



PLATED DINNER MENU

INCLUDED IN YOUR THREE COURSE DINNER:

Select One Appetizer or Salad

Or Make it Four Course and Offer Both

Rolls and Butter

Select One to Two Entrée Options

If Choosing Two, Meal Counts Must be Provided in Advance

Select Two Accompaniment Selections

Select One Dessert

Includes Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Appetizers

Wild Mushroom Risotto Cake | Thyme Aioli

Artichoke and Fontina Ravioli | Caper Beurre Blanc, Fresh Parmesan

Lemon-Asparagus Risotto Cake | Seasoned Arugula, Fried Golden Goat Cheese

Warm Shrimp | White Wine-Garlic Shrimp, Blistered Tomatoes on Crostini

Steve's Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes (upgrade)

Lobster Bisque | Cognac Crème

Italian Wedding Soup | Chicken Broth, Pastina, Parmesan, Tiny Meatballs, Spinach

Fresh Fruit | Crystallized Ginger, Lemon-Yogurt Drizzle

Chilled Jumbo Shrimp | House-made Horseradish Cocktail Sauce (upgrade)

Chef's Cheese Plate | Three Cheeses, Seasonal Compote, Crostini

Crab Cake Duo | Roasted Red Pepper Aioli

Salads

Mixed Field Greens | Fresh Seasonal Berries, Candied Pecans, Raspberry Vinaigrette

Mediterranean | Arugula, Kalamata Olives, Feta, Roasted Red Pepper, Artichokes, House Greek Dressing

Sophia's | Fresh Greens, Fried-Golden Goat Cheese, Sliced Strawberries, Red Onion, Honey-Balsamic Vinaigrette

Wedge | Bleu Cheese Dressing, Crumbled Bleu, Red Onion, Heirloom Tomatoes, Crisp Bacon, Balsamic Glaze

Nathaniel's | Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette

Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Caprese | Ripe Tomatoes, Fresh Mozzarella, Basil Leaves, House-Infused Basil Oil, Sea Salt, Balsamic Glaze



Entrees

Poultry

Chicken New England | Stuffed, Apples, Pecans, Maple-Dijon Sauce
Mediterranean Chicken | Roasted, Artichoke, Sundried Tomato, Ricotta, Herbed White Wine Jus
Pecan-Crusted Chicken | Roasted, Apricot-Bourbon Glaze
Chicken Piccata | Lemon, Capers, White Wine
Herbed Chicken Breast | Seared, All-Natural Brined Statler, Rosemary, Thyme, Chicken Jus
Smoked Duck | Sliced, Blackberry Gastrique

Seafood

Swordfish | Line-Caught, Grilled, Seasonal Salsa
Salmon | Roasted, Maple-Mustard Glaze
New England Haddock | Baked, Crispy Crumb Topping, Lemon Beurre Blanc
Shrimp | Four Colossal, Baked, Sherry, Ritz, Fresh Lemon
Add: Two Baked Shrimp to Any Entrée

Meat

Filet Mignon | 8 oz. Prime Beef, Beurre Rouge
Short Rib of Beef | Bone-In, Slow-Roasted, Merlot Jus
Tenderloin of Beef | Roasted, Sliced, Caramelized Onions, Cabernet Glaze (minimum 25 servings)
Hanger Steak | Sliced, House Marinade, Chimichurri
Steak au Poivre | 12 oz. Prime Sirloin, Pepper-Crusted, Merlot Glaze
Prime Rib of Beef | Roasted, Herb- and Pepper-Crusted, Double Jus (minimum 20 servings)
Pork Chop | 10 oz. All-Natural, Brined, Seared, Vinegar Peppers
Pork Tenderloin | Roasted, Sliced, Cranberry-Sage Chutney

Vegetarian | Vegan

Entrée Items Include Accompaniments as Listed
Seared Tofu | 24-Hour Marinade, Lemon-Thyme Risotto, Balsamic Glaze
Roasted Portobello | Quinoa, Spinach, Caramelized Onions, Roasted Tomatoes, Shaved Parmesan
Coconut Curry | Jasmine Rice, Julienned Seasonal Vegetables
Fig and Brie Risotto | Mission Fig, Creamy Brie, Fresh Thyme



Accompaniments

If Choosing Two Entrees, One Accompaniment Must Remain the Same for Both

Starches, Potatoes and Grains

Red Bliss Potatoes | Herb-Roasted

Seasonal Risotto | Winter: Wild Mushroom Fall: Butternut Squash Spring+Summer: Sweet Pea

Add Truffle Add Lobster

Jasmine Rice | Wild Rice | Rice Pilaf

Goat Cheese Mashed | Roasted Caramelized Onion

Whipped Potatoes | Roasted Garlic

Mashed Sweet Potatoes | Cinnamon-Honey Butter

Buttermilk Mashed Potatoes

Potatoes Au Gratin

Twice-Baked Potatoes | Double Stuffed, Sour Cream, Chive (upgrade)

Baked Potato | Butter, Chives

Red-Skinned Mashed | Bacon, Chives

Fingerling Potatoes | Duck Confit, Fresh Thyme (upgrade)

Vegetables

Roasted Garden Vegetables

Roasted Root Vegetables

Cauliflower Puree

Celery Root Puree

Butternut Squash Puree

Modern Succotash | Edamame, Finely Diced Zucchini, Red Pepper, Sweet Corn

Haricots Verts | Shallots, Dijon-Mustard Butter (upgrade)

Roasted Asparagus

Roasted Brussels Sprouts | Maple-Balsamic Glaze

Sautéed Broccolini | Garlic, Red Pepper Flakes

Julienned Vegetable Medley

True Baby French Carrots (upgrade)

Lemon-Butter Carrots

Minted Petite Peas

Button Mushrooms | Roasted, Garlic-Marinaded



Desserts

Apple Blossom | Served Warm, Caramel, Sea Salt, Freshly Whipped Cream
Chocolate Cake | Layered, Chocolate Mousse
Molten Chocolate Cake | Warm Center, Raspberry Coulis (upgrade)
Add: Vanilla Bean Ice Cream (upgrade)
Turtle Cheesecake | Caramel, Chocolate, Pecans
Mousse Trio | Chocolate, Fruit, Chef's Seasonal (maximum 25 guests)
Cheesecake | Classic New York-Style, Strawberries
Coconut-Dark Chocolate Bread Pudding
Tiramisu | Espresso-Soaked Lady Fingers, Brandied Mascarpone
Crème Brûlée | Seasonal (maximum 25 guests)
Hawthorne Boston Cream | Yellow Cake, Creamy Custard, Milk Chocolate
Fresh Fruit | Crystalized Ginger, Lemon Yogurt Drizzle
Cheese Plate | Chef's Selection, Spreads, Fruits (upgrade)
Chocolate Truffles | Hand-Rolled (maximum 25 guests)

Additional Items

Chef's Cheese Board | House-made Accoutrements, Seasonal Fruits, Crackers and French Breads
Passed Hors d'Oeuvres | Chef's Choice of Two
Sparkling Toast

See Our "Before and After Dinner" and "Beverage" Menus for Full Options