



Casa Mia on the Hill, a Picture Perfect Venue for Wedding Receptions and Many Other Celebrations. Located on Top of The Indian Hill in Newington

Casa Mia Offers an Array of Services and Reception Packages to Make Every Occasion Memorable. Our Two Elegant Banquet Rooms Feature Stylish Décor and Floor to Ceiling Windows That Embrace Spectacular Views of The Surrounding Greens and Golf Course.

At Casa Mia We Welcome You to An Unparalleled Culinary Experience. Our Chefs and Food Artists Have Masterfully Created Sumptuous Menus to Satisfy Any Palate for Any Occasion.

While You May Select from Any of Our Carefully Crafted Menus, Our Chefs Are Here at Your Service to Customize or Create the Perfect Menu That Fits Your Requirements in Tastes and Styles.

FACILITY GUIDE

Ballroom – 3200sq Ft – 200 Guests

Bella Vista Room – 800 Sq Ft – 60 Guests

Ample Parking Up To 200 Cars. Both Rooms Are Equipped with Screens, High Speed Internet and Handicap Accessible.

CONTACT US

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Newington, CT 06111

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Brunch

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



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

\$25 PER PERSON*

(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

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 and Tea – Apple and Orange Juice

\$27 PER PERSON*

(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

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

\$28 PER PERSON*
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

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 and Tea – Apple and Orange Juice

\$29 PER PERSON*
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –



Plated Brunch

CRUDITÉ DISPLAY

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

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 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, Turkey, 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 and Tea

\$31 PER PERSON

(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

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

\$34 PER PERSON

(Minimum 30 People)



*Brunch Additions

OMELET STATION WITH ASSORTED FILLINGS \$6 PER PERSON

WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$5 PER PERSON

UNLIMITED (choose two):

BELLINI – SPUMANTE – MIMOSA – BLOODY MARY - SANGRIA

\$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



Lunch

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

Specialty Luncheon Buffets

LIGHT FAIR LUNCHEON

Baby Greens, Pear, Walnut and Gorgonzola Salad
Mediterranean Pasta Salad with Olive and Sundried Tomatoes
Pan-Seared Chicken Breast with Wild Mushrooms in A Madeira Sauce
Sliced Flank Steak with A Roasted Shallots and Fresh Thyme Demi Glaze
Rice Pilaf
Medley of Vegetables with Infused Olive Oil
Assorted European Cookies
Coffee and Tea

\$25 PER PERSON
(Minimum 20 People)

DOLCE VITA

Tuscan Vegetable and White Bean Soup with Parmesan Crisps
Greens, Tomato, Mozzarella and Fresh Basil
Garlic and Rosemary Rubbed Pork Loin
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers
Medley of String Beans and Carrots Tossed in Herb Butter
Wild Mushroom Risotto
Assorted European Cookies
Coffee and Tea

\$26 PER PERSON
(Minimum 20 People)

Delightful Luncheon Buffet



CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing
Caesar Salad
Mediterranean Salad

CHOICE OF ONE PASTA

Penne OR Bowtie Pasta
Marinara | Vodka | Bolognese | Alfredo | Primavera | Pesto

CHOICE OF TWO ENTREES

Chicken Marsala | Veal Marsala
Chicken Parmigiana | Veal Parmigiana
Chicken Francais | Veal Francais
Stuffed Filet of Sole
Baked Salmon
Stuffed Pork Loin
Sliced Beef Tenderloin
Eggplant Rollatini
Baked Ham
Roasted Turkey
Beef Tenderloin
Pepper Herb Crusted Pork Loin

CHOICE OF ONE POTATO

Roasted Potato
Mashed Potato

CHOICE OF ONE VEGETABLE

Mixed Vegetable Medley
Broccoli
Green Beans

CHOICE OF ONE DESSERT

Assorted European Cookies
Ice-Cream Parfait
(Or A Scoop of Ice-Cream on Your Cake)

Coffee and Tea

\$26 PER PERSON
(Minimum 20 People)

Plated Lunch

CHOICE OF SALAD

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

CHOICE OF ENTRÉE

CHICKEN

- Piccata – *Lemon Wine Butter Sauce with Garlic and Capers*
- Marsala – *Mushrooms and Onions in Marsala Wine Sauce*
- Parmigiana – *Breaded, Topped with Cheese and Sauce*
- Cordon Blue – *Breaded, Stuffed with Ham and Cheese*

BEEF

- Bourbon Petite Filets Skewer
- Grilled Short Ribeye Steak with Mushrooms and Onions
- New York Sirloin Steak
- Grilled Tenderloin with Balsamic Glaze

FISH

- Stuffed Filet of Sole with Crab, Shrimp, Scallops
- Sauteed Shrimp Scampi
- Salmon Pan Seared with Herb Lemon, Spices

VEGETARIAN

- Eggplant Parmigiana
- Grilled Seasonal Vegetables
- Vegetable Ravioli with Cheese

All Entrees Are Served with Herbed Rice Pilaf and Vegetables

DESSERT

- Triple Chocolate Tuxedo Cake
- Ice Cream
- Cookie Tray Per Table

Coffee and Tea

\$28 PER PERSON

Family Style Luncheon

True to Italian tradition, this is a four-course meal served family style.

APPETIZER CHOICES (CHOOSE TWO)

(Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Clams Casino
Fresh Mozzarella w/ Tomato	Stuffed Mushrooms	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

PASTA (CHOOSE TWO)

Penne Marinara / Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

ENTRÉE (CHOOSE TWO)

(Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Sausage and Peppers
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Grilled Salmon	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

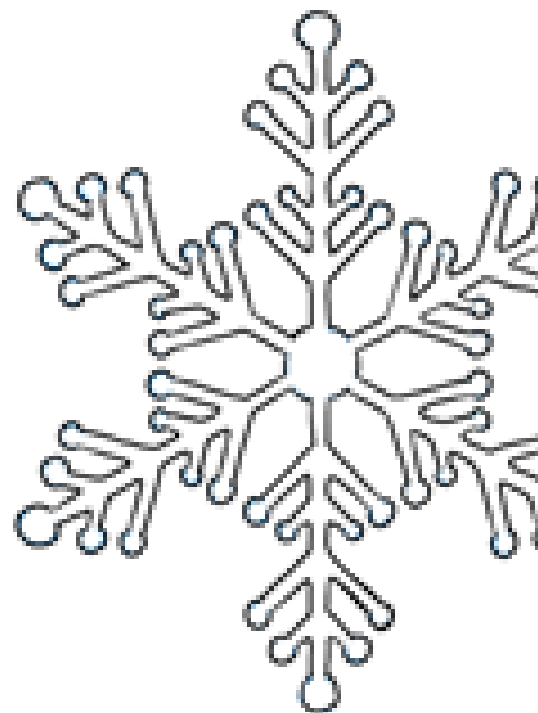
Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

\$28 PER PERSON

Dinner

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



Build Your Own Buffet

This Menu Is Designed to Suit Every Occasion with a Minimum Of 20 People. Please Select Your Favorite Items and Add Them Up to Reach a Minimum Of \$28 For Friday and Saturday Dinner, and \$26 For Sunday Through Thursday Dinner.

APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 4.25 Fried Calamari
- 5.50 Shrimp Cocktail
- 3.75 Fried Mozzarella
- 4.00 Stuffed Mushrooms

PASTA

- 4.50 Ravioli
- 4.50 Manicotti (2)
- 4.50 Tortellini
- 4.50 Penne Vodka
- 4.50 Lasagna
- 4.00 Baked Ziti
- 3.00 Primavera
- 4.00 Cavatelli
- 4.50 Stuffed Shells (2)
- 3.00 Pasta with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

PORK

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Tenderloin
- 4.50 Stuffed Pork Loin
- 4.00 Baked Ham
- 3.50 Kielbasa w/sauerkraut
- 4.00 Pulled Pork

TURKEY / GAME

- 4.50 Roast Turkey Breast
- 5.50 Duck
- 5.50 Venison
- 6.00 Bison

CHICKEN

- 4.50 Chicken Honey Dijon
- 4.50 Chicken Cacciatore
- 4.50 Chicken Marsala
- 4.50 Chicken Parmigiana
- 4.50 Chicken Cordon Bleu
- 4.50 Barbecue Chicken
- 4.50 Chicken Cutlets
- 4.50 Chicken Francais
- 4.50 Roasted Chicken
- 4.50 Chicken Piccata

VEGETABLES

- 3.00 Green Beans
- 3.00 Spinach
- 3.00 Mixed Vegetables
- 3.00 Scalloped Potatoes
- 3.00 Roasted Potatoes
- 3.00 Mashed Potatoes
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Brussel Sprouts
- 5.00 Asparagus

BEEF

- 5.50 Roast Tenderloin
- 4.25 Roast Beef
- 4.75 Beef Cutlets
- 4.75 Tenderloin Tips
- 5.00 Beef Braciole
- 3.75 Meatballs
- 3.75 Spicy Beef
- 5.50 Short Rib

DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted Mini Cakes
- 5.00 Fresh Fruit
- 5.00 Italian Mini Pastry

VEAL

- 5.50 Veal w/ Artichokes
- 5.50 Veal Cacciatore
- 5.50 Veal Marsala
- 5.50 Veal Parmigiana
- 5.50 Veal & Mushrooms
- 5.50 Veal Francais
- 5.50 Veal Cutlet
- 5.50 Veal with Asparagus
- 5.50 Veal Saltimbocca
- 5.50 Veal Piccata

RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

SEAFOOD

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

SALAD

- 2.75 Mixed Greens
- 3.50 Caesar
- 4.50 Fruit
- 3.25 Cole Slaw
- 3.25 Pasta
- 3.50 Orange
- 4.50 Fresh Mozzarella
- 4.00 Mediterranean

BREAD

- 1.50 Rolls and Butter
- 2.50 Bruschetta or Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & Butter

*Coffee and Tea Station is Included

Italian Flair Buffets

MEDITERRANEAN FLAIR

Mediterranean Tray

(Olives, Cheeses, Mini Salami, Giardiniera)

Rice (Any Style)

Baby Field Greens

Chicken (Any Style)

Stuffed Sole

Steamed New Potatoes

Seasoned Vegetables

Rolls and Butter

Coffee and Tea

\$28 PER PERSON

(Minimum 20 People)

ROMAN FLAIR

Italian Antipasto

Fried Calamari

Pasta Marinara

Caesar Salad

Porchetta (Stuffed Pork)

Chicken Lemon

Roasted Potatoes

Mixed Vegetables

Rolls and Butter

Coffee and Tea

\$32 PER PERSON

(Minimum 20 People)

TUSCAN FLAIR

Italian Antipasto

Pasta Marinara or Vodka

Italian Beef Meatballs

Mixed Green Salad

Roasted Chicken Supreme

Stuffed Filet of Sole

Roasted Potatoes Oreganato

Green Beans Almondine

Rolls and Butter

Coffee and Tea

\$30 PER PERSON

(Minimum 20 People)

CONTINENTAL FLAIR

Fresh Mozz/Tomato/Bean Salad

Eggplant Rollatini

Pasta (Any Style)

Spinach and Kale Salad

Beef Tenderloin Tips

Chicken Marsala

Grilled Salmon

Roasted Potatoes

Mixed Vegetables

Rolls and Butter

Coffee and Tea

\$34 PER PERSON

(Minimum 20 People)

Delectable Buffet

CHOICE OF TWO APPETIZERS

Italian Antipasto
Fresh Mozz & Tomato
Fried Mozzarella
Fried Calamari
Stuffed Mushrooms
Bruschetta

CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing
Caesar Salad

CHOICE OF ONE PASTA

Penne OR Bowtie Pasta OR Tortellini
Marinara | Vodka | Bolognese | Alfredo | Primavera | Pesto

CHOICE OF ONE CARVING STATION*

Baked Ham
Roasted Turkey
Beef Tenderloin
Pepper Herb Crusted Pork Loin
Prime Rib (+\$3.00)

CHOICE OF ONE ENTREE

Chicken Marsala | Veal Marsala
Chicken Parmigiana | Veal Parmigiana
Chicken Francais | Veal Francais
Stuffed Filet of Sole
Baked Salmon
Stuffed Pork Loin
Sliced Beef Tenderloin
Eggplant Rollatini

CHOICE OF TWO SIDES

Roasted Potatoes
Mashed Potatoes
Mixed Vegetable Medley
Green Beans

CHOICE OF ONE DESSERT

Assorted European Cookies
Ice Cream Parfait (Or A Scoop of Ice Cream on Your Cake)

Coffee and Tea

\$36 PER PERSON

*(Minimum 40 People with Carving Station)

*(Minimum 20 People Without Carving Station, Meat Added to The Buffet)

Family Style Menu

True to Italian tradition, this is a four-course meal served family style.

APPETIZER CHOICES (CHOOSE TWO) (Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Clams Casino
Fresh Mozzarella w/ Tomato	Stuffed Mushrooms	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

PASTA (CHOOSE TWO)

Penne Marinara OR Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

ENTRÉE (CHOOSE TWO) (Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Sausage and Peppers
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Grilled Salmon	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

\$35 PER PERSON

Plated Dinner

HORS D'OEUVRES DISPLAY

Assorted Crackers and Crostini – Crudit  with Dips –
Cheese Display with Salametto Bites

CHOICE OF SALAD

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

CHOICE OF ENTR E

CHICKEN

Piccata – *Lemon Wine Butter Sauce with Garlic and Capers*
Marsala – *Mushrooms and Onions in Marsala Wine Sauce*
Parmigiana – *Breaded, Topped with Cheese and Sauce*
Cordon Blue – *Breaded, Stuffed with Ham and Cheese*

BEEF

Petite Filet Mignon with Demi Glaze
Grilled Short Ribeye Steak with Mushrooms and Onions
New York Sirloin Steak
Grilled Tenderloin with Balsamic Glaze
Prime Rib With Au Jus (+\$2.00)

FISH

Stuffed Filet of Sole with Crab, Shrimp, Scallops
Three Jumbo Shrimp with Crab Stuffing
Salmon Pan Seared with Herb Lemon Spices

VEGETARIAN

Eggplant Parmigiana
Grilled Seasonal Vegetables
Vegetable Ravioli with Cheese

All Entrees Are Served with Herbed Rice Pilaf and Vegetables

CHOICE OF DESSERT

Triple Chocolate Tuxedo Cake
Ice Cream

Coffee and Tea

\$35 PER PERSON

Station Style Reception

MEDITERRANEAN BREADS AND DIPS

Hummus, Sundried Tomato, Pesto, Roasted Red Pepper Dip, Marinated Artichokes, Olives, Feta

CONTINENTAL CHEESE BOARD

Selection of Continental Cheeses with Fresh and Dried Fruits, Crostini, Crackers and Local Preserves

ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage, Parmigano Reggiano, Bocconcini, Balsamic Roasted Vegetables, Giardiniera, Olives, Roasted Peppers

SALAD STATION

Mediterranean Salad, Spinach Salad, Green Salad with A Variety of Dressings

MASHTINI BAR

Mashed Potatoes Served with Caramelized Onions, Roasted Garlic, Smoked Bacon, Green Onions, Sour Cream, Gravy, Crumbled Blue Cheese, Shredded Cheddar Cheese

ASIAN STATION

Stir Fried Vegetables, Thai Glazed Chicken Fillet, Steamed Dim Sum

THE CARVERY (ACTION CHEF)

*Slow Roasted Prime Rib with Yorkshire Pudding, Horseradish and Cabernet Jus/ Smoked Bacon *Roasted Fresh Turkey Breast with Sage Stuffing

RISOTTO STATION

Chef's Risotto Bar Featuring Truffled Mushroom Risotto with Parmesan Cream

DESSERT STATION

Assorted Mini Cakes, Mini Cannolis, Mini Tart, Assorted European Cookies and Pastry

Coffee and Tea

\$56 PER PERSON
(Minimum 40 People)



Additions

SPECIALTY PLATTERS AND DISPLAYS

STATIONS

HORS D'OEUVRES

Following Items Are Designed to Be Added to Any Prechosen Menu or To Create Your Own Personal Suited Menu with a Minimum Requirement 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 \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$75

VEGETABLE PLATTER

Crudité's of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$85

COMBINATION PLATTER

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

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

CRAZY WING DISPLAY

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

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

ITALIAN ANTIPASTO

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

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

SHRIMP DISPLAY

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

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

SEAFOOD PLATTER

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

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380

Station Options

VEGETABLE STATION

Crudités of Seasonal Vegetables with Various Dips
And Infused Olive Oils, Crackers, Crostini, Garlic Dip
\$7 PER PERSON

SALAD STATION

Mediterranean Salad, Caesar Salad, Spinach Salad,
Mixed Greens Salad with A Variety of Dressings
\$9 PER PERSON

CRAZY WING STATION

Plump Wings, Barbequed, Buffalo, Honey Stung, Italian
Seasoned, With Celery Sticks, Carrots, Blue Cheese Dip
\$11 PER PERSON

ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage,
Parmigano Reggiano, Bocconcini, Balsamic Roasted
Vegetables, Giardiniera, Olives, Roasted Peppers
\$13 PER PERSON

CHILLED SEAFOOD STATION

Smoked Salmon, Shrimp, Crab Claws, Lobster Claws,
Seafood Salad, Lemon Dill Aioli, Banquette Crisp,
Cream Cheese, Lobster Dip, Caviar
\$19 PER PERSON

SPECIALTY CARVING

Steamship Round of Beef Au Jus, Serves 150	\$ 750.00
Black Angus Prime Rib of Beef, Serves 25	\$ 300.00
Atlantic Salmon En Croute, Serves 25	\$ 275.00
Maple Glazed Country Ham, Serves 50	\$ 250.00
Roast Tenderloin of Peppered Beef, Serves 25	\$ 225.00
Roasted Honey Turkey, Serves 40	\$ 225.00
Pine Nuts Crusted Lamb Chops, 8 Chops Rack	\$ 70.00
Roast Leg of Lamb with Basil Aioli, Serves 25	\$ 225.00
Whole Roasted Pork Loin in Pecan, Serves 40	\$ 225.00

UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF

MASHTINI BAR

Mashed Potatoes Served with
Caramelized Onions, Roasted Garlic,
Smoked Bacon, Green Onions,
Sour Cream, Gravy, Crumbled Blue
Cheese,
Shredded Cheddar Cheese
\$11 PER PERSON

PASTA STATION

Two Choices of Pasta with
Two Different Sauces
(Tortellini-Ravoli-Bowties-Long Pasta)
\$12 PER PERSON

RISOTTO STATION

Risotto Bar Featuring Truffled Mushroom
with Parmesan Cream and
Seafood Risotto
\$13 PER PERSON

ACTION STATION

CHEF ATTENDED

THE CARVERY

*Slow Roasted Prime Rib with
Yorkshire Pudding, Horseradish and
Cabernet Jus/ Smoked Bacon
*Roasted Turkey Breast

\$15 PER PERSON

RAW BAR STATION

Chef Shucked Oysters, Clams, Served with
Cocktail Sauce, Remoulade,
Fresh Lemon, Hot Served Horseradish
\$4 PER PIECE

Hors D'oeuvres

COLD

Fresh Mozzarella with Prosciutto
Mini Sandwiches
Stuffed Cherry Tomatoes w/Tuna
Ricotta Pesto Rounds
Prosciutto and Melon
Cheese and Prosciutto Pinwheels
Chicken or Vegetable Wrap Wheels
Salami Cornucopia and Cream Cheese
Prosciutto Wrapped Asparagus
PRICED PER 50 PIECES \$75.00

HOT

Buffalo Wings
Stuffed Mushrooms
Mini Boneless Pork Ribs
Mini Meatballs
Spanakopita
Chicken Fingers
Mini Spring Rolls
Cocktail Franks
Fried Mozzarella Sticks
Beef Brochette
Philly Cheese Steak Roll
Oriental Potsticker
Mini Potato Puffs
Arancini (Rice Balls)
Mini Pizza
PRICED PER 50 PIECES \$90.00

UPSCALE AND UNUSUAL

Beef Wellington
Jalapeno Poppers
Oyster Rockefeller
Honey Garlic Chicken Skewer
Chilled Gulf Shrimp
Mini Crab Cake
Salmon and Cream Cheese Bundle
Mushroom Tartlets
Lobster Puffs
Petite Quiche Lorraine
Chicken Quesadilla Cones
Coconut Shrimp
Bacon Wrapped Scallops
PRICED PER 50 PIECES \$110.00

CROSTINI

Bruschetta
Seared Beef Carpaccio
Smoked Salmon with Cream Cheese
Caprese Sundried Tomato Pesto
Ricotta Roasted Peppers
Fig Walnut

PRICED PER 50 PIECES \$65.00

COCKTAIL RECEPTION

STATIONARY TABLE

(Two Hours)

Assorted Cheese and Garden Vegetable
Display
Fresh Fruit
Assorted Crackers and Vegetable Dip
Smoked Salmon Cream Cheese Crostini
Tomato Basil Bruschetta
Italian Meatballs Skewer

HOT HORS D' OEUUVRES

(Two Hours - Passed Butler Style)

Crabmeat Stuffed Mushrooms
Sea Scallops Wrapped in Bacon
Kentucky Bourbon Sesame Chicken
Mini Spring Rolls
Beef Brochette
Spanakopita
Lobster Puffs
Petite Quiche Lorraine

\$28 PER PERSON

Beverage Options

UNLIMITED PACKAGES

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

OPEN BAR PACKAGES

Minimum 30 People

One Hour Well Bar	\$ 15.00 - Please Add \$5 For Each Additional Hour
One Hour Premium Bar	\$ 20.00 - Please Add \$7 For Each Additional Hour
One Hour Ultra-Premium	\$ 25.00 - Please Add \$8 For Each Additional Hour

Cash and Tab Bar Available \$100.00 Bar Set Up Fee

STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 7.00
Domestic Beer Pitcher	\$ 9.00
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

Outside Catering Menu

This Is A List of All Food Items for Catering and Takeout Purposes. Prices Are Listed by Tray. All Foods Will Be Presented in Disposable Aluminum Containers. Chafing Dishes Will Be Available Upon Request; Plastic Ware Paper Plates, Are Included Free of Charge

Quarter-Trays Feed Approx. 8 - 10 People

Half-Trays Feed Approx. 20 - 25 People

Full-Trays Feed Approx. 35 - 40 People

APPETIZERS

	¼ Tray	½ Tray	Full
Antipasto	50.00	75.00	120.00
Clams Casino	60.00	90.00	130.00
Chkn Wings	50.00	75.00	120.00
Fried Mozz.	35.00	70.00	90.00
Stuffed Mush.	35.00	70.00	90.00
Seafood Salad	60.00	80.00	110.00
Mussels	50.00	70.00	105.00
Shrimp Cktrl	65.00	95.00	140.00
Cheese/Crackers	25.00	45.00	65.00
Arancini	40.00	70.00	100.00

PASTA

	¼ Tray	½ Tray	Full
Manicotti	40.00	70.00	110.00
Tortellini	40.00	70.00	110.00
Vodka	35.00	65.00	95.00
Lasagna	50.00	75.00	120.00
Baked Ziti	30.00	60.00	90.00
Gnocchi	35.00	65.00	95.00
Cavatelli	35.00	55.00	95.00
Stuffed Shells	35.00	65.00	95.00
Pasta Marinara	25.00	40.00	70.00
Pasta Primavera	25.00	40.00	70.00
Alfredo/Bolognese	35.00	65.00	95.00
Mac 'n Cheese	35.00	65.00	95.00

PORK

	¼ Tray	½ Tray	Full
Baby Back Ribs	40.00	80.00	120.00
Stuffed Loin	40.00	80.00	120.00
Baked Ham	35.00	75.00	110.00
Saus & Peprs	35.00	65.00	100.00
Porchetta	45.00	85.00	125.00
Crusted Loin	40.00	80.00	120.00
Grilled Chops	40.00	80.00	120.00

VEGETABLE

	¼ Tray	½ Tray	Full
Green Beans	25.00	45.00	65.00
Spinach	25.00	45.00	65.00
Mixed Vegetables	25.00	45.00	65.00
Roasted Potatoes	25.00	45.00	65.00
Broccoli	25.00	45.00	65.00
Zucchini	25.00	45.00	65.00
Egplnt Rollatini	30.00	65.00	90.00
Egplnt Parm.	30.00	65.00	90.00
Broccoli Rabe	35.00	75.00	100.00

CHICKEN

	¼ Tray	½ Tray	Full
Dijon	45.00	70.00	100.00
Cacciatore	45.00	70.00	100.00
Marsala	45.00	70.00	100.00
Parmigiana	45.00	70.00	100.00
Cordon Bleu	45.00	70.00	100.00
Barbecue	45.00	70.00	100.00
Cutlets	45.00	70.00	100.00
Francais	45.00	70.00	100.00
Roasted	45.00	70.00	100.00
Piccata	45.00	70.00	100.00

SALADS

	¼ Tray	½ Tray	Full
Mixed Greens	25.00	50.00	85.00
Caesar	25.00	50.00	85.00
Fruit	30.00	60.00	95.00
Potato	25.00	60.00	85.00
Cole Slaw	25.00	50.00	85.00
Pasta	25.00	50.00	85.00
Orange	25.00	50.00	85.00
Fresh Mozz	35.00	70.00	100.00
Mediterranean	30.00	60.00	90.00
Spinach & Kale	30.00	60.00	90.00
Grilled Chicken	50.00	75.00	100.00
Panzanella	25.00	50.00	85.00

BEEF

	¼ Tray	½ Tray	Full
Roast Beef	45.00	85.00	120.00
Roast Tenderloin	65.00	120.00	200.00
Beef Cutlet	45.00	85.00	120.00
Tenderloin Tips	50.00	110.00	180.00
Beef Bracirole	50.00	100.00	150.00
Meatballs	30.00	60.00	90.00
Bourbon Beef	50.00	110.00	180.00

SEAFOOD

	¼ Tray	½ Tray	Full
Shrimp Scampi	50.00	105.00	170.00
Fried Calamari	40.00	70.00	110.00
Mixed Fried Fish	50.00	95.00	140.00
Baked Cod	50.00	95.00	150.00
Stuffed Sole	50.00	95.00	150.00
Fra Diavolo	55.00	120.00	195.00
Salmon	50.00	95.00	150.00
Stuffed Shrimp	60.00	120.00	200.00
Fried Shrimp	45.00	100.00	160.00

VEAL

	¼ Tray	½ Tray	Full
Lemon	55.00	90.00	140.00
Cacciatore (spicy)	55.00	90.00	140.00
Marsala	55.00	90.00	140.00
Parmigiana	55.00	90.00	140.00
Veal w/ Mush	55.00	90.00	140.00
Francais	55.00	90.00	140.00
Cutlets	55.00	90.00	140.00
Veal w/ Asprgs	55.00	90.00	140.00
Saltinbocca	55.00	90.00	140.00
Veal Piccata	55.00	90.00	140.00

PIZZA 12"/ GRINDER 24"

Cheese Pizza	12.00
Chicken Parm/Cutlet	12.00
Italian Cold Cut	24.00
Turkey	24.00
Ham	24.00

DESSERT

	¼ Tray	½ Tray	Full
Cookies	25.00	55.00	95.00
Fresh Fruit	30.00	65.00	100.00
Italian Pastry	35.00	80.00	120.00
Tiramisu	45.00	100.00	140.00
Cannoli	35.00	80.00	125.00

BREADS (Per Person)

Rolls & Butter	1.00
Bruschetta	1.50
Garlic Bread	1.50
Focaccia	1.25
Assorted Breads	1.50

RICE

	¼ Tray	½ Tray	Full
Risotto Milanese	35.00	60.00	85.00
Seafood	45.00	75.00	100.00
Wild Mushroom	40.00	60.00	85.00
Pilaf	35.00	60.00	85.00
Rice & Beans	35.00	60.00	85.00

BEVERAGE (Per Person)

Coffee / Tea	2.00
Assorted Soda (2 Liter)	1.50
Individual Soda Can	2.00
Bottled Waters	1.00
Energy Drinks, Snapple, Gatorade	3.50

Room Layouts

