



HAWTHORNE HOTEL

Rehearsal Dinner Menus



ELEGANT THREE-COURSE DINNERS

All dinners include:

One choice from appetizer or salad list

Two choices from accompaniment list

One choice from dessert list

Rolls and butter

Coffee, tea, decaffeinated coffee

*Add a Salad as well as an Appetizer and change your
Three-course Dinner in to a Four-Course Dinner*

Selections may be made from either Contemporary or Classic items.



Contemporary Choices

These items emphasize fresh, locally-sourced ingredients whenever possible. Contemporary choices are items that embrace a wide variety of culinary styles from around the world, prepared for an American audience.

Classic Choices

The Hawthorne Hotel, Est. 1925 ~ In keeping with our status as a Historic Hotel, we offer you these selections, some with New England roots, and others born at the Hawthorne Hotel. These are classically prepared and always in favor.



HAWTHORNE
HOTEL

Appetizers

CONTEMPORARY

Risotto Cake of the Season

Spring ~ Pea

Summer ~ Asparagus

Fall ~ Butternut Squash

Winter ~ New England-Sourced Mushrooms

Artichoke and Fontina Ravioli

Caper Beurre Blanc

Smoked Salmon Gateau

Layers of French Crepes, Mascarpone Cream
Cheese, Dilled Mustard Drizzle and Watercress

Tuna Tartare “Demi-tasse”

with Avocado, Cilantro Foam and
Crisp Won-Ton Twist

Locally-Sourced New England Beef Shank in House-Made Terrine

Our Own Pickled Vegetables, Grainy Mustard,
Cornichons, and Crisp Toasts

Shrimp Trio

Coconut Shrimp, Shrimp Cozy,
and Grilled Teriyaki Shrimp
with Mango Chutney Sauce

Fresh Pasta Carbonara

with Applewood-Smoked Bacon,
Freshly Grated Parmesan Cheese

Market Fresh Vegetable Consommé

with Seasonal Tiny-Cut Fresh Vegetables
and Parmesan Crisps, Passed at the Table

CLASSIC

Steve’s Seafood Chowder

Our Well-Loved Version includes Shrimp, Haddock, Clams and Potatoes
in a Creamy New England-Style Soup

Lobster Bisque

with Cognac

Wild Mushroom Triangoli

Wild Mushroom Cream Sauce

Italian Wedding Soup

Chicken Broth with Tiny Pastina, Parmesan-Egg Threads,
Tiny Meatballs and Fresh Spinach Garnish

Of-the-Season Fresh Fruit

Crystallized Ginger and Lemon-Yogurt Drizzle

Classic Jumbo Shrimp Cocktail

with Brandied Horseradish Sauce



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Salads

CONTEMPORARY

Mixed Field Greens

Seasonal Berries, Candied Pecans, Raspberry Vinaigrette

San Francisco Salad

Hearts of Romaine Lettuce with Green Goddess Dressing, Bagel Croutons

Mediterranean Salad

Arugula, Kalamata Olives, Feta, Artichokes, Balsamic Vinaigrette

Asian Salad

Fresh Spinach, Romaine and Iceberg Lettuces, Mandarin Oranges, Cilantro, and Toasted Almonds, Sweet-Soy Dressing, Baskets of Won Ton Crisps

New England Farmer's Salad *(seasonal)*

Locally-Sourced Fresh Greens and Vegetables
Farmer's Cheese, Chef Steve's Herbed Vinaigrette

Nathaniel's Salad

Goat Cheese, Candied Walnuts, Dried Cherries, and Maple Vinaigrette

Sophia's Arugula Salad

Prosciutto, Medjool Dates, Bleu Cheese, Sliced Toasted Almonds,
Caramelized Onion Vinaigrette

Spinach and Black Peppered Bacon Salad

Golden Raisins, Shaved Parmesan Cheese, White Balsamic Vinaigrette

CLASSIC

Iceberg Wedge

Classic Bleu Cheese Dressing, Tomatoes, Crumbled Bleu Cheese, Crisp Bacon

Hawthorne's Original Caesar Salad

Freshly Shredded Parmesan Cheese, Our Own Caesar Dressing,
Sun-dried Tomatoes and Focaccia Crisps

Boston Bibb Lettuce

with Mandarin Oranges, Red Onions, Strawberries, Orange-Ginger Vinaigrette

Caprese Salad *(seasonal)*

Ripe Tomatoes, Fresh Mozzarella, Basil Leaves, EVOO



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Entrées

CONTEMPORARY

Mediterranean-Style Grilled Breast of Chicken

Aromatic Herbs, Fennel, Artichokes, Crispy Pancetta and Roasted Red Peppers

“Our Signature” Chicken Hawthorne

Stuffed Breast with Asparagus and Forest Mushrooms, Orange Hollandaise served Tableside

Seared All-Natural Free-Bird Chicken Breast, Seasonal Fruit Salsa

Spring Berries, Summer Stone Fruit, Fall Apples and Pears, Winter Dried Fruits

Stuffed Portabella Mushroom

with White Gigande Beans and Spinach

Vegetable Curry with Coconut Rice

Line-Caught New England Swordfish

Grilled with Lemon-Herb Blossom Butter (seasonal availability)

Whole-Grain Mustard-Glazed Salmon

Crispy Ginger-Topped Local Haddock

Pistachio-Crusted Fresh Halibut (*seasonal*)

or Haddock

with Spiced Yogurt

Top Sirloin Steak, Cabernet-infused Sweet Onions

Braised Asian-Style Short Ribs of Beef

Roasted, Sliced Tenderloin of Beef, Merlot Demi-Glaze

Sugarcane-Skewered Shrimp and Petite Filet Mignon

CLASSIC

Chicken Dundee - Scotch-infused Double Cream with Toasted Almonds

Roasted Pork Loin - Maple-Cranberry Glaze, Cinnamon-Apple Compote

Roasted New England Cod or Haddock - Crispy Cornbread Crust, Lemon-Butter Sauce

Yankee Pot Roast - Classic Accompaniments

Herb-and Pepper-Crusted Roasted Prime Rib of Beef - with Double Jus

Grilled Petit Filet with Jumbo Crabmeat-Stuffed Shrimp - Béarnaise Sauce



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Accompaniments

Choose Two Side Dishes from Either of Our Accompaniment Lists

CONTEMPORARY

Potatoes ♦ Rice ♦ Grains

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| Roasted Yukon Gold Potatoes | Parsnip-Potato Puree |
| Soft Polenta with Corn and Parmesan | Wild Rice with Whole Mixed Grains
and Black Japonica Rice |
| Quinoa Pilaf | Red-Skinned Smashed Potatoes,
with Bacon and Chives |
| Sweet Corn or Wild Mushroom Risotto | Mashed Baked Sweet Potatoes,
with Bacon and Real Maple Syrup |
| Basmati Rice | Roasted Baby Gem Sweet Potatoes |
| Roasted Eggplant-Mashed Potatoes | Lobster Risotto |
| Orecchiette Pasta with Olive Oil
and Frizzled Garlic | |

Vegetables

- | | |
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| Green-on-Green Vegetable Sauté
with Green Onions and Cream | Shredded Leeks with Orange Peel,
Orange Juice and Chives |
| Grilled Vegetables | Roasted Brussels Sprouts
with Balsamic-Maple Drizzle |
| Modern Succotash with Edamame, Finely
Diced Zucchini and Sweet Corn | Lacquered Root Vegetables |
| Sugar Snap Peas | Red Wine-Braised Red Cabbage
with Apples |
| Roasted Brussels Sprouts
with Balsamic-Maple Drizzle | True Baby French Carrots |
| Haricots Verts with Red Peppers | Grilled Asparagus with Gorgonzola |
- Please allow your catering manager to assist with your choices to create the perfect balance for your menu.*

CLASSIC

In 1925, vegetables were cooked until well-done.

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| Au Gratin or Scalloped Potatoes | Maple-Spiced Glazed Carrots |
| Steamed Red Potatoes | Cauliflower Gratin |
| Mashed Potatoes | Minted Petite Peas |
| Double-Stuffed, Twice-Baked Potatoes | Mixed Vegetables |
| Buttered Kernel Corn | Brussels Sprouts |



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Desserts

CONTEMPORARY

Gateau Concord

Chocolate Meringue "Cigarettes"
encasing Dark Chocolate Mousse

Apple Blossom

with Caramel Sauce

Lemon Mousse

Mixed Seasonal Fresh Berries,
with Berry Sauce

Chocolate Cheesecake

with Raspberry Sauce

Handmade Donut "Shortcake"

Molten Chocolate-Center Cake

Turtle Cheesecake

Mango Colada

Almond and Coconut Sponge Cake
Mango and Coconut Mousse
with Mango Glaze

Duo of Crème Brûlée

Choice from these Flavors:
Classic Vanilla Bean, Chocolate,
Grand Marnier, Cappuccino

Dessert Trio

Mini Cake Pop, Mini Pecan Pie, Mini Eclair

CLASSIC

Mile-High Chocolate Layer Cake

Pineapple Upside-Down Cake

Vanilla Whipped Cream and Maraschino Relish

New York-Style Classic Cheesecake

Old-Fashioned Bread Pudding

Tiramisu

Crème Brûlée

Ice Cream Bon Bon

choice of: Cappuccino ~or~
White Chocolate-Raspberry Swirl

Individual Carrot Cake, Cream Cheese Icing

Individual, Freshly-Baked Pie

choice of: Apple, Blueberry or Seasonal (Pumpkin, Strawberry-Rhubarb)

Boston Cream Torte