

## 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

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### *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

## 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 Melting Pot”*

Havarti Cheese Fondue, and  
Milk Chocolate Fondue, served with  
Sliced Apples, Fresh Strawberries  
Pound Cake and Tortilla Chips  
Freshly Brewed Iced Tea  
(Minimum of 20 people)  
\$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

### *“Sweet & Salty”*

Potato Chips with French Onion Dip  
Tortilla Chips with Salsa  
Snack Mix  
Assorted Candy Bars  
Bottled Water & Soft Drinks  
\$7.50

### *“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

## MORE AFTERNOON ENERGY BREAKS

### *A la Carte PM Break Selections & Enhancements*

Fresh Baked Brownies (per dozen) .....	\$17.50
Fresh Baked Cookies (per dozen) .....	\$15.95
Fresh Sliced Seasonal Fruit (per person) .....	\$2.75
Assorted Whole Fruit (each).....	\$1.50
Large Soft Pretzels with Mustard.....	\$16.95
Chips and French Onion Dip (serves 20).....	\$19.00
Tortilla Chips with Salsa (serves 20) .....	\$26.00
Herb Infused Hummus with Toasted Pita (serves 20) .....	\$35.00
Cracker Jacks (per individual box) .....	\$1.95
Party Mix (serves 20).....	\$10.95
Mixed Nuts (serves 20).....	\$16.50
Healthy Snack Bars (each) .....	\$1.25
Fruit Yogurt (each).....	\$2.50
Assorted Candy Bars (each) .....	\$1.75
Specialty Ice Cream Bars (per dozen) .....	\$26.95

### *Beverages*

Apple, Cranberry or Orange Juice (per pitcher) .....	\$12.95
Bottled Apple, Cranberry and 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

## 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

## 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 One:***

Sautéed Vegetable Medley  
Green Beans Almandine  
Broccoli with Lemon Butter  
Cinnamon Glazed Carrots

***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:***

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

### Vegetables and Starches

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

## 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

## 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

### *“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

### *“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

### *“Taste of Italy”*

Caesar or Tossed Garden Salad  
Chicken Parmesan  
Penne Pasta and Cheese Tortellini with  
Marinara and Alfredo Sauces  
Meatballs, Garlic Bread Sticks  
Cannoli  
Freshly Brewed Iced Tea  
\$18.00

### *“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

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**Requires a minimum of 25 Guests. 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.



## SALADS

### *Teriyaki Chicken Salad*

Grilled Teriyaki Chicken Breast Strips on Mixed Greens with Fried Chinese Noodles with Julienne Snow Peas, Mandarin Oranges, and Shredded Carrots served with Oriental Sesame Dressing  
\$14.95

### *Grilled Salmon Salad*

Grilled Salmon Over Mixed Greens with Candied Pecans, Bleu Cheese Crumbles, and Cherry Tomatoes served with Oriental Sesame Dressing  
\$15.95

### *Flank Steak Salad*

Marinated Grilled London Broil over Mixed Greens with Bleu Cheese, Red Peppers, and Tomatoes, served with Balsamic Vinaigrette  
\$14.95

### *Cobb Salad*

Fresh Chopped Romaine with Chicken, Hard Boiled Egg, Bleu Cheese, Tomatoes, Bacon, Spring Onion and Avocado served with Apple Cider Vinaigrette  
\$14.95

### *Trio Salad Plate*

Three Homemade Salads served on a Bed of Lettuce with Pita Wedges  
Garnished with Hard Boiled Egg

#### **Choice of Two:**

Chicken Salad  
Tuna Salad  
Shrimp Salad  
Ham Salad

#### **Choice of One:**

Tortellini Salad  
Pasta Salad  
Marinated Vegetable Salad  
Potato Salad  
Macaroni Salad

\$14.95

#### **All salads are served with:**

Brownie Square  
Freshly Brewed Iced Tea

**Salads are for a maximum of 50 guests.  
Lunch is served from 11:00am—2:00pm.**

## 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.**

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## COLD SANDWICHES/WRAPPS

### *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.**

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

### Vegetables and Starches

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

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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.

## 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  
\$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  
\$26.95

### *"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  
\$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  
\$28.95

**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  
\$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.**

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

## 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.**

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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 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

Selection I	2 Hot Items and 3 Cold Items	\$17.00 per person
Selection II	3 Hot Items and 3 Cold Items	\$19.00 per person
Selection III	4 Hot Items and 4 Cold Items	\$21.00 per person

### *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.**



## RECEPTION TRAYS & DISPLAYS

### *"Chef's Cheese & Fruit Tray"*

Assorted Cheeses with Sliced Seasonal Fruit  
Served with Assorted Crackers  
\$135.00 (serves 50 guests)  
\$245.00 (serves 100 guests)

### *"Cold Cut Tray"*

Sliced and Rolled Roast Beef  
Ham, Turkey Breast, Capicola, and Salami  
Accompanied by an Assortment of Rolls  
and Condiments  
\$165.00 (serves 50 guests)

### *"Chef's Fresh Vegetable Tray"*

Fresh Broccoli, Carrots, Celery  
Cherry Tomatoes, Cauliflower and Olives  
Accompanied by Dill Dip  
\$85.00 (serves 50 guests)

### *"International Cheese Board"*

Brie, Gouda, Havarti, and Cheddar Cheeses  
Garnished and served with  
Assorted Crackers  
\$135.00 (serves 50 guests)  
\$245.00 (serves 100 guests)

### *"Antipasto Display"*

Salami, Capicola, Pepperoni  
Marinated Artichokes, Mushrooms and Vegetables,  
Roasted Red Peppers  
Kalamata Olives, Italian Cheeses and  
Garlic Bread Sticks  
\$135.00 (serves 50 guests)  
\$245.00 (serves 100 guests)

### *"Bread Pudding Dessert Tray"*

Bread Pudding with Bourbon Pecan Sauce  
\$75.00 (serves 35-40 guests)

## 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.**

## 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)

### "Smoked Turkey Breast"

\$125.00 (serves 50 guests)

### "Carved Top Round of Beef"

\$195.00 (serves 60 guests)

### "Baked Boneless Ham"

\$135.00 (serves 50 guests)

### "Roast Tenderloin of Beef"

Market Price (serves 30 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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## BEVERAGES

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

	1st Hour	Additional Hours
Beer & Wine Only	\$8.00	\$7.00
Call Brands	\$11.50	\$10.00
Premium Brands	\$14.50	\$11.00

### *Per Drink Bar*

	Hosted	Open Bar	Cash Bar
Domestic Beer	\$3.50		\$4.00
Imported Beer	\$4.50		\$5.00
Wine by the Glass	\$6.50		\$7.00
Call Brand Liquor	\$6.50		\$7.00
Premium Brand Liquor	\$7.50		\$8.00
Cordials	On Request		On Request
Soft Drinks	\$2.00		\$2.00
Bottled Water	\$2.75		\$3.00
Champagne Toast	\$6.00		Not available

### *Bar Enhancements*

Keg of Beer	Domestic: \$275.00	Imported: On Request
House Wine	\$22.95 per bottle	
Champagne	\$23.95 per bottle	
Champagne Mimosa	\$35.00 per gallon	
Champagne Punch	\$35.00 per gallon	
Sparkling White Grape Juice	\$9.95 per bottle	

**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.

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## BAR SELECTIONS

### Call Brand

Bourbon	Old Grand Dad
Sour Mash	Jack Daniel's
Scotch	Dewar's
Vodka	Smirnoff
Gin	Beefeater
Blend	Seagram's VO
Tequila	Jose Cuervo
Rum	Bacardi Silver

### Premium Brand

Bourbon	Maker's Mark
Scotch	Chivas Regal
Vodka	Absolut
Gin	Tanqueray
Blend	Crown Royal
Tequila	Jose Cuervo
Rum	Bacardi Select

### 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.

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