



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

35 | 42

Go "All New England" and Add:

Steamers with Broth, Drawn Butter +3 Shrimp Cocktail, Horseradish Cocktail Sauce +5
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

33 | 40

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
Flour Tortillas and Chips
Warm Cinnamon Sugar Churros
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

32 | 38



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"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, Fresh Greens on White
Chilled Red Bliss Potato Salad
Brownies and Assorted Cookies
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
30 | 38

Add: Pickle Spears 1 | Chips 2

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
37 | 44

Additional Items | Priced per Person

Steve's Seafood Chowder | Shrimp, Scallops, Haddock, Clams, Potatoes **5**
Lobster Bisque | Fried Shallots **5**
Corn Chowder | Roasted Sweet Corn, Smoked Bacon **3**
Garden Salad **4** | Hawthorne Caesar Salad **5**



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Soup + Salad Bar

30 | 38

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