



**HAWTHORNE
CATERING**

Reception themed around Mayan Cuisine

Passed Hors d'oeuvres – Choice of five

Maya-Maya (Red Snapper) Ceviche Shooter – Served in a Lime Poblano Broth w/Pepitas

Nopales Con Huevos “Deviled Eggs” Chili Lime Cactus Salad Served in Egg White

Smoked Duck Empanada w/Cumin Corn Salsa

Asadero Cheese Stuffed Corn Cake Topped with Quince & Micro Greens

Platanos Fritos (Plantains) topped w/Cinnamon Smoked Chili Papaya Salsa

Pineapple Compote with Honey & Pure Vanilla Bean Served on Jicama w/Micro Cilantro

Smoked Chicken Quesadilla “Morditas” (bite size) w/Chipotle Crème Fraiche

Salads, Flatbreads, Tortillas & Salsas

Ensalada Camarones – Shrimp, Avocado, Grilled Corn, & Fresh Cilantro tossed in Pear Vinaigrette

Arugula Curtido Rabano – Artichokes, Savoy Cabbage, Pickled Red Onions & Radishes tossed with Guava Juice, Lemon & Mint

Traditional Flatbreads & Tortillas served w/Guacamole, Cinnamon Chili-Butter, Roasted Peppers & Spicy Black Bean Salsa

Station

Chupe (Mayan Seafood Chowder) Scallops, Cray fish, Clams with Potatoes & Lima Beans served in a Creamy Coconut Broth

Tamales (Two Chafers) Anise & Raisin and Chicken Verde

Chayote Bell Pepper Rellenos – Stuffed w/Saffron Rice, Squash, Corn with Ancho Chili Tomato Sauce Topped with Queso Fresca

Build Your Own Salbutes

3-inch Grilled Tortillas

Two Attendants required at \$75 each

Station to Include:

Grilled Carne Asada, Puerco Rallado (Pulled Pork), Braised Chicken Thigh & Pinto Beans

Julienne Red Onions, Tomatoes, Shredded Lettuce, Chili Lime Sour Cream, Grated Cheddar & Jack

Served w/Traditional Mole, Salsa Verde & Pico de Gallo

Desserts

Abuelita Hot Chocolate with Fresh Whipped Cream, Cinnamon Sticks and Shaved Chocolate

Assortment of Traditional Flans including:

Café Flan with Caramel Cream

Naranja (orange) Flan with Orange Marmalade Cream

Limon (lemon) Flan with Chiffonade Mint

Assortment of Tropical Fruit Crème Batida (mousse) Pastel including:

Maracuya (passion fruit) with Coconut shavings

Guava with Powdered Sugar

Mango with Powdered Cinnamon

Assorted Traditional Cookies

Dark Chocolate Truffles