



## 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*

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### Appetizers

Artichoke and Fontina Ravioli | Caper Beurre Blanc, Fresh Parmesan

Lemon-Asparagus Risotto Cake | Whipped Goat Cheese, Seasoned Arugula

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

Steve's Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes +

Lobster Bisque | Cognac Crème

Fresh Fruit | Crystallized Ginger, Lemon-Yogurt Drizzle

Chilled Jumbo Shrimp | House-made Horseradish Cocktail Sauce +

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

Crab Cake | Roasted Red Pepper Aioli, Seasoned Arugula

### Salads

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

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

Maple-Bourbon Chicken | Boneless, Brined, Skin On

Pecan-Crusted Chicken | Roasted, Apricot-Bourbon Glaze

Chicken Milanese | Seasoned Bread Crumbs, White Wine Butter Sauce, Lemon Arugula, Cherry Tomatoes

Chicken Marbella | Statler Breast, Capers, Olives, Prunes, Herbed Jus

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 Puttanesca | Line-Caught, Grilled, White Wine, Olives, Capers, Blistered Tomatoes

Roasted Salmon | Maple-Mustard Glaze

New England Haddock | Baked, Crispy Crumb Topping, Lemon Beurre Blanc

Baked Shrimp | Four Colossal, 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

Prime Sirloin | 12 oz. Prime Sirloin, Merlot Glaze

Prime Rib of Beef | Roasted, Herb- and Pepper-Crusted, Double Jus (minimum 20 servings)

Pork Chop | 10 oz. All-Natural, Brined and Seared, Apple, Caramelized Onions

Pork Tenderloin | Roasted, Sliced, Cranberry-Sage Chutney

### Vegetarian | Vegan

*Entrée Items Include Accompaniments as Listed*

Seared Tofu | 24-Hour Marinade, Lemon-Thyme Risotto, Crumbled Goat Cheese

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 + Lobster +

Rice: Jasmine, Wild, 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 +

Baked Potato | Butter, Chives

Red-Skinned Mashed | Bacon, Chives

Fingerling Potatoes | Duck Confit, Fresh Thyme +

### Vegetables

Roasted Garden Vegetables

Roasted Root Vegetables

Parsnip Puree

Butternut Squash Puree

Haricots Verts | Shallots, Dijon-Mustard Butter +

Roasted Asparagus

Roasted Brussels Sprouts | Maple-Balsamic Glaze

Sautéed Broccolini | Garlic, Red Pepper Flakes

Julienned Vegetable Medley

True Baby French Carrots +

Lemon-Butter Carrots

Minted Petite Peas

Button Mushrooms | Roasted, Garlic-Marinated



## Desserts

Apple Blossom | Served Warm, Caramel, Sea Salt, Freshly Whipped Cream

Chocolate Cake | Layered, Chocolate Mousse

Molten Chocolate Cake | Warm Center, Raspberry Coulis +

*Add:* Vanilla Bean Ice Cream +

Turtle Cheesecake | Caramel, Chocolate, Pecans

Seasonal Mousse | Chef's Whim

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 +

Chocolate Truffles | Hand-Rolled (maximum 25 guests)

## Additional Items, Priced per Person

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 and Pricing*