



Casa Mia
ON THE HILL



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 ON ANY OF THE ABOVE EVENTS. PLEASE INQUIRE ABOUT AVAILABLE MENUS. BOOK YOUR WEDDING DURING OUR OFF-SEASON (JAN - MARCH) 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

\$12 PER PERSON

Priced Per 50 Pieces \$150.00

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

\$14 PER PERSON

Priced per 50 Pieces \$175.00

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

\$16.00 PER PERSON

Priced Per 50 Pieces \$200.00

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

\$40 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

\$50 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

\$55 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*

\$14 PER PERSON

FIELD OF GREENS

Mixed Greens with a Variety of Toppings and Dressings

\$10 PER PERSON

CHILLED SEAFOOD

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

\$19 PER PERSON

CRAZY WING

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

\$14 PER PERSON

CONTINENTAL CHEESE BOARD

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

\$14 PER PERSON

ACTION STATION

MASHTINI BAR

Mashed Potatoes Offered with A Variety of Toppings

\$12 PER PERSON

THE CARVERY

Slow Roasted Prime Rib & Roasted Turkey Breast

\$20 PER PERSON

RISOTTO STATION

Risotto Bar Featuring Truffle Mushrooms with Parmesan Cream and Seafood Risotto

\$18 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

\$12 PER PERSON

VENETIAN TABLE

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

\$15 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]

\$65 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 (excluding upscaled)

SALAD

Choose One

Mixed Field Greens
Traditional Caesar Salad
Tomato and Mozzarella Salad

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

\$85 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

6oz Beef Filet & Lobster Tail

OR

14oz Prime Rib & Stuffed Shrimp

OR

Chicken Cordon Bleu & Salmon

Served with Your Choice of Potato & Vegetable

Coffee & Tea

Customized Wedding Cake

\$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 (+\$3.00)

Vegetarian and Gluten-Free Dinners Available

Includes: Salad, Vegetable, Rolls and Butter

Coffee & Tea

Ice Cream Served with Your Cake

\$50 PER PERSON

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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