







CATERING MENU

Hawthorne Food & Drink | 60 Richmond Street East Toronto ON M5C 1N8
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 [hawthorne_to](https://www.instagram.com/hawthorne_to)
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#DoGood

The food we serve has been cooked with ingredients sourced from local farmers and prepared carefully with minimum wastage. It reaches your table with the help of people who are receiving free training from us, so they can find jobs and learn to believe in their own potential. Any profit we earn goes back into the program that trains more people who are unemployed. When you eat here, you become part of this chain of good deeds.

Hawthorne is the social enterprise arm of the Hospitality Workers Training Centre (HWTC), an independent non-profit organization. HWTC is dedicated to skills training for new entrants and current workers in the hospitality sector, in support of a healthy industry and workforce in Toronto.

Operating as a traditional social enterprise, Hawthorne's mission is to provide world-class training and career development for new entrants. Training participants enter Hawthorne for intensive training courses and paid transitional employment to help guide their careers in Toronto's booming hospitality industry.

We serve 'Farm-to-Fork City Food' using local, seasonal and sustainable ingredients, and pride ourselves in being a designee of OCTA's FeastON program. Our menus change regularly and take inspiration from the farms of Ontario and the neighbourhoods of Toronto.



BREAKFAST

Priced per person
Minimum of 10 per order

CONTINENTAL

Build your own

- Freshly baked breads & pastries - 4.5
- Individual yogurt parfaits - 5
- Seasonally inspired fruit platter - 5
- Local preserves, butter, honey, cream cheese - 1.5

HOT BREAKFAST - 10

- Seasonal frittata
- Roasted potato home fries
- Ace Bakery toast

ADD-ONS

- House smoked bacon - 2
- House sausage - 2
- Assorted pastries - 4.5
- Local preserves, honey, cream cheese - 1.5

BREAKFAST SANDWICH BOARD - 8

- Ontario free range egg, tomato, greens
- House bacon, Ontario free range egg, cheddar, greens
- House smoked ham, Ontario free range egg, Ontario Swiss cheese
- Ontario free range egg, tocino sausage
- Edamame hummus and tomato panini



LUNCH

Priced per person
Minimum of 10 per order

HEALTH BOWLS - 15

Quinoa, kale, mixed greens, seasonal chopped vegetables, toasted nuts and seeds, garlic tahini, pickled things

Topped with Choice of:

Smoked Chicken

Coconut Milk Poached Trout

Sautéed Shrimp

Grilled Local Tofu

SANDWICH PLATTER \$10

Assorted

The Hungarian- Hungarian salami, house cheese whiz, greens, roasted peppers and pickled hot Hungarian wax peppers, rosemary brioche

The Deluxe and Devilled- free-range egg salad, house pickles, house smoked bacon, fresh herbs, smoked paprika, crunchy greens, sourdough baguette

The Veganist- Butternut Squash Guacamole, cilantro, greens, tomato, toasted seeds, multigrain bun

The Country Club- smoked chicken, turkey, greens, tomato, house herbed aioli, olive bread

The Tuscan- Mortadella, smoked ham, calabrese salami, greens, artichoke hearts, sundried tomato, local blue cheese

SANDWICH LUNCH - PLATTER \$16

Includes choice of 2 sides and a dessert

Pickled Potato Salad | Kale Salad with walnut dressing and pickled onions

Schmaltz | Green Salad

DESSERTS

Ontario sour cherry bar | Hawthorne chocolate brownies



BUFFET

Priced per person. Minimum of 10 per order. Includes 2 sides
For plated service, staffing fee and rentals may apply

HARVEST STYLE FROM

THE GARDEN \$15

Beet Goulash
House Made Vegetarian Lasagna
Korean Fried Tofu with Glazed Seasonal Vegetables and garlic tahini

FROM THE FARM \$20

Braised Buttermilk Fried Chicken
Grilled Chicken with Walnut Romesco Sauce
Herb Roasted Chicken
Lamb Riblets with Harissa Rub
Enright Cattle Co. grilled Flat Iron
Braise Pork Hock
Grilled Fennel and Pork Sausages

FROM THE WATER \$17

Coconut Milk Poached Trout
S&P Crispy Shrimp

SIDES

Herbed Rice | Garlicky Potato Wedges | Grilled Vegetables Antipasto Salad | Mixed Green Salad
| Pickled Potato Salad | Kale Salad with Walnut Vinaigrette and Pickled onion



HORS D'OEUVRES

Priced per piece

FROM THE GARDEN

- Beet Pickled Devilled Eggs \$2
- Mint + Basil Bruschetta with Balsamic Reduction \$2.5
- House Falafel with herbed Yogurt \$2.5
- Mini Grilled Cheese with Spicy Ketchup \$2.5
- Potato Croquettes \$3
- Vegetarian Tacos \$4

FROM THE FARM

- Beet Pickled Devilled Eggs with Crispy Chicken Skins \$2.5
- Ham and Cheese Croquettes \$3
- Smoked Chicken Tacos \$3
- Beef Sliders with House "Mac" Sauce, slaw, and cheese whiz \$4
- Pork Belly Steam Buns \$4
- Mini grilled chicken shawarma \$4
- Pickled Antipasto Skewers with cured chorizo sausage and local cheese \$3.5

FROM THE WATER

- Crispy Shrimp with Sea Buckthorn Sweet and Sour Sauce \$3
- Shrimp Ceviche with crisp corn tortilla \$4
- House Fish and Chips \$4



INTERACTIVE STATIONS

Priced per piece

TACO BAR - 7

Chicken or flank steak, house made salsa selection, toppings, hot sauce

STREET NOODLES - 7

Korean inspired glazed noodles, crunchy julienned vegetables, kimchi

Chicken Add - 1.5

OYSTER BAR- market price

Mignonettes, fresh horseradish, hot sauce

ROAST BEEF CARVING - 9

Horseradish cream, jus, mini yorkshires

STEAMED BAO - 7

VEGETARIAN RISOTTO - 6.5

Seasonally inspired

HOUSE MADE PASTA - market price

DESSERTS (PRICE PER PIECE)

Selection of Hawthorne dessert bars and brownies - 5



BEVERAGES

NON-ALCOHOLIC

Priced per person

Bottled Water - 1.5

Bottled Juices (Assorted) - 2

Glass Bottled Coke Products (Assorted) - 2.75

FROM THE VINE

Priced per bottle

Chateau Des Charmes - Cabernet Merlot - 25

Chateau Des Charmes - Unoaked Chardonnay - 25

Angels Gate Winery - Riesling - 30

Angels Gate Winery - Pinot Noir - 30

BARLEY AND HOPS

Steamwhistle Pilsner

Case of 24 341ml bottles - 140

20 L Keg - 250

BASIC BAR

Priced per bottle

Vodka, Gin, White Rum, Rye, Tequila - 65

PREMIUM BAR

Priced per bottle

Premium brands - 85

SIGNATURE COCKTAILS AND WELCOME DRINKS

Let our Event Coordinator help create the perfect drink to set the tone for your event.