



HAWTHORNE CATERING

Four-Course Dinner Menu

Please choose one course from each section

Appetizers

New England Seafood Chowder

North Atlantic Lobster Bisque

Sweet Potato or Pumpkin Bisque with Cinnamon Mascarpone Swirl

Pan-Fried Shrimp or Mushroom Risotto Cake, with Fresh Basil, Tomatoes, Leeks

Shrimp Cocktail, Cognac-Cocktail Sauce \$8

Goat Cheese and Roasted Red Pepper Ravioli, Roma Tomato Vodka Cream Sauce

Sweet Native Crab Cake, Caramelized Corn-Onion Relish, Red Pepper Puree \$5

Potato Pancakes with Smoked Salmon, Crème Fraiche and Chives \$5

Beef Tataki, Avocado Tartare, Sweet-Soy Shiitakes, Ponzu-Sesame Sauce \$15

Salads

Hawthorne Caesar Salad, Romaine Greens, Foccacia Croutons, Caesar Dressing and Sun-dried Tomatoes

Bibb and Baby Lettuces, Mandarin Oranges, Strawberries, Shaved Red Onion Orange Ginger Vinaigrette

Field Greens with Goat Cheese, Crisp Toasted Pecans, Balsamic Vinaigrette

Iceberg Lettuce, Tomato Wedges, Sliced Red Onions, Champagne Vinaigrette

Romaine and Garlic Croutons with Parmesan Cheese, Cracked Black Pepper Dressing

Roasted Beets in Balsamic Vinaigrette, Stir-fried Beet Greens and Swiss Chard with Garlic and EVOO, Goat Cheese Crostini \$5

Entrees

Coq a Vin, **Chicken** Braised in Red Wine, Mushrooms and Aromatics \$39

Boneless **Chicken** Breast stuffed with Arugula, Feta Cheese and Pinenuts, Greek-style Lemon-Basil Sauce \$39

Chicken Hawthorne, Stuffed Breast with Asparagus and Forest Mushrooms, Orange Hollandaise \$39

Roasted **Pork** Loin, Maple Cranberry Glaze, Cinnamon Apple Compote \$39

Roasted New England **Cod**, Fresh Thyme and Bacon with White Wine \$42

Crab Stuffed **Salmon** with Fennel and Roasted Tomato Ragout \$47

Roasted New England **Cod**, Pumpkin Seed Crust, Red Onion Marmalade \$41

Coriander and Black Pepper Crusted **Tuna**, Carrot Ginger Puree \$48

Pan Seared **Salmon** with Sherry Vinegar Jus \$47

Grilled Club Cut **Sirloin** with Port Wine Shallot Sauce \$55

Boneless Braised Short Ribs of **Beef** in Natural Jus \$53

Herb and Pepper Crusted Roasted Prime Rib of **Beef** with Double Jus \$51

Three-Peppered Tenderloin of **Beef**, Roasted and Sliced, Cognac-Mustard Cream Demi Glace \$57

Grilled **Lamb** Loin, Bourbon Minted Demi Glace \$61

Land and Sea Combinations

Roasted Sliced Tenderloin, Jumbo Shrimp Stuffed with Crabmeat, Béarnaise Sauce \$61

Roasted Sirloin, New England Cod, Fresh Thyme and Bacon in White Wine \$61

Roasted Sliced Tenderloin, Lobster and Scallop Mousseline, Béarnaise Sauce \$62

Roasted Sirloin, Bacon-wrapped Jumbo Shrimp and Grilled Salmon, Sauce Choron \$62

Roasted Sliced Tenderloin, Butter Poached Lobster Tail, Basil Beurre Blanc \$82

Vegetarian

Truffled Seasonal Vegetable **Risotto** topped with Shaved Parmesan \$39

Red Wine Braised **Tofu Steak** \$39

Sweet Potato Risotto \$41

Tiny Cut Sweet Potatoes, Stewed and garnished with Diced Candies Butternut Squash, tossed with Walnuts, Blue Cheese and Spinach

Roasted Vegetable **Lasagna** with Red Pepper Puree \$41

Desserts

Cappuccino Ice Cream Torte,
Layers of Vanilla and Coffee Ice Creams topped with Chocolate Ganache, Cinnamon Anglaise and Fresh Berries

Berries and Sabayon Martini: \$2

Individual Apple Tarts, Granny Smith Apples in Almond Cream and Butter Short Dough, served with Caramel Bourbon Ice Cream

Duo of Crème Brulees: \$3

Vanilla and Chocolate
Coconut and Mango

Peanut Butter and Jelly
Cherry and Vanilla

White Chocolate Banana Cream Pie, Freshly Whipped Cream and White Chocolate Curls \$3

French Vanilla Cookie Basket filled with Milk Chocolate Mousse with Bittersweet Chocolate Hand-cut Chips, Raspberry Sauce \$6

Warm Pineapple Upside Down Cake, Vanilla Ice Cream, Maraschino Cherry Relish

Strawberry Shortcake Napoleon, Strawberry Sorbet, Vanilla Sauce \$4

Chocolate "Cork", Vanilla Ice Cream, Warm Chocolate Ganache Sauce \$3
Only available for parties of 150 people or less

All Four-Course Dinners are served with
Chef's Selection of Two Appropriate Side Dishes
Freshly Baked Rolls and Breads
Coffee, Herbal Tea and Decaffeinated Coffee