



HAWTHORNE BUFFETS

20 person minimum

Lunch | Dinner

Cape Ann Cookout

Farmer's Salad | Chopped Romaine, Tomatoes, Roasted Corn, Feta, Herbed Vinaigrette
Chilled Broccoli Salad | Red Onion, Raisins
Slow-Cooked Chicken | House-Rub
Marinated Steak Tips | Roasted Peppers, Onions
Roasted Vegetables | Balsamic Glaze
Rice Pilaf
Rolls with Butter
Deconstructed Seasonal Shortcake | Buttermilk Biscuit, Freshly Whipped Cream
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Go "All New England" and Add:

Steamers with Broth, Drawn Butter +3 Shrimp Cocktail, Horseradish Cocktail Sauce +
Whole Lobsters | Steamed, Drawn Butter +**Market**

Mediterranean Voyage

Chilled Cavatappi Caprese | Cherry Tomatoes, Cucumber, Mozzarella Pearls, Fresh Basil, Seasoned Olive Oil
Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing
Vegetarian Rollatini | Roasted Vegetables, Herbed Ricotta, Marinara
Chicken Piccata | Lemon, Capers, White Wine
Green Beans
Rosemary-Focaccia Garlic Bread, Fresh Rolls
Mini Cannoli and Cookies
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

First Mate Fiesta

Select Two | Seasoned Ground Beef, Blackened Chicken, Fried Fish, Blackened Fish
Rice and Beans | Black Beans, Seasoning, Jasmine Rice
Toppings | Lettuce, Shredded Cheddar, Pico de Gallo, Guacamole, Fresh Lime Wedges, Sour Cream
Warm Flour Tortillas and Chips
Cinnamon Churros
Freshly Brewed Coffee, Tea, Decaffeinated Coffee



HAWTHORNE BUFFETS

20 person minimum

"Common" Picnic

Corn Chowder | Smoked Bacon, Roasted Sweet Corn
Roast Beef | Horseradish Mayo, Arugula, Tomato, Red Onion on Brioche Bun
Smoked Turkey | Crisp Bacon, Cranberry-Raspberry Chutney, Mayonnaise, Green Leaf Lettuce, White Bread
Chicken Salad | Everything but the Bagel™ Aioli, Fresh Herbs, Green Leaf Lettuce on Wheat
Vegetarian | Cucumber, Garlic Herb Cream Cheese, Alfalfa Sprouts on White
Chilled Red Bliss Potato Salad
Brownies and Assorted Cookies
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Coastal Byway

Steve's Seafood Chowder | Shrimp, Scallop, Haddock, Clam, Potatoes
Garden Salad | Cucumber, Tomato, Carrot, Red Onion, Assorted Dressings
New England Haddock | Baked, Crispy Crumb Topping, Lemon Butter
Maple-Dijon Chicken | Toasted Almonds
Vegetable Medley
Herb-Roasted Red Bliss Potatoes
Rolls with Butter
Hawthorne's Boston Cream Pie
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Additional Items

Steve's Seafood Chowder | Shrimp, Scallops, Haddock, Clams, Potatoes **5**
Pickle Spears **1** | Chips **2**
Garden Salad **3** | Hawthorne Caesar Salad **4**



HAWTHORNE BUFFETS

20 person minimum

Soup + Salad Bar

Soups

Select Two

Lemon and Rice	Tomato-Cheddar
Steve's Seafood Chowder	Apple-Pumpkin Bisque
Vegetarian Minestrone	Sausage Soup
Seafood Stew	Vegan Corn Chowder
Loaded Baked Potato Soup	

Includes:

Rosemary-Focaccia Bread and Warm Dinner Rolls
Sweet Butter and Infused Olive Oil

Build Your Own Salad

Includes Chopped Fresh Greens

Choose Two Proteins:

Sliced Grilled Chicken
Turkey Tips
Grilled Shrimp +2
Marinated Flank Steak
Steak Tips +4
Fried Tofu

Choose Eight Toppings:

Cucumber	Red Onion
Pickled Red Onion	Roasted Beets
Roasted Butternut Squash	Roasted Sweet Potato
Tri-Color Quinoa	Sweet Corn
Sweet + Peppered Crumbled Bacon	Goat Cheese
Dried Cherries	Feta Cheese
Dried Cranberries	Gorgonzola Crumbles
Spiced Pecans	Seasoned Pepitas
Bell Pepper	Focaccia Croutons

Choose Two Dressings:

Oil and Vinegar	Buttermilk Ranch
Caesar	Seasonal Vinaigrette
Maple Balsamic	Greek

Dessert | Mini Cannoli and Cookies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee