



## *Classic Wedding Package*

### **OUR CLASSIC WEDDING PACKAGE INCLUDES:**

Personal Assistance from a Professional Wedding Coordinator

Complimentary Menu Tasting for the Bride and Groom

Room Rental for a One-Hour Cocktail Reception in the Essex and Mezzanine Foyer Areas, and a Four-Hour Dinner Dance Reception in the Grand Ballroom

One Hour of Hors d'oeuvres Passed Butler-Style and Stationed Reception

One-Hour Open Bar for your Cocktail Reception

Elegant Five-Course Meal

Wine with Dinner

Sparkling Champagne Toast

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

Custom-Designed Wedding Cake

Souvenir Cake Knife

Place Cards and Guest Book

Limousine

Private Room for Photographs

Deluxe Wedding Night Accommodations in a One-Bedroom Suite or Deluxe Room with his/hers bathrooms for the Bride and Groom at the Hawthorne Hotel

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

Coatroom Attendant

DISCOUNTS ON REHEARSAL DINNER, BRIDAL SHOWER, AND/OR  
FAREWELL BRUNCH AT THE HOTEL



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## Hors d'oeuvres

### *Stationed*

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

Garden Vegetable Crudités with Parmesan Peppercorn and Creamy Dill Dips

Baked Brie en Croute, Served with French Bread, Flat Breads and Assorted Crackers,  
Garnished with Spiced Pecans, Grapes and Seasonal Berries

Wild Mushroom, Country and Truffled Mousse and Vegetarian Pates

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

Tuscany Bruschetta Station – Olives, Mushrooms, Roasted Sweet Red and Yellow  
Peppers, Artichoke Hearts, Fresh Tomato, Basil and Olive Oil, Mozzarella and Provolone

### *Passed*

Sesame Chicken with Ginger Pineapple Sauce

Miniature Crabcake with Chipotle Aioli

Scallops Wrapped in Hickory-Smoked Bacon

Spinach and Feta in Filo

Marinated Shrimp and Artichoke Skewers

Blackened Tenderloin with Pesto on French Bread

Hibachi Chicken Skewers

Tamarind-Glazed Pork with Sesame Orange Sauce

Balsamic and Fig Flat Bread

Steamed or Fried Peking Ravioli, Soy Sauce Dip

Sugarcane-Skewered Curry Shrimp

Portobello Mushroom Stacks

Crispy Asparagus with Asiago Cheese

Salmon Mousse on Belgian Endive

Miniature Beef Wellington

Smoked Salmon with Chive Crème Fraiche and Cornichon

Spicy Cilantro Bay Shrimp Salad Tartlets

Classic Style Tuna Tartare Filo Cups

Asian Tuna Tartare on Wonton Crisps

Medjool Dates, Almond, Blue Cheese Tartlets

Raspberry, Walnut and Brie Tartlets

Smoked Duck, Orange Marmalade Mascarpone Croute

Curried Chicken and Apple Canapés

Smoked Salmon Cucumber Relish Canapés

Caramelized Onion Filo Triangle

Crab Puff Pastry

Olive and Sun-Dried Tomato Croissant

Peking Duck Spring Roll

Potato Pancakes, Sour Cream and Chive

Coconut Chicken with Pineapple Dipping Sauce

## *Dinner Menu*

### *Appetizers*

Lobster Bisque with Cognac

New England Seafood Chowder

Chilled Gazpacho with Chile-Lime Sour Cream

Maine Lobster Agnolotti, Saffron Pasta, Chive Crème Fraiche

Wild Mushroom Triangoli, Striped Porcini Pasta Rosemary Alfredo Sauce

“Cosmopolitan” Frozen Cranberry Cosmo Cocktail

Crispy Risotto Cakes, Choice of Butternut Squash or Mushrooms, Fresh Plum Tomato and Basil Sauce

### *Upgrade Appetizers*

Curry-Seared Rare Tuna, Crisp Lotus Root, Seaweed Salad

Chilled Jumbo Shrimp Cocktail, Cocktail Sauce and Lemon

New England Crab and Corn Cake, Cilantro Aioli, Julienne Zucchini

Crispy Risotto Cakes, with Shrimp, Fresh Plum Tomato and Basil Sauce

### *Salads*

Hawthorne Caesar Salad, Foccacia Croutons and Sundried Tomatoes

Bibb and Baby Lettuce with Mandarin Oranges, Strawberries, Sliced Red Onions and Orange Vinaigrette

Field Green Salad Champagne Vinaigrette

Field Green Salad, Goat Cheese, Pecans, Balsamic Vinaigrette

Baby Greens, Crumbled Blue Cheese, Toasted Pumpkin Seeds and Balsamic Vinaigrette

*Upgrade Salad*

Arugula, Roasted Beets, Hericots Verts, Grated Ricotta Salada, Walnuts,  
Sherry Shallot Vinaigrette (upgrade cost)

Micro Herb Salad Meyer Lemon Vinaigrette on Avocado (upgrade cost)

*Entrees*

Boneless Chicken Breast with Arugula, Feta Cheese and Pine Nuts,  
Basmati Rice, Greek Lemon Basil Sauce

\$93

Chicken Hawthorne, Chicken Breast Stuffed with Asparagus, Forest Mushrooms,  
Roasted Fingerling Potatoes, Orange Hollandaise

\$95

Maple-Sugar Rubbed Pork Loin with Cranberry-Apple Wine Glaze  
and Whipped Sweet Potatoes

\$94

Herb-Roasted Cod, Thyme and White Wine Butter Sauce, Bacon Mashed Potatoes

\$93

Roast New England Haddock, Pumpkin-Seed Crust, Steamed Red Bliss Potatoes,  
Red Onion Marmalade

\$94

Roasted Fresh Halibut or Striped Bass (seasonal), Lobster Risotto,  
Champagne Chive Beurre Blanc  
Market Price

Pan-Seared Salmon with Sherry Vinegar Jus Roasted Eggplant and  
Goat Cheese Mashed Potatoes

\$96

Pepper and Herb Crusted Prime Rib, Double Jus  
and Potato Parmesan Gratin

\$97

Three-Pepper Roasted Tenderloin, Over-Stuffed Baked Potato,  
Béarnaise or Sauce au Poivre Served tableside

\$101

Surf and Turf, Grilled Filet Mignon, Bacon-Wrapped Jumbo Shrimp,

Yukon Gold Mashed Potatoes, Sauce Choron  
\$106

*Dessert*

White Chocolate Raspberry Bon Bon

Warm Apple Blossom, Caramel Sauce and Whipped Cream

Cup-a-ccino, Chocolate Cup Filled with Cappucino Chocolate Mousse, Whipped Cream,  
and Dusted with Powdered Cocoa

Oreo Ice Cream Torte

Mountain Valley Strawberry Ice Cream Pie

Manhattan Truffle – Homemade Vanilla and Chocolate Ice Cream  
Blended with Sliced Cherries and Almonds, Dipped in Dark Chocolate  
And Topped with Chocolate Drizzle

