

HAWKSWORTH
CATERING

Hawksworth Catering Set Lunch Menu – Fall/Winter 2018

To construct your custom set menu, please choose

one starter, one mid-course (if selecting a four-course menu), two mains, and one dessert

bread service – not included in base menu

starters – please select one of the following

smoked potato salad arctic char, frisée, citrus vinaigrette
albacore tuna tataki crispy onion, shiitake mushroom, charred lemon
beet and burrata salad preserved berries, toasted oats, sunflower shoot
elk tartare heirloom carrots, sorrel, lavash

mid-course – please select one of the following if you are selecting a 4-course menu

ibérico ham compressed melon, sea buckthorn, mint
roasted winter squash velouté crispy pork belly, apple, chestnut

mains – please select two of the following for guests to choose from; preselections required for off-site

wild salmon tomato confit, parsnip agnolotti, watercress
chicken roulade fermented cabbage, spicy chorizo, gnocchi
braised beef shortrib caramelized carrot purée, braised leek, pickled ramp
braised lamb shank creamy polenta, roasted celeriac, pistachio crumble
roasted turkey roulade squash puree, charred pumpkin, chanterelle, cranberry jus

desserts – please select one of the following

dark chocolate cherry, vanilla
blackberry toasted white chocolate, anise
elderflower orange, cranberry

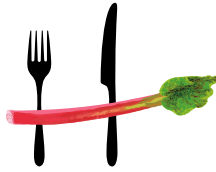
Enquire/guest 3-Course Menu Enquire/guest 4-Course Menu

† Premium proteins charged at an increased menu price, applied to the cost of all guest menus

Up to one additional choice/course is available for \$10/additional choice, applied to the cost of all guest menus

These menus are subject to change without notice due to seasonality and availability

A silent vegetarian option will be available, and we will accommodate allergies and dietary restrictions



HAWKSWORTH

Hawksworth Catering Set Dinner Menu – Fall/Winter 2018

To construct your custom set menu, please choose

one starter, **one** mid-course (if selecting a four-course menu), **two** mains, and **one** dessert

bread service – not included in base menu

*starters – please select **one** of the following*

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- smoked potato salad** arctic char, frisée, citrus vinaigrette
albacore tuna tataki crispy onion, shiitake mushroom, charred lemon
beet and burrata salad preserved berries, toasted oats, sunflower shoot
elk tartare heirloom carrots, sorrel, lavash
seared foie gras madeira, preserved stone fruit, toasted hazelnut– *premium† +12/person*

*mid-course – please select **one** of the following if you are selecting a 4-course menu*

-
- cavatelli** chicken velouté, wild mushrooms, truffle
ibérico ham compressed melon, sea buckthorn, mint
roasted winter squash velouté crispy pork belly, apple, chestnut

*mains – please select **two** of the following for guests to choose from; preselections required for off-site*

-
- wild salmon** tomato confit, parsnip agnolotti, watercress
chicken roulade fermented cabbage, spicy chorizo, gnocchi
braised beef shortrib caramelized carrot purée, braised leek, pickled ramp
braised lamb shank creamy polenta, celeriac puree, pistachio crumble
roasted turkey roulade squash puree, charred pumpkin, chanterelle, cranberry jus
spiced duck breast roasted sunchoke, brussels sprout, pear jus - *supplement of foie gras jus*
premium† +7/person

*desserts – please select **one** of the following*

-
- dark chocolate** cherry, vanilla
blackberry toasted white chocolate, anise
elderflower orange, cranberry

Enquire/guest 3-Course Menu Enquire /guest 4-Course Menu

† Premium proteins charged at an increased menu price, applied to the cost of all guest menus

Up to one additional choice/course is available for \$10/additional choice, applied to the cost of all guest menus

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HAWKSWORTH
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Family Style Menu – Fall/Winter 2018

*A choice of **two** starters, **two** mains, **two** sides, and **two** desserts*

bread service – not included in base menu

***starters:** please select **two** of the following; additional starters +\$10 each*

smoked potato salad arctic char, frisée, citrus vinaigrette
wild mushroom and autumn vegetable tart butternut squash puree, gruyere
elk tartare heirloom carrots, sorrel, lavash
seared foie gras madeira, preserved stone fruit, toasted hazelnut, brioche – *premium† +12/person*

***mains:** please select **two** of the following; additional mains +\$15 each*

braised beef shortrib caramelized carrot purée, braised leek, red wine jus
roasted turkey roulade squash purée, charred pumpkin, chanterelle, cranberry jus
spiced duck breast roasted sunchoke, brussels sprouts, pear jus – *supplement of foie gras jus +7 upgrade*

***sides:** please select **two** of the following; additional sides +\$8 each*

roasted winter root vegetables brown butter, pine nuts
pomme purée nasturtium
brussels sprouts concord grape, pine nuts
bricche stuffing pistachio, preserved apricot

***mini-desserts:** please select **two** of the following; additional desserts +\$4 each*

cardamom caramel pot de crème
dark chocolate tartlette blackberry confit
mini dark chocolate cookies
passionfruit tartlette coconut gianduja
milk chocolate raisin, rum truffle

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chicken, peanut crumb, miso glaze **HAWKSWORTH**
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burrata, preserved tomato, toasted sourdough

juniper compressed melon, prosciutto, lemon balm

chickpea panisse, sweet peas, sunflower shoot

pacific halibut brandade, remoulade, crispy skin

coffee roasted carrot, spiced honey glaze, seeds & grains

triple cooked potato, sablefish rilletes, capers

avocado tempura, wasabi aioli

green pea hummus, squid ink rice cracker, ricotta

beef shortrib, puffed grains, tamarind sauce

cultivated and wild mushroom tart, gruyère

beet terrine, goat's cheese, campari

"kfc" cauliflower, sesame, lime, cilantro

albacore tuna, crème fraîche, salmon roe, dill

beef croquette, horseradish, watercress

ahi tuna tartare, jalapeño, poké dressing

salmon gravlax, crème fraîche, rye crisp

spring roll, duck confit, tahini dressing

lamb popsicles , chimmichurri, dukkah

corn and dungeness crab fritter, gazpacho

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foie gras torchon, brioche

lobster salad cone, toasted nori, togarashi

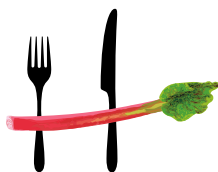
dungeness crab salad, spring pea, kohlrabi

caramelized scallop, cucumber, northern divine caviar

- price per dozen -

WHEN I'VE EATEN

please note that a minimum order of two dozen of each choice is required



HAWSWORTH
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Hawsworth Catering Drop-off Menu - Fall/Winter 2018

salads

crunchy kale salad heirloom carrot, crispy chickpea, avocado, tahini dressing

farro salad pickled raisins, roasted cauliflower, pumpkin seed

chef's green salad wild greens, seasonal vegetables, lemon vinaigrette

duck confit salad wild arugula, pickled shallot, daikon, parmesan, honey vinaigrette

german potato salad frisée, leek, citrus vinaigrette

caesar salad baby romaine, grilled lemon, crispy bacon, anchovy vinaigrette

mains

beef, chicken or vegetable wraps jasmine rice, slaw, peanut sauce

cobb salad double smoked bacon, hard-boiled egg, poached chicken, buttermilk blue dressing

vegetable lasagna ricotta salata, spinach

indian coconut and ginger curry tomato, chicken or paneer

beef bolognese lasagna tomato, basil

herb roasted lemon chicken peperonata sauce

arctic char tomato confit, fennel

slow braised beef short rib soy and sichuan pepper broth, cilantro

roasted turkey roulade mushroom duxelle, cranberry jus

sides

coconut jasmine rice

buttered mash potato

roasted seasonal vegetables

cheddar and chive biscuits

roasted fingerling potato

pan gravy

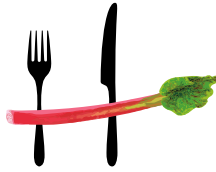
traditional stuffing pistachio, preserved apricot

A minimum order of 6 guests per choice and a minimum order of \$150.00 (pre-tax and gratuity) overall is requested.

Kindly note that 3 business days advance notice is required for all orders.

Your order may be subject to a delivery fee, depending on size and location. A service charge of 10% will be added.

Please inform us if you would like to add paper plate, cutlery, and napkin service for \$0.50/person.



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Hawksworth Catering Stations and Comfort Food 2018

action stations

wild salmon cucumber and fennel salad, sunomono dressing

marinated lamb chop chimichurri, green papaya slaw

smoked beef brisket pomme purée, peppercorn jus

tuna tataki crispy onion, charred lemon

dungeness crab cucumber, buttermilk dressing

tuna poké spicy aioli, toasted sesame seeds

side striped shrimp cocktail sauce, horseradish

wild and cultivated mushroom risotto parmesan

arugula salad duck confit, parmesan, honey vinaigrette

lobster cone toasted nori, togarashi

beet and burrata preserved blackberry, toasted oats

- price per guest -

oysters traditional accompaniments

- price per dozen -

platters

cheese and charcuterie traditional accompaniments, bread, melba

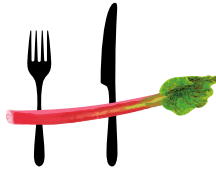
antipasti cured meats, burrata, artichoke, roasted vegetables, assorted pickles

duck rilette sourdough, marmalade

cheese and charcuterie with antipasti traditional accompaniments

root vegetable crudité mascarpone cream, malt soil

- price per guest -



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Hawksworth Catering Stations and Comfort Food 2018

slider station

chicken slider crispy onion, cheddar

salmon slider daikon slaw, tahini dressing

shaved beef slider fontina, peperonata

- price per guest -

comfort food

fontina grilled cheese tomato jam

parmesan fries roasted garlic aioli

pulled beef taco salsa, cilantro

chicken skewers honey glazed

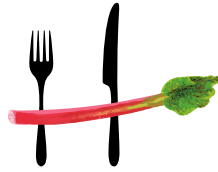
mac and cheese

pulled pork bao radish, pickles

bbq beef bao crispy onion, slaw

poutine cheese curds, gravy – choice of pulled pork or pulled beef

- price per guest -



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TAKEAWAY PLATTERS AND TEA SANDWICHES 2018

tea sandwiches

smoked salmon rye bread, pickled onion, dill

spicy chicken salad sourdough, scallion aioli

cucumber & chèvre sourdough, black pepper

- price per dozen -

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platters

assorted local and imported cheese and charcuterie traditional accompaniments

antipasti cured meats, burrata, artichoke, roasted vegetables, assorted pickles

duck rilette sourdough, marmalade

- price per guest -

root vegetable crudité mascarpone cream, malt soil

assorted breads and dips green pea hummus, artichoke salsa, caramelized onion and cream cheese

- price per guest -

fruit platter chef's seasonal selection

kale salad crispy chickpea, sesame dressing

orzo salad tomato, cucumber, herb pesto

salad roll duck confit, peanut sauce

- price per guest -

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small bites

burrata preserved tomato, toasted sourdough

halibut brandade capers, crostini

- price per dozen -