



WEDDING DINING

Casa Mia at the Hawthorne

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*With over 30 years
of experience and
a long tradition of the
finest cuisine and service...*

Thank you for your interest in hosting your special event at Casa Mia at the Hawthorne. Casa Mia is available for special events seven days a week, brunch, lunch or dinner.

Taxes and gratuities are additional to all prices listed.

SAVE BY BOOKING YOUR WEDDING
WITH US AND RECEIVE 10% OFF YOUR
SHOWER

OUR CHEFS PAY CLOSE ATTENTION TO THE PREPARATION AND HANDLING OF FOOD, MAINLY FOR THOSE WHO INDICATE ALLERGIES. HOWEVER, CASA MIA AT THE HAWTHORNE 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

BRUNCH

LET THE SUN SHINE IN ON YOUR WEDDING EVENT WITH AN AMAZING BREAKFAST OR GLAMOROUS MID-MORNING MEAL. BRUNCH NEVER GOES OUT OF STYLE AND IS A GUARANTEED CROWD PLEASER.

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 and Tea

\$32.95 PER PERSON

MINIMUM OF 30 PEOPLE

\$100.00 CARVING FEE FOR TWO HOURS

Munch a BRUNCH

Antipasto Display
Mini NY Bagel | Waffles
Scrambled Eggs
Home Style Potatoes
Apple Flavored Bacon
Field Greens
Chicken Marsala
Stuffed Sole
Fresh Seasonal Vegetables
Chef's Dessert Table | Coffee and Tea

\$26.95 PER PERSON

MINIMUM OF 30 PEOPLE

Beautiful BRUNCH

Antipasto Display
Mediterranean, Garden or Caesar Salad
Scrambled Eggs
Home Fried Mini Red Potatoes
Bacon and Sausage
Waffles
Fresh Fruit Cocktail

CHOOSE TWO

- Chicken Breast of Your Choice
- Roasted Sirloin of Beef au jus
- Baked Honey Glazed Ham
- Crab Stuffed Sole

Rice Pilaf
Fresh Seasonal Vegetables
Assorted Artisan Breads
Chef's Dessert Table
Coffee and Tea

\$29.95 PER PERSON

MINIMUM OF 30 PEOPLE

\$100.00 CARVING FEE FOR TWO HOURS

Kick it up WITH THESE EXTRAS

OMELET STATION WITH
ASSORTED FILLINGS
\$6.00 PER PERSON

WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP
\$5.00 PER PERSON

UNLIMITED TWO: BELLINI-SPUMANTE-MIMOSA-
BLOODY MARY
\$12.95 PER PERSON

Add unlimited
punch for
\$4.00 per
person.

SHOWER/REHEARSAL

THE LAST SUPPER...BEFORE YOU GET HITCHED! EVERYONE IS EXCITED ABOUT THE BIG DAY. SHARE A CASUAL MEAL, LET THE PEOPLE IN YOUR LIFE KNOW THEY ARE SPECIAL AND FEEL THE LOVE.

Family Style

APPETIZERS (CHOOSE TWO):

- Italian Antipasto
- Fried Mozzarella
- Fresh Mozzarella with Tomato
- Bruschetta
- Stuffed Mushrooms
- Fried Calamari
- Clams Casino
- Eggplant Rollatini

PASTA (CHOOSE TWO):

- Penne Marinara
- Fettuccine Bolognese
- Penne alla Vodka
- Linguine Red or White Clams Sauce
- Fettuccine Alfredo
- Pasta Primavera

ENTREE (CHOOSE TWO):

- Sausage and Peppers
- Stuffed Porkloin
- Beef Tenderloin
- Stuffed Sole
- Short Rib
- Veal or Chicken Marsala
- Veal or Chicken Parmigiana
- Veal or Chicken Lemon

Includes: Salad, Vegetable, Coffee, Ice Cream Parfait

\$26.95 PER PERSON

FOR AN EXTRA \$3.00 PER PERSON,
CHOOSE 3 ENTREE CHOICES TO BE INDIVIDUALLY
SERVED.

Buffet MANGIA MANGIA

- Antipasto Display
- Caesar OR
- Mixed Greens Salad with Toppings

CHOICE OF TWO:

- Italian Sausage and Peppers
- Rosemary Roasted Chicken
- Sliced Roast Beef au jus

- Penne Pasta with Marinara Sauce
- Roasted Potatoes
- Vegetable Medley
- Assorted Italian Cookies
- Coffee and Tea

\$24.95 PER PERSON

Elegantly PLATED LUNCH

- Fresh Mozzarella with Tomato
- Penne alla Vodka
- Mediterranean Salad
- Chicken Francais
- OR
- Beef Tenderloin
- Steamed New Potatoes
- Seasonal Vegetables
- Fresh Baked Rolls and Butter
- Sweet Temptations (Choice of One for Group)
- Coffee and Tea

\$26.95 PER PERSON

HORS D'OEUVRES

GETTING STARTED TAKES ENERGY AND OFTEN REQUIRES A MEAL THAT CAN MULTI-TASK.

Cold

Fresh Mozzarella with Prosciutto
Mini Sandwiches
Stuffed Cherry Tomatoes with Tuna
Ricotta Pesto Rounds
Prosciutto and Melon
Cheese and Prosciutto Pinwheels
Vegetable Wrap Wheels
Chicken Wrap Wheels
Salami Cornucopia and Cream Cheese
Prosciutto Wrapped Asparagus

\$7.95 PER PERSON
(4 Pieces Per Person)
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

\$7.95 PER PERSON
(4 Pieces Per Person)
Priced per 50 Pieces \$90.00

Upscale and Unusual

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
Coconut Shrimp
Bacon Wrapped Scallops

\$9.95 PER PERSON
(4 Pieces Per Person)
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

FAMILY STYLE

THIS TRULY UNIQUE DINING EXPERIENCE IS A FEAST FOR THE EYES AS WELL AS THE PLATE. OUR CHEFS PREPARE A FOUR-COURSE DINNER WITH UNLIMITED AMOUNTS OF FOOD TRUE TO TRADITIONAL ITALIAN CUSTOM.

Traditional Italian Family Style Meal ...

APPETIZERS (CHOOSE TWO) *(Additional Appetizer \$ 2.00)*

Italian Antipasto
Fried Mozzarella
Fresh Mozzarella w/ Tomato
Fresh Fruit Cup

Fried Calamari
Bruschetta
Stuffed Mushrooms
Arancini

Eggplant Rollatini
Clams Casino
Seafood Salad
Fried Vegetables

PASTA (CHOOSE TWO)

Penne Marinara / Vodka
Linguine Clam Sauce

Fettuccine Alfredo
Fettuccine Bolognese

Seafood Alfredo
Penne Primavera

ENTREE (CHOOSE TWO) *(Additional Entree \$ 3.00)*

Veal w/ Lemon
Veal Parmigiana
Veal Marsala
Veal Saltinbocca
Veal Piccata
Prime Rib (+\$2.00)

Chicken w/ Lemon
Chicken Parmigiana
Chicken Marsala
Chicken Cacciatore
Salmon
Stuffed Shrimp (+\$3.00)

Sliced Beef Tenderloin
Sausage and Peppers
Stuffed File of Sole
Stuffed Porkloin
Seafood Scampi
Mixed Fish Fry

Vegetarian and Gluten-Free Dinners Available

Includes: Salad, Vegetable, Rolls and Butter, Coffee, Ice Cream Parfait

\$32.95 PER PERSON

BUFFET

Build your own BY SELECTING YOUR FAVORITE ITEMS. MINIMUM OF \$27.95 PER PERSON

APPETIZERS

- 4.50 Antipasto
- 4.00 Clams Casino
- 3.75 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 2.50 Cheese & Crackers
- 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

PORK

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

TURKEY/GAME

- 4.50 Roast Turkey Breast
- 5.50 Rabbit
- 5.50 Venison
- 6.00 Quail

CHICKEN

- 4.50 Chicken 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

BEEF

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

DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted 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 w/ Asparagus
- 5.50 Veal Saltinbocca
- 5.50 Veal Piccata

RICE

- 3.00 Risotto Milanese
- 3.50 Rice Pilaf OR Rice & Beans
- 3.50 Risotto w/ Mushroom
- 4.00 Arancini
- 4.50 Seafood Rice

SEAFOOD

- 5.50 Shrimp- Fried OR 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 Focaccia w/ Anchovies
- 2.00 Assorted Breads & Butter

ARTFULLY ARRANGED TABLES WILL MAKE YOUR GUEST'S MOUTHS WATER AND ENSURE THEY GET THEIR FILL OF ALL THEIR FAVORITES. MIX AND MATCH WITH BEGINNINGS TO MAKE THEM UNIQUELY YOURS

Dolce Amore

ANTIPASTO TRADIZIONALE

Prosciutto, Salami, Soppresata, Capicollo, Imported Provolone Cheese, Cheddar with Marinated Artichokes and Mushrooms, Pearl Onions, Roasted Red Peppers, Hot Peppers, Mediterranean Olives

FROM THE FIELDS

A Selection of Fresh Tomatoes, Sliced Red Onions, Waves of Field Greens, Fresh Mozzarella Infused Balsamic Vinaigrette

PASTA

Sinfonia di Ravioli - Assorted Variety of Ravioli Bathed in a Fresh Herb Tomato Sauce

ENTREES

Medaglie Di Vitello Ai Funghi
(Veal Medallions Seared with Olive Oil, Garlic, Wild Mushrooms Seasoned with Herbs in a White Wine Reduction)
Petto Di Pollo Scarpariello
(Pan Seared Chicken Breast with Artichokes Seasoned with Rosemary, Garlic and Lemon)
Filetto Di Sogliola Al Zafferano
(Petit Sole Fillet with Scallops, Shrimp and Crabmeat on a Saffron Cream Sauce)

VEGETABLES

Sautéed Medley of Vegetables in Garlic and Oil

SELECTION OF ITALIAN DESSERTS

CHOICE OF TWO

Tiramisu
Assortment of Mini Fruit Tarts
Assorted Mini Cakes
Almond Pignoli Cookies
Sfogliatelle
Cannoli

\$32.95 PER PERSON

Belle of the Ball

Antipasto Station

Selection of Continental Cheeses with Fruit Preserves
Garden Green Salad with Toppings and Dressings
Slow Roasted Hip of Beef au jus (Carved by a Chef)
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 Station
(Cannoli - Mini Cakes - Tiramisu - Cookies - Pastry - Fresh Fruit)
Coffee & Tea

\$35.95 PER PERSON

Latin Fiesta

Your Choice of any Style Rice
Empanadas (Beef or Chicken)
Churrasco (Flank Steak, Chimichurri)
Roasted Pork- Pencil
Tilapia Citrus Sauce
Mixed Vegetable
Potato Salad
Roasted Chicken
Tuxedo Cake
Coffee and tea

\$29.95 PER PERSON

STATIONS

MILLING AND MUNCHING, SIPPING AND DIPPING. ELEGANT BITES SERVED IN SIZES THAT ENCOURAGE SAMPLING CREATE A CULINARY ADVENTURE FOR YOUR GUESTS. MIX AND MATCH TO YOUR HEART'S DELIGHT.

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

Mediterranean Salad, Spinach Salad, Green Salad with a Variety of 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

VEGETABLE AND CHEESE

Crudités of Seasonal Vegetables with Various Dips and Infused Olive Oils, Crackers, Garlic Dip | Assorted Imported Cheeses
\$8.95 PER PERSON

Specialty Carving

Steamship Round of Beef Au Jus, serves 150	\$700.00
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 15	\$300.00
Roasted Honey Turkey, serves 40	\$225.00
Pine Nut Crusted Lamb Chops, serves 25	\$300.00
Roast Leg of Lamb with Basil Aioli, serves 25	\$250.00
Whole Roasted Pork Loin in Pecan, serves 40	\$200.00
UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF	

Action Station

MASHTINI BAR

Mashed Potatoes Served with Caramelized Onions, Roasted Garlic, Smoked Bacon, Green Onions, Sour Cream, Gravy, Crumbled Blue Cheese, Shredded Cheddar Cheese
\$10.95 PER PERSON

THE CARVERY (ACTION CHEF)

*Slow Roasted Prime Rib with Yorkshire Pudding, Horseradish, And Cabernet Jus/ Smoked Bacon
*Roasted Turkey Breast
\$14.95 PER PERSON

RISOTTO STATION

Risotto Bar Featuring Truffled Mushrooms with Parmesan Cream and Seafood Risotto
\$12.95 PER PERSON

RAW BAR STATION

Chef Shucked Oysters, Clams, Served with Cocktail Sauce, Remoulade, Fresh Lemon, Hot Served Horseradish
\$4.00 PER PIECE

PASTA STATION

Two Choices of Pasta with Two Different Sauces
(Tortellini-Ravoli-Bowties-Long Pasta)
\$11.95 PER PERSON

Preselected 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, 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 Truffled Mushroom Risotto with Parmesan Cream
Extravagant Dessert Station Including Fresh Fruit

Coffee & Tea

[50 PEOPLE MINIMUM]

\$49.95 PER PERSON

INDIVIDUAL

THE PLATE WILL SPEAK VOLUMES WHEN PLACED IN FRONT OF YOUR GUESTS. BEAUTIFULLY PREPARED, COOKED TO PERFECTION, AND ARTFULLY PRESENTED.

Silver Package

FIVE HOUR PREMIUM OPEN BAR - CHAMPAGNE TOAST

COCKTAIL HOUR

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

CHOOSE FOUR - PASSED

Crab Cakes

Teriyaki Skewers

Chicken Quesadilla Cones

Vegetable Spring Rolls

Spanakopita

Seared Scallops with Bacon

Bruschetta

Mushroom Fritters

Goat Cheese Tartlets

SALAD (CHOOSE ONE)

Mixed Field Greens

Traditional Caesar Salad

Tomato and Mozzarella Salad

PASTA

Penne alla Vodka

Fettuccine Alfredo

Penne Bolognese

ENTREE (CHOOSE UP TO 4 OPTIONS)

Chicken Francais- Lemon, Wine, Butter Sauce

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

Sliced Sirloin- Mushroom Cream Sauce

Prime Rib 14 oz - Cut, au jus

Filet Mignon 8 oz - Forresterie sauce

Steamed New Potatoes, Seasonal Vegetables, Fresh Baked Rolls & Butter

Coffee - Tea - Soda

Your Wedding Cake Accompanied with Vanilla Ice Cream

\$59.95 PER PERSON

INDIVIDUAL

SHOW THE PEOPLE YOU LOVE JUST HOW MUCH YOU LOVE THEM WITH A DELICIOUSLY PREPARED MEAL PLATED TO THE HIGHEST STANDARDS.

Gold Package

Includes Center Pieces and Wedding Cake of Your Choice

SIX HOUR PREMIUM OPEN BAR - CHAMPAGNE TOAST

COCKTAIL HOUR

Assorted Italian Cold Cuts, Cheeses, Olives, Legumes, Crispy Fried Point Judith Calamari rings, Spicy Marinara Sauce

CHOOSE FOUR - PASSED

Crab Cakes

Teriyaki Skewers

Chicken Quesadilla Cones

Vegetable Spring Rolls

Spanakopita

Seared Scallops with Bacon

Bruschetta

Mushroom Fritters

Goat Cheese Tartlets

SALAD (CHOOSE ONE)

Mixed Field Greens

Traditional Caesar Salad

Tomato and Mozzarella Salad

PASTA

Penne alla Vodka

Fettuccine Alfredo

Penne Bolognese

ENTREES

Surf & Turf

PRIME RIB & SHRIMP

14 oz Prime Rib and two Jumbo Shrimp

BEEF FILET & LOBSTER TAIL

6oz Filet Mignon and 6oz Stuffed Lobster Tail

Choice of Potato | Choice of Vegetable

Fresh Baked Rolls and Butter

Coffee - Tea - Soda

Wedding Cake Of Your Choice

\$79.95 PER PERSON

INDIVIDUAL

THESE INSPIRED AND DELICIOUS OPTIONS HAVE BEEN LOVINGLY CREATED BY OUR CULINARY TEAM AND WILL BE EXECUTED WITH PASSION AND PRECISION – BUON APPÉTITO.

CHOOSE ONE INDIVIDUAL (choose two if served family style)

Antipasto della Casa – Prosciutto Melon – Fried Calamari – Eggplant Rollatini – Clams Casino – Seafood Salad – Prosciutto, Mozzarella and Tomato

CHOOSE ONE INDIVIDUAL (choose two if served family style)

Fettuccine Alfredo – Fettuccine Bolognese – Fettuccine alla Romana – Rigatoni all'Arrabbiata – Penne alla Vodka – Pasta Primavera – Linguine alla Vongole – Ziti Marinara – Ziti Amatriciana – Risotto

CHOOSE ONE

Mediterranean – Caesar – Mixed Greens – Caprese

CHOOSE UP TO 3 OPTIONS

LAMB

Rack of Lamb 48.00
Grilled Lamb Chop 46.00

CHICKEN

Chicken Cordon Blue 40.00
Chicken Marsala 40.00
Chicken Bella Bocca 40.00
Chicken Francais 40.00
Chicken Parmigiana 40.00

BEEF

Prime Rib of Beef 44.00
Grilled NY Sirloin Steak 46.00
Grilled Ribeye Steak 46.00
Broiled Porter House 52.00
Broiled Filet of Beef 48.00

VEGETARIAN

Eggplant Parmigiana 32.00
Grilled Eggplant 32.00
Vegetable Lasagna 32.00
Eggplant Rollatini 32.00
Grilled Portabello 32.00

CHOOSE ONE

Mixed Vegetables – Spinach – Broccoli – Zucchini – Asparagus – Brussel Sprouts

CHOOSE ONE

Delmonico Potatoes – Roasted Potatoes – Mashed Potatoes – Baked Potato

PORK

Glazed Pork Tenderloin 36.00
Grilled Pork Chop 36.00

VEAL

Veal Cordon Blue 44.00
Veal Piccata 44.00
Ossobuco 44.00
Veal Chop 48.00
Veal Marsala 44.00

SEAFOOD

Broiled Crusted Salmon 38.00
Stuffed Filet of Sole 38.00
Mediterranean Seabass 45.00
Four Stuffed jumbo shrimp 45.00
Lobster Tail Napoleon 10 oz. 50.00

SURF AND TURF

Steak & Lobster Tail 56.00
Steak & Shrimp 52.00
Prime Rib and Shrimp 52.00
Filet & Lobster Tail 58.00
Sirloin & Seabass 55.00

SWEET ENDINGS

IF THERE IS ONE TIME TO SKIP COUNTING CALORIES AND DIG INTO DELISH DESSERT, IT'S AT A WEDDING. THESE SWEET TREATS WILL LEAVE YOUR GUESTS RAVING ABOUT YOUR WEDDING FEAST (FOR YEARS TO COME).

Sweet Temptations

ONE CHOICE FOR ENTIRE GROUP

Apple Tart

NY Style Creamy Cheese Cake

Caramel Peanut Butter Pound Cake

White Chocolate Raspberry Mousse

Tiramisu Cake

Chocolate Brownie Cheesecake

Chocolate Lava Cake

\$4.95 PER PERSON

Signature Dessert

ONE CHOICE FOR ENTIRE GROUP

Chocolate Armageddon

White Chocolate Raspberry Mousse

Layered Lemon and Raspberry Torte

\$6.95 PER PERSON

Venetian Table

FOR A UNIQUE EXPERIENCE, CHOOSE THE TRADITIONAL ITALIAN SWEET TABLE

Assorted Petit Fours

Torts

Tarts

Cookies

Cakes

Fresh Fruit

Creamy Cheesecakes

Italian Pastry

Tiramisu

\$9.95 PER PERSON

Add: Chocolate Cups with Imported Liquors

Fresh Strawberry Kisses

\$6.00 PER PERSON

Round Midnight

BBQ STATION:

Pulled Pork Shoulder, Smoked Beef Brisket, French Fries, Creamy Coleslaw, Fresh Rolls, Chicken Wings
\$13.95 PER PERSON

GRILLED CHEESE STATION:

A Variety of Grilled Cheese Sandwiches including American Cheese on White Bread, Aged Cheddar and Caramelized Onion on Multigrain, Provolone and Pear on Rye, Potato Chips.
\$10.95 PER PERSON

NACHO STATION:

Baked Tortilla Chips Loaded with Shredded Cheese, Green Onions, Black Olives, Peppers and Jalapeños, Served with Salsa and Sour Cream.
\$7.95 PER PERSON

PUB STATION:

Assorted Stuffed Breads, Gourmet Flat Breads, Tuscan Meat Balls, Pizza, Green Salad, Cheeses Cubes, Giardinier.
\$9.95 PER PERSON

GELATO:

Lemon, Raspberry, Chocolate
\$2.95 PER PERSON

CHOCOLATE / COOKIE SHOTS:

Mini Chocolate Chip Cookie with Chocolate Brandy Shooter, Strawberry, Cream
\$9.95 PER PERSON

CHOCOLATE FOUNTAIN:

Cascading Warm Milk Chocolate Served with Lemon Shortbread Cookie, Marshmallows, Fresh Fruit, Berries
\$8.95 PER PERSON

SLICED FRUIT DISPLAY:

with Yogurt Dip and Mixed Nuts
\$7.95 PER PERSON

BEVERAGE

OPTION A

Four-Hour Open Bar
Bottled Wine on Tables
Cheese and Crackers Platter
Garnished with Fresh Fruit, Sliced Pepperoni,
and Crudité
\$ 34.00 PER PERSON

Add \$10.00 for ultra-premium open bar.

OPTION B

Four-Hour Open Bar
Bottled Wine on Tables
Cheese and Crackers Platter Garnished with Fresh
Fruit, Sliced Pepperoni, and Crudités
Five Hot Hors d' Oeuvres (Passed)
\$40.00 PER PERSON

Add \$10.00 for ultra-premium open bar.

Keeping Tab

Soda Pitchers	\$ 6.95
750 ml House Wine Bottle	\$24.00
1.5 liter House Wine Bottle	\$38.00
Domestic Beer Pitchers	\$ 8.95
Alcoholic Punch Bowl	\$65.00
Non-Alcoholic Punch Bowl	\$45.00
House Champagne	\$25.00

Unlimited per person

Unlimited Soda	\$ 4.00
Unlimited Punch	\$ 4.00
Unlimited Wine & Soda	\$10.00
Unlimited Wine/Soda/Beer(tap)	\$12.00
Well Open Bar (One Hour)	\$ 9.95
<i>Please add \$4 for each additional hour.</i>	
Premium Open Bar (One Hour)	\$14.95
<i>Please add \$5 for each additional hour.</i>	
Ultra-Premium Open Bar (One Hour)	\$19.95
<i>Please add \$7 for each additional hour.</i>	
Cash Bar (Bar setup fee)	\$100.00

Notes

Menu

WINE & BEER
CATERING & EVENTS

Frequently Asked Questions

Do you allow outside catering?

- Casa Mia at the Hawthorne does not allow off-premise catering for significant food or liquor. We do allow an ethnic caterer for a limited amount of food if they are licensed and approved by Casa Mia at the Hawthorne.

Is there someone that will help me coordinate all the details of my event and be with me the day of?

- Yes! Our knowledgeable event coordinators will help you coordinate and finalize all your details for your event. You'll work with the office staff until up to two days before your event. On the day of your event, you will be assigned a Maître D' who will assist you and your vendors throughout the day to ensure a successful and flawless day.

Are there any restrictions on decorations?

- Casa Mia at the Hawthorne does not allow any rice, glitter, confetti, nails or duct tape. All decorations should be approved by the staff.

Can we use candles?

- Only floating and votive candles are allowed.

Do you host ceremonies on site?

- We do not have a designated area or chapel for ceremonies to be held. Though, we can accommodate within our banquet rooms for a ceremony.

Does the venue provide linens, china, etc.?

- Yes, we provide all the linen – from tablecloth, to napkins, chairs, tables, china and standard centerpieces. We do not provide chair covers at the moment.

How long am I allowed to host my event?

- Rental time is based on 5 ½ hours. Additional time for dinner events may be purchased.

Do you have a bridal suite for the bride or bridal party to use?

- At this moment we do not have a bridal suite area. Per request and availability, we can designate a room for you to use.

NAPKIN COLORS



PINK



DUSTY ROSE



RED



BURGUNDY



BLACK



TEAL



SEAFOAM



FOREST GREEN



GRAY



DRESDEN BLUE



CADET BLUE



NAVY



PEACH GLOW



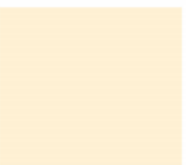
MOCHA



INCA GOLD



YELLOW



CHAMPAGNE



PURPLE



RUST



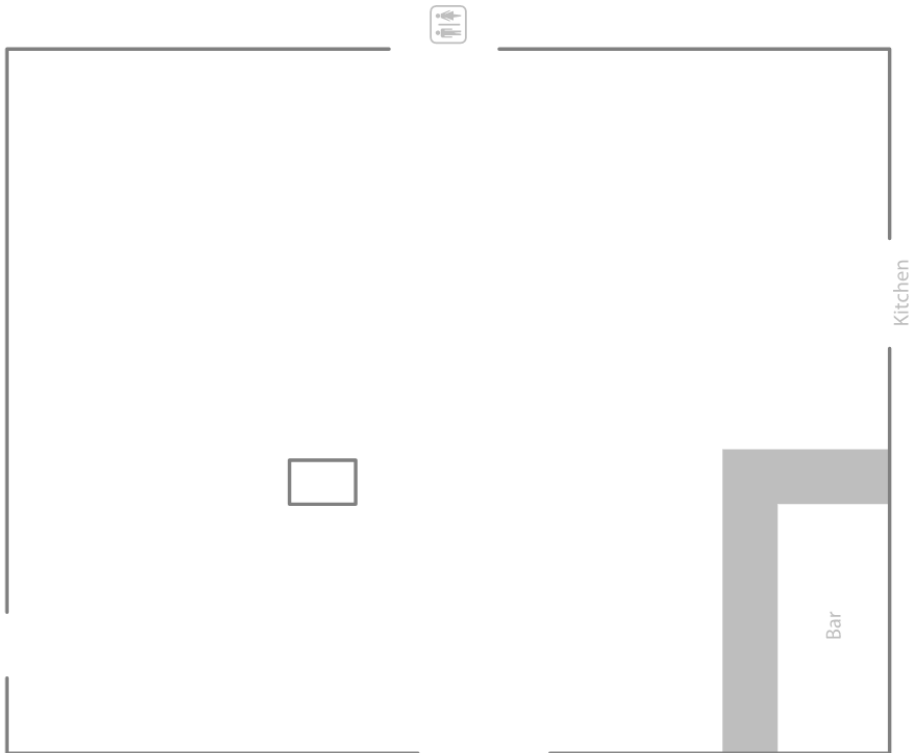
CHOCOLATE



VIOLET

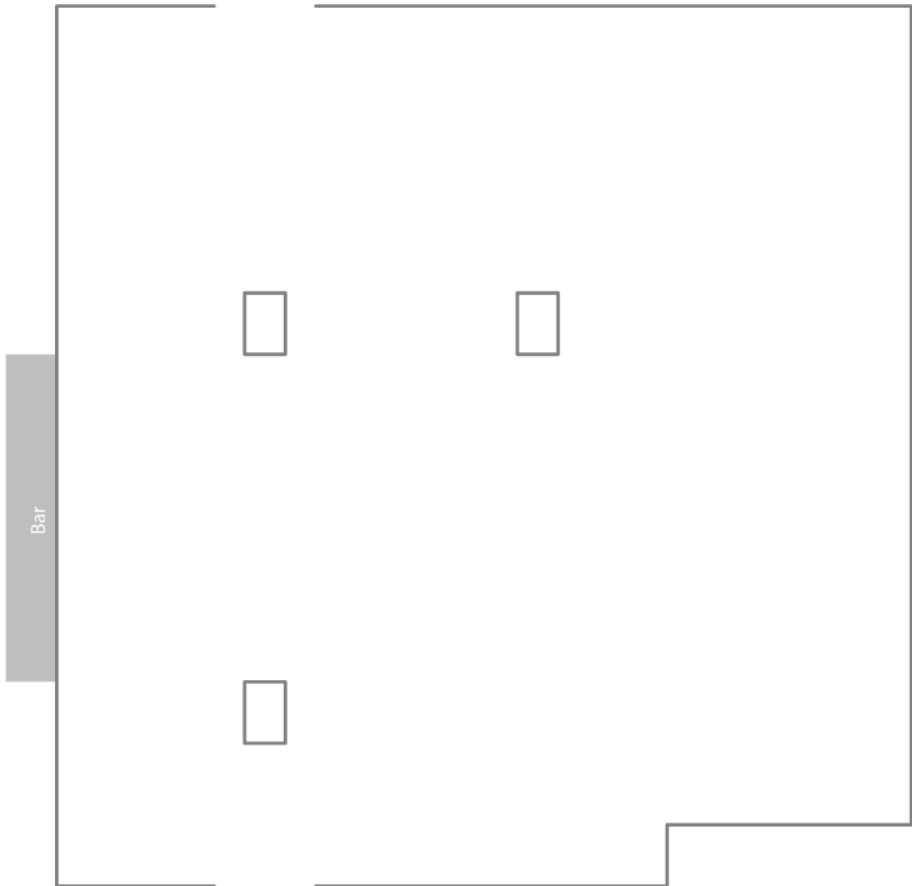
Sorrento

This room accommodates
up to 70 people.



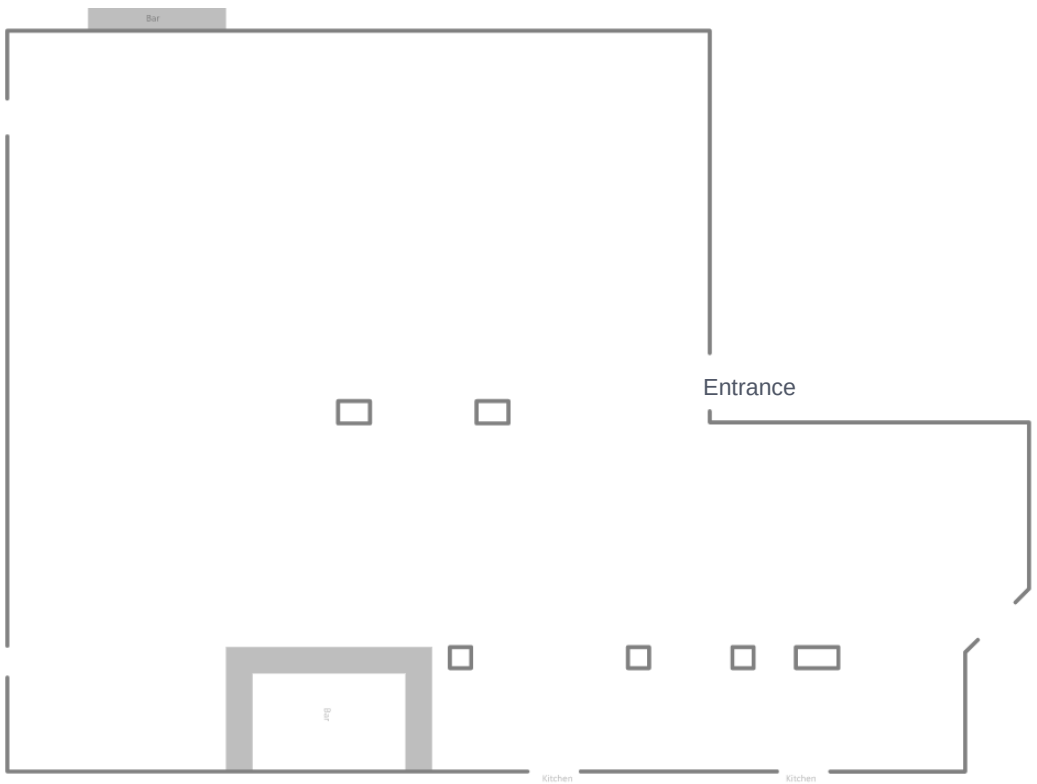
Elite

This room can accommodate up to 90 people.



Tivoli

Our largest room
accommodates
300 people.



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one of our
vendors!

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