



MICRO WEDDING PACKAGE

20 person minimum-50 person maximum

INCLUDED IN THIS PACKAGE:

Catering Manager | Guidance, Planning, Support

Day-Of Wedding Coordinator

Room Rental

Family-Style Plated Meal or Roger Conant Reception

Wedding Cake | Custom Design

Hawthorne's Romantic Candlelight Centerpieces | Assorted Sizes

Place Cards, Wedding Guest Book

Use of Hawthorne's Timeless Table Numbers, Card Box, Cake Knife

Table Linens | Ivory or White Floor Lengths and Overlays, Napkins

Overnight Accommodations for the Wedding Couple in a Standard Room | Night of the Wedding

\$100 per person

Additional Items

Sparkling Toast **10** *per person*

Floral Centerpieces **80+** *per table plus delivery*



FAMILY-STYLE PLATED DINNER

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
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

Orecchiette | 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 Chimichurri

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

Wedding Cake

Coffee + Tea



ROGER CONANT'S RECEPTION

HORS D'OEUVRES

pricing based on one hour

Stationed

Chef's Mezze Grazing Display | Seasonal Whim, Pickled and Fresh Vegetables, Cheeses and Spreads, Fruits, Crackers and Breads

Add Cured and Imported Meats, Mustards, Spreads +6

Passed

Select Three

Spanakopita Triangles | Spinach, Feta, Phyllo

Scallops | Applewood-Smoked Bacon

Miniature Crab Cakes | Spiced Aioli

Buffalo Chicken Spring Rolls | House-made Bleu Cheese

Chicken Satay | Thai Peanut Sauce

Blackened Tenderloin | Nut-Free Pesto Cream Cheese on Crostini

Smoked Salmon | Whipped Chive Cream Cheese, Capers, Flaky Phyllo

House-made Bruschetta | Marinated Grape Tomato, Roasted Garlic Ricotta, Focaccia

Brie on Flatbread | Dried Apricot Relish

DINNER STATIONS

pricing based on one hour

Includes Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Rosemary-Focaccia Garlic Bread, Sliced Cocktail Rolls

Carving

Select One | Carving Attendant Required +100 (1 per 50 guests)

Turkey Breast | Herb-Roasted, Cranberry-Orange Relish, Sage Aioli

Add: Warm Turkey Gravy +1

Add: Classic Herb Stuffing +2

Brown Sugar Baked Ham | Maple-Mustard Sauce

Add: Rings of Grilled Pineapple +2

Pork Loin | Roasted, Bourbon-Bacon Jam

Add: Warm Maple-Mustard Cream +1

Prime Rib of Beef | Herb-Roasted, Horseradish Crème +6

Add: Red Wine Beurre Rouge +2

Tenderloin of Beef | Slow-Roasted, Roasted Garlic and Horseradish Cream Sauce +8

Add: Merlot Demi-Glaze +2

Add: Chimichurri +1

Pasta

Select Two

Penne Caprese | Garlic-Marinaded Plum Tomatoes, Basil, Smoked Mozzarella, Asparagus

Pasta a la Vodka | Cavatappi, Tomato, Cream, Parmesan Cheese, Basil

Cheese Tortellini | Sautéed Spinach, Classic Marinara

Angel Hair | Blistered Heirloom Tomatoes, Garlic, White Wine

Seasonal Ravioli, Chef's Seasonal Sauce | Artichoke and Fontina, Butternut Squash, Mushroom

Create an Interactive Experience with a Sauté Chef +100 (1 per 50 guests)

DESSERT STATION

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea