

# THE FAWCETT EVENT CENTER

## HORS D'OEUVRES MENU

(Each selection is sold individually. Orders are in increments of 25 pieces)

### Cold Hors D'oeuvres

Tortelloni Caprese Skewer

BLT Crostini

Grilled Tomato, Olive and Ricotta Skewer

Prosciutto-Dijon Palmiers

Anti-Pasto Filo Cups

**\$50 per order**

Sesame Crusted Ahi Tuna Skewer

English Cucumber, Hummus and Watercress Tea Sandwiches

House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts

Beef Tenderloin and Cornichon Skewers

Black Mission Fig, Pancetta and Manchego Crostini

Classic New England Lobster Rolls

**\$75 per order**

### Hot Hors D'oeuvres

Spinach and Feta Spanakopita

Mac 'n' Cheese Croquettes

Fried Chicken Sliders on Hawaiian rolls with Scallion Aioli

Tuscan Ratatouille Tart

House Cured Bacon and Manchego Potato Skins

Cheese-stuffed Breaded Mushrooms

Asian Braised Pork Belly Steam Buns with Radish Slaw

Mediterranean Chicken Meatballs with Cucumber Dressing

Cashew Chicken Spring Roll

**\$75 per order**

Beef, Bacon and Bleu Cheese Skewer

Petite Lamb Gyro

Breaded Goat Cheese Medallion with Seasonal Marmalade

Braised Beef Short Rib and Bell Pepper Salad Sliders

Sharp Cheddar and Bleu Grilled Cheese with Tomato Soup

Lobster, Crab and Sweet Corn Cakes

Vegetable Samosa

Hong Kong Shrimp Spring Roll

**\$100 per order**

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

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## CARVERY & THEMED STATIONS

<b>House Smoked Turkey Breast</b> (Serves 40 guests) Boneless Breast served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney	\$175 each
<b>Hawaiian cured Pork Loin</b> (Serves 30 guests) Citrus Ponzu and Pineapple accents with Steamer Buns, Grilled Vegetable Slaw and Teriyaki Sauce	\$95 each
<b>Salt Crusted Prime Rib</b> (Serves 40 guests) Rosemary and Peppercorn accent, served with Wild Mushroom Ragout and Horseradish Mustard	\$400 each
<b>Pimento cheese stuffed Salmon</b> (Serves 12-15 guests) Whole side of Salmon stuffed and wrapped with Flaky Pastry served with Lemon-Caper Aioli	\$90 per side
<b>Honey Glazed Ham</b> (Serves 50 guests) Hickory Smoked, Glazed with local Honey and Spices served with Pretzel Knot Rolls and Pale Ale Mustard	\$225 each
<b>Lamb Gyro Station</b> (Serves 25 guests) Boneless Leg of Lamb marinated with Fennel Seed and Mint served with warm Pita Bread, Cucumber Sauce, shredded Lettuce and Tomatoes	\$200 each
<b>Pig Roast</b> (Serves 70 guests) Slow roasted, with Cilantro Slaw, fresh Limes, Corn Tortillas and Heirloom Tomato-Avocado Salsa	\$550 each
<b>Summer Fair Station</b> Hand-cut French Fries, House-battered All-Beef Corn Dogs, Mini Philly Cheesesteaks, Novelty Ice Cream Bars and freshly-made Miniature Elephant Ears	\$14.75 per guest
<b>Tijuana Food Truck</b> Made to order Carne Asada Tacos with Assorted Toppings. Roasted Poblano, Potato and Cotijo Cheese Empanadas and warm Tortilla Chips with Assorted Salsas and Guacamole; Cinnamon-Sugar Sopapillas with Honey Butter	\$13.75 per guest
<b>Mardi Gras Celebration</b> Gulf Shrimp and House-made Andouille Sausage Jambalaya, Mini Muffulettas, Hush Puppies with Spicy Remoulade Sauce and Warm Beignets with Vanilla Sugar	\$15.00 per guest

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## RECEPTION DISPLAYS

(Minimum of 25 guests)

<b>Individual Seasonal Fruit in a Rocks Glass</b> Seasonal Melon, Berries and Kiwi	\$4.00 per guest
<b>Artisan Cheese Display</b> Presented with freshly baked Artisan Breads, assorted Crackers and Seeded Flatbread	\$5.75 per guest
<b>Anti-Pasto Display</b> Herb and Garlic Grilled Vegetables, Shaved Italian Meats and Buffalo Mozzarella Cheese served with Mediterranean Tabbouleh, Olive Salad and Artisan Breads	\$5.25 per guest
<b>Individual Vegetable and Hummus Crudités</b> Fresh Vegetables served with Hummus and Flatbread	\$4.00 per guest
<b>Hand Rolled California Rolls</b> (minimum order 50 pieces) Presented with Pickled Ginger, Spicy Wasabi and Soy Dipping Sauce	\$75 per 25 pieces
<b>Beer Boiled Gulf Shrimp Display</b> Served with Lemon Wedges, Cocktail Sauce, Tabasco® and Spicy Remoulade Sauce <i>Personalized Ice Sculptures are available at market price</i>	\$100 per 25 pieces

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## CONFECTIONS & DESSERTS

(Minimum 25 Guests)

### The CupCakery

\$5.25 per guest

Selection of three Seasonally Inspired Petite Cupcakes with Flavored Buttercream

### Graeter's Ice Cream Parlor

\$6.25 per guest

Choice of two Graeter's Ice Cream Flavors presented with Warm Caramel Sauce, Hot Fudge, Raspberry Sauce, Whipped Cream, Chocolate Shavings, M&M's®, Toffee Chips, Butterfinger® Pieces, Oreo® Crumbs, Maraschino Cherries and freshly baked Chocolate Chip Cookies

### Donut Stand

\$6.50 per guest

Warm House Made Donuts served with a selection of Vanilla Bean, Blueberry and Chocolate glazes, Assorted Candy Toppings, Powdered Sugar, Cinnamon-Sugar, Salted Caramel and Raspberry Drizzles

### Classics with a Twist

\$7.75 per guest

Chef Carved Warm Apple-Candied Ginger Strudel with Vanilla Bean Ice Cream, Mocha Toffee Cheesecake Tartlets with Rich Ganache, Mini Wild Berry-Orange Infused Shortcakes with Cinnamon Whipped Cream and Salted Caramel Brownies

### French Patisserie (minimum 50 guests)

\$9.75 per guest

Assorted Macarons, Raspberry Palmiers, Pot de Crème, Pate Choux with Decadent Chocolate Mousse and Classic French Napoleon

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