



# FAMILY-STYLE PLATED DINNER

15 person minimum | 30 person maximum

## FOUR COURSE

Includes Rolls + Butter  
Coffee, Tea and Decaffeinated Coffee

### Appetizer

*Individual Plates | Select one*

Caprese | Ripe Tomatoes, Fresh Mozzarella, Basil Leaves, House-infused Basil Oil, Sea Salt, Balsamic Glaze  
Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Caesar Dressing  
Chilled Jumbo Shrimp | Lemon-Poached, House-made Horseradish Cocktail Sauce  
Meatball | Seasoned Ricotta, House Marinara, Grilled Focaccia  
Crab Cake | Roasted Red Pepper Aioli, Seasoned Arugula

### Pasta

*Sharing Platters | Select two*

Penne a la Vodka | Parmesan

Cacio e Pepe | Spaghetti, Black Pepper, Butter, Pecorino Romano

Carbonara | Spaghetti, Pancetta, Egg Yolk, Grated Parmesan, Cracked Black Pepper

Angel Hair Scampi | Garlic White Wine, Blistered Tomato, Fresh Parsley

Wild Mushroom Ravioli | Sherry Cream Sauce, Caramelized Onions

Orecchietti | Brown Butter, Pancetta, Roasted Butternut Squash, Sage

Bolognese | Cavatappi, Ground Beef, Pork, Red Wine, Tomato, Cream

### Main

*Sharing Platters | Select two*

Salmon | Fresh Gremolata, Charred Red Onion

Chicken Piccata | Lemon, Capers, White Wine

Marinated Flank Steak | Fresh Chimmichuri

Pork Tenderloin | Cherry-Balsamic

### Accompaniments

*Sharing Platters | Select One*

Roasted Asparagus

Mashed Potatoes

Jasmine Rice

Green Beans

Brussel Sprouts

Garlic Butter Carrots

Sauteed Broccolini

Chef's Risotto

### Dessert

*Individual Plates | Select One*

Limoncello Mousse

Nutella Tiramisu

Chocolate Torte

Strawberry Trifle