



HAWTHORNE
HOTEL

MOTHERS DAY BUFFET MENU

Seatings from 10:00AM to 3:00PM

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, allergies, and return phone number

Breads and Salads

Dinner Rolls (nf, v)

Grilled Peach Salad with baby arugula, blackberries, candied pecans,
fresh mozzarella, shallots, lemon-basil dressing (gf, v)

Greek Salad with feta, kalamata olives, pickled red onions, tomato, cucumber, oregano (gf, nf, v)

Chilled Orecchiette with asparagus, prosciutto, olive medley, lemon-white wine (nf)

BLT Salad with kale, crumbled bacon, plum tomato, crispy potato croutons, roasted garlic ranch (nf)

Entrées and Accompaniments

Berries and Cream-Stuffed French Toast with warm maple syrup (nf, v)

Frittata with caramelized onion, broccoli, shredded cheddar, feta (gf, nf, v)

Roasted Salmon with honey mustard glaze (df, gf, nf)

Seared Chicken with pesto cream sauce, sundried tomato relish (gf, nf)

Herbed Butter Rice (gf, nf, v)

Roasted Potato with scallion oil, fresh chives (df, gf, nf, v, vv)

Green Bean Almondine (df, gf, v, vv)

Herb Roasted Carrots and Parsnips with maple glaze (df, gf, nf, v, vv)

Seared Tofu Steaks available upon request (df, gf, nf, v, vv)

Hand-Carved

Herb and Garlic-Roasted Tenderloin with merlot demi glaze and horseradish cream (gf, nf)

Desserts

Flourless Chocolate Torte with candied orange (gf, nf, v)

Assorted Cookies (v)

Black Raspberry Mousse with dark chocolate shavings (df, gf, nf, v, vv)

Grand Chocolate Fountain with white chocolate, sweet and savory dipping items (v, nf)

Cake Trolley with interactive tableside service, personalized experience (nf, v)

Coffee & Tea Included

\$70 per person | Children 3-12 \$25 per child | Children under 3 are Free
prices exclusive of tax and gratuity