

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.

For invoice totaling over \$4,000 cash or certified bank check required.

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

\$32 PER PERSON
(Minimum 20 People)

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
Home Style Links
Chicken Francais
Penne Vodka
Mediterranean Salad
Assorted European Cookies
Coffee and Tea – Apple and Orange Juice

\$34 PER PERSON
(Minimum 20 People)

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

\$35 PER PERSON

(Minimum 20 People)

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

\$37 PER PERSON

(Minimum 20 People)

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

\$38 PER PERSON

(Minimum 20 People)

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

(Minis – cannoli, cream puffs, eclairs, cheesecakes, cookies)

Coffee and Tea – Apple and Orange Juice

\$40 PER PERSON

(Minimum 30 People)

*Brunch Additions

LIVE OMELET STATION WITH ASSORTED FILLINGS \$10 PER PERSON

LIVE WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$8 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 \$65

LARGE PLATTER \$155

VEGETABLE PLATTER

Crudité's of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$60

LARGE PLATTER \$135

FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$80

LARGE PLATTER \$175

COMBINATION PLATTER

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

SMALL PLATTER \$80

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 \$100 (40pcs)

LARGE PLATTER \$230 (95pcs)

ITALIAN ANTIPASTO

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

SMALL PLATTER \$140

LARGE PLATTER \$330

SHRIMP DISPLAY

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

SMALL PLATTER \$140 (45pcs)

LARGE PLATTER \$325 (95pcs)

SEAFOOD PLATTER

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

SMALL PLATTER \$160

LARGE PLATTER \$390

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

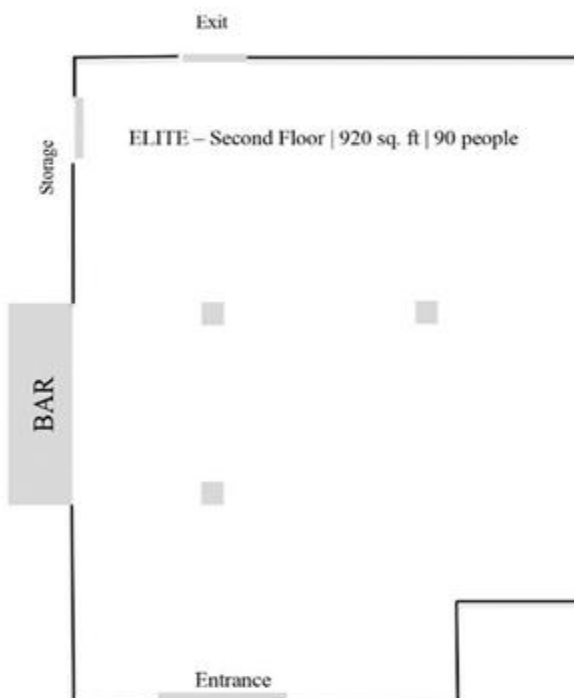
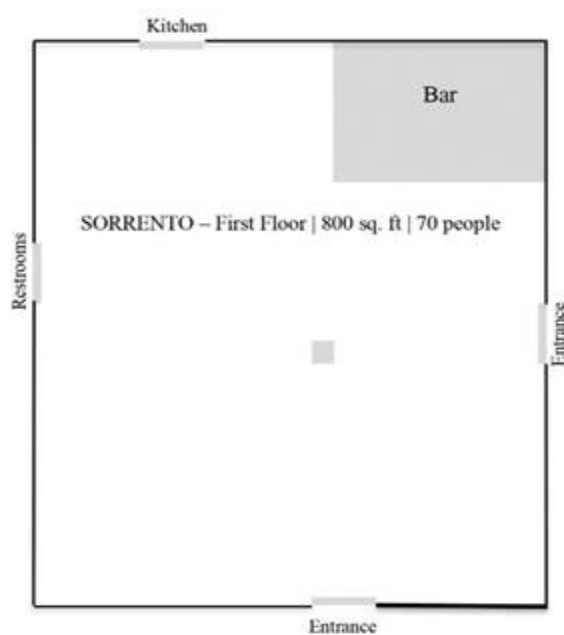
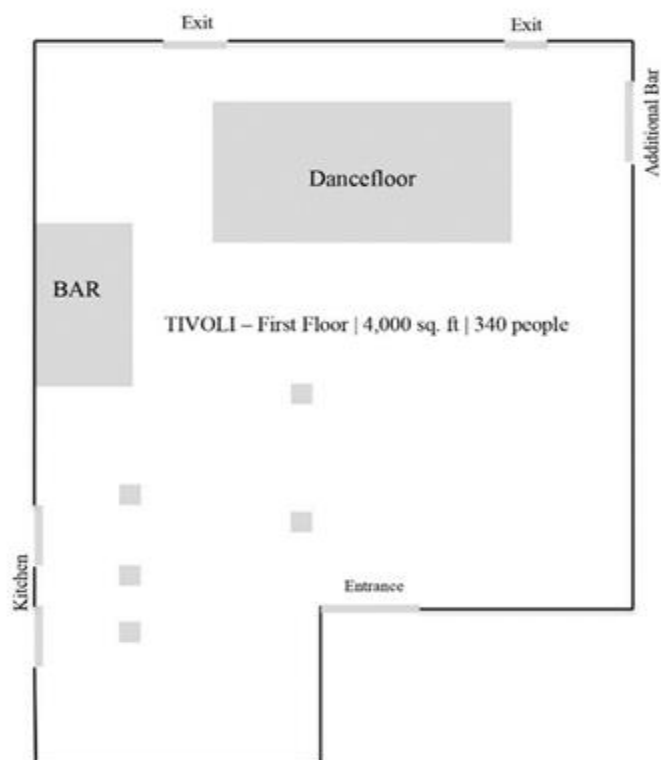
Unlimited Self-Serving Station

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



This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.