



**HAWTHORNE  
CATERING**

## ***Reception with Hors d'oeuvres & Specialty Stations***

### **Stationary Hors d'oeuvres Choice of Three**

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, Proscuitto, Artichoke Hearts, Assorted Olives, Roasted Red Peppers and Fresh Mozzarella, French Bread and Assorted Olive Oils' for dipping and drizzling

### **Passed Hors d'oeuvres Choice of Four**

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

Potato wrapped shrimp (wrapped with a string of potato)

Polenta & Pesto Chicken Tartlets

Garlic and roasted Tomato in a tortilla cup

Filo Star stuffed with Blue Cheese and Cranberry

Chilled Minced Cashew Chicken in Lettuce Cup

Hawthorne Catering | 18 Washington Square West | Salem, MA 01970  
978.745.9500 x3156 | 978.825.4358 | Fax 978.740.3617 | [hawthornecatering@hawthornehotel.com](mailto:hawthornecatering@hawthornehotel.com)  
[www.HawthorneHotel.com](http://www.HawthorneHotel.com)

## Stations

### **Raw Bar & Sushi Station\***

Little Necks, Oysters and Jumbo Shrimp Displayed over Ice, accompanied by Lemons and Cocktail Sauce -Requires Shucker Fee of \$75

Sushi- Maki Rolls to include, Spicy Tuna, Alaskan and California

### **Scallop and Shrimp Sauté & Chowder Station**

Fresh Scallops and Shrimp, Sautéed with Shiitake Mushrooms, Garlic, Scallions and Chardonnay -3 pieces per person- Requires Sauté Cook Fee of \$75

New England Clam Chowder with Oyster Crackers, Rolls & Butter

**Carving Station** Carvers Fee \$75 each (requires 1 per meat per station)

#### **Turkey Breast Roast**

Choose two sauces, chutneys or salsas:

*Rhubarb Sweet and Sour Relish*

*Cranberry and Walnut Compote*

*Butternut Squash and Pecan and Sage Compote*

*Herbed Mayonnaise*

*Lemon-Caper-Basil Sauce*

*\*Served with Turkey:*

***Butternut Squash Ravioli in a Sage Cream Sauce or***

***Four-Cheese Ravioli sautéed with Arugula, Roasted Tomatoes and Pancetta***

#### **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***

*\*Served with Tenderloin:*

***Roasted Winter Vegetable Medley- Parsnips, Turnips, Carrots and Squash-  
or Garlicky Broccoli Rabe***

**Tater-tini Bar**

Yukon Mashed Potatoes & Sweet Mashed Potatoes with all of the fixings, including, crumbled bacon, blue cheese crumbles, Caramelized Onions, Chives, cheddar cheese, Sour Cream, candied pecans, Brown sugar dried cranberries and cinnamon shakers

**At each Carving Station:****Fresh Rolls and Butter****Traditional Caesar Salad or Fall inspired Salad****Dessert Station**

Cheesecake Lollipops  
Triple-Chocolate Brownies  
Cranberry & White Chocolate Cookies  
Spiced Shortbread  
Buckeyes (Peanut Butter Balls)  
Mini Fresh Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Additional Option on Dessert Station:

Warm, Cinnamon Spiced Cider  
Egg Nog

\*\$3 per piece for the raw bar items and sushi

## **HAWTHORNE CATERING CATERING INFORMATION**

### **Menu Selection**

The menu selections included in this presentation intend to represent the variety of inventive combinations that can be prepared by our Chefs. Our Catering Staff can also make seasonal recommendations to assist you with designing a special menu unique to your event. Menu prices are subject to change. The Hawthorne Catering will guarantee banquet menu prices sixty days prior to your event.

### **Beverage Arrangements**

Our Catering Staff will be pleased to assist with choosing appropriate wines and other beverages to complement your menu. A standard bartender fee of \$100 will be charged and we require at least one bartender for every seventy-five guests. See Hawthorne Catering beverage menu for other associated charges and additional information.

### **Table Linens**

Hawthorne Catering provides a selection of tablecloths with complementing napkins. We are also pleased to arrange for specialty linens at an additional cost.

### **Coat Check**

A hosted coat check may be arranged at a charge of \$75 per 150 people plus \$0.75 per wrap will be added to the master account.

### **Special Services**

Our Catering Staff can assist you with any special needs for your particular function, such as floral arrangements, ice carvings, limousines, suggestions for musicians and photographers.

### **Guarantee**

Your function should be completely designed, including menus and all environmental details, 14 days prior to your event. The final guest count must be communicated to the Offsite Catering Manager, by noon, two days prior to the event. In the case of a weekend, or when two entrees are selected, a 72-hour notification will be required. The number shall constitute a guarantee, not subject to reduction. In the event a guarantee is not received, Hawthorne Catering will assume the original anticipated attendance. Hawthorne Catering will prepare 5% above the guaranteed attendance upon request.

### **Prepayment/Cancellation**

A deposit is required at booking. Three-business days prior to the function 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 last payment. All deposits and prepayments are non-refundable and non-transferable. If cancellation occurs fewer than 30 days prior to the event, Hawthorne Catering 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, Hawthorne Catering reserves the right to charge up to 50% of those anticipated costs.

### **Other Fees & Details**

A coordinator charge of \$75 is required.

All food and beverages incur 7 % state sales tax, 13.5 % service charges and 6.5 % banquet incidental fees.

Rental of tallboy tables is \$15 per table plus a \$55 delivery charge.

Should the number of guests for the function fall below 16 guests there will be a labor set-up charge of \$25 added to the final bill.

If the client provides a cake to be served by Hawthorne Catering, a cake fee of \$1.00 per person will apply.

### **China, Glass and Silver Fees**

Rentals for up to 300 people are included in the menu prices. Rental cost for additional china, glass and silver for the above menu will be \$12 per person above 300 people.