



**WEDDING DINING**





*All you need is love and good food...*

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With over 30 years of experience and a long tradition of the finest cuisine and service, Casa Mia on the Hill offers amazing wedding packages that are fully customized with special selections to suit any style wedding reception.

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EXTEND YOUR CASA MIA EXPERIENCE BY GIVING US THE OPPORTUNITY TO HOST YOUR BRIDAL SHOWER, REHEARSAL DINNER AND/OR BACHELOR PARTY AND RECEIVE 10% DISCOUNT.

PLEASE INQUIRE ABOUT AVAILABLE MENUS.  
BOOK YOUR WEDDING DURING OUR OFF-SEASON (JAN - APRIL)  
AND RECEIVE 10% DISCOUNT AS WELL



All our wedding packages include the use of our lovely bridal suite and grounds for wedding portraits.

On-site ceremony is available at an additional charge.

A taxable service charge of 20% and Connecticut sales tax will be applied to your final bill.



*We understand that the time leading to your wedding day is a very busy and exciting time.*

*Our goal is to ensure that your wedding day exceeds your expectations! Whether you are looking for a reception for 30 or 200 guests, let our banquet specialists assist you with every detail that will help making your wedding day most memorable.*



Our chefs pay close attention to the preparation and handling of food, mainly for those who indicate allergies. However, Casa Mia on the Hill cannot guarantee that allergens have not been introduced in other stages of the food chain process. It is up to the guest to make an informed decision for their allergy or intolerance.

# HORS D'OEUVRES

*Small savory appetizers served before the meal customarily with aperitifs or cocktails. They are usually one-or-two-bite cold or hot items. A hors d'oeuvre may be in the form of a fancy canape or as simple as a selection of crudités. Choose up to four categories, priced per person for a one hour unlimited service or per 50 pieces.*

## COLD

**\$9.95 PER PERSON**

Priced Per 50 Pieces \$110.00

Fresh Mozzarella with Prosciutto  
Mini Sandwiches  
Stuffed Cherry Tomatoes with Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon

Cheese and Prosciutto Pinwheels  
Vegetable Wrap Wheels  
Salami Cornucopia and Cream Cheese  
Chicken Wrap Wheels  
Prosciutto Wrapped Asparagus

## HOT

**\$7.95 PER PERSON**

Priced per 50 Pieces \$90.00

Buffalo Wings  
Stuffed Mushrooms  
Mini Boneless Pork Ribs  
Mini Meatballs  
Spanakopita  
Chicken Fingers  
Mini Spring Rolls  
Cocktail Franks

Beef Brochette  
Fried Mozzarella Sticks  
Philly Cheese Steak Roll  
Oriental Pot Sticker  
Mini Potato Puffs  
Arancini (Rice Balls)  
Mini Pizza  
Mac and Cheese Croquettes

## UPSCALE AND UNUSUAL

**\$9.95 PER PERSON**

Priced Per 50 Pieces \$110.00

Beef Wellington  
Jalapeno Poppers  
Oyster Rockefeller  
Mini Overstuffed Potato  
Chilled Gulf Shrimp  
Mini Crab Cake  
Salmon and Cream Cheese Bundle

Mushroom Tartlets  
Lobster Puffs  
Petite Quiche Lorraine  
Chicken Quesadilla Cones  
Bacon Wrapped Scallops  
Coconut Shrimp  
Bacon Wrapped Chicken Bites

# BUFFET STYLE

*The modern buffet features just the right amount of selections, so as not to overwhelm the palate or overfeed your guests.*

*Your reception should reflect who you are and how you live. After all, your guests are there to celebrate you.*

*Our Build Your Own Buffet gives you the option to be creative with your own selections according to your taste.*

## BUILD YOUR OWN

### APPETIZER

*Choose two*

Fried Calamari – Stuffed Mushrooms – Clams Casino – Fried Mozzarella  
Italian Antipasto – Fresh Mozzarella/Tomato – Bruschetta – Chicken Wings

### SALAD

*Choose one*

Mixed Field Greens - Traditional Caesar Salad - Mediterranean Salad

### PASTA

*Choose one*

Penne Marinara - Penne alla Vodka - Penne Primavera  
Rigatoni Bolognese - Tortellini Alfredo - Stuffed Shells

### ENTRÉE

*Choose two*

Chicken Francais – *lemon, wine, butter sauce*  
Chicken Piccata – *lemon, wine, butter sauce, capers*  
Chicken Marsala – *marsala wine, demi glaze, mushrooms and onions*  
Chicken Parmigiana – *breaded, topped with cheese and marinara*  
Veal Piccata – *lemon, wine sauce, topped with capers*  
Stuffed Filet of Sole – *crabmeat and shrimp stuffing*  
Baked Salmon – *citrus limoncello sauce*  
Eggplant Rollatini – *breaded eggplant stuffed with ricotta and topped with marinara*  
Sliced Beef Tenderloin – *served in a mushroom gravy sauce*

### SIDES

*Choose one*

Rice Pilaf – Mashed Potatoes – Roasted Potatoes – Green Beans – Mixed Vegetables

Coffee & Tea

Your Wedding Cake Accompanied with Vanilla Ice Cream

**\$32.95 PER PERSON**

# BUFFET STYLE

*Our preselected specialty buffets offer light appetizers for the opening of the reception, several entrée choices with appropriate accompaniments, an optional carving station to highlight the dinner and an extravagant dessert table for the sweet ending of a delicious dinner.*

## BELLE OF THE BALL

### Antipasto Station

*(Delicacy of dry cured meats, Assorted Italian cheeses, olives, peppers, giardiniera)*

### Garden Green Salad with Toppings and Dressings

### Slow Roasted Beef Tenderloin with a mushroom demi glaze

### Chicken Supreme with Chasseur Sauce

### Salmon with Lobster Tarragon Sauce

### Penne Pasta with Velvety Vodka Sauce

### Roasted New Potatoes

### Steamed Seasonal Vegetables

### Fresh Rolls and Butter

### Extravagant Dessert Display

*Assorted mini cakes, mini pastries, cannoli, assortment of cookies, fresh fruit*

### Coffee & Tea

**\$36.95 PER PERSON**

## BUFFET BLISS

### Continental Cheeses with Assorted Fruits

### Antipasto Board with Cured Meats, Cheese, Olives, Marinated Vegetables

### Mediterranean Salad

### Caesar Salad

### Slow Roasted Prime Rib

*(Carved by a Chef)*

### Pan Seared Chicken Breast with Artichokes, Rosemary, Garlic, And Lemon

### Petite Sole Filet with Crabmeat, Shrimp, Scallop Stuffing

### Tortellini Pasta in a Creamy Alfredo Sauce and Peas

### Roasted Red Pepper and Asiago Mashed Potato

### Steamed Vegetables

### Extravagant Dessert Display

*Assorted Mini Cakes, Mini Pastries, Cannoli, Assortment of Cookies, Fresh Fruit*

### Coffee & Tea

**\$42.95 PER PERSON**

# STATIONED STYLE RECEPTION

*Food stations are basically a “distributed” buffet. Instead of a long table that leads the wedding guests through a progression of courses, tables featuring different dishes are placed throughout the room. Mix and match to your heart’s delight up to a minimum of \$34.95 per person or complement any other menu.*

## STATIONED DISPLAYS

### ANTIPASTO

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

\$12.95 PER PERSON

### FIELD OF GREENS

*Mixed Greens with a Variety of Toppings and Dressings*

\$8.95 PER PERSON

### CHILLED SEAFOOD

*Smoked Salmon, Shrimp, Crab Claws, Lobster Claws, Seafood Salad, Lemon Dill Aioli,  
Banquette Crisp, Cream Cheese, Lobster Dip, Caviar*

\$15.95 PER PERSON

### CRAZY WING

*Plump Wings, Barbecued, Buffalo, Honey Stung, Italian Seasoned, With Celery Sticks, Carrots, Blue Cheese Dip*

\$8.95 PER PERSON

### CONTINENTAL CHEESE BOARD

*Selection of Continental Cheeses With Fresh And Dried Fruits, Crostini, Crackers, And Local Preserves*

\$8.95 PER PERSON

## ACTION STATION

### MASHTINI BAR

*Mashed Potatoes Offered with A Variety of Toppings*

\$10.95 PER PERSON

### THE CARVERY

*Slow Roasted Prime Rib & Roasted Turkey Breast*

\$14.95 PER PERSON

### RISOTTO STATION

*Risotto Bar Featuring Truffle Mushrooms with Parmesan Cream and Seafood Risotto*

\$12.95 PER PERSON

### RAW BAR STATION

*Chef Shucked Oysters and Clams Offered with A Variety Of Sauces*

\$4.00 PER PIECE

### PASTA STATION

*Two pasta choices with two sauces*

\$11.95 PER PERSON

## VENETIAN TABLE

*Assorted Petit Fours | Tarts | Cookies | Fresh Fruit | Creamy Cheesecakes | Italian Pastry | Tiramisu*

**\$9.95 PER PERSON**

# STATIONED STYLE RECEPTION

*Food stations are fun for your wedding guests because they allow guests to sample foods that they otherwise might never have tasted. Plus, they get everyone mixing and mingling, creating a unique and memorable experience. Our combination of different stations offers something for everyone's taste.*

## INTERNATIONAL FLAIR

### 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

*Prosciutto, Salami, Soppressata, Cured Sausage, Parmigiano 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

*Risotto Bar Featuring Truffle Mushrooms with Parmesan Cream and Seafood Risotto*

### DESSERT STATION

*Extravagant Selection of Desserts and Fruit*

Coffee & Tea

[50 PEOPLE MINIMUM]

**\$49.95 PER PERSON**



# INDIVIDUAL

*Our elegant and delicious Silver Package includes floor length linen, champagne toast, five hour open bar, stationed and passed hors d'oeuvres, individually plated salad and pasta, and highlighted with an individually plated entrée. Beautifully prepared, cooked to perfection, and artfully presented, these dishes will speak volumes when placed in front of your guests.*

## SILVER PACKAGE

FIVE HOUR PREMIUM OPEN BAR – CHAMPAGNE TOAST

### COCKTAIL HOUR

#### STATIONED

Assorted Italian Cold Cuts  
Cheeses and Olives  
Legumes  
Breads  
Raw Vegetables and Dip

#### PASSED

Choose Four (4) From Our Hors D'oeuvres Menu

### SALAD

*Choose One*

Mixed Field Greens  
Traditional Caesar Salad  
Tomato and Mozzarella Salad

### PASTA

*Choose One*

Penne Alla Vodka  
Bowtie Primavera

Penne Marinara  
Fettucine Alfredo

Penne Bolognese  
Tortellini Pesto

### ENTRÉE (CHOOSE UP TO 4 OPTIONS)

Chicken Piccata – *Lemon, Wine, Butter Sauce, Capers and Garlic*  
Chicken Marsala – *Marsala Wine, Demi Glaze, Mushrooms and Onions*  
Chicken San Marco – *Cheese, Prosciutto, Walnuts, Cranberries, Mushrooms*  
Stuffed Filet of Sole – *Crabmeat and Shrimp Stuffing*  
Baked Salmon – *Citrus Limoncello Sauce*  
Baked Stuffed Shrimp – *Four Crabmeat Stuffed Jumbo Shrimp*  
Sliced Sirloin – *Mushroom Cream Sauce*  
Prime Rib – *14 Oz - Cut, Au Jus*  
Filet Mignon – *8 Oz - Forrestier Sauce*

All Meals Are Served with Roasted Potatoes, Vegetable of The Day, And Rolls

Coffee & Tea

Your Wedding Cake Accompanied with Vanilla Ice Cream

**\$74.95 PER PERSON**

*Looking for a worry-free reception? Our Gold Package includes a champagne toast, five hour open bar and a deliciously prepared meal, plated to the highest standards. Additionally, we will provide floor length linen, candle centerpieces and customized wedding cake.*

## GOLD PACKAGE

FIVE HOUR PREMIUM OPEN BAR – CHAMPAGNE TOAST

### COCKTAIL HOUR

STATIONED

Assorted Italian Cold Cuts

Cheeses and Olives

Legumes

Breads

Raw Vegetables and Dip

PASSED

Choose Four (4) From Our Hors D'oeuvres Menu

### SALAD

*Choose One*

Mixed Field Greens

Traditional Caesar Salad

Tomato and Mozzarella Salad

### PASTA

*Choose One*

Penne Alla Vodka  
Bowtie Primavera

Penne Marinara  
Fettucine Alfredo

Penne Bolognese  
Tortellini Pesto

### ENTREE

**Surf and Turf**

*Choose One*

6oz Beef Filet & Lobster Tail

OR

14oz Prime Rib & Stuffed Shrimp

Served with Your Choice of Potato & Vegetable

Coffee & Tea

Customized Wedding Cake

**\$89.95 PER PERSON**

# FAMILY STYLE

*This truly unique dining experience is a feast for the eyes as well as the plate. Our chefs will prepare a four-course dinner with unlimited amounts of food true to traditional Italian custom.*  
**BUON APPETITO!**

## TRADITIONAL ITALIAN FAMILY STYLE MEAL

### APPETIZERS (CHOOSE TWO)

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

### PASTA (CHOOSE TWO)

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

### ENTREE (CHOOSE TWO)

Chicken W/ Lemon	Chicken Parmigiana	Chicken Marsala
Chicken Cacciatore	Grilled Salmon	Stuffed Shrimp (+\$3.00)
Sliced Beef Tenderloin	Sausage and Peppers	Stuffed File of Sole
Stuffed Pork Loin	Seafood Scampi	Mixed Fish Fry
Veal W/ Lemon	Veal Parmigiana	Veal Marsala
Veal Saltinbocca	Veal Piccata	Prime Rib (+\$2.00)

*Vegetarian and Gluten-Free Dinners Available*

Includes: Salad, Vegetable, Rolls and Butter

Coffee & Tea

Ice Cream Served with Your Cake

**\$34.95 PER PERSON**



## BEVERAGE OPTIONS

## UNLIMITED PER PERSON

Soda	\$ 4.00
Punch	\$ 5.00
Unlimited Wine and Soda	\$ 10.00
Unlimited Wine, Soda, and Beer (tab)	\$ 12.00
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Well Open Bar (1 hour)	\$ 9.95
<i>Add \$4 for each additional hour</i>	
Premium Open Bar (1 hour)	\$ 14.95
<i>Add \$5 for each additional hour</i>	
Ultra-Premium Open Bar (1 hour)	\$ 19.95
<i>Add \$7 for each additional hour</i>	
Cash Bar Set-up Fee	\$100.00

## KEEPING TAB

Soda Pitcher	\$ 6.95
House Wine 750ml	\$ 25.00
House Wine 1.5L	\$ 38.00
Domestic Beer Pitcher	\$ 8.95
Alcoholic Punch Bowl	\$ 65.00
Non-Alcoholic Punch Bowl	\$ 45.00
House Champagne	\$ 25.00

## NOTES

[illegible]

# NAPKIN COLOR



PINK



DUSTY ROSE



RED



BURGUNDY



BLACK



TEAL



SEAFOAM



FOREST GREEN



GRAY



DRESDEN BLUE



CADET BLUE



NAVY



PEACH GLOW



MOCHA



INCA GOLD



YELLOW



CHAMPAGNE



PURPLE



RUST



CHOCOLATE



VIOLET

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