

HAWTHORN DINNER PACKAGES

55 PER PERSON

- 1st: Soup or Avocado Caesar
- 2nd: King Salmon, 6oz CAB Filet Mignon, Roasted Chicken or Pork Chop
- 3rd: Mascarpone Cheesecake or Apple Tart Tatin

65 PER PERSON

- 1st: Soup, Avocado Caesar, or Rainbow Kale Salad
- 2nd: Seared Diver Scallops, King Salmon, 10oz CAB Filet Mignon or Pork Chop
- 3rd: Mascarpone Cheesecake, Apple Tart Tatin, or Caramelized Banana Split Sundae

85 PER PERSON

- 1st: Soup, Rainbow Kale Salad, or BLT Wedge
- 2nd: Shrimp Cocktail or Crab Cake
- 3rd: Seared Diver Scallops, King Salmon, 24oz Bone-In Ribeye or 14oz NY Steak
- 4th: Mascarpone Cheesecake, Apple Tart Tatin, or Caramelized Banana Split Sundae

FINAL BILL

An 18% gratuity/service charge is applied to the pretax total plus 8.15% sales tax.

We do not charge a room fee however our private rooms do have a food and beverage minimum.

We do require a 50% deposit before a final booking is approved.

HAWTHORN BAR PACKAGES

STANDARD BAR PACKAGE

- Well Cocktails, Domestic Beers, House Wines
- 1 hour \$25 per person
- 2 hour \$45 per person
- 3 hour \$65 per person

PREMIUM BAR PACKAGE

- Premium Cocktails, Domestic & Import Beer Selection, Premium Wines
- 1 hour \$35 per person
- 2 hour \$65 per person
- 3 hour \$100 per person

WELL COCKTAIL PACKAGE

- Vodkas: Smirnoff, Stolli, Absolut
- Rum: Bacardi, Cruzan Light
- Gin: Beefeater, Bombay, Tanqueray
- Whiskey/Bourbon: Jack Daniels, Jim Beam, Crown Royal
- Tequila: Jose Cuervo, 1800
- Scotch: Dewars, J&B, Johnny Walker Red Label
- Beers: Bud Light Draft, Brooklyn Draft, Bud Bottle, Coors Light bottle, Miller Lite bottle, Michelob Ultra Bottle, Blue Moon
- House Wine: Canyon Road Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

PREMIUM COCKTAIL PACKAGE

- Vodkas: Grey Goose, Kettle One, Belvedere
- Rum: Bacardi, Captain Morgan, Pyrat, Mt. Gay
- Gin: Tanqueray 10, Hendricks, Bombay Sapphire
- Whiskey/Bourbon: Makers Mark, Knob Creek, Woodford Reserve
- Tequila: Patron Reposado or Blanco, Don Julio Reposado or Blanco
- Scotch: Glenlivet, Macallan 12 Year, Johnny Walker Black Label
- Beers: All Domestic, Bad Beat Local Draft, Corona Bottle, Heineken Bottle, Amstel Light Bottle, Guinness, New Castle Bottle, Fat Tire Bottle, Sierra Nevada Bottle
- Premium Wine: Merryvale Starmont Chardonnay, Kris Pinot Grigio, Meiomi Pinot Noir, Trapiche Broquel Malbec, Rodney Strong Merlot, Estancia Keyes Canyon Cabernet

MENU DESCRIPTIONS

All private dining menu packages are composed of the most popular selections from the Hawthorn Grill dinner menu which changes seasonally. Please understand if an item is changed a selection of comparable value will always be served in its place.

APPETIZERS & SALADS

- Roasted Tomato Bisque - basil cream
- Avocado Caesar - baby romaine, cornbread crouton, parmesan, roasted garlic & avocado dressing
- Rainbow Kale Salad - red cabbage, shaved apple, smoked almonds, quinoa, parmesan, citrus vinaigrette
- BLT Wedge - thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese
- Classic Shrimp Cocktail - charred tomato cocktail sauce, fresh horseradish
- Crab Cake - celery root, pickles, mustard, dill

ENTREES

- Pan Seared Diver Scallops - anson mills polenta, roasted squash, spinach
- Oven Roasted Salmon - gremolata, green beans, smashed potatoes
- Half Roasted Chicken - cranberry beans, pearl onions, pancetta
- Smoked Kurobuta Pork Chop / chili rubbed
- CERTIFIED PRIME - 14 oz. New York Steak
- CERTIFIED ANGUS BEEF - 24oz. Bone-in Ribeye
- CERTIFIED ANGUS BEEF - 10oz. Filet Mignon
- *Along with entrees each table is served Hawthorn sides - whipped potatoes, roasted broccolini, and cauliflower gratin

DESSERTS

- Mascarpone Cheesecake - Graham Cracker Crust, Blood Orange Coulis
- Apple Tart Tatin - Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream
- Caramelized Banana Split Sundae - Vanilla Bean Ice Cream, Chocolate Ganache, Peanut Brittle, Whipped Cream