



PERSONAL CHEF SERVICE & GROUP DINING

The Owners of Hawkesdene House will personally work with you to create the perfect menus and deliver an extraordinary dining experience for you and your guests.

RATES & REQUIREMENTS

\$49pp per day

Minimum 20 guests or \$980 per day

2-night minimum required

7.75% NC Sales Tax and 18% Service Charge will apply

Breakfast and Lunch are served Buffet-Style in the Main House and Dinner is served Buffet-Style in the Main House or Open Air Pavilion. A Plated Dinner is available for groups of up to 20 guests. Complimentary Soft Drinks, Bottled Water and Snacks are provided. Beer, Wine & Spirits are provided by the guest.

Children ten and under are priced at 50% off. There is no charge for babies and toddlers who cannot feed themselves. If a special menu or separate buffet is required for children ten and under then regular rates will apply.

The menus below include our most popular items. If there is something that you want that you do not see on our menus, please inquire. We are happy to customize menus in order to provide your favorite foods.

HAWKESDENE DINNER

The Hawkesdene Dinner is presented Buffet-Style in the Open Air Pavilion or Main House dining room and includes Appetizers, Beverage Station and Buffet Dinner. A Plated Dinner is available for groups of up to 20 guests.

Beverage Station

A completely stocked and managed self service bar station arranged on one of our farm tables including non-alcoholic beverages, soft drinks, bottled water, mixers, condiments, ice, glassware and bar supplies. Beer, wine and/or spirits are provided by the client.

Appetizer Table

Set up on one of our farm tables and includes a selection of the following:

Hot Iron Skillet of our house-made Cheese & Artichoke Dip

Assorted Gourmet Flat Breads

Jumbo Shrimp Cocktail, Horseradish-Cocktail Sauce, Fresh Lemon

Gourmet Cheeses & Meats

Teriyaki Meat Balls

Marinated Grilled Vegetables
Fresh Hummus & Bruschetta
Mediterranean Olives
Fresh Fruit & Berries
Assortment of Breads, Crackers & Toast Points.

Buffet Table

The Grand Buffet is set up on one of our custom farm tables
Please select from the following menu items below:

Select One:

Oven Roasted Chicken, Vidalia Onion BBQ
Roasted Beef Tenderloin, Horseradish Cream or Chimichurri Sauce (+\$5pp)
Coffee-Rubbed “Cowboy” Rib Eye Steaks, Horseradish Cream or Chimichurri Sauce
Country-Style Ribs, House-made BBQ
Pork Tenderloin, Sesame-Ginger BBQ or Honey-Dijon BBQ
Oven Roasted Salmon, Honey-Lime BBQ
Oven Roasted North Carolina Trout, Lemon-Parsley Butter
Oven Roasted Tilapia, Cilantro-Lime Butter

Select Three (A Salad, Starch & Vegetable are recommended):

Strawberry-Goat Cheese Mixed Green Salad, Poppyseed Dressing
Mixed Green Salad, Bleu Cheese Vinaigrette
Tomato-Cucumber Salad
Caesar Salad, Fresh Parmesan, Garlic Croutons
Jumbo Fresh Ravioli or Jumbo Fresh Tortellini with your choice of:
Gorgonzola Cream & Toasted Walnuts or Basil Pesto
Truffle Mac & Cheese
Garlic & Cheddar Grits
Whole Roasted New Potatoes, Roasted Garlic, Herb Butter
Horseradish Smashed Potatoes
Jalapeño Corn Bread
Sweet Potato Mash
BBQ Baked Beans
Cajun Corn
Coleslaw
Sautéed Green Beans
Fresh Collard Greens
Oven Roasted Root Vegetables

Dinner also includes:

Fresh Baked Breads & Butter
Chef’s Seasonal Dessert
Fireside S’mores

HAWKESDENE BREAKFAST

The Hawkesdene Breakfast is a fabulous display presented Buffet-Style in the Main House great room. Wake up to Coffee, Tea and Fresh Baked Muffins at 7:00 am followed by breakfast at 8:30 am

Assortment of Cereals, Granola, Yogurt, Cottage Cheese and Seasonal Fresh Fruit & Berries
Bagels, Breads, Croissants and/or Biscuits
Fresh Baked Breakfast Cake or Muffins
Hawkesdene Frittata, Chili-Puff, Rolled Veggie Omelet or Fluffy Scrambled Cheese-Eggs
Blueberry or Banana Pancakes with warm Maple Syrup, Tomato-Cheese Grits or
Oven Roasted New Potatoes
Crispy Bacon, Breakfast Ham and/or Apple-Chicken Sausage
Fresh Brewed Regular & Decaffeinated Coffee, Hot Chocolate, Hot Tea, Orange Juice, Cranberry Juice,
Whole Milk, Soft Drinks & Bottled Water

HAWKESDENE LUNCH

The Hawkesdene Lunch is presented Buffet-Style in the Open Air Pavilion or Main House great room. Please select from the following menu items below:

Select One:

Chef's Sandwich (your choice), on Sandwich Bread, a Wrap or Croissant
Chicken Salad Croissants
Pulled Chicken BBQ Sandwiches
Pulled Pork BBQ Sandwiches

Select One:

Mixed Green Salad
Creole Potato Salad
Mediterranean Pasta Salad
Seasonal Fresh Fruit
Cole Slaw

Lunch also includes:

Cape Cod or Kettle Potato Chips
An assortment of Cookies & Sweets
Soft Drinks & Bottled Water



381 Phillips Creek Road
Andrews, NC 28901
828-321-6027
www.hawkesdene.com