

# 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 banquets 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

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

**\$30 PER PERSON**  
(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 \*

# Perfect Brunch

## CRUDITÉ DISPLAY

Cheese, 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 and Tea – Apple and Orange Juice

**\$32 PER PERSON**  
(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 \*

# Munch A Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)  
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 and Tea – Apple and Orange Juice

**\$33 PER PERSON**  
(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 \*

# 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

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 and Tea – Apple and Orange Juice

**\$35 PER PERSON**  
(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 \*

# Plated Brunch

## CRUDITÉ DISPLAY

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

## CHOICE OF 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*

## ENTREES

(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 – *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 and Tea

## \$35 PER PERSON

(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 \*

# Brilliant Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)  
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 Beef Tenderloin  
Baked Honey Glazed Turkey  
Crab Stuffed Sole

Rice Pilaf  
Fresh Seasonal Vegetables  
Assorted Breads  
Chef's Dessert Table  
Coffee and Tea – Apple and Orange Juice

**\$38 PER PERSON**  
(Minimum 30 People)

## \*Brunch Additions

LIVE OMELET STATION WITH ASSORTED FILLINGS \$8 PER PERSON  
LIVE WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$6 PER PERSON

# Specialty Platters & Displays

An Exquisite Addition To any menu.

Small Platter 10-15 People

Medium Platter 25-30 People

Large Platter 45-50 People

## CHEESE & CRACKERS PLATTER

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

SMALL PLATTER \$55      MEDIUM PLATTER \$95      LARGE PLATTER \$155

## VEGETABLE PLATTER

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

SMALL PLATTER \$50      MEDIUM PLATTER \$85      LARGE PLATTER \$135

## FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$70      MEDIUM PLATTER \$110      LARGE PLATTER \$175

## COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,

Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$70      MEDIUM PLATTER \$110      LARGE PLATTER \$175

## CRAZY WING DISPLAY

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

SMALL PLATTER \$90      MEDIUM PLATTER \$170      LARGE PLATTER \$235

## ITALIAN ANTIPASTO

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

SMALL PLATTER \$130      MEDIUM PLATTER \$230      LARGE PLATTER \$330

## SHRIMP DISPLAY

Plump Medium White Shrimp on Ice, Adorned with Lemon

Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$130      MEDIUM PLATTER \$250      LARGE PLATTER \$350

## SEAFOOD PLATTER

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

SMALL PLATTER \$150      MEDIUM PLATTER \$290      LARGE PLATTER \$390

# 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



