



Holiday Menus



Contact Us

860.563.7000

CasaMiaOnTheGreen@gmail.com

600 Cold Spring Road
Rocky Hill, CT 06067

Build Your Own Buffet

This menu is designed to suit every occasion with a minimum of 20 guests.

Prices are per person and there is a minimum cost of

Lunch \$24 per person (\$2 upcharge for Saturdays & Sundays)

Dinner \$28 per person (\$4 upcharge for Friday and Saturday)

Appetizers

- 5.50 Antipasto
- 4.50 Clams Casino
- 4.50 Chicken Wings
- 5.50 Seafood Salad
- 4.50 Mussels
- 4.50 Arancini
- 5.00 Fried Calamari
- 6.00 Shrimp Cocktail
- 4.50 Fried Mozzarella
- 4.50 Stuffed Mushrooms

Pasta

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

Pork

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

Turkey/Game

- 5.00 Roast Turkey Breast
- 6.00 Rabbit
- 6.00 Venison
- 6.50 Bison

Chicken

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

Vegetables

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

Beef

- 6.50 Roast Tenderloin
- 5.00 Roast Beef
- 5.25 Beef Cutlets
- 5.50 Tenderloin Tips
- 6.00 Beef Braciole
- 4.50 Meatballs
- 5.50 Spicy Beef
- 6.50 Short Rib

Desserts

- 5.50 Assorted Cookies
- 6.00 Assorted Cakes
- 5.50 Fresh Fruit
- 7.00 Italian Mini Pastry

Veal

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

Rice

- 4.00 Risotto Milanese
- 4.00 Rice Pilaf
- 4.50 Risotto w/ mushroom
- 4.50 Rice and Beans
- 5.50 Seafood Rice

Seafood

- 6.50 Shrimp- Fried/Scampi
- 6.50 Mixed Fry Fish
- 8.00 Stuffed Shrimp
- 6.50 Stuffed Sole
- 6.50 Salmon

Salads

- 3.50 Mixed Greens
- 4.50 Caesar
- 5.50 Fruit
- 4.00 Cole Slaw
- 4.00 Pasta
- 4.50 Orange
- 5.50 Fresh Mozzarella
- 5.00 Mediterranean

Breads

- 2.50 Rolls and Butter
- 3.00 Bruschetta or Garlic Bread
- 3.50 Herbed Focaccia
- 3.00 Assorted Breads & Butter

* Coffee and Tea Station Included

Specialty Luncheon Buffets

*Please add \$2.00 per person for Saturdays and Sundays.
Minimum 20 guests*

SANTA'S DELIGHT

Mixed Greens Salad with Tomato, Cucumber, Carrots, Peppers
Penne Pasta in our Traditional Velvety Vodka Sauce
Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms and Onions
Filet of Sole Stuffed with Shrimp, Crabmeat, and Breadcrumbs
Medley of Vegetables with Infused Olive Oil
Assorted European Cookies OR Holiday Ice Cream
Coffee, Tea
\$24 PER PERSON

A WONDERFUL LIFE

Assorted Imported Italian Cold Cuts, Olives, Cheese, Peppers
Greens, Tomato, Mozzarella and Fresh Basil
Garlic and Rosemary Rubbed Porkloin
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers
Medley of String Beans and Carrots Tossed in Herb Butter
Wild Mushroom Risotto
Assorted European Cookies OR Holiday Ice Cream
Coffee and Tea
\$26 PER PERSON

ALL AROUND THE TREE

Baby Greens, Pear, Walnut and Gorgonzola Salad
Penne Pasta with fresh basil tomato sauce
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 OR Holiday Ice Cream
Coffee and Tea
\$27 PER PERSON

Holiday Dinner Buffets

Please add \$6.00 per person for Friday and Saturday nights
Minimum 20 guests

OPTION I

Mediterranean Tray
(Olives, Cheeses, Mini Salami, Giardiniera)
Rice (Any Style)
Baby Field Greens
Chicken (Any Style)
Stuffed Sole
Seasoned Vegetables
Rolls and Butter
Assorted European Cookies
OR Holiday Ice Cream
Coffee and Tea

\$26 PER PERSON

OPTION III

Italian Antipasto
Fried Calamari
Pasta Marinara
Caesar Salad
Porchetta (Stuffed Pork)
Chicken Lemon
Mixed Vegetables
Rolls and Butter
Assorted European Cookies
OR Holiday Ice Cream
Coffee and Tea

\$29 PER PERSON

OPTION II

Italian Antipasto
Pasta Marinara or Vodka
Italian Beef Meatballs
Mixed Green Salad
Roasted Chicken Supreme
Stuffed Filet of Sole
Green Beans Almondine
Rolls and Butter
Assorted European Cookies
OR Holiday Ice Cream
Coffee and Tea

\$27 PER PERSON

OPTION IV

Fresh Mozz/Tomato/Bean Salad
Eggplant Rollatini
Pasta (Any Style)
Mixed Greens
Beef Tenderloin Tips
Chicken Marsala
Grilled Salmon
Mixed Vegetables
Rolls and Butter
Assorted European Cookies
OR Holiday Ice Cream
Coffee and Tea

\$30 PER PERSON

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 Mozzarella
Fresh Mozzarella w/ Tomato
Fresh Fruit Cup

Fried Calamari
Bruschetta
Clams Casino
Arancini

Eggplant Rollatini
Stuffed Mushrooms
Seafood Salad
Fried Vegetables

PASTA (CHOOSE TWO)

Penne Marinara / Vodka
Linguine Clam Sauce

Fettuccine Alfredo
Fettuccine Bolognese

Seafood Alfredo
Penne Primavera

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

Veal w/ Lemon
Veal Parmigiana
Veal Marsala
Veal Saltimbocca
Veal Piccata
Prime Rib (+\$3.00)

Chicken w/ Lemon
Chicken Parmigiana
Chicken Marsala
Chicken Cacciatore
Sausage and Peppers
Stuffed Shrimp (+\$3.00)

Beef Tenderloin
Grilled Salmon
Stuffed File of Sole
Stuffed Pork Loin
Seafood Scampi
Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

LUNCH \$25 PER PERSON
Please add \$4 for
Saturday and Sunday Lunch

DINNER \$29 PER PERSON
Please add \$7 for
Friday and Saturday Dinner

Individually Served Menu

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

APPETIZER CHOICES (CHOOSE TWO-SERVED FAMILY STYLE) (Additional Appetizer \$2.00)

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

PASTA (CHOOSE TWO – SERVED FAMILY STYLE)

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

ENTRÉE (CHOOSE UP TO THREE CATEGORIES – SERVED INDIVIDUALLY)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Prime Rib (+\$3.00)
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Grilled Salmon
Veal Piccata	Grilled Salmon	Stuffed Shrimp (+\$3.00)

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

LUNCH \$29 PER PERSON
Please add \$3 for
Saturday and Sunday Lunch

DINNER \$33 PER PERSON
Please add \$7 for
Friday and Saturday Dinner

Cocktail Style Reception



STATIONARY TABLE

(Two Hours)

Assorted Cheese and
Garden Vegetable Display
Assorted Crackers and Vegetable Dip
Smoked Salmon Cream Cheese Crostini
Tomato Basil Bruschetta

HOT HORS D'OEUVRES

(Two Hours - Passed Butler Style)

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



\$35.00 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 PACKAGE

Minimum 30 People

Open Bar – Four Hours – Call Liquors

\$30.00 PER PERSON

Cash and Tab Bar Available

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
Wine Bottle (750ml)	\$ 25.00
Champagne Bottle	\$ 25.00



Additions

*Following Items Are Designed to Be Added to Any
Prechosen Menu*



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

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

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 \$140.00

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 \$175.00

CROSTINI

Bruschetta
Seared Beef Carpaccio
Smoked Salmon with Cream Cheese
Caprese Sundried Tomato Pesto
Ricotta Roasted Peppers
Fig Walnut
PRICED PER 50 PIECES \$80.00

UPSCALED 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 bar
Chicken Quesadilla Cones
Coconut Shrimp
Bacon Wrapped Scallops
PRICED PER 50 PIECES \$225.00