

Brunch

**Price per person applies to Saturday and Sunday.
Please deduct \$2.00 per person for events Monday through Friday.*

Terms of Agreement

Administrative Fees

A \$200.00 non-refundable deposit will be required to confirm and hold your date.

All catering and banquet charges are subject to
Connecticut sales tax and 20% taxable service charge.

An acceptable form of payment must be agreed upon during the initial booking. Acceptable forms of payment
include check, cash, and all major credit cards depending on the total of the sales.

Casa Mia at the Hawthorne will prepare and charge for food based on the final count
received five (5) days prior to the event.

If you have additional people, or any add-ons for your party, the additional charges will be paid the day of.

We do not accept full payments before the event.

Tax-exempt events will be required to provide an up-to-date tax-exempt form
prior to the event.

Food and Beverage Service

Casa Mia at the Hawthorne is responsible for the quality of food served to our guests.

Due to current health regulations, all food served must be prepared by our culinary staff.

Sales of alcoholic beverages are regulated by the State of Connecticut.

Thus, the State does not allow guests to bring alcoholic beverages.

Damages

Casa Mia at the Hawthorne and its professional staff will make effort to ensure that your event is memorable and
enjoyable. however, Casa Mia at the Hawthorne cannot be held responsible for power failures, acts of God, and
other circumstances beyond our control.

The host is responsible for any damages done by the host or any guests of the host, including children.

An additional charge may be assessed.

Decorations

Casa Mia at the Hawthorne does not permit the affixing of anything to the walls,
floors or ceiling with nails, staples or tape.

Rice, confetti, glitter or anything like is not permitted inside the premises.

Candles must be contained in holders taller than the flame.

Removal of all decorations must be immediately after the event.

Standard Brunch

Caesar Salad or Mixed Green Salad
Assorted Danish, Pastries, Breakfast Breads
Scrambled Eggs
Home Fries
Cheese Tortellini Alfredo
Baked Sliced Honey Ham OR Bacon
Seasonal Vegetables
Fresh Fruit
Assorted European Cookies
Coffee and Tea – Apple and Orange Juice

\$29 PER PERSON
(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 *

Perfect Brunch

CRUDITÉ DISPLAY

Cheese, Vegetables with Dip, Crackers, Crostini, Caponata Spread

BUFFET

Waffles with Syrup and Toppings
Breakfast Pastries and Breads
(Bagels – Danish – Muffins – Croissants)
Mascarpone Fluffy Scrambled Eggs
Applewood Bacon
Country Sausage Links
Chicken Francais
Penne Primavera (Vegetables)
Eggplant Rollatini
Mediterranean Salad
Assorted European Cookies
Coffee and Tea – Apple and Orange Juice

\$31 PER PERSON
(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 *

Munch A Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)
Mini New York Bagel
Waffles
Scrambled Eggs
Home Style Potatoes
Apple Flavored Bacon
Field Greens
Assorted Mixed Vegetables
Chicken Marsala
Stuffed Sole
Assorted European Cookies
Coffee and Tea – Apple and Orange Juice

\$32 PER PERSON
(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 *

Beautiful Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)
Choices of Mediterranean, Garden or Caesar Salad
Scrambled Eggs
Home Fried Mini Potatoes
Bacon and Sausage
Waffles

CHOOSE TWO ENTREES:
Chicken Breast of Your Choice
Roasted Tenderloin of Beef Au Jus
Crab Stuffed Sole
Bakes Honey Glazed Ham

Rice Pilaf
Fresh Seasonal Vegetables
Assorted European Cookies
Coffee and Tea – Apple and Orange Juice

\$34 PER PERSON
(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 *

Plated Brunch

CRUDITÉ DISPLAY

Cheese Board and Crackers, Crostini, Crudité with Dips, Preservatives,
Breakfast Breads, Croissants
Apple and Orange Juice

CHOICE OF SALAD

(Choose One)

Caprese – *Fresh Mozzarella, Tomatoes, Basil*

Caesar – *Romaine Lettuce, Cheese, Croutons*

Spring Mix – *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Onions*

Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheeses, Legumes*

ENTREES

(Choose Three Categories)

Chicken Fiorello – *Chicken Brest, Fontina Cheese, Asparagus, Gorgonzola, Bacon, Vegetables*

Petite Benedict – *Egg Benedict, Seared Petite Filet Mignon, Potato, Chiron Sauce*

Montecristo – *Battered Brioche Stuffed with Ham and Cheese, Turkey, Potato Sausage*

French Toast – *Battered Brioche, Hazelnut Butter, Glazed Banana, Strawberries, Bacon, Potatoes*

Short Ribeye Steak – *Grilled Au Jus Steak, Potatoes, Two Eggs*

Stuffed Filet of Sole – *Lobster Stuffed Sole, Vegetables, Potatoes Vegetable Quiche*

Grilled Salmon – *Pan Seared Salmon, Vegetables, Potatoes, Vegetables Quiche*

Vegetarian Omelet – *Mushrooms, Spinach, Peppers, Asparagus, Tomatoes, Potatoes*

DESSERT

(Choose One)

Truffle Tuxedo Cake – Ice Cream Parfait – New York Cheesecake – Crème Brûlée -
Assorted Cookie Tray for Each Table

Coffee and Tea

\$35 PER PERSON

(Minimum 20 People)

* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGES 6 – 8 *

Brilliant Brunch

Antipasto Display
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)
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 Beef Tenderloin
Baked Honey Glazed Turkey
Crab Stuffed Sole

Rice Pilaf
Fresh Seasonal Vegetables
Assorted Breads
Chef's Dessert Table
Coffee and Tea – Apple and Orange Juice

\$36 PER PERSON
(Minimum 30 People)

*Brunch Additions

LIVE OMELET STATION WITH ASSORTED FILLINGS \$8 PER PERSON
LIVE WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$6 PER PERSON

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 \$45

MEDIUM PLATTER \$85

LARGE PLATTER \$145

VEGETABLE PLATTER

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

SMALL PLATTER \$40

MEDIUM PLATTER \$75

LARGE PLATTER \$125

COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$60

MEDIUM PLATTER \$100

LARGE PLATTER \$165

CRAZY WING DISPLAY

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

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

ITALIAN ANTIPASTO

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

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

SHRIMP DISPLAY

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

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

SEAFOOD PLATTER

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

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380

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

SANGRIA BAR

Unlimited Self-Serving Station

Red And White Sangria Presented in Crystal Glass Decanters,
Accented With a Variety of Fresh Seasonal Fruit and Herbs

\$14 PER PERSON

MIMOSA / BELLINI BAR

Unlimited Self-Serving Station

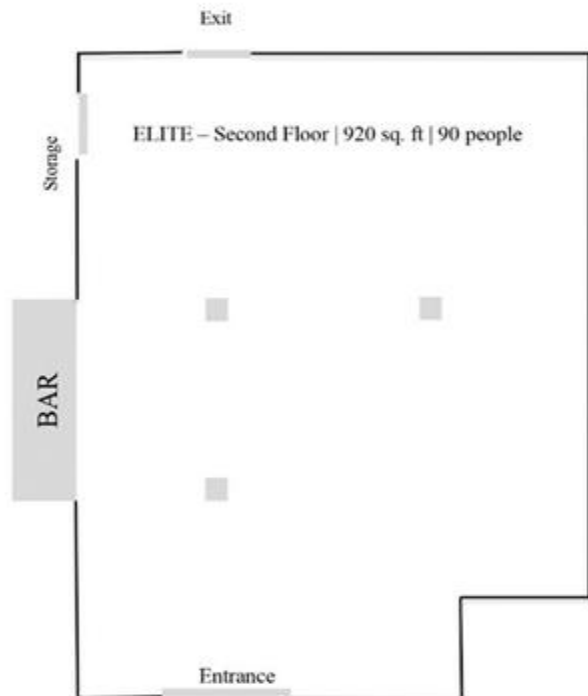
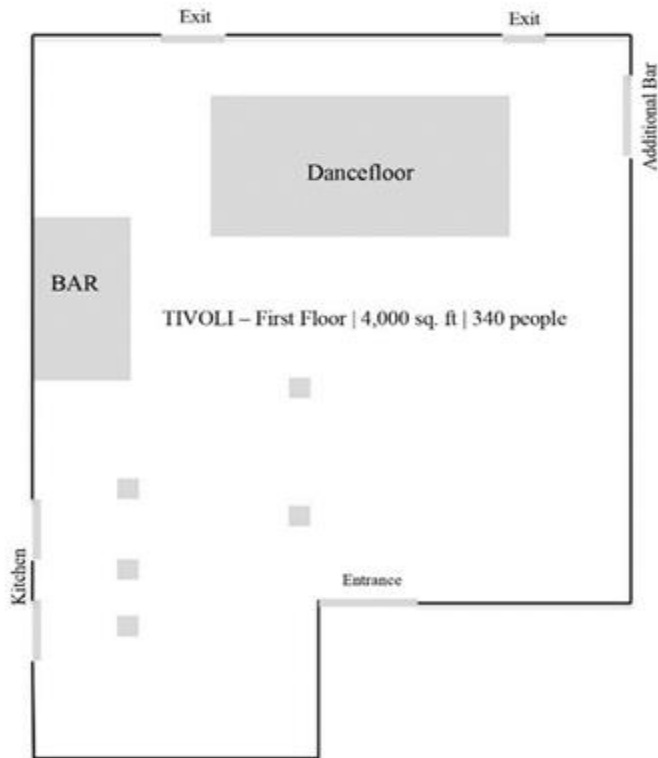
Presented With Champagne and a Variety of Assorted Fresh Juices
In Crystal Glass Carafes with Assorted Fresh Seasonal Fruit

\$14 PER PERSON

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
Cash and Tab Bar Available - Bar Set Up Fee	\$100.00

Room Layouts



Notes
