



Holiday Menus

Contact Us

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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 people.

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 Lemon
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

SEAFOOD

6.50 Shrimp- Fried/Scampi
6.50 Mixed Fry Fish
8.00 Stuffed Shrimp
6.50 Stuffed Sole
6.50 Salmon
5.00 Baked Scrod
6.00 Baked Cod
8.00 Fra Diavolo

DESSERTS

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

BEEF

6.50 Roast Tenderloin
5.00 Roast Beef
5.50 Beef Cutlets
5.50 Tenderloin Tips
6.00 Beef Braciola
4.50 Meatballs
5.50 Spicy Beef
6.50 Short Rib
6.00 Bourbon Beef
6.00 Beef Pizzaiola

VEAL

6.00 Veal Marsala
6.00 Veal Parmigiana
6.00 Veal Francais
6.00 Veal Lemon
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

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

2.00 Rolls and Butter
2.50 Bruschetta OR Garlic Bread
3.00 Herbed Focaccia
2.50 Assorted Breads and 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 Yule Log
Coffee, Tea

\$26 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 Yule Log
Coffee and Tea

\$28 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 Yule Log
Coffee and Tea

\$30 PER PERSON*

Italian Flair Buffets

***Please add \$6.00 per person for Friday and Saturday nights.**

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
Assorted European Cookies OR
Holiday Yule Log
Coffee and Tea

\$26 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
Assorted European Cookies OR
Holiday Yule Log
Coffee and Tea

\$29 PER PERSON*
(Minimum 20 People)

TUSCAN FLAIR

Italian Antipasto
Pasta Marinara or Vodka
Italian Beef Meatballs
Mixed Green Salad
Roasted Chicken Supreme
Beef Tips
Roasted Potatoes Oreganato
Green Beans Almondine
Rolls and Butter
Assorted European Cookies OR
Holiday Yule Log
Coffee and Tea

\$27 PER PERSON*
(Minimum 20 People)

CONTINENTAL FLAIR

Fresh Mozz/Tomato/Bean Salad
Eggplant Rollatini
Pasta (Any Style)
Mediterranean Salad
Veal Francais
Chicken Marsala
Grilled Salmon
Roasted Potatoes
Mixed Vegetables
Rolls and Butter
Assorted European Cookies OR
Holiday Yule Log
Coffee and Tea

\$30 PER PERSON*
(Minimum 20 People)

Family Style Menu

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

APPETIZER (CHOOSE TWO) (Additional Appetizer \$3.00)

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 \$4.00)

Veal w/ Lemon	Chicken w/ Lemon	Sausage and Peppers
Veal Parmigiana	Chicken Parmigiana	Stuffed File of Sole
Veal Marsala	Chicken Marsala	Stuffed Pork Loin
Veal Saltimbocca	Chicken Cacciatore	Seafood Scampi
Veal Piccata	Grilled Salmon	Sliced Roasted Beef
Prime Rib (+\$4.00)	Stuffed Shrimp (+\$4.00)	Sliced Beef Tenderloin

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

DESSERT (CHOOSE ONE)

Holiday Yule Log
Scoop of Ice Cream with Your Cake
Ice Cream Parfait

Coffee and Tea

LUNCH \$26 PER PERSON

Please add \$3 for
Saturday and Sunday Lunch

DINNER \$30 PER PERSON

Please add \$6 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 \$3.00)

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 – SERVED FAMILY STYLE)

Penne Marinara OR 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 (+\$4.00)
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Grilled Salmon
Veal Piccata	Grilled Salmon	Stuffed Shrimp (+\$4.00)

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

DESSERT (CHOOSE ONE)

Holiday Yule Log
Scoop of Ice Cream with Your Cake
Ice Cream Parfait

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

Please add \$2.00 per person for Friday and Saturday nights.

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
Philly Cheese Steak Rolls

\$34.00 PER PERSON

(Minimum 30 People)



Additions

*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 15-20 People

Large Platter 35-40 People

CHEESE & CRACKERS PLATTER

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$70

LARGE PLATTER \$160

VEGETABLE PLATTER

Crudités of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$65

LARGE PLATTER \$140

FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$85

LARGE PLATTER \$180

COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,

Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$85

LARGE PLATTER \$180

CRAZY WING DISPLAY

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

SMALL PLATTER \$105 (40pcs)

LARGE PLATTER \$240(95pcs)

ITALIAN ANTIPASTO

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

SMALL PLATTER \$145

LARGE PLATTER \$335

SHRIMP DISPLAY

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

SMALL PLATTER \$145(45pcs)

LARGE PLATTER \$330(95pcs)

SEAFOOD PLATTER

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

SMALL PLATTER \$165

LARGE PLATTER \$395

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
Vegetarian Antipasto Skewer
PRICED PER 50 PIECES \$140.00

HOT

Buffalo Wings
Chicken Fingers
Chicken Satay
Mini Boneless Pork Ribs
Mini Meatballs
Oriental Potsticker
Stuffed Mushrooms
Spanakopita
Mini Spring Rolls
Fried Mozzarella Sticks
Mac 'n Cheese Puffs
Arancini (Rice Balls)
Pizza Bites
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 \$65.00

UPSCALED AND UNUSUAL

Beef Wellington
Beef Brochette Satay
Mini Angus Cheeseburger
Mini Reuben Sandwich
Mini Beef Empanadas
Philly Cheese Steak Roll
Chicken Quesadilla Cones
Mini Clams Casino
Oyster Rockefeller
Chilled Gulf Shrimp
Shrimp in Blanket
Coconut Shrimp
Mini Crab Cake
Bacon Wrapped Scallops
PRICED PER 50 PIECES \$225.00

Beverage Options

UNLIMITED PACKAGES

STATIONARY FOR 4 HOURS

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

SERVED ON TABLES FOR 4 HOURS

For Unlimited Soda, Please Add	\$ 5.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 12.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 15.00 Per Person

OPEN BAR PACKAGES

Minimum 30 People

Limited Open Bar – Three Hours - \$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
Champagne Bottle	\$ 25.00
Non-Spike Punch Bowl (2 Gallons)	\$ 45.00
Spiked Punch Bowl (2gallons)	\$ 70.00
Pitcher of Bellini Mimosa Bloody Mary Sangria	\$ 35.00