

# 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.

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

Breakfast Pastries and Breads  
(Bagels – Danish – Muffins – Croissants)

Fluffy Scrambled Eggs

Home Style Potatoes

Sliced Baked Honey Ham OR Applewood Bacon

Cheese Tortellini Alfredo

Mixed Seasonal Vegetables

Fresh Fruit Salad

Caesar Salad or Mixed Green Salad

Ciabatta Rolls

Assorted European Cookies

Coffee and Tea – Apple and Orange Juice

**\$32 PER PERSON**

(Minimum 20 People)

# Perfect Brunch

## CRUDITÉ DISPLAY

Cheeses, Vegetables with Dip, Crackers and Crostini

## BUFFET

Breakfast Pastries and Breads  
(Bagels – Danish – Muffins – Croissants)

Belgian Waffles with Syrup and Toppings

Fluffy Scrambled Eggs

Applewood Bacon

Country Maple Sausage Links

Home Style Potatoes

Chicken Francais

Penne Vodka

Mediterranean Salad

Ciabatta Rolls

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

Belgian Waffles with Syrup and Toppings

Fluffy Scrambled Eggs

Home Style Potatoes

Applewood Bacon

Chicken Marsala

Seafood Stuffed Filet of Sole

Mixed Seasonal Vegetables

Mixed Green Salad

Ciabatta Rolls

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)

Fluffy Scrambled Eggs

Home Style Potatoes

Applewood Bacon

Country Maple Sausage Links

Belgian Waffles with Syrup and Toppings

*CHOOSE TWO ENTREES:*

Chicken Breast of Your Choice

Roasted Beef Tenderloin with Gravy and Mushrooms

Seafood Stuffed Filet of Sole

Baked Honey Glazed Ham

Rice Pilaf

Mixed Seasonal Vegetables

Choices of Mediterranean, Mixed Green or Caesar Salad

Ciabatta Rolls

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 – *Seafood Stuffed Filet of 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 – Strawberry Shortcake – Ice Cream Parfait – New York Cheesecake –  
Assorted Cookie Tray for Each Table

Coffee and Tea

**\$38 PER PERSON**

(Minimum 20 People)

\* KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS

# Brilliant Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)

Nutella Crepes  
Eggs Benedict OR Fluffy Scrambled Eggs  
Home Style Potatoes  
Applewood Bacon  
Country Maple Sausage Links  
Belgian Waffles with Syrup and Toppings  
Fresh Fruit Cocktail

CHOOSE TWO:

Chicken Breast of Your Choice  
Roasted Beef Tenderloin with Gravy and Mushrooms  
Baked Honey Glazed Turkey  
Seafood Stuffed Filet of Sole

Rice Pilaf  
Mixed Seasonal Vegetables  
Mediterranean, Mixed Green OR Caesar Salad  
Ciabatta Rolls

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 10-15 People**

**Large Platter 45-50 People**

## **CHEESE & CRACKERS PLATTER**

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

SMALL PLATTER \$55

LARGE PLATTER \$155

## **VEGETABLE PLATTER**

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

SMALL PLATTER \$50

LARGE PLATTER \$135

## **FRUIT PLATTER**

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$70

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 \$70

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

LARGE PLATTER \$235

## **ITALIAN ANTIPASTO**

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

SMALL PLATTER \$130

LARGE PLATTER \$330

## **SHRIMP DISPLAY**

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

SMALL PLATTER \$130

LARGE PLATTER \$350

## **SEAFOOD PLATTER**

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

SMALL PLATTER \$150

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



