



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*

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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

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

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**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*

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**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

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

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

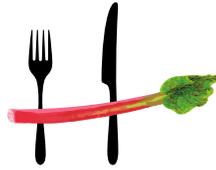
*Enquire/guest 3-Course Menu    Enquire/guest 4-Course Menu*

*† 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*

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**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*

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**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  
**spiced duck breast** roasted sunchoke, brussels sprout, pear jus - *supplement of foie gras jus*  
*premium† +7/person*

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

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**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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*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*

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**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*

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**wild salmon** tomato confit, watercress  
**braised beef shortrib** caramelized carrot purée, red wine jus  
**chicken roulade** spicy chorizo, chicken jus  
**spiced duck breast** sunchoke, brussels sprouts, pear jus – *supplement of foie gras jus +7 upgrade*

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

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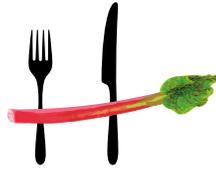
**roasted winter root vegetables** brown butter, pine nuts  
**pomme purée** nasturtium  
**brussels sprouts** concord grape, pine nuts  
**brioche stuffing** pistachio, preserved apricot

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

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**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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CANAPE LIST  
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chicken, peanut crumb, miso glaze	cultivated and wild mushroom tart, gruyère
burrata, preserved tomato, toasted sourdough	beet terrine, goat's cheese, campari
juniper compressed melon, prosciutto, lemon balm	"kfc" cauliflower, sesame, lime, cilantro
chickpea panisse, sweet peas, sunflower shoot	albacore tuna, crème fraîche, salmon roe, dill
pacific halibut brandade, remoulade, crispy skin	beef croquette, horseradish, watercress
coffee roasted carrot, spiced honey glaze, seeds & grains	ahi tuna tartare, jalapeño, poké dressing
triple cooked potato, sablefish rillettes, capers	salmon gravlax, crème fraîche, rye crisp
avocado tempura, wasabi aioli	spring roll, duck confit, tahini dressing
green pea hummus, squid ink rice cracker, ricotta	corn and dungeness crab fritter, gazpacho
beef shortrib, puffed grains, tamarind sauce	

*I'm*

NICER

foie gras torchon, brioche

lobster salad cone, toasted nori, togarashi

dungeness crab salad, spring pea, kohlrabi

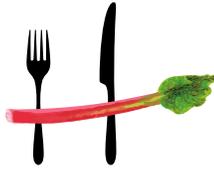
caramelized scallop, cucumber, northern divine caviar

lamb loin, chimmichurri, dukkah

WHEN I'VE EATEN

- price per dozen -

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



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*Hawksworth 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

*sides*

**coconut jasmine rice**

**buttered mash potato**

**roasted seasonal vegetables**

**cheddar and chive biscuits**

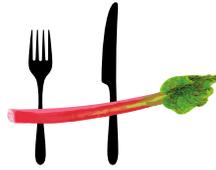
**roasted fingerling potato**

*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

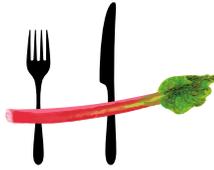
**antipasti** cured meats, burrata, artichoke, roasted vegetables, assorted pickles

**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 -

*I'm*

*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 -

*WHEN I'VE EATEN*



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## TAKEAWAY PLATTERS AND TEA SANDWICHES 2018

### *small bites*

**burrata** preserved tomato, toasted sourdough

**halibut brandade** capers, crostini

- price per dozen -

### *I'm 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 -

### *tea sandwiches*

**smoked salmon** rye bread, pickled onion, dill

**spicy chicken salad** sourdough, scallion aioli

**cucumber & chèvre** sourdough, black pepper

- price per dozen -