



**HAWTHORNE
CATERING**

***Cocktail Hour Hors d'oeuvres &
Four- Course Plated Dinner***

Stationary Hors d'oeuvres (Select Two)

International Assorted Sliced Cheeses with French Baguettes, Crackers and Flat Breads, Garnished with Grape bunches

Warmed Spinach & Crab Dip served assorted Pita chips, breads and Crackers

Seasonal grilled crudité's and Roasted Portabella Mushrooms with Assorted Dips and Artisan Breads

Apricot Preserves, Hot Pepper Jelly and Blackberry Jam served in Old Fashioned Jam Jars accompanied with soft, spreadable cheeses, such as boursin, mascarpone, goat cheese, garnished with Gourmet assorted crackers, flat breads and dried fruits.

Antipasto Station with Salami, Prosciutto, Artichoke Hearts, Assorted Olives, Roasted Red Peppers and Fresh Mozzarella, French Bread and Assorted Olive Oils' for dipping and drizzling

Passed Hors d'oeuvres (Select Three)

Mini butternut squash tartlets with dried pears, peaches, apricots and cheddar

Focaccia with mushroom, leek and bacon

Mini shepherds pie, served in a pastry shell topped with sour cream and mashed potato dollop

Ratatouille filo stars

Polenta & Pesto Chicken Tartlets

Garlic and roasted Tomato in a tortilla cup

Filo Star stuffed with Blue Cheese and Pear

Chilled Minced Cashew Chicken in Lettuce Cup

Four-Course Menu

Appetizer (Select One)

Potato & Leek Bisque with Crème Fraiche & Crispy Shallots

Spicy Lobster Soup with Coconut Milk, Lemongrass, Ginger

Pan-seared Scallop, Crisp Pancetta, Chive Oil & Ver Jus

Salad (Select One)

Bibb, Endive & Pear salad, roasted hazelnuts, great hill blue cheese, maple vinaigrette

Baby Beet Salad, Chevre, toasted walnuts, micro greens, Truffle Vinaigrette

Entrée (Select Two)

Oven Roasted Artichoke, Fingerling Potatoes, Roasted Brussel Sprouts and Shaved Fennel, Maple Brown Butter

Pan-seared Halibut/ Sea Bass (seasonal) with Smoked Sea Salt, Boursin Polenta, Roasted Green Beans & Red Pepper Coulis

Filet au Poivre Portobello Demi-glace, Horseradish Mashed Potatoes, Asparagus

Dessert (Select One)

Duo of Crème Brulee, Chocolate & Vanilla, with Pirouette Cookie

"Opus" Light Chocolate Mousse and Hazelnut Cake with Caramel Ice Cream and Chocolate Drizzle

"Vanilla Bourbon Cake" Intense Vanilla Mousse topped on a Checker Board Sponge Cake with Cappuccino Ice Cream and Cinnamon White Chocolate Drizzle

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A & J King Artisan Breads & Rolls with Maple-Pecan Butter at each table

Coffee, Tea and Decaffeinated Coffee