

## THEMED DINNER BUFFETS

### *"Island Feast"*

Tossed Garden Salad  
Pineapple, Citrus & Coconut Salad  
Polynesian Pepper Steak  
Pineapple Honey Glazed Chicken  
Jamaican Jerk Mahi Mahi  
Island Fried Rice  
Boiled New Potatoes  
Corn on the Cob  
Sugar Snap Peas with Red Peppers  
Warm Rolls & Butter  
Tropical Dessert Display  
Freshly Brewed Coffee & Iced Tea  
\$28.95

### *"All American Cookout"*

Grilled Beef Burgers and Hot Dogs  
BBQ Chicken  
Served with Assorted Cheeses, Lettuce  
Tomatoes, Onions, Relish, Chili, and Pickles  
Chilled Sliced Watermelon  
Home Style Potato Salad  
Old Fashioned Baked Beans  
Corn on the Cob  
Chips  
Condiments  
Fresh Baked Cookies & Brownies  
Freshly Brewed Iced Tea & Lemonade  
\$24.95

### *"Night In the Islands"*

Spinach Strawberry Salad with  
Poppy Seed Dressing  
Tropical Fruit Salad  
Caribbean Jerk Chicken  
Grilled Flank Steak with  
Ginger Sesame Sauce  
Vegetable Fantasia  
Conch Fritters  
Jasmine Rice  
Coconut Cake & Key Lime Pie  
Freshly Brewed Coffee & Iced Tea  
\$27.95

### *"Mexican Fiesta"*

Southwest Salad  
Chips & Salsa  
Beef Chimichangas  
Beef Tamale  
Chili Rellano  
Build Your Own  
Beef or Chicken Nachos & Fajitas  
Lettuce, Tomatoes, Onions, Jalapenos  
Cheese, Sour Cream  
Tortilla Chips, Flour Tortillas  
Refried Beans, Spanish Rice  
Jalapeno Corn Bread  
Churros and Tre Leches Cake  
Freshly Brewed Coffee & Iced Tea  
\$26.95

**More Themed Dinner Buffets  
continued on next page.**

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**Requires a minimum of 50 Guests. Dinner is served at 2:00pm or later.**

A customary 20% taxable service charge and current sales tax will be added to all prices.  
All prices subject to change.

## MORE THEMED DINNER BUFFETS

### "Hawthorne Hawaiian Luau"

Oysters on the Half Shell  
Steamed Gulf Shrimp  
Cherry Stone Clams  
Macadamia Coconut Crusted Mahi  
With Mango Pineapple Salsa  
Sweet & Sour Beef Tips  
Roast Suckling Pig  
Polynesian Chicken  
Stir Fry Vegetables  
Calypso Rice and Beans  
Sliced Fruit and Berry Display  
Pound Cake with Bittersweet  
Chocolate Fondue  
Freshly Brewed Coffee and Iced Tea  
\$34.95

### "Hawthorne Picnic"

Tossed Garden Salad  
Sliced Chilled Watermelon  
Home Style Potato Salad  
Cole Slaw  
Chopped Beef Brisket  
Barbecued Baby Back Ribs  
Herb Rubbed Baked Chicken  
Macaroni & Cheese  
Corn on the Cob with Sweet Butter  
Black Eyed Peas and Smoked Ham  
Corn Fritters, Buttermilk Biscuits  
Apple Pie, Warm Bread Pudding  
and Peach Cobbler  
Freshly Brewed Iced Tea and Lemonade  
\$28.95

### "Night in Tuscany"

Marinated Vegetable Salad  
Caesar Salad  
Shrimp Alfredo over Bow Tie Pasta  
Chicken Parmesan  
Cheese Tortellini with Pesto Cream Sauce  
Broccoli Sautéed with Olive Oil and Garlic  
Garlic Bread Sticks  
Traditional Style Tiramisu  
Freshly Brewed Coffee and Iced Tea  
\$27.95

**Requires a minimum of 50 Guests. Dinner pricing & menus begin at 2:00pm.**

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## CHILDREN'S MEALS

### BUFFET OPTIONS

All children 12 and under are half price.

This pertains to all Hawthorne Inn Buffets ordered for the entire group.

### PLATED OPTIONS

Chicken Fingers, Corn,  
French Fries & Lemonade  
\$8.95

Bowtie Pasta with Marinara Sauce and  
Meatballs & Lemonade  
\$8.95

Hot Dogs with Macaroni & Cheese  
& Lemonade  
\$8.95

**Children's meals are available for  
lunch or dinner and are available only  
to children 12 years old and under.**