# MORNING ENERGY BREAKS

**“The Continental”**
- Assorted Breakfast Breads
- Butter, Jellies & Preserves
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee & Hot Tea

$7.50

**“The Executive Eye Opener”**
- Fresh Sliced Seasonal Fruit
- Ham & Swiss Mini Croissants
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee & Hot Tea

$8.50

**“The Healthy Choice”**
- Seasonal Sliced Fresh Fruit
- Assorted Fruit Yogurt with Granola
- Muffins and Nut Breads
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee & Hot Tea

$8.50

**“The Biscuit Continental”**
- Fresh Sliced Seasonal Fruits
- Fresh Baked Muffins and Cinnamon Rolls
- Country Ham and Sausage Biscuits
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee & Hot Tea

$10.75

## A la Carte Morning Break Selections & Enhancements

- Assorted Bakeries (Danish, Cinnamon Rolls, Muffins, per dozen) ........................................................................ $20.95
- Bagels with Cream Cheese (per dozen) .................................................................................................................. $20.95
- Danish Pastries (per dozen) ................................................................................................................................. $20.95
- Doughnuts (per dozen) ............................................................................................................................................ $13.95
- Fresh Baked Brownies (per dozen) ....................................................................................................................... $17.25
- Fresh Baked Cookies (per dozen) ........................................................................................................................ $15.95
- Fruit Muffins (per dozen) ....................................................................................................................................... $16.25
- Fresh Sliced Seasonal Fruit (per person) .................................................................................................................. $2.75
- Assorted Whole Fruit (each) ................................................................................................................................... $1.50
- Healthy Snack Bars (each) ..................................................................................................................................... $1.25
- Sausage Biscuits (each) .......................................................................................................................................... $1.95
- Ham Biscuits (each) ................................................................................................................................................. $1.95
- Fruit Yogurt (each) ................................................................................................................................................. $2.50

## Beverages

- Apple, Cranberry or Orange Juice (per pitcher) ........................................................................................................ $12.95
- Bottled Apple, Cranberry or Orange Juice (each) ....................................................................................................... $2.25
- Freshly Brewed Regular or Decaf Coffee (per pot) .................................................................................................... $16.25
- Freshly Brewed Regular or Decaf Coffee (per gallon) ............................................................................................... $25.95
- Hot Tea (per bag) ...................................................................................................................................................... $1.75
- Hot Apple Cider (per gallon) .................................................................................................................................... $21.95
- Hot Chocolate (per gallon) ...................................................................................................................................... $21.95
- Iced Tea (per gallon) ................................................................................................................................................. $21.95
- Fruit Punch (per gallon) .......................................................................................................................................... $25.95
- Lemonade (per gallon) .............................................................................................................................................. $21.95
- Bottled Water (each) ................................................................................................................................................ $2.75
- Soft Drinks (each) ................................................................................................................................................... $2.00

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

“Naturally Fresh”
Chilled Medley of Sliced Seasonal Fruit  
Assorted Fruit Yogurt  
Orange, Apple and Cranberry Juice  
Bottled Water  
Freshly Brewed Coffee & Iced Tea  
$7.50

“The Cookie Break”
Chocolate Chip, White Macadamia Nut, Oatmeal  
Raisin, Sugar, and White Chocolate Cherry Cookies  
Assorted Soft Drinks  
Freshly Brewed Coffee & Iced Tea  
$6.50

“The Dash—7th Inning Stretch”
Nathans Slider Hotdogs  
Hot, Soft Pretzels with Mustard  
Peanuts  
Cracker Jacks  
Soft Drinks  
$7.25

“South of the Border”
Jalapeno Mozzarella Cheese Stick with  
Salsa Con Crema  
Tortilla Chips  
Spicy Salsa  
Guacamole & Sour Cream  
Assorted Soft Drinks  
$7.25

“Ice Cream Sundae Break”
Vanilla Ice Cream  
Caramel, Chocolate, Strawberry and Pineapple Toppings  
Whipped Cream and Cherries  
Assorted Fresh Baked Cookies  
Lemonade  
Soft Drinks  
$8.50

“Winter Warm-Up”
Apple Turnovers  
Assorted Fresh Baked Cookies  
Hot Chocolate with Mini Marshmallows  
Freshly Brewed Coffee & Iced Tea  
$7.50

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

### A la Carte PM Break Selections & Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Brownies (per dozen)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Fresh Baked Cookies (per dozen)</td>
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</tr>
<tr>
<td>Fresh Sliced Seasonal Fruit (per person)</td>
<td>$2.75</td>
</tr>
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<td>Assorted Whole Fruit (each)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Large Soft Pretzels with Mustard (per dozen)</td>
<td>$16.95</td>
</tr>
<tr>
<td>Chips and French Onion Dip (serves 20)</td>
<td>$19.00</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa (serves 20)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Herb Infused Hummus with Toasted Pita (serves 20)</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cracker Jacks (per individual box)</td>
<td>$1.95</td>
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<tr>
<td>Party Mix (serves 20)</td>
<td>$10.95</td>
</tr>
<tr>
<td>Mixed Nuts (serves 20)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Healthy Snack Bars (each)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Fruit Yogurt (each)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Candy Bars (each)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Specialty Ice Cream Bars (per dozen)</td>
<td>$26.95</td>
</tr>
</tbody>
</table>

### Beverages

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</table>

A customary 20% taxable service charge and current sales tax will be added to all prices.
All prices subject to change.
The Hawthorne Inn & Conference Center

BREAKFAST

PLATED OPTIONS

“The All American Plate”
- Fluffy Scrambled Eggs
- Breakfast Potatoes or Southern Style Grits
- Crispy Bacon or Country Sausage
- Homemade Biscuits
- Butter, Jellies & Preserves
- Orange Juice
- Freshly Brewed Coffee
- $10.50

“Twin City Casserole”
- Deluxe Breakfast Casserole with Eggs and
  Your Choice of 3 Ingredients: Bacon, Ham Sausage, Cheddar Cheese, Swiss Cheese
  Green Peppers, or Onions
- Home Fries
- Homemade Biscuit with Butter and Jelly
- Orange Juice
- Freshly Brewed Coffee
- $11.50

Plated Breakfast Enhancements
- French Toast with Hot Maple Syrup ................................................................. $2.95
- Home Style Sausage Gravy for Biscuits ................................................................ $1.95
- Fruit Yogurt .......................................................................................................... $2.50
- Tomato V8 Juice or Grape Juice .......................................................................... $1.95
- Milk ........................................................................................................................ $1.95

BUFFET OPTIONS

“The Traditional Breakfast Buffet”
- Fresh Sliced Seasonal Fruit
- Fluffy Scrambled Eggs
- Crispy Bacon
- Country Sausage Patties
- Breakfast Potatoes
- Southern Style Grits
- Assorted Danish Style Pastries
- Fruit Muffins
- Homemade Biscuits
- Butter, Jellies & Preserves
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee
- $14.95

“Southern Buffet”
- Fresh Sliced Seasonal Fruit
- Fluffy Scrambled Eggs
- Home Style Biscuits with Sausage Gravy
- French Toast with Hot Maple Syrup
- Southern Style Grits and Shredded Cheese
- Crispy Bacon
- Assorted Breakfast Breads
- Butter, Jellies & Preserves
- Orange, Apple and Cranberry Juice
- Freshly Brewed Coffee
- $14.50

Breakfast Buffets Require a Minimum of 25 Guests.

Breakfast Buffet Enhancements
- Omelet Station ($35 per hour attendant fee applies) ........................................... $4.00
- Warm Cinnamon Rolls ....................................................................................... $1.75
- Fruit Yogurt .......................................................................................................... $2.50
- Tomato V8 Juice or Grape Juice .......................................................................... $1.50
- Milk ........................................................................................................................ $1.95

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

“Create Your Own Brunch”

**Choice of One:**
- Smoked Salmon Display
- Domestic Cheese Display

**Choice of Two:**
- Marinated Vegetable Salad
- Tomato, Onion and Cucumber Salad
- Fruit Salad
- Cole Slaw
- Pasta Salad
- Greek Salad
- Macaroni Salad

**Choice of Two:**
- Bacon
- Sausage Patties
- Baked Ham
- Country Ham

**Choice of Two:**
- Chicken Marsala
- Chicken Parmesan
- Grilled Chicken with Roasted Red Pepper Cream Sauce
- Grilled Chicken Teriyaki
- Grilled Salmon with Dill Sauce
- Blackened Tuna
- Sliced Roast Sirloin with Mushroom Sauce
- Sliced Pork Loin with Apple Chutney

**Choice of Two:**
- Fluffy Scrambled Eggs
- Belgium Waffles served with Maple Syrup
- French Toast served with Maple Syrup
- Pancakes served with Maple Syrup
- Cheese Blintzes served with Fruit Topping
- Breakfast Casserole

**Choice of One:**
- Sautéed Vegetable Medley
- Green Beans Almandine
- Broccoli with Lemon Butter
- Cinnamon Glazed Carrots

**Choice of One:**
- Breakfast Potatoes
- Oven Roasted Potatoes
- Southern Cheese Grits
- Rice Pilaf
- Citrus Rice
- Fried Rice

Served with Orange, Apple and Cranberry Juice
Freshly Brewed Coffee
Assorted Pastry, Muffin and Croissant Display with Butter and Jellies
Assorted Dessert Display
$31.95

Add an Omelet Station to this menu for $5.00 per person, plus $35 Attendant Fee, per hour.

**Requires a minimum of 40 guests. Brunch is served from 10:00am–2:00pm.**
# HAWTHORNE MIDDAY LUNCH BUFFET

**Salads**
- Marinated Vegetable Salad
- Tossed Garden Salad
- Caesar Salad
- Marinated Pasta Salad
- Potato Salad
- Fresh Fruit Bowl
- Tortellini Salad

**Entrées**
- Bone-In Herb Roasted Chicken
- Crispy Fried Chicken
- Chicken Jambalaya
- Grilled Chicken with Honey Bourbon Glaze
- Chicken Alfredo
- Sesame Chicken Stir Fry
- Moravian Chicken Pie
- Sliced Turkey with Gravy
- Sliced Roast Beef with Bordelaise Sauce
- Beef Tips with Grilled Red Peppers & Onions
- Glazed Baked Ham
- Carolina Pork Barbecue
- Roast Pork Loin with Port Wine Demi-Glace
- Baked Tilapia with Lemon Butter
- Battered Cod
- Meat or Vegetable Lasagna
- Baked Ziti
- Pasta Primavera with Olive Oil

**Vegetables and Starches**
- Broccoli with Cheese Sauce
- Green Beans
- Corn O'Brien
- Baked Beans
- Medley of Broccoli, Cauliflower and Carrots
- Fried Squash
- Squash Casserole
- Mixed Greens
- Honey Ginger Baby Carrots
- Cornbread Stuffing
- Macaroni and Cheese
- Oven Roasted Potatoes
- Sweet Potato Casserole
- Scalloped Potatoes
- Fluffy Mashed Potatoes with Gravy
- White Rice
- Fried Rice
- Rice Pilaf

**Choice of:**
- 2 Salads
- 3 Sides (Vegetables & Starches)
- Served with Rolls and Butter, Assorted Dessert Table, Freshly Brewed Coffee & Iced Tea

**Pricing:**
- Choice of 2 Entrées: $19.25
- Choice of 3 Entrées: $22.50
- Choice of 4 Entrées: $25.50
- Additional Vegetable or Starch: $2.00 per person

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

A la Carte Lunch Buffet Enhancements

Cup of Soup (maximum of one soup choice per event, maximum of 50 guests) ................ $3.50
  Chicken & Corn Chowder
    Vegetable
    Cream of Broccoli
    Chili
    Black Bean
    Seafood Bisque
    Cream of Potato

Fresh Baked Brownies (per dozen) ................................................................. $17.25
Fresh Baked Cookies (per dozen) ................................................................. $15.65
Fresh Sliced Seasonal Fruit (per person) ................................................... $2.75
Assorted Whole Fruit (each) ............................................................................. $1.50

Beverages

Apple, Cranberry or Orange Juice (per pitcher) ................................................. $12.95
Bottled Orange, Apple, or Cranberry Juice (each) ............................................. $2.50
Freshly Brewed Regular or Decaf Coffee (per pot) ......................................... $16.25
Freshly Brewed Regular or Decaf Coffee (per gallon) ...................................... $25.95
Hot Tea (per bag) .............................................................................................. $1.75
Hot Apple Cider (per gallon) ............................................................................ $21.95
Hot Chocolate (per gallon) ............................................................................. $21.95
Fruit Punch (per gallon) ................................................................................... $25.95
Lemonade (per gallon) .................................................................................... $21.95
Bottled Water (each) ....................................................................................... $2.75
Soft Drinks (each) ............................................................................................ $2.00

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

“Cookout”
Grilled Beef Burgers
Served with Assorted Sliced Cheeses
Lettuce, Tomatoes, Onions, Pickles and Condiments
Potato Salad, Creamy Cole Slaw
Old Fashioned Baked Beans
Potato Chips
Fresh Fruit Cobbler with Ice Cream
Freshly Brewed Iced Tea
$18.50
Add-On: Hot Dogs with Chili & Relish
$2.50 per person

“Salad Bar”
Shredded Cheddar Cheese, Bleu Cheese
Cherry Tomatoes, Cucumbers
Shredded Carrots, Red Onions
Red and Green Peppers
Mandarin Oranges, Pecans
Croutons, Bacon Bits, Chopped Egg
Chicken Breast Strips, Grilled London Broil
Pasta Salad, Potato Salad
Dressings: Ranch, Italian Herb
Balsamic Vinaigrette, Tomato Basil Vinaigrette
Bleu Cheese, Oriental Sesame
Fresh Baked Cookies
Freshly Brewed Iced Tea
$17.00

“The Delicatessen”
Tossed Garden Salad
Sliced Deli Meats and Assorted Breads
American and Swiss Cheese
Lettuce, Tomato, Onions, and Pickles
Potato Salad, Tortellini Salad
Potato Chips
Condiments
Fresh Baked Cookies
Freshly Brewed Iced Tea
$17.00
Add-On: Chicken Salad or Tuna Salad
$2.00 per person

“Fiesta Latina”
Southwest Salad, Chips & Salsa
Beef Tamales
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
Freshly Brewed Iced Tea
$18.00

“Hot Sandwich Bar”
Barbeque Coleslaw, Macaroni Salad
Pulled BBQ Pork
Chopped Beef Brisket
Assorted Sliced Cheeses
Tomatoes, Lettuce, Onions, Dijon Mustard
Mayonnaise and Horseradish Sauce
Sandwich Rolls
Potato Chips and Pickle Spears
Cream Pies and Fresh Baked Brownies
Freshly Brewed Iced Tea
$18.00

Requires a minimum of 25 Guests. Lunch is served from 11:00am—2:00pm.

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All prices subject to change.
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HOT SANDWICHES

**Philly Steak & Cheese**
Marinated Steak with Green Peppers, Onions, and Mozzarella Cheese
$13.95

**Grilled Chicken**
Grilled Chicken on Ciabatta Bread with Roasted Red Pepper Pesto Mayonnaise
$13.95

Hot Sandwiches are for a maximum of 50 guests.

COLD SANDWICHES/WRAPS

**The Kaiser Club**
Sliced Ham and Turkey with Bacon, Lettuce, Tomato and Swiss Cheese
$12.95

**Chicken Salad Croissant**
Fresh Made Chicken Salad on Croissant, served with Lettuce and Tomato
$12.95

**Roast Beef**
Sliced Peppered Roast Beef with Aged Cheddar Cheese on a Kaiser Roll
$12.95

**Veggie Wrap**
Grilled Peppers, Onions, and Mushrooms with Provolone Cheese Wrapped in a Flour Tortilla, served with Lettuce and Tomato
$12.95

All sandwiches/wraps are served with:
Pasta Salad
Pickle Spear
Fresh Baked Cookies
Freshly Brewed Iced Tea

Make it a “To Go” Boxed Lunch: Choice of Cold Sandwich/Wrap served with Pasta Salad, Pickle Spear, Fresh Baked Cookies and Bottle Water.

Lunch is served from 11:00am—2:00pm.
PLATED LUNCHES

All Lunch Events are between the hours of 11am and 2pm.
Maximum of two entrée selections.
Guests must pre-select entrées and they must be clearly marked on place cards.

Starters (Choice of One)
House Salad
Caesar Salad
Spinach Salad

Entrée
Eggplant Parmesan served with a Side of Pasta and Chef’s Choice of Vegetable ............$15.95
Pasta Primavera with Sautéed Vegetables & Parmesan Cheese tossed in Olive Oil** $15.95
Broiled Tilapia with Lemon Caper Butter ........................................................................ $17.95
Fried Bone-In Chicken Breast ....................................................................................... $15.95
Bone-In Herb Roasted Chicken Breast ........................................................................ $15.95
Sesame Chicken Stir Fry ............................................................................................... $15.95
Grilled Chicken with Roasted Red Pepper Cream Sauce ........................................ $16.95
Grilled Teriyaki Chicken Breast ................................................................................... $16.95
Chicken Cordon Bleu ....................................................................................................... $18.95
Chicken Florentine, Stuffed with Spinach, Mozzarella & Onion ............................... $18.95
Cheese Ravioli in Marinara Sauce ................................................................................ $15.95
Marinated Chipotle Grilled Bone-In Pork Chop ........................................................... $15.95
Home Style Meatloaf ...................................................................................................... $14.95
Sliced Roast Sirloin of Beef with Au Jus ....................................................................... $16.95
London Broil with Bordelaise Sauce ............................................................................. $17.95
Char Broiled Ribeye ........................................................................................................ $19.95

Dessert Selections (Choice of One)
Strawberry Layer Cake, Double Chocolate Cake, Carrot Cake, German Chocolate Cake,
Coconut Cream Pie, Carmel Nut Apple Pie, Chocolate Mousse, or Coconut Cake

Served With
Chef’s Selection of Fresh Vegetable*  
Chef’s Selection of Potato or Rice*  
Rolls and Butter  
Freshly Brewed Coffee and Iced Tea  
*unless otherwise noted  
**no additional starch or vegetable

Lunch is served from 11:00am—2:00pm.

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

## Salads
- Marinated Vegetable Salad with Fresh Mozzarella
- Tossed Garden Salad
- Caesar Salad
- Marinated Pasta Salad
- Fresh Fruit Bowl
- Tortellini Salad

## Entrées
- Crispy Fried Chicken
- Bone-In Herb Roasted Chicken
- Chicken Cordon Bleu
- Chicken in a Roasted Red Pepper
- Cream Sauce
- Chicken Alfredo
- Chicken Teriyaki
- Chicken Marsala
- Chicken with Lemon Caper Butter
- Rosemary Garlic Roasted Chicken
- Sliced Turkey with Gravy
- Sliced Sirloin of Beef in a Port Wine Demi-Glace
- London Broil with Bordelaise Sauce
- Sliced Pork Loin with Apricot Chutney
- Seafood Creole
- Meat or Vegetable Four Cheese Lasagna
- Glazed Baked Ham
- Barbeque Pork Ribs
- Seafood Alfredo with Bowtie Pasta
- Grilled Salmon with Lemon Dill Sauce

## Vegetables and Starches
- Green Beans Almandine
- Broccoli Au Gratin
- Glazed Baby Carrots
- English Peas with Pearl Onions
- Scalloped Tomatoes
- Medley of Broccoli, Cauliflower and Carrots
- Medley of Zucchini, Squash and Red Peppers
- Stir Fry Vegetables with Ginger and Garlic
- Sugar Snap Peas with Red Peppers
- Corn Bread Stuffing
- Sweet Potato Soufflé
- Parsley New Potatoes
- Redskin Mashed Potatoes
- Potatoes Au Gratin
- Oven Roasted Potatoes
- Bowtie Pasta Tossed in Olive Oil
- Macaroni & Cheese
- Blend of Wild and Long Grain Rice
- White Rice

### Choice of:
- 2 Salads
- 3 Sides (Vegetables & Starches)

Served with Rolls and Butter, Assorted Dessert Table, Freshly Brewed Coffee & Iced Tea

### Pricing:
- Choice of 2 Entrées: $23.95
- Choice of 3 Entrées: $27.95
- Choice of 4 Entrées: $31.95

Additional Vegetable or Starch: $2.00 per person

**Requires a minimum of 25 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.
# THEMED DINNER BUFFETS

### “Island Feast”
- Tossed Garden Salad
- Pineapple, Citrus & Coconut Salad
- Polynesian Pepper Steak
- Pineapple Honey Glazed Chicken
- Jamaican Jerk 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

**Price:** $30.95

### “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

**Price:** $29.95

### “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

**Price:** $29.95

### “Mexican Fiesta”
- Southwest Salad
- Chips & Salsa
- Chicken 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

**Price:** $28.95

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**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

$36.95

“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

$30.95

“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

$29.95

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

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 include a fruit cup, are available for lunch or dinner and are for children 12 years old and younger.

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

Maximum of two entrée selections.
*Guests must pre-select entrées and they must be clearly marked on place cards.*

#### Starters (Choice of One)

- House Salad
- Caesar Salad
- Spinach Salad

Soup du Jour (maximum of 50 people)

#### Entrée

- Bowtie Pasta with Feta Cheese & Sundried Tomatoes tossed in Olive Oil (no starch)......$18.95
- Vegetable Tartlet Filled with Crisp Vegetables, Sundried Tomatoes, & Parmesan Cheese with a Roasted Red Pepper Coulis (no additional vegetable) .....$19.95
- Grilled Salmon Filet with Dill Sauce .................................................................$23.95
- Blackened Chicken Alfredo ..............................................................................$20.95
- Bone-In Lemon Herb Roasted Chicken ............................................................$19.95
- Chicken Marsala with Sautéed Mushrooms ......................................................$20.95
- Grilled Teriyaki Chicken ..................................................................................$20.95
- Apple Pecan Stuffed Chicken Breast with Fresh Rosemary Sauce ...............$20.95
- Grilled Chicken with Sundried Tomato Cream Sauce ...................................$20.95
- Chicken Florentine, Stuffed with Spinach, Mozzarella & Onion ...................$20.95
- Chicken with Lemon Caper Butter .................................................................$20.95
- Chicken Cordon Bleu ........................................................................................$21.95
- Medallions of Pork Loin with Apple Citrus Coulis .........................................$19.95
- Grilled London Broil with Bordelaise Sauce ...................................................$20.95
- Sliced Sirloin of Beef with Au Jus ....................................................................$19.95
- Prime Rib of Beef (9 oz) ..................................................................................$26.95
- Prime Rib of Beef (12 oz) ................................................................................$28.95
- Filet Mignon (8 oz) ...........................................................................................$29.95
- Duo of Poached Salmon and Chicken with Chive Dill Sauce .........................$23.95
- Petit Filet Mignon (4oz) with Port Wine Demi Glace Grilled Chicken ..........$24.95
- Petit Filet Mignon (4oz) and Crab Cake ...........................................................$29.95
- Petit Filet Mignon (4oz) and Stuffed Shrimp ..................................................$29.95
- Triple Medallion Plate of Pork, Beef Filet, and Chicken
  with Port Wine Rosemary Sauce (3 oz each) ...................................................$25.95

#### Dessert Selections (Choice of One)

- Strawberry Layer Cake, Double Chocolate Cake, Carrot Cake, German Chocolate Cake,
- Coconut Cream Pie, Carmel Nut Apple Pie, Chocolate Mousse, or Coconut Cake

#### Served With

- Chef’s Selection of Fresh Vegetable
- Chef’s Selection of Potato or Rice
- Rolls and Butter
- Freshly Brewed Coffee & Iced Tea

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.
RECEPTION PACKAGES

**Cold Hors d'oeuvres**
Vegetable Tray with Dill Dip  
Cheese and Fruit Tray with Crackers  
Assorted Finger Sandwiches  
Smoked Turkey with Herbed Cheese Pinwheels  
Tomato Basil Bruschetta  
Herb Infused Hummus with Toasted Pita  
Petit Fours

**Hot Hors d'oeuvres**
Chicken Fingers with Honey Mustard and Barbeque Dipping Sauce  
Chicken Potstickers  
Southwest Chicken Quesadillas  
Swedish Meatballs  
Italian Meatballs  
Cocktail Pizzas  
Assorted Quiche  
Chinese Egg Rolls with Plum Sauce  
Spinach Artichoke Dip served with French Bread Rounds  
Spanakopita  
Cheese Straws  
Jalapeno Cheese Sticks served with Salsa con Crema  
Raspberry & Pecan Brie en Croute

<table>
<thead>
<tr>
<th>Selection</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>2 Hot Items and 3 Cold Items</td>
<td>$17.00</td>
</tr>
<tr>
<td>II</td>
<td>3 Hot Items and 3 Cold Items</td>
<td>$19.00</td>
</tr>
<tr>
<td>III</td>
<td>4 Hot Items and 4 Cold Items</td>
<td>$21.00</td>
</tr>
</tbody>
</table>

**One Choice of Beverage is Included**
- Punch
- Lemonade
- Iced Tea
- Coffee

Food to be replenished for a 90 minute period.  
Requires a minimum of 40 guests.

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

<table>
<thead>
<tr>
<th>Display Name</th>
<th>Description</th>
<th>Price Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>“Chef’s Cheese &amp; Fruit Tray”</strong></td>
<td>Assorted Cheeses with Sliced Seasonal Fruit, Served with Assorted Crackers</td>
<td>$135.00 (serves 50 guests)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$245.00 (serves 100 guests)</td>
</tr>
<tr>
<td><strong>“Cold Cut Tray”</strong></td>
<td>Sliced and Rolled Roast Beef, Ham, Turkey Breast, Capicola, and Salami, Accompanied by an Assortment of Rolls and Condiments</td>
<td>$165.00 (serves 50 guests)</td>
</tr>
<tr>
<td><strong>“Chef’s Fresh Vegetable Tray”</strong></td>
<td>Fresh Broccoli, Carrots, Celery, Cherry Tomatoes, Cauliflower and Olives, Accompanied by Dill Dip</td>
<td>$85.00 (serves 50 guests)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>“International Cheese Board”</strong></td>
<td>Brie, Gouda, Havarti, and Cheddar Cheeses, Garnished and served with Assorted Crackers</td>
<td>$135.00 (serves 50 guests)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$245.00 (serves 100 guests)</td>
</tr>
<tr>
<td><strong>“Antipasto Display”</strong></td>
<td>Salami, Capicola, Pepperoni, Marinated Artichokes, Mushrooms and Vegetables, Roasted Red Peppers, Kalamata Olives, Italian Cheeses and Garlic Bread Sticks</td>
<td>$135.00 (serves 50 guests)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$245.00 (serves 100 guests)</td>
</tr>
<tr>
<td><strong>“Bread Pudding Dessert Tray”</strong></td>
<td>Bread Pudding with Bourbon Pecan Sauce</td>
<td>$75.00 (serves 35-40 guests)</td>
</tr>
</tbody>
</table>

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

**Cold Hors d’oeuvres**

- Deviled Eggs .......................................................... $45.00
- Cheddar Cheese Ball .................................................. $50.00
- Tomato Basil Bruschetta ........................................... $50.00
- Herb Infused Hummus served with Toasted Pita ............. $55.00
- Spirals of Smoked Turkey with Herb Cream Cheese Wraps .. $55.00
- Assorted Finger Sandwiches filled with Ham Salad, Tuna Salad, or Pimento Cheese ......... $55.00
- Cheese Cake Tartlets .................................................. $65.00
- Petit Fours .................................................................. $65.00
- Pastry Shells Stuffed with Herb Cheese, Crab Mousse, Spinach Artichoke ............ $65.00
- Assorted Mini Desserts in Filo Pastry ............................... $85.00
- Gourmet Dessert Display ................................................ $95.00
- Smoked Salmon served with capers, lemons, whipped cream cheese, chopped egg, and onion .................. $195.00
- Jumbo Shrimp ................................................................ Market Price

**Hot Hors d’oeuvres**

- Jalapeno Cheese Sticks served with Salsa con Crema ........ $55.00
- Cajun Fried Catfish served with Remoulade Sauce ............... $55.00
- Chicken Drumettes served with Bleu Cheese and Ranch Dressing ............. $60.00
- Egg Rolls served with Chinese Mustard and Plum Sauce .............. $60.00
- Swedish Meatballs ................................................................ $65.00
- Italian Meatballs ................................................................ $65.00
- Spicy Cheese Straws ........................................................ $65.00
- Assorted Petit Quiche ...................................................... $70.00
- Party Size Country Ham Biscuits ....................................... $70.00
- Spinach Artichoke Dip served with Toast Rounds ................. $70.00
- Cocktail Pizzas ................................................................ $75.00
- Crispy Chicken Fingers served with Honey Mustard and Barbeque Dipping Sauce .... $75.00
- BBQ Baby Back Ribs (Pork Ribs) ....................................... $80.00
- Spanikopita ..................................................................... $85.00
- Mini Crab Cakes ................................................................ $85.00
- Southwest Chicken Quesadillas ........................................ $95.00
- Chicken Potstickers served with Plum Sauce ....................... $100.00
- Nathans Slider Hotdogs ................................................... $105.00
- Raspberry & Pecan Brie en Croute ................................... $110.00
- Beef Hibachi Skewers ..................................................... $120.00
- Crab Rangoon ............................................................... $120.00
- Beef Wellington en Croute ............................................... $140.00
- Crab & Shrimp Dip served with Pita Chips ......................... $195.00

All hors d’oeuvres priced per 50 pieces.

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

**“Stir Fry Station”**
- Chicken, Beef, Pork, Shrimp
- Stir Fry Vegetables
- Lo Mein Noodles
- Soy Sauce, Duck Sauce, Spicy Mustard
  $8.95

**“Fajita Station”**
- Chicken and Beef
- Peppers & Onions
- Shredded Cheese, Pico De Gallo
- Sour Cream
- Flour Tortillas
  $8.95
- Add Shrimp: $2.95

**“Pasta Station”**
- Cheese Filled Tortellini
- Bowtie Pasta
- Marinara Sauce
- Pesto Cream Sauce
  $4.75
- Add Sautéed Shrimp: $2.95
- Add Grilled Chicken: $1.95
- Add Grilled Chicken and Sautéed Shrimp: $3.95

**“Dessert Station”**
- Bananas Foster
- Cherries Jubilee
  $6.95

Each action station requires a $35 attendant fee per hour.
One attendant is required per every 75 guests.
**Action Stations must be accompanied by other reception items or meals.**

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CARVING STATIONS

**“Herb Roasted Pork Loin”**
- $75.00 (serves 30 guests)

**“Carved Top Round of Beef”**
- $195.00 (serves 60 guests)

**“Roast Tenderloin of Beef”**
- Market Price (serves 30 guests)

**“Smoked Turkey Breast”**
- $125.00 (serves 50 guests)

**“Baked Boneless Ham”**
- $135.00 (serves 50 guests)

**“Carved Prime Rib of Beef”**
- Market Price (serves 40-50 guests)

All Carving Station Meats will be carved in the room and served with rolls and appropriate sauces and condiments.

Each carving station requires a $35 carver fee per hour.
**Carving Stations must be accompanied by other reception items or meals.**

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

**Hosted Hourly Open Bar**
~Based on the Meal Guarantee~

<table>
<thead>
<tr>
<th>1st Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer &amp; Wine Only</td>
<td>$8.00</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$11.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$14.50</td>
</tr>
</tbody>
</table>

**Per Drink Bar**

<table>
<thead>
<tr>
<th></th>
<th>Hosted</th>
<th>Open Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$3.50</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$4.50</td>
<td>$5.00</td>
<td></td>
</tr>
<tr>
<td>Wine by the Glass</td>
<td>$6.50</td>
<td>$7.00</td>
<td></td>
</tr>
<tr>
<td>Call Brand Liquor</td>
<td>$6.50</td>
<td>$7.00</td>
<td></td>
</tr>
<tr>
<td>Premium Brand Liquor</td>
<td>$7.50</td>
<td>$8.00</td>
<td></td>
</tr>
<tr>
<td>Cordials</td>
<td>On Request</td>
<td>On Request</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.00</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.75</td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td>Champagne Toast</td>
<td>$6.00</td>
<td>Not available</td>
<td></td>
</tr>
</tbody>
</table>

**Bar Enhancements**

<table>
<thead>
<tr>
<th></th>
<th>Domestic: $275.00</th>
<th>Imported: On Request</th>
</tr>
</thead>
<tbody>
<tr>
<td>Keg of Beer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>House Wine</td>
<td>$22.95 per bottle</td>
<td></td>
</tr>
<tr>
<td>Champagne</td>
<td>$23.95 per bottle</td>
<td></td>
</tr>
<tr>
<td>Champagne Mimosa</td>
<td>$35.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$35.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Sparkling White Grape Juice</td>
<td>$9.95 per bottle</td>
<td></td>
</tr>
</tbody>
</table>

**Bartender Fee & Minimums:** There is a $20.00 per hour, per bartender fee and a $150.00 minimum sales required for all host and cash bars. If the bar revenue falls below the $150.00 minimum the difference is charged to the event account. Bartender fees and Host Bar sales are subject to our 20% service charge and current sales tax.

The Hawthorne Inn as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the North Carolina Law. It is a policy, therefore, that all alcoholic beverages must be supplied by the hotel and must not be removed from the premises. North Carolina law requires the Hotel to provide bartenders for all functions when alcohol is purchased from the Hotel.
### BAR SELECTIONS

#### Call Brand

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourbon</td>
<td>Old Grand Dad</td>
</tr>
<tr>
<td>Sour Mash</td>
<td>Jack Daniel’s</td>
</tr>
<tr>
<td>Scotch</td>
<td>Dewar’s</td>
</tr>
<tr>
<td>Vodka</td>
<td>Smirnoff</td>
</tr>
<tr>
<td>Gin</td>
<td>Beefeater</td>
</tr>
<tr>
<td>Blend</td>
<td>Seagram’s VO</td>
</tr>
<tr>
<td>Tequila</td>
<td>Jose Cuervo</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Silver</td>
</tr>
</tbody>
</table>

#### Premium Brand

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourbon</td>
<td>Maker’s Mark</td>
</tr>
<tr>
<td>Scotch</td>
<td>Chivas Regal</td>
</tr>
<tr>
<td>Vodka</td>
<td>Absolut</td>
</tr>
<tr>
<td>Gin</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Blend</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Tequila</td>
<td>Jose Cuervo</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Select</td>
</tr>
</tbody>
</table>

#### House Wine

- Chardonnay: Canyon Road Vineyards
- White Zinfandel: Canyon Road Vineyards
- Pinot Grigio: Canyon Road Vineyards
- Cabernet: Canyon Road Vineyards
- Merlot: Canyon Road Vineyards
- Pinot Noir: Canyon Road Vineyards

#### Domestic Beer

- Budweiser*
- Bud Light*
- Michelob Ultra
- Miller Lite*
- O’Doul’s Amber

#### Imported Beer

- Blue Moon
- Corona Extra*
- Corona Light
- Heineken*
- Sam Adams Seasonal
- Stella Artois
- Dos Equis Amber Lager

* Unless otherwise requested, only beer options marked with an asterisk will be included on Host/Cash Bars.