



Brunch

**Price per person applies to Saturday and Sunday.
Please deduct \$2.00 per person for events Monday through Friday.*

Terms of Agreement

ADMINISTRATIVE FEES

A \$200.00 non-refundable deposit will be required to confirm and hold your date.

All catering and banquet charges are subject to

Connecticut sales tax and 20% taxable service charge.

An acceptable form of payment must be agreed upon during the initial booking.

Acceptable forms of payment include check, cash, and all major credit cards
depending on the sales total.

Casa Mia on the Hill will prepare and charge for food based on the final count
received five (5) days prior to the event. If you have additional people, or any add-ons for your party,
the additional charges will be paid the day of.

Tax-exempt events will be required to provide an up-to-date tax-exempt form
prior to the event.

FOOD AND BEVERAGE SERVICE

Casa Mia on the Hill is responsible for the quality of food served to our guests.

Due to current health regulations, all food served must be prepared by our culinary staff.

Sales of alcoholic beverages are regulated by the State of Connecticut.

Thus, the State does not allow guests to bring alcoholic beverages.

DAMAGES

Casa Mia on the Hill and its professional staff will make an effort to ensure
that your event is memorable and enjoyable.

However, Casa Mia on the Hill cannot be held responsible for power failures, acts of God, and other
circumstances beyond our control.

The host is responsible for any damage done by the host or any guest of the host, including children.

Children are not permitted to leave the designated room and patio without a parent present.

Hosts and guests are not permitted on the golf course, or gazebo
(unless the use of the Gazebo is a part of your arrangements for the event).

An additional charge may be assessed based on failure of this agreement.

DECORATIONS

Casa Mia on the Hill does not permit the affixing of anything to the walls,
floors or ceiling with nails, staples or tape.

Rice, confetti, glitter or anything like that is not permitted inside the premises.

Candles must be contained in holders taller than the flame.

Removal of all decorations must be immediately after the event.

Standard Brunch

Breakfast Pastries and Breads
(Bagels – Danish – Muffins – Croissants)

Fluffy Scrambled Eggs

Home Style Potatoes

Sliced Baked Honey Ham OR Applewood Bacon

Cheese Tortellini Alfredo

Mixed Seasonal Vegetables

Fresh Fruit Salad

Caesar Salad or Mixed Green Salad

Ciabatta Rolls

Assorted European Cookies

Coffee and Tea – Apple and Orange Juice

\$32 PER PERSON

(Minimum 20 People)

Perfect Brunch

CRUDITÉ DISPLAY

Cheeses, Vegetables with Dip, Crackers and Crostini

BUFFET

Breakfast Pastries and Breads
(Bagels – Danish – Muffins – Croissants)

Belgian Waffles with Syrup and Toppings

Fluffy Scrambled Eggs

Applewood Bacon

Country Maple Sausage Links

Home Style Potatoes

Chicken Francais

Penne Vodka

Mediterranean Salad

Ciabatta Rolls

Assorted European Cookies

Coffee and Tea – Apple and Orange Juice

\$34 PER PERSON

(Minimum 20 People)

Munch A Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)

Mini New York Bagel

Belgian Waffles with Syrup and Toppings

Fluffy Scrambled Eggs

Home Style Potatoes

Applewood Bacon

Chicken Marsala

Seafood Stuffed Filet of Sole

Mixed Seasonal Vegetables

Mixed Green Salad

Ciabatta Rolls

Assorted European Cookies

Coffee and Tea – Apple and Orange Juice

\$35 PER PERSON

(Minimum 20 People)

Beautiful Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)

Fluffy Scrambled Eggs

Home Style Potatoes

Applewood Bacon

Country Maple Sausage Links

Belgian Waffles with Syrup and Toppings

CHOOSE TWO ENTREES:

Chicken Breast of Your Choice

Roasted Beef Tenderloin with Gravy and Mushrooms

Seafood Stuffed Filet of Sole

Baked Honey Glazed Ham

Rice Pilaf

Mixed Seasonal Vegetables

Choices of Mediterranean, Mixed Green or Caesar Salad

Ciabatta Rolls

Assorted European Cookies

Coffee and Tea – Apple and Orange Juice

\$37 PER PERSON

(Minimum 20 People)

Plated Brunch

CRUDITÉ DISPLAY

Cheese Board and Crackers, Crostini, Crudité with Dips, Preservatives,
Breakfast Breads, Croissants
Apple and Orange Juice

CHOICE OF ONE SALAD

(Choose One)

Caprese – *Fresh Mozzarella, Tomatoes, Basil*
Caesar – *Romaine Lettuce, Cheese, Croutons*
Spring Mix – *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Onions*
Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheeses, Legumes*

ENTREE

(Choose Three Categories)

Chicken Fiorello – *Chicken Brest, Fontina Cheese, Asparagus, Gorgonzola, Bacon, Vegetables*
Petite Benedict – *Egg Benedict, Seared Petite Filet Mignon, Potato, Chiron Sauce*
Montecristo – *Battered Brioche Stuffed with Ham and Cheese, Turkey, Potato Sausage*
French Toast – *Battered Brioche, Hazelnut Butter, Glazed Banana, Strawberries, Bacon, Potatoes*
Short Ribeye Steak – *Grilled Au Jus Steak, Potatoes, Two Eggs*
Stuffed Filet of Sole – *Seafood Stuffed Filet of Sole, Vegetables, Potatoes Vegetable Quiche*
Grilled Salmon – *Pan Seared Salmon, Vegetables, Potatoes, Vegetables Quiche*
Vegetarian Omelet – *Mushrooms, Spinach, Peppers, Asparagus, Tomatoes, Potatoes*

CHOICE OF ONE DESSERT

Truffle Tuxedo Cake – Strawberry Shortcake – Ice Cream Parfait – New York Cheesecake –
Assorted Cookie Tray for Each Table

Coffee and Tea

\$38 PER PERSON

(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS

Brilliant Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)

Nutella Crepes
Eggs Benedict OR Fluffy Scrambled Eggs
Home Style Potatoes
Applewood Bacon
Country Maple Sausage Links
Belgian Waffles with Syrup and Toppings
Fresh Fruit Cocktail

CHOOSE TWO:

Chicken Breast of Your Choice
Roasted Beef Tenderloin with Gravy and Mushrooms
Baked Honey Glazed Turkey
Seafood Stuffed Filet of Sole

Rice Pilaf
Mixed Seasonal Vegetables
Mediterranean, Mixed Green OR Caesar Salad
Ciabatta Rolls

Chef's Dessert Table
(Minis – cannoli, cream puffs, eclairs, cheesecakes, cookies)
Coffee and Tea – Apple and Orange Juice

\$40 PER PERSON
(Minimum 30 People)

*Brunch Additions

LIVE OMELET STATION WITH ASSORTED FILLINGS \$10 PER PERSON

LIVE WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$8 PER PERSON

Specialty Platters & Displays

An Exquisite Addition to any Menu.

Small Platter 15-20 People

Large Platter 35-40 People

CHEESE & CRACKERS PLATTER

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$70

LARGE PLATTER \$160

VEGETABLE PLATTER

Crudités of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$65

LARGE PLATTER \$140

FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$85

LARGE PLATTER \$180

COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$85

LARGE PLATTER \$180

CRAZY WING DISPLAY

Chicken Wings – Hot, Barbequed, Breaded OR Honey Broiled Complemented with Fresh Celery
And Carrot Sticks with Blue Cheese Dip.

SMALL PLATTER \$105 (40pcs)

LARGE PLATTER \$240(95pcs)

ITALIAN ANTIPASTO

Imported Italian Cured Meats, Cheeses, Marinated Vegetables, Roasted Legumes, Mushrooms,
Seasonal Specialties and Breads.

SMALL PLATTER \$145

LARGE PLATTER \$335

SHRIMP DISPLAY

Plump Medium White Shrimp on Ice, Adorned with Lemon
Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$145(45pcs)

LARGE PLATTER \$330(95pcs)

SEAFOOD PLATTER

Shrimp, Clams on A Half Shell, Crab Claws, Seafood Salad, Smoked Salmon, Lobster Dip

SMALL PLATTER \$165

LARGE PLATTER \$395

Beverage Options

UNLIMITED PACKAGES

STATIONARY FOR 4 HOURS

For Unlimited Soda, Please Add	\$ 4.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 10.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 12.00 Per Person

SERVED ON TABLES FOR 4 HOURS

For Unlimited Soda, Please Add	\$ 5.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 12.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 15.00 Per Person

SANGRIA BAR

Unlimited Self-Serving Station

Red And White Sangria Presented in Crystal Glass Decanters,
Accented With a Variety of Fresh Seasonal Fruit and Herbs
\$14 PER PERSON

MIMOSA / BELLINI BAR

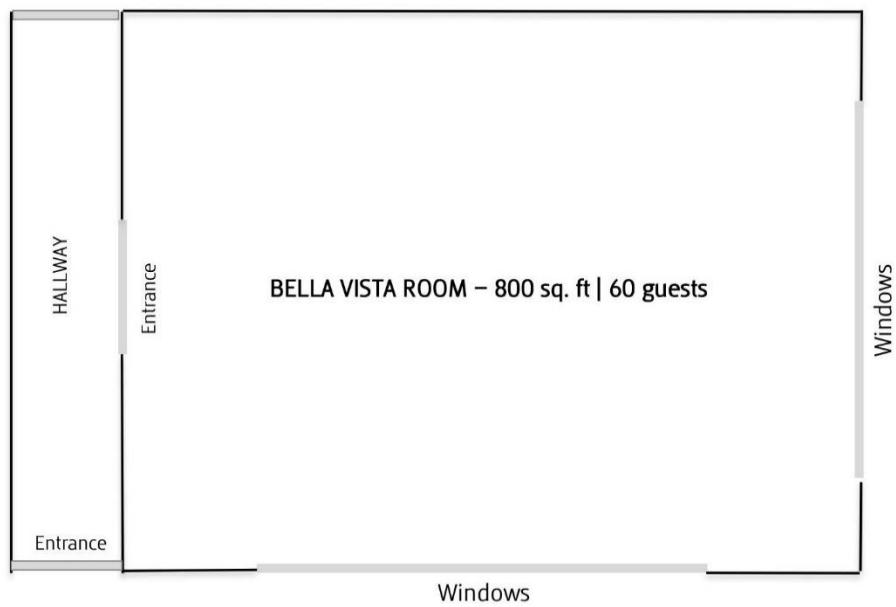
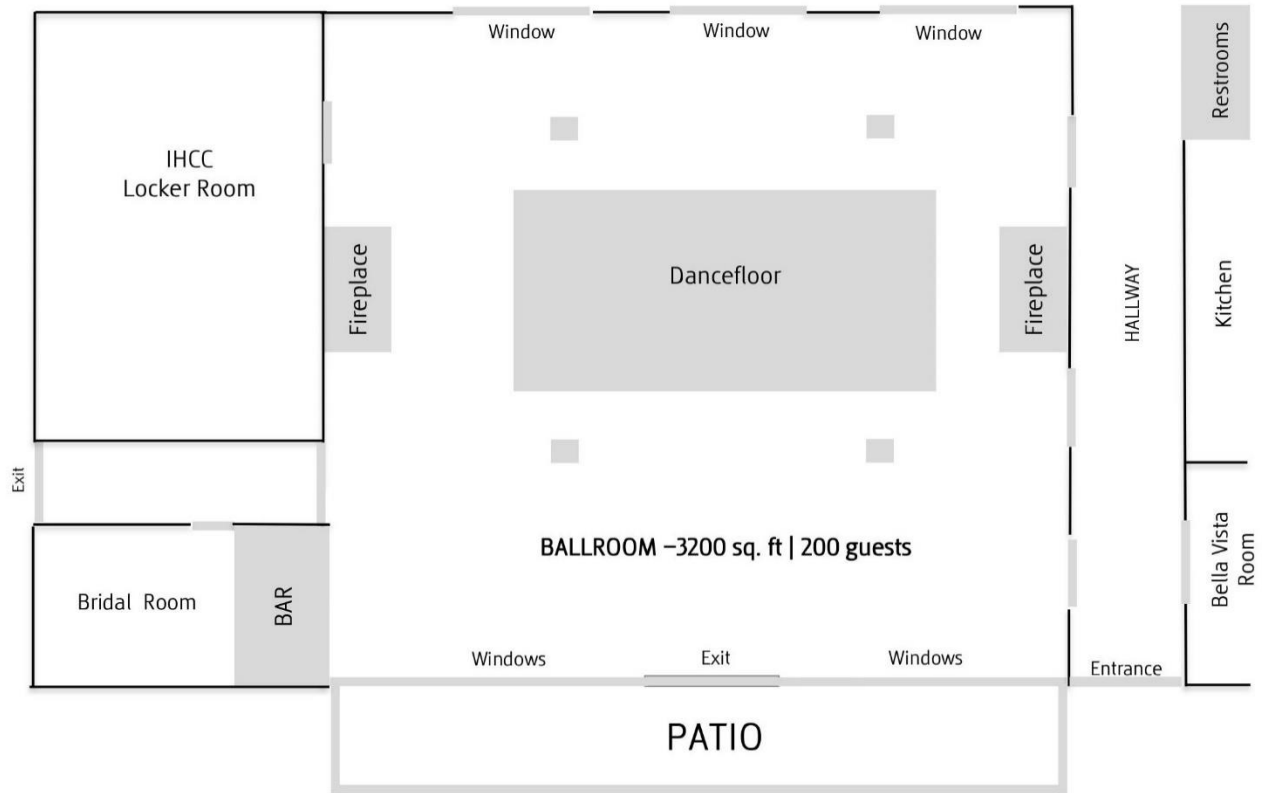
Unlimited Self-Serving Station

Presented With Champagne and a Variety of Assorted Fresh Juices
In Crystal Glass Carafes with Assorted Fresh Seasonal Fruit
\$14 PER PERSON

STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 10.00
Domestic Beer Pitcher	\$ 12.00
Wine Bottle (1.5 Liter)	\$ 38.00
Champagne Bottle	\$ 25.00
Non-Spike Punch Bowl (2 Gallons)	\$ 45.00
Spiked Punch Bowl (2gallons)	\$ 70.00
Pitcher of	
Bellini Mimosa Bloody Mary Sangria	\$ 35.00
Cash and Tab Bar Available - Bar Set Up Fee	\$100.00

Room Layouts



This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.