



**HAWTHORNE  
CATERING**

*Traditional Wedding Package Plan  
at The Peabody Essex Museum  
Stations Menu in place of a sit down meal*

**\$77 per person**

***Carving Station*** *Carvers Fee \$75 each (requires 1 per meat)*

Choice of Two Carved Items

**Classic Steamship Round of Beef**

**Slow Roasted Prime Rib of Beef,**

Upgrade to Northeast Farms, \$8 per person additional

*Choose two sauces:*

*House made Worcestershire Sauce*

*Truffled Portabella Relish*

*Béarnaise Sauce*

*Horseradish Mustard Cream*

*Gorgonzola and Three-Onion Cream*

*Sliced Mushroom Brown Sauce*

**Roast Tenderloin**

*Choose one style*

**Asian-marinated in Mushroom Soy, Ginger, Mirin and Garlic,**

*Shiitake, Water Chestnut, and Red Pepper Compote*

*Sweet and Sour Eggplant Relish*

**Tri-colored Peppercorn and Garlic-rubbed Tenderloin**

*Red Wine Bordelaise Sauce*

*Classic Horseradish Cream*

*Traditional Green Peppercorn Sauce with Brandy*

**Roasted Boneless Pork Loin**

*Choose two sauces, chutneys or salsas:*

*Old-fashioned Roasting-pan style Brown Gravy*

*Gravenstein Applesauce*

*Apple and Sweet Onion Chutney*

*Pineapple and Lychee Salsa*

*Green Chili and Banana Chutney*

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### **Stuffed Pork Loin Roasts**

Choose one style

**Apple-smoked Bacon and Corn-stuffed Pork Loin**, *Chipotle-Tomato Relish*

**Brandied Pear-stuffed Pork Loin**, *Maple-Mustard Sauce*

### **Turkey Breast Roast**

Choose two sauces, chutneys or salsas:

*Rhubarb Sweet and Sour Relish*

*Cranberry and Walnut Compote*

*Butternut Squash and Pecan and Sage Salsa*

*Herbed Mayonnaise*

*Lemon-Caper-Basil Sauce*

### ***Seafood Station***

*Choice of One*

**Salmon en croute**, Fresh Salmon Filet, Tarragon, in Puff Pastry, Lemon Hollandaise Sauce (Requires a Carvers Fee \$75)

**Cold Poached Salmon Roulade** stuffed with Wood Ear Mushrooms, Napa Cabbage and Pickled Ginger served with Sesame Sweet Soy Sauce

**Cured Scandinavian-style Gravlax or Smoked Salmon** with Traditional accompaniments

**Mussels, Shrimp, Scallops and Cod** stewed in a Tomato-Pernod Broth

**Shrimp and Mussels** with Chick Peas and Moroccan Spiced Sauce

**Grilled Swordfish with Clam**, Cilantro, and Corn Broth

**Seared Scallops** with a Chestnut Orange and Basil Sauce

### ***Pasta Station***

**Pasta Types** ~~ Choice of Two Types

*Gemelli (short-twists)*

*Fusilli (long-twists)*

*Penne*

*Goat Cheese and Red Pepper*

*Ravioli*

*Mushroom Half-moon Ravioli*

*Butterfly Pasta*

*Rigatoni (short, fat ridged tubes)*

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**Sauces** -- Choice of Two Types

*North End-style Classic Red Sauce with Mini-Meatballs, Romano Cheese*

*Pine nuts, Escarole and Golden Raisins Spiced with Chili Flakes*

*Arugula, Tomatoes, Prosciutto and Extra-Virgin Olive Oil*

*Smoked Salmon, Shaved Fennel, and Chive Cream Sauce*

*Sweet and Sour Vegetable Ragout,*

*Sautéed Eggplant, Tomatoes, Raisins, Capers, Olives, and Pine nuts*

*Hot or Mild Italian Sausage with Tomatoes and Spinach*

*Braised Lamb, Navy Beans, Tomatoes, Herbed Wine Sauce*

*Classic Marinara Sauce*

*Classic Alfredo Sauce*

**Salads**

Choice of One

Caesar, Romaine Greens, Focaccia  
Croutons and Sun-dried Tomatoes

Mixed Greens, Chinese-cut Vegetables  
and Grape Tomatoes

Mixed greens, Raspberries, Pecans,  
Mandarin Oranges, and Cherry  
Tomatoes

Baby Arugula, Sliced Red Onions,  
Pistachios, Goat Cheese and Dried  
Cherries

Baby Spinach, Spiced Walnuts, Red  
Grapes, Fresh Basil Leaves and Yellow  
Grape tomatoes

**Dressings**

Choice of Two

Classic Caesar

Balsamic Vinaigrette

Vanilla Orange Basil Vinaigrette

Raspberry Vinaigrette

Creamy Gorgonzola

Zinfandel Vinaigrette (Low fat)

Chinese Sweet Soy Sesame

**Dessert Station**

Assortment of Miniature French Pastries, Cake, Tortes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

