

The Hawthorne Inn- 2024 Catering Menu

Appetizers

Includes 5 Choices:

Assorted cheese and crackers
Barbeque Meatballs
Bruschetta with Crustinis
Chicken Strips
Chicken Wings
Fresh Fruit
Potato Skins
Sausage Stuffed Mushrooms
Spinach Dip with Homemade Chips
Toasted Ravioli

\$21.95/ person

Gourmet Appetizers

Includes 5 Choices:

Cured Salmon with Dill Sauce, Capers on a Crustini
Chicken Spedini
Italian Salad/ Caesar Salad
Turkey with Provel/ Ham and Swiss/ Roast beef on a Sourdough Roll
Chicken Salad on Croissants
Wonton Cups with Sausage and Cheese filling
Seafood Stuffed Mushrooms
Jumbo Shrimp Cocktail
Coconut Shrimp

\$23.95/ person

Antipasto Platter

A platter that includes: Salami, Pepperoni, Marinated Cheese Tortellinis, Kalamata Olives, Green Olives, Grape Tomatoes, Crackers, Pepperoncinis, Assorted Cheeses, Strawberries, and Grapes

\$6.00/ person

Box Lunches

Chef Salad, bread, & butter: **\$13.95**

Deli Sandwich: **\$12.95**

Choice of Turkey or Ham, Served with Cheese and a Brioche Bun with Chips or Coleslaw, and a Cookie

Deluxe Sandwich: **\$14.95**

Choice of a Sub Sandwich, Turkey Club, or Roast Beef, served with Chips or Coleslaw, and a Cookie

Hot Sandwich Bar

Charbroiled Chicken OR a Grilled 1/2 lb. Hamburger

Includes a Brioche Bun, Assorted Cheeses, Lettuce, Tomato, Onion, Condiments, Choice of Chips or Coleslaw and a Dessert

\$14.95/ person

The Hawthorne Inn- 2024 Catering menu

Full Entrees

Choice of Italian or Caesar Salad, Two Entrees, One Side, and Dessert

Herb Marinated Grilled Chicken
Pork Tenderloin in Pan Gravy
Roast Beef with Au Jus
Turkey in Gravy

\$24.95/ person

Gourmet Entrees

Choice of Italian or Caesar Salad, Two Entrees, Two Sides, and Dessert

Beef with your choice of:

- Provel Mushroom sauce
- White or Red Wine sauce
- Brandy Peppercorn sauce

Chicken with choice of:

- White Wine Lemon Caper Sauce
- White Wine Sauce with Prosciutto and Provel Stuffing
- White Wine Sauce with Broccoli and Provel Stuffing

Pork Tenderloin with your choice of:

- White Wine Gorgonzola Sauce
- Marsala Wine Sauce
- Blackberry Brandy Sauce

Mahi in a Chablis Lime Sauce

\$28.95/ person

Desserts

Chocolate Chip/ Sugar cookie
Chocolate Fudge Brownie
Double Chocolate Cake
Coconut Cream Pie
Bread Pudding

Pasta Buffet

Choice of Two Pastas, Salad, and Dessert

- Vegetable Pasta in Red or White Sauce
- Bowtie with Chicken and Broccoli in a garlic cream sauce
- Bowtie with Chicken, Roasted Red Peppers, Mushrooms, and Broccoli in a Butter Garlic Cheese Sauce
- Penne with Meat Sauce with baked cheese
- Penne with Spicy Sausage, Chicken, Bell Peppers, Onions in a Marinara Sauce with Baked Mozzarella

\$23.95/ person

Sides

Au Gratin Potatoes
Rosemary New Potatoes
Twice Baked Mashed Potatoes
Whipped Potatoes
Cavatelli in Garlic Cream Sauce
Mac and Cheese with Panko
Asparagus with Prosciutto
Fresh Green Beans
Roasted Corn
Zucchini Parmesan
Zucchini Marinara
Peas with Prosciutto Ham

Gourmet Desserts

Add \$2.00/ person

Chocolate Mousse Cake
Assorted Dessert Bars
New York Cheesecake
Apple or Cherry Crisp
Lemon Cream Cake