



**HAWTHORNE
CATERING**

Traditional Wedding Package Plan at The Peabody Essex Museum

Our Traditional Package Includes:

Personal Assistance from a Professional Wedding Coordinator for all aspects of the reception, from planning all the way through to the end of the event.

Complimentary Menu Tasting for the Bride and Groom

Elegant Four-Course Meal or Stations

Full Service Staff

All service ware – flatware, plates, cups, glassware and accessories*

Floral Centerpieces, Coordinated to your Colors, for Head and Guest Tables

A Selection of Floor Length Table Linens in a Rainbow of Colors

Custom-Designed Wedding Cake

Souvenir Cake Knife

Place Cards and Guest Book

Six-passenger Limousine

Complimentary One-Bedroom Suite at the Hawthorne Hotel -- for the Bride and Groom.

Discounts on Rehearsal Dinner, Bridal Shower, and/or Farewell Brunch at the Hawthorne Hotel

For Your Cocktail Reception

These items will be available for up to one hour.

Bronze Selection

Choice of One Stationed
Hors d'oeuvre **\$10**

Silver Selection

Choice of Two Stationed
Hors d'oeuvres *and* Choice of
Two Passed Hors d'oeuvres **\$13**

Gold Selection

Choice of Two Stationed
Hors d'oeuvres *and* Choice of
Three Passed Hors d'oeuvres **\$15**

Platinum Selection

Choice of Three Stationed
Hors d'oeuvres *and* Choice of
Five Passed Hors d'oeuvres **\$18**

Stationed Hors d'oeuvres

International Assorted Sliced Cheeses with French Baguettes, Crackers and Flat Breads, Garnished with Seasonal Fresh Fruits

Garden Vegetable Crudités with Blue Cheese and Creamy Tomato Dip

Baked Brie en Croute, Served with French Bread, Flat Breads and Assorted Crackers, Garnished with Grapes and Seasonal Berries. Choose one accompaniment:
Brown Sugar Pecans, Brown Sugar Dried Cranberries or Apricot Glaze

Antipasto Station – Salami, Proscuitto, Artichoke Hearts, Olives, Roasted Red Peppers and Fresh Mozzarella

Hummus, Baba Ghanoush, Basil-Caper Tomatoes, and Tapenade,
Grilled Pita Chips and Focaccia

Charcuterie Station – Saucisson (French air-dried and cured meats), Country Paté,
Truffle Mousse and Vegetable Paté

Indian Station -- Aloo Chaat Papri, Dal, Pappadums, Raita and Chutney

Sushi Station – Made to order Maki-style Sushi Rolls, add \$2 per person

Passed Hors d'oeuvres

Skewered and Satay-style Hors d'oeuvres

Peppercorn-Swordfish, Mango Sauce
Almond encrusted Scallops
 With Saffron Aioli
Curried Salmon, Spicy Coconut Sauce
Italian-style Grilled Chicken,
 Puttanesca Sauce
Hibachi Chicken Skewers
Cashew Chicken Tandoori
Garlic and Rosemary Lamb Skewers
Grilled Duck Skewers, Tart-Cherry Sauce
Tamarind-glazed Pork,
 Sesame-orange Sauce
Grilled French-Style Beef,
 Brandy-Mustard Sauce
Grilled Korean-style Beef,
 Sweet Soy-Sesame Sauce
Portobello Mushroom Brochette,
 Shallot Relish

Balsamic Fig and Goat Cheese Flatbread
Steamed Peking Ravioli, Soy Sauce Dip
Roasted Eggplant and Onion Filo Flowers
Blue Cheese-Pear Filo Stars
Eggplant, Mozzarella, Sun-dried Tomato
 And Pesto Toast
Lobster-Mango Curry Crisps, add \$2
Mini Lobster Rolls, add \$3
Sugarcane-Skewered Curry Shrimp
Portabella Mushroom Stacks with Polenta
 and Red and Yellow Peppers
Tuscan Beef Roulades
Crispy Asparagus with Asiago Cheese
Salmon Mousse on Belgian Endive
Tuna Firecrackers
Smoked Chicken Firecrackers
Miniature Beef Wellington
Scallops Wrapped with Hickory
 Smoked Bacon

Canapés, Crostini and Tartlets

Smoked Salmon with Chive Crème Fraiche and Cornichon
Spicy Cilantro-Bay Shrimp Salad Tartlets
Sesame Beef and Asian Slaw Croutes
Classic Style Tuna Tartare Filo Cups
Asian Tuna Tartare on Wonton Crisps
New England Cod with Smoked Sea Salt, Spicy Daikon Remoulade
Smoked Duck, Dried Cranberry-Walnut Salad Crostini
Medjool Dates, Almond, Blue Cheese Tartlets
Strawberry, Pecan, Goat Cheese Tartlets
Raspberry, Walnut and Brie Tartlets
North Atlantic Shellfish Tartlets
Smoked Mozzarella, Tomato and Basil Canapés
Sundried Tomato and Goat Cheese Crostini
Smoked Duck, Orange Marmalade Mascarpone Croute
Turkey with Apple Butter on a Crostini
Blackened Tenderloin with Pesto on French Bread
Gorgonzola Rosette with Spiced Pecans on a Crouton
Curried Chicken and Apple Canapés
Smoked Salmon Cucumber Relish Canapés
Ruby Beet and Goat Cheese Filo Stars

Dinner

Appetizers

New England Seafood Chowder

Lobster Bisque with Armagnac

Apple and Roasted Pumpkin Bisque,
Cinnamon Mascarpone

Tomato Bisque with a Crab Fondue
Crouton

Curried Carrot and Ginger

Cream of Mushroom garnished with a
Mushroom Tapenade Crouton

Gazpacho

Chilled Asparagus and Potato Soup

Tomato Basil Soup, Gorgonzola Crouton

Goat Cheese and Roasted Red
Pepper Ravioli, Stewed Leeks and
Roma Tomatoes

Antipasto Kalamata olives, Sliced Prosciutto
di Parma, Fresh Mozzarella, Marinated
Artichoke Hearts, and Balsamic Glaze

Artichoke, Fontina Ravioli in Caper Beurre
Blanc with Shaved Asiago

Chilled Vegetable Tower with Goat
Cheese, Fresh Basil drizzled with Sherry -
Vinegar Reduction

Gingered Chilled Beef, Diakon Radish
Slaw with Avocado Vinaigrette

PEI Oysters on the Half Shell with
Shallot & Honey Mignonette, add \$8

Chilled Jumbo Shrimp with Cognac-
Cocktail Sauce, add \$7

Salads

Field Green Salad, Goat Cheese,
Pecans, Balsamic Vinaigrette

Hawthorne Caesar Salad, Focaccia
Croutons and Sun-dried Tomatoes

Bibb and Baby Lettuce, Mandarin
Oranges, Strawberries, Sliced Red
Onion, Orange-Ginger Vinaigrette

Baby Spinach with Sliced Red Onions,
Dried Cherries, Pistachios, Crumbled
Blue Cheese, Apple Vinaigrette

Baby Lettuce with Sliced Pears,
Cranberry Wensleydale Cheese, Sliced
Almonds, Cranberry Vinaigrette

Traditional Greek Salad with
Cucumbers, Tomatoes, Kalamata
Olives, Feta, Red Onions, Sliced
Almonds, Lemon-Basil Vinaigrette

Entrées

Artichoke, Sundried Tomato and Spinach Stuffed **Chicken** with Tomato Basil Sauce and Basil Mashed Potatoes \$64

Wasabi-Seared **Salmon** with Brown Sugar-Soy Beurre Blanc and Jade Rice \$64

Roasted **Haddock** with American Caviar Beurre Blanc, Nine-Grain Rice Pilaf \$62

Roasted **Salmon** with Calvados Fennel Sauce and Roasted Red Peppers \$61

Coq au Vin, **Chicken** and Fresh Mushrooms Braised in Red Wine \$59

Boneless **Chicken** Breast stuffed with Arugula, Feta Cheese and Pinenuts, Greek Lemon-Basil Sauce \$63

Chicken Hawthorne, Boneless Breast Stuffed with Asparagus and Forest Mushrooms, Orange Hollandaise \$63

New England **Cod**, Thyme, Bacon, White Wine Sauce, Spaghetti Squash \$63

Fresh **Sea Bass** or **Halibut**, Champagne Beurre Blanc, Lobster Risotto \$69

Pan Seared **Salmon** with Sherry Vinegar Jus, Roasted Eggplant and Goat Cheese Mashed Potatoes \$66

Maple Sugar Rubbed **Pork** Loin, Cranberry-Apple Wine Glaze and Thyme-Roasted Sweet Potatoes \$64

Truffle Oil-Roasted Tenderloin of **Beef**, Merlot Demi-Glace, Lobster Whipped Potatoes \$74

Pepper and Herb-Crusted Roast Prime Rib of **Beef**, Potato-Parmesan Gratin \$69

Cider-Spiced **Pork** Tenderloin with Firecracker Applesauce and Cheddar Gratin \$66

Mushroom-Stuffed **Chicken** and Sliced **Sirloin** with Gorgonzola Cream and Béarnaise Sauce \$69

Roasted, Sliced **Beef** Tenderloin, **Lobster and Scallop** Mousseline, Lemon Béarnaise and Creamy Lyonnaise Potatoes \$74

Roasted **Beef** Sirloin, New England **Cod**, Fresh Thyme and Bacon in White Wine \$74

Roasted **Beef** Sirloin, Bacon-wrapped Jumbo **Shrimp**, Grilled **Salmon** with Sauce Choron, Chive and Roasted Garlic-Stuffed Potato \$77

Roasted Sliced **Beef** Tenderloin, Butter Poached **Lobster Tail** with Basil Beurre Blanc and Pommes Dauphinoise \$98

Truffled Seasonal Vegetable **Risotto** topped with Shaved Parmesan \$63

Red Wine Braised **Tofu Steak**, moo shi-style vegetables \$63

Sweet Potatoes "Risotto-Style" \$65

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

Roasted Vegetable **Lasagna** with Red Pepper Puree \$65

Desserts

Cappuccino Ice Cream Truffle

Chocolate-Laced Raspberry Bon Bon

Dream Bomba- Caramel center surrounded by Peanut Butter Gelato with a Milk Chocolate Shell drizzled with Peanut Butter

Exotic Bomba- Mango, Passion Fruit and Raspberry Sobetto covered in White Chocolate drizzled in Dark Chocolate

Mini New York Style Cheesecake with Fresh Berries and Berry Coulis \$2

Duo of Crème Brûlées \$3:

Vanilla and Chocolate

Coconut and Mango

Peanut Butter and Jelly

Cherry and Vanilla

Caramel Apple Temptation with Cinnamon Anglaise \$3

Tiramisu Cup, Coffee Cream Layered with Espresso Soaked Sponge Cake dusted with Cocoa Powder \$3

Enhancements

Cappuccino and Espresso Station \$1,200, three hours of unlimited service

International Coffee Station

Gourmet Coffees with Cinnamon Sticks, Lemon Zest, Shaved Chocolate and Freshly Whipped Cream \$4.50

Viennese Pastry Table

Assortment of Miniature French Pastries, Tortes, Truffles and Strawberries with Freshly Brewed Coffee, Decaffeinated Coffee and Tea \$8.95

Ice Sculptures

Elegant Swan or Hearts and a Dove, and More \$375

Guarantee

This price is based upon a guaranteed minimum purchase which is usually equivalent to what would be spent for 150 persons. However, this is not a minimum number of guests, but a minimum purchase. Prices are firm at the time these menus are presented, but all prices are subject to market fluctuations, and will be confirmed 60 days before the reception. A guaranteed count and final payment must be provided no later than five business days prior to the reception.

If a choice of entrees is offered, a count of each selection must be provided five business days before the reception. A surcharge of \$2 per meal is applied to the lower count entrée.

Prepayment/Cancellation

A deposit of \$2,000 is required at booking. Six months prior to the reception fifty percent (50%) of the estimated balance is due. Three months prior to the reception seventy-five percent (75%) of the estimated balance is due. Five business days prior to the reception, the remaining estimated balance is due in the form of cashier's check, certified check or credit card. Please be advised that we do not accept personal checks for the final payment. All deposits and prepayments are non-refundable and non-transferable.

If cancellation occurs fewer than 30 days prior to the event, the Hotel reserves the right to charge up to 100% of the anticipated costs for food, beverages and rentals. If cancellation is made 31 to 60 days before the event, the Hotel reserves the right to charge up to 50% of those anticipated costs.

Beverage Arrangements

Our Catering Staff will be pleased to assist with choosing appropriate wines and other beverages to complement your menu. A bartender charge of \$100 per bartender will be applied to your event. One bartender is required per 75 guests.

Other Fees & Details

All food and beverages incur 6.25% state sales tax, 13.5% service charge and 6.5% banquet incidental fees.

A hosted coat check may be arranged at a charge of \$75 per 100 people plus \$0.75 per wrap will be added to the master account.

China, glassware and silverware for up to 250 people is included in the pricing. Additional may be required for parties larger than 250 people at an additional cost

Discounts are available when you hold your rehearsal dinner, post-wedding brunch, or bridal shower at the Hawthorne Hotel or in one of our dramatic and unusual settings throughout the North Shore.

Hawthorne Hotel would be happy to set aside a sleeping room block for your overnight guests, based on availability, with on-line booking capabilities. Blocked guest rooms are a privilege of booking with Hawthorne Catering and are not available for non-Hawthorne clients.