

THE FAWCETT EVENT CENTER

CHILLED SERVED LUNCHES

(Groups of less than 25, maximum of 1 Selection)

(Groups of 25 or more, maximum of 2 Selections)

Includes a Seasonal Fruit Cup, Starbucks® Coffee, Hot Tea and Iced Tea upon request.
Add Soft Drinks \$2.00 each

Turkey Brioche BLT \$17.75
Smoked Turkey Breast on Buttery Brioche Bun topped with Sugar Cured Bacon, Hard-Boiled Egg, Tomato Tapenade and Frisee, served with House Made Kettle Chips

Fried Chicken Sliders \$17.75
Buttermilk-marinated Tenders, Fried Crisp and topped with Radish Slaw and Scallion Aioli on freshly baked Hawaiian Rolls, served with House Made Kettle Chips

Roasted Eggplant and Pepper on Brioche \$16.75
Topped with White Bean Tapenade, Frisee and Fried Onion Straws and Scallion Aioli, served with House Made Kettle Chips

Roast Beef Baguette \$17.75
Topped with Sharp Cheddar, Lettuce and Tomatoes on Multi-grain Baguette, with House Made Kettle Chips

Asian Greens Salad with Grilled Chicken or Salmon \$18.75
Frisee and Radicchio Greens with grilled Hearts of Palm, Citrus Segments, Roasted Cashews, Pickled Ginger, Sesame-Ponzu Vinaigrette and freshly baked Roll with Butter

Classic Caesar Salad with Grilled Chicken or Salmon \$18.75
Chopped Romaine with Parmesan Cheese, Tomatoes, Olives and Croutons, served with Housemade Caesar Dressing and freshly baked Roll with Butter

Bistro Chop Salad with Grilled Chicken or Salmon \$18.75
Crisp Romaine Greens with Hard Boiled Eggs, Pickled Beets, Sugar Cured Bacon, Marinated Grape Tomatoes and duo of Creamy Bleu Cheese and Herbal Vinaigrette Dressings and freshly baked Roll with Butter

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

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

THE FAWCETT EVENT CENTER

BOXED LUNCHES

(Minimum 11 guests)

(Maximum 2 selections plus a Chef's selection Vegetarian option)

Boxed Lunches are served with Scallion Aioli, Kettle Chips, Fruit Salad, freshly baked Cookie and Bottled Water.

Turkey Brioche BLT	\$14.50
Smoked Turkey Breast on buttery Brioche Bun topped with Sugar Cured Bacon, Hard-Boiled Egg, Tomato Tapenade and Frisee	
Fried Chicken Sliders	\$14.50
Buttermilk-marinated Tenders fried crisp and topped with Radish Slaw and Scallion Aioli on freshly baked Hawaiian Rolls	
Roasted Eggplant and Pepper on Brioche	\$14.50
Topped with White Bean Tapenade, Frisee and Fried Onion Straws	
Pepperoni and Fresh Mozzarella Focaccia	\$14.50
Garnished with Banana Peppers, Tomato Tapenade and Basil Pesto	
Roast Beef Baguette	\$14.50
Topped with Sharp Cheddar, Lettuce and Tomatoes on Multi-grain Baguette	
Caribbean Chicken Wrap	\$14.50
Grilled Chicken Salad with Caribbean Spices, Mango and Mayo wrapped in a Spinach Flour Tortilla	
Heirloom Tomato Caprese Focaccia	\$14.50
Fresh Mozzarella, Sliced Tomatoes, Frisee, Hummus and Pesto on Herb Focaccia	
Chicken Caesar Salad	\$14.50
Crisp Romaine Hearts with Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Grilled Chicken Breast and Caesar Dressing served with freshly baked Roll with Butter	
Fawcett Center Greens with Grilled Chicken	\$14.50
Field Greens garnished with Petite Tomatoes, Sesame Sticks, Edamame and Hard Boiled Eggs served with Balsamic Vinaigrette and freshly baked Roll with Butter	

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THEMED LUNCHBUFFETS

(Minimum 25 Guests)

Served with Starbucks® Coffee, Hot Tea, and Iced Tea upon request.

Add Soft Drinks \$2.00 each

Halftime \$17.25

Seasonal Salad Greens with Assorted Dressings and Toppings

Assorted House Made Kettle Chips

Tomato, Cucumber and White Bean Salad

Smoked Turkey Sliders with Alfalfa Sprouts, Marinated Cucumbers and Scallion Aioli

Grilled Zucchini Sliders on Poppy Seed Bun with Pepper Salad, Olive Tapenade and Frisee

Grasshopper Brownies and Blueberry-Orange Hand Pies

Buckeye Deli \$20.75

Creamy Tomato Basil Soup

Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons and Caesar Dressing Israeli

Cous Cous Tabbouleh

Watermelon Radish-Cabbage Slaw

Hickory Smoked Turkey Breast, Brown Sugar Cured Ham, Sea Salt Crusted Roast Beef and Italian Salami

Petite Artisan Rolls and Deli Breads, Sliced Cheese, Assorted Condiments and Relish Tray

Flavored Kettle Chips

Seasonal Cookies and Petite Cupcakes

The Executive \$21.50

Vegetable Lentil Soup

Butternut Squash-Mascarpone Soup

Wedge Salad with Chopped Iceberg Lettuce, Smoked Bacon, Cheddar Cheese, Grape Tomatoes, Croutons,

Buttermilk Ranch Dressing, Bleu Cheese Dressing and Italian Vinaigrette

Caesar Salad with crisp Romaine Hearts, Shaved Parmesan, Sesame Croutons and Caesar Dressing

Herb Grilled Chicken Breasts

Citrus Scented Salmon Fillets

Baked Brie En Croute with Port Wine- soaked Fruit and Artisan Bread and Cracker Display

Blueberry-Chip Scones and Petite Vanilla Bean Crème Brule

Tour of Italy \$23.50

Ricotta and Heirloom Tomato Salad

Tuscan Bean and Escarole Soup

Chive Linguini with house made Italian Sausage, dual colored Pepper Salad, fresh Oregano, and Lemon Zest

Romano Crusted Chicken Breasts with Tomato-Fennel Ragout

Caprese Pizza with Olive Tapenade

Roasted Cauliflower and Asparagus

Ricotta-Chocolate Chip Cannoli and Pistachio Shortbread Cookies

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Heartland

\$21.50

Wedge Salad with chopped Iceberg Lettuce, Smoked Bacon, Cheddar Cheese, Grape Tomatoes, Croutons, Buttermilk Ranch Dressing, Bleu Cheese Dressing and Italian Vinaigrette
Seasonally Inspired Pasta Salad
BLT Salad
Buttermilk- marinated Fried Chicken with grilled Lemons and local Honey
Meatloaf Napoleons
Smashed Redskin Potatoes
Creamed Corn with Oat-Cracker Crust
Apple Turnovers and Chocolate Chip Cookies

Champions Tailgate

\$24.50

Cheeseburger Soup with fried Onion Straws
Buffalo Chicken Dip with Tortilla Chips
Salad Greens with assorted Dressings and Toppings
Chilled Farmers Pizza with Herb Cheese Spread, Sprouts and toasted Sesame Seeds
Seasonally Inspired Pasta Salad
Fried Chicken Sliders with Sweet and Sour Slaw and fried Jalapeño Chips
All-beef Hot Dog Bar with New England Split Buns, Assorted Toppings and Condiments
Cheesy Potato Skins with Chives and Sour Cream
Assorted Dessert Bars, Buckeyes and Root Beer Floats

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

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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

THE FAWCETT EVENT CENTER

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