



**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

08

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)

08

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

