



HAWTHORNE HOTEL
est. 1925 in Salem, Massachusetts

Mother's Day Buffet

Seatings from 10:00 AM to 3:00 PM

Call 978-825-4360 for reservations

Please leave your reservation request on voicemail; we will call you back to confirm
Include your party size, preferred time, first and last name, and return phone number

Breads and Salads

Mini Muffins, Sweet and Savory Scones, Assorted Pastries, Dinner Rolls (v)

Smoked Salmon and Caper Tartar with pickled red onion, thinly sliced cucumber, seasoned crostini, whipped cream cheese

Nicoise Salad mixed greens, olives, hard-boiled egg, green beans, baby potato, grape tomato, cucumber, Dijon-shallot vinaigrette (gf, df)

Moroccan Lentil Salad red onion, celery, dried apricots, toasted almonds, parsley, spiced vinaigrette (gf, vv)

Vegan Caesar romaine, crispy chickpea croutons, cucumber (gf, vv)

Strawberry Caprese tender greens, grape tomatoes, sliced strawberries, mozzarella pearls, fresh basil, peppered honey olive oil, balsamic glaze (gf, nf)

Hot Buffet

Haddock Picatta with capers, lemon and white wine (gf)

Oven-Roasted Salmon with roasted garlic-pistachio cream sauce (gf)

Pesto-Marinated Chicken with garlic marinated tomatoes and fresh basil (gf, nf)

Spring Peas, Carrots, and Asparagus with roasted shallot olive oil (gf, vv)

Mascarpone Mashed Potatoes (gf, v)

available from 10AM to 1PM

Stuffed French Toast strawberry-rhubarb cream cheese, maple syrup and whipped cream (v)

Egg Frittata wild mushroom, asparagus and fresh herbs with dill Havarti cheese (gf, v)

available from 1PM to 3PM

Tuscan Sausage Pasta spinach, roasted peppers, garlic, house-made marinara, aged Parmesan

Baked Macaroni and Cheese four-cheese with crispy Parmesan-panko crumb topping (nf, v)

Hand-Carved

Maple Mustard-Encrusted Pork Roast, Dijon béchamel (gf)

Herb and Truffle Oil-Roasted Tenderloin, roasted garlic aioli (gf)

Desserts

Pomegranate Cheesecake graham cracker crumb, pomegranate swirl (v, nf)

Cherry-Chocolate Mousse dark chocolate, luxardo cherry (gf, v, nf)

Orange-White Chocolate Mousse candied orange peel, fresh mint (gf, v, nf)

Deb's Toasted Coconut Cake cream cheese frosting (v)

Apricot Crumble Bars almond slivers (gf, vv)

Assorted Cookies (v)

Coffee & Tea Included

\$60 per person

Children 3-12 \$30 per child | Children under 3 Free

prices exclusive of tax and gratuity