

# HAWKSMOOR

From feasts of all-natural beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your special event an experience like no other.

The menus are all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Sharing desserts complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.

To inquire or make a reservation, please click [here](#)  
or you can contact our team directly by email  
[eventsnyc@thehawksmoor.com](mailto:eventsnyc@thehawksmoor.com)

[thehawksmoor.com](http://thehawksmoor.com)

# GROUP SHARING MENUS

## MENU A

\$145 per person

### STARTERS

Steelhead tartare  
*citrus, ginger, chili, cilantro*

Potted beef & bacon  
*Yorkshire puddings & onion gravy*

Ash-baked beet salad  
*pickled fennel, horseradish, hazelnuts*

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Rib-eye

Rump

### PLUS A CHOICE OF:

East Coast halibut   OR   Charcoal chicken Ana Mari   OR   Grilled spiced cauliflower (v)

### SIDES & SAUCES

Beef fat fries   •   Mushrooms Diane   •   Creamed spinach   •   Macaroni cheese   •   Boston lettuce salad  
Peppercorn Sauce   •   Béarnaise sauce

### DESSERTS

Sticky toffee pudding & milk ice cream  
Peanut butter Louis, salted caramel ice cream  
Walnut and Whiskey Mille Feuille

### ADD ONS

She Wolf, sourdough, cultured butter +7.00/portion  
Salted caramel Tributes (*2 pieces*) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

# GROUP SHARING MENUS

## MENU B

\$165 per person

### STARTERS

Steelhead tartare  
*citrus, ginger, chili, cilantro*

Carolina-spiced pork belly  
*vinegar slaw*

Ash-baked beet salad  
*pickled fennel, horseradish, hazelnuts*

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Rib-eye

Strip

### PLUS A CHOICE OF:

East Coast halibut   OR   Charcoal chicken Ana Mari   OR   Grilled spiced cauliflower (v)

### SIDES & SAUCES

Beef fat fries • Mushrooms Diane • Creamed spinach • Macaroni cheese • Boston lettuce salad  
Peppercorn Sauce • Béarnaise sauce

### DESSERTS

Sticky toffee pudding & milk ice cream  
Peanut butter Louis, salted caramel ice cream  
Walnut and Whiskey Mille Feuille

### ADD ONS

She Wolf, sourdough, cultured butter +7.00/portion  
Salted caramel Tributes (2 pieces) +6.50/person

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# GROUP SHARING MENUS

## MENU C

\$195 per person

### STARTERS

Charcoal-roasted scallops

*white port & garlic*

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Steak tartare

*rump, filet, pickled shiitake mushrooms*

Hawksmoor smoked salmon

*herbed cream cheese, Guinness bread*

Ash-baked beet salad

*pickled fennel, horseradish, hazelnuts*

### CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Porterhouse

Chateaubriand

Rib-eye

### PLUS A CHOICE OF:

East Coast halibut

OR

Charcoal chicken Ana Mari

OR

Grilled spiced cauliflower (v)

### SIDES & SAUCES

Beef fat fries • Mushrooms Diane • Creamed spinach • Macaroni cheese • Boston lettuce salad

Peppercorn Sauce • Béarnaise sauce

### DESSERTS

Sticky toffee pudding & milk ice cream

Peanut butter Louis, salted caramel ice cream

Walnut and Whiskey Mille Feuille

### ADD ONS

She Wolf, sourdough, cultured butter +7.00/portion

Salted caramel Tributes (2 pieces) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

# MENU ADDITIONS

## SUPPLEMENTAL ENTRÉES

Seafood platter

*Natural and dressed oysters, Shrimp cocktail, Cape  
Cod scallop crudo, Chilled Maine lobster, Jonah  
crab claws*

160 / 220

East Coast swordfish

*romesco sauce, agrodolce vinegar*

*15 per person*

Charcoal chicken Ana Mari

*roasted garlic, olive oil, lemon*

*15 per person*

Grilled spiced cauliflower (v)

*curried chickpeas, mint yoghurt, almonds*

*15 per person*

Dry-aged Porterhouse

*charcoal-grilled*

*6/oz*

## EXTRA DISHES

She Wolf, sourdough

*cultured butter*

7.00 per portion

Salted caramel Tributes

(2 pieces) 6.50 per person

Hawksmoor's chocolates, Tributes

(box of 8 to take home) 35.00

## GIFTS

### Books

Hawksmoor Restaurant & Recipes

45.00

### Gift Cards

\$50 gift card

\$100 gift card

*Other gift cards available on request*