

Brunch

*Price per person applies to Saturdays and Sundays.
Please deduct \$2.00 per person for events on weekdays.

Standard Brunch

Caesar Salad or Mixed Green Salad
Assorted Danish, Pastries, Breakfast Breads
Scrambles Eggs
Home Fries
Cheese Tortellini Alfredo
Baked Sliced Honey Ham OR Bacon
Seasonal Vegetables
Fresh Fruit
Assorted European Cookies
Coffee – Tea – Apple and Orange Juice

\$24 PER PERSON*

(minimum 20 people)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

Perfect Brunch

CRUDITÉ DISPLAY

Cheese, Fresh Fruit, Vegetables with Dip, Crackers, Crostini, Caponata Spread

BUFFET

Waffles with Syrup and Toppings
Breakfast Pastries and Breads
(Bagels – Danish – Muffins – Croissants)
Mascarpone Fluffy Scrambled Eggs
Applewood Bacon
Country Sausage Links
Chicken Francais
Penne Primavera (Vegetables)
Eggplant Rollatini
Mediterranean Salad
Assorted European Cookies
Coffee – Tea – Apple and Orange Juice

\$26 PER PERSON*

(minimum 20 people)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

Munch A Brunch

Antipasto Display
Mini New York Bagel
Waffles
Scrambled Eggs
Home Style Potatoes
Apple Flavored Bacon
Field Greens
Assorted Mixed Vegetables
Chicken Marsala
Stuffed Sole
Assorted European Cookies
Coffee – Tea – Apple and Orange Juice

\$27 PER PERSON

(Minimum 20 People)

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Beautiful Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)
Choices of Mediterranean, Garden or Caesar Salad
Scrambled Eggs
Home Fried Mini Potatoes
Bacon and Sausage
Waffles
Fresh Fruit Cocktail

CHOOSE TWO ENTREES:

Chicken Breast of Your Choice
Roasted Tenderloin of Beef Au Jus
Crab Stuffed Sole
Bakes Honey Glazed Ham
Rice Pilaf
Fresh Seasonal Vegetables
Assorted European Cookies
Coffee – Tea – Apple and Orange Juice

\$28 PER PERSON

(Minimum 20 People)

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Plated Brunch

CRUDITÉ DISPLAY

Cheese Board and Crackers, Crostini, Crudité with Dips, Preservatives, Fruits
Breakfast Breads, Croissants, Scones
Non-Alcoholic Punch and Juices

CHOICE OF SALAD

(Choose One)

Caprese (*Fresh Mozzarella, Tomatoes, Basil*)

Caesar (*Romain Lettuce, Cheese, Croutons*)

Spring Mix (*Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Onions*)

Antipasto Salad (*Mixed Greens, Sliced Cold Cuts, Cheeses, Legumes*)

ENTREES

(Choose Three Categories)

Chicken Fiorello (*Chicken Breast, 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, Potato Sausage*)

French Toast (*Battered Brioche, Hazelnut Butter, Glazed Banana, Strawberries, Bacon, Potatoes*)

Short Ribeye Steak (*Grilled Au Jus Steak, Potatoes, Two Eggs Any Style*)

Stuffed Filet of Sole (*Lobster Stuffed Sole, Vegetables, Potatoes Vegetable Quiche*)

Grilled Salmon (*Pan Seared Salmon, Vegetables, Potatoes, Vegetables Quiche*)

Vegetarian Omelet (*Mushrooms, Spinach, Peppers, Asparagus, Tomatoes, Potatoes*)

DESSERT

(Choose One)

Truffle Tuxedo Cake – Ice Cream Parfait – New York Cheesecake – Crème Brûlée -
Assorted Cookie Tray for Each Table

Coffee – Tea

\$30 PER PERSON

(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

Brilliant Brunch

Antipasto Display
Nutella Crepes
Mediterranean, Garden or Caesar Salad
Eggs Benedict
Home fried mini red potatoes
Bacon and Sausage
Waffles
Fresh fruit Cocktail

CHOOSE TWO:
Chicken breast of your choice
Roasted Sirloin
Baked Honey Glazed Turkey
Crab Stuffed Sole

Rice pilaf
Fresh seasonal vegetables
Assorted Breads
Chef's dessert table
Coffee – Tea – Apple and Orange Juice

\$33 PER PERSON
(Minimum 20 People)

*Brunch Additions

OMELET STATION WITH ASSORTED FILLINGS \$6 PER PERSON
WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$5 PER PERSON

UNLIMITED TWO:
BELLINI – SPUMANTE – MIMOSA – BLOODY MARY
\$12 PER PERSON OR \$35 PER PITCHER

UNLIMITED:

Soda	\$ 4.00 Per Person
Soda and Wine	\$10.00 Per Person
Fruit Punch	\$ 4.00 Per Person
Spiked Punch	\$ 5.00 per person

STATIONARY:

Punch Bowl (2gal)	\$70.00 spiked
	\$45.00 non-spiked
Soda Pitcher	\$ 7.00
Wine Bottle(1.5L)	\$38.00

CASH BAR - \$100 BAR SET-UP FEE

Terms of Agreement

Administrative Fees

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

All catering and banquets charges are subject to CT 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.

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. We do not accept full payments before the event.

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

Damages

Casa Mia on the Hill and its professional staff will make 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 damages done by the host or any guests of the host. An additional charge may be assessed.

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 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.