2.00 each

Dinner pricing begins at 4 p.m.

TWO ENTRÉE BUFFETS: Select two Soup/Salad selections, two Entrées, two Sides and two Desserts
Lunch \$26.75 per guest OR Dinner \$32.75 per guest

THREE ENTRÉE BUFFETS: Select three Soup/Salad selections, three Entrées, three Sides and three Desserts
Lunch \$30.75 per guest OR Dinner \$36.75 per guest

Soup and Salad Selections

Creamy Tomato Basil Soup

New England clam chowder

Lemon-Chicken Soup with Assorted Grains

Hearty Vegetable Soup

Cheeseburger Soup with Fried Onion Straws

Tri- Colored Potato Soup

Field Greens with Assorted Dressings and Toppings

Caesar Salad Station

Chop Salad Station

Creamy Coleslaw

Grilled New Potato Salad

Israeli Cous Cous Tabbouleh Salad

Tomato, Cucumber and White Bean Salad NNGF

Roasted Garlic Hummus with crisp Pita Chips, Cucumbers and Carrots

Grilled Heirloom Tomato Salad with Ricotta, Watercress and Olive Tapenade

Creste Pasta Salad with Italian Meats, Grilled Grape Tomatoes, Salad Peppers & Herb Vinaigrette

Poultry Entrees

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

Chicken Sliders with Sweet and Sour Slaw and Fried Jalapeño Chips

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

Chicken and Feta Meatballs with Roasted Tomato Coulis, Cured Olives and Fresh Mint

Beef, Pork or Lamb Entrees

Prime Beef Sirloin Filets served with Truffled Cauliflower Gratin and rich Demi-glace

Roasted Bleu Cheese and Spinach Flank Steak Roulade

Horseradish Crusted Beef Round served with Natural Jus and Crisp Frites

Braised Lamb Shoulder with Israeli Cous Cous, Spiced Tomato Ragout and Fried Rosemary

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

Coriander and Chili Braised Pork Shoulder with Corn Tortillas, Tomato-Avocado Salsa, Cabbage Slaw

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Seafood Entrees

Roasted Atlantic Salmon with Lemon Glaze, Goat Cheese Cream, Fennel & Shaved Radish
Cajun Shrimp and Grits

Vegetarian Entrees

Manchego Cheese and Fennel Risotto- stuffed Tomatoes on a bed of Creamed Arugula
Pan-seared Potato Pierogis tossed with Caramelized Onions, Edamame, Grilled Grape Tomatoes,
Baby Spinach and Scallion Butter
Baked Florentine Ravioli with Tomato-Fennel Ragout, Wilted Baby Greens & Roasted Pepper Salad
Fried Green Tomatoes with Scallion Aioli

Side Selections

Wild Grain Pilaf with Roasted Corn
Cheddar-Chive Smashed Redskins
Israeli Cous Cous with Roasted Sweet Corn and Peppers
Baked Potatoes with Assorted Toppings
French Beans with Sunflower Seeds and Brunoise Tomatoes
Seasonal Vegetable Medley
Sautéed Green Beans with Toasted Almonds and Mandarin Oranges
Steamed Broccoli with Citrus Zest
Cauliflower Gratin
Herb and Garlic Roasted Mediterranean Vegetables

Dessert Selections

Angel Food Cake with Marinated Berries
Chef's Choice Cheesecake Diamond
Assorted Petite Cupcakes
Lemon Tart
Assorted Freshly Baked Cookies
House Made Buckeyes
Chocolate Dipped Strawberries
Chocolate-Toffee Pecan Tartlets
Warm Blueberry Upside Down Cake
Warm Chocolate Truffle Cake with Coffee Crème Anglais
Seasonal French Macarons
Warm Beignets with Vanilla Sugar
Salted Caramel Brownies
Petite Crème Brule