

PRICING IN THIS BOOK DOES NOT APPLY FOR THE WEEKEND.
PLEASE REFER TO "BANQUET MENUS" TAB ON OUR WEBSITE



Casa Mia at the Hawthorne is one of the premier destinations in Connecticut for banquets, fine dining, and entertainment. Our large facility is located on the Berlin Turnpike, right in the heart of the state in between New Haven and Hartford. We have hosted area business events, families, and tourists.

Every experience at Casa Mia at the Hawthorne is unique. Our menu options are diverse and allow our customers to always leave full and satisfied. Whether you love decadent desserts or juicy filet mignon, all our dishes are prepared by a master chef with skill and the best ingredients.

2421 Supper Club provides the perfect atmosphere to wind down at the end of the day during your cocktail hour. The options are endless with our rooms that seat between 8 and 350. Visit us today and get to know our amazing staff, feast on our delicious food, and grab a drink at our sophisticated 2421 Supper Club. Casa Mia is your dining and banquet facility.

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FACILITY GUIDE

Our professional team is at your services to create and execute a memorable affair for you and your guests.

Carson Room—300 sq. ft.
Executive board room space. Suitable for small meetings and seats up to 24.
Sorrento Room—800 sq. ft.
Modern meeting room space suitable for meeting and reception up to 70.
Elite—920 sq. ft.
Elegant 2nd floor space with hardwood floors. Perfect for group events and receptions up to 90.
Tivoli—4,000 sq. ft.
Elegant room perfect for large group meetings and large receptions up to 340.

ROOM FEES

These rates apply with non-food consumption only.

Tivoli \$175 per hour (min 4 hours)

Elite \$150 per hour (min 4 hours)

Sorrento \$125 per hour

Lounge \$125 per hour

Carson \$75 per hour

Excludes: Friday, Saturday & Sunday

Ample parking for up to 450 cars.
Every room is equipped with screens.
High speed internet
Handicap-accessible rooms.
Full bar set up for all rooms (Carson excluded)

CONTACT US:

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CasaMiaBanquets@gmail.com

CasaMiaTheHawthorne.com

MORNING ITEMS

CONTINENTAL BREAKFAST

Assorted breakfast pastries and Danish
New York style bagels
Fresh seasonal fruit slices
Whipped butter, cream cheese, fruit preserves
Fresh assorted juices
Freshly brewed coffee and tea

\$17 PER PERSON

Minimum of 30 people for breakfast only. Subject to an upcharge.

BREAKFAST BUFFET

Sliced fresh fruit
Assorted breakfast pastries and Danish
New York Style bagels
Scrambled eggs
Bacon and maple sausage
Country style French toast and waffles
Home style potatoes
Chilled juices
Coffee and tea

\$22 PER PERSON

Minimum of 30 people for breakfast only. Subject to an upcharge.

Add an Omelet station for \$8.00 per person
Add low-fat yogurt & granola with berries for \$5.00 per person

All food and beverage are subject to 20% taxable service charge & CT sales tax.

POWER LUNCH BUFFET

SALAD

(Choose two)

Caesar

Baby Mixed Greens

Sesame Asian chicken

Panzanella tomato

Mediterranean

SANDWICHES

(Choose three)

Honey roasted ham & swiss

(honey mustard, red onion & lettuce)

Smoked turkey & cheddar

(bacon, spinach, tomatoes, red onion, whole grain mustard, mayo)

Tuna salad

(tuna with red onion, carrots, celery & mayo)

Roast beef

(provolone, micro greens, Dijon mustard & tomato)

Grilled chicken Caesar salad

(served on a spinach wrap)

DESSERT

Gourmet cookie platter and brownies

BEVERAGES

Coffee, tea, water & assorted soft drinks

\$26 PER PERSON

All food and beverage are subject to 20% taxable service charge & CT sales tax.

BOXED LUNCH

SANDWICHES

(Choose quantity of each, maximum three choices)

Grilled Chicken

With fresh mozzarella and roasted red peppers with a pesto mayo spread

Chicken Parmigiana

Tender breaded chicken breast with homemade marinara sauce, mozzarella cheese on a roll

Roasted Turkey

Fresh baked honey roasted turkey with lettuce, tomato, cheese

Grilled Chicken Caesar Wrap

With spinach tortilla

Grilled Tenderloin Wrap

Sliced tenderloin, roasted peppers, romaine lettuce and horseradish sauce

Little Italy

Prosciutto di Parma, genoa salami, sun dried tomatoes, fresh mozzarella, served with extra virgin olive oil and balsamic reduction

Roast Beef

Lettuce, tomato, cheddar cheese, sweet onion jam and horseradish crème

All served with cole slaw, chef's made cookie and chips,
Bottled water

\$18 PER PERSON

All food and beverage are subject to 20% taxable service charge & CT sales tax.

LITTLE ITALY BUFFET

APPETIZER

Fresh Mozzarella and Tomato with Rucola

SOUP or PASTA

Three Bean Minestrone / Penne with basil sauce

GOURMET SANDWICH BOARD

Sliced Italian deli meats & Sliced Cheeses—Grilled Chicken—Roast Beef—Turkey

Sides

Sweet roasted peppers, tomatoes, sliced onions,
pickled peppers, olives, stone ground mustard,
herbed mayonnaise, lettuce,

Ciabatta bread and rolls

COMPOSED SALADS

Choose one

Mixed greens / Caesar / Mediterranean

DESSERT

Assorted European cookies

BEVERAGES

Coffee & tea

Water & assorted soft drinks

\$26 PER PERSON

(30 people minimum)

(Under 30 people, add \$4.00 per person)

All food and beverage are subject to 20% taxable service charge & CT sales tax.

HOT LUNCHEON BUFFET

Freshly prepared soup of the day

Caesar Salad
(Served with smoked bacon, croutons, shaved parmesan)

Cheese Tortellini
(Porcini mushrooms, roasted garlic, spinach)

Roasted Herbed Chicken Supreme
Roast Beef au jus

Steamed Seasonal Vegetables

Fresh rolls & butter

Assorted European Cookies and Brownies

Coffee, tea, water, soda

\$25 PER PERSON
(30 people minimum)

All food and beverage are subject to 20% taxable service charge & CT sales tax.

BREAKOUT MENU

DRINK TIME

Freshly brewed coffee, decaf, herbal teas, soda, iced tea
\$8.00 PER PERSON

HEALTHY BREAK

Whole fruit, granola bars, yogurt, peanut butter, celery sticks, bottled water,
coffee and tea
\$15.00 PER PERSON

SNACK TIME

Pretzels, chips & salsa, pita chips & hummus, house potato kettle chips, celery sticks with peanut butter,
coffee, tea, bottled water, soda
\$15.00 PER PERSON

SWEET STREET

Cookies, biscotti, petit fours, brownies,
Coffee, soda, bottled water, tea
\$15.00 PER PERSON

BOTTLED WATER
\$3 PER PERSON

SODA STATION
\$4 PER PERSON

COFFEE & TEA STATION
\$6.00 PER PERSON

All food and beverage are subject to 20% taxable service charge & CT sales tax.

HORS D'OEUVRES

Bars and bites.. getting started takes energy and often requires nibbles that multitask.

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
Vegetarian Antipasto Skewer

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 Satay
Philly Cheese Steak Roll
Oriental Potsticker
Mini Potato Puffs
Arancini (Rice Balls)
Mini Pizza

PRICED PER 50 PIECES \$175.00

UPSCALE AND UNUSUAL

Beef Wellington
Jalapeno Poppers
Oyster Rockefeller
Honey Garlic Chicken Skewer
Chilled Gulf Shrimp
Mini Crab Cake
Salmon and Cream Cheese Bundle
Shrimp in Blanket
Chicken Satay
Petite Quiche Lorraine
Chicken Quesadilla Cones
Coconut Shrimp
Bacon Wrapped Scallops

PRICED PER 50 PIECES \$225.00

All food and beverage are subject to 20% taxable service charge & CT sales tax.

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

COCKTAIL 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
Petite Quiche Lorraine

\$32 PER PERSON

SPECIAL 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

FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$70

MEDIUM PLATTER \$110

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

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

All food and beverage are subject to 20% taxable service charge & CT sales tax.

ITALIAN FLAIR BUFFETS

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
Coffee and Tea

\$32 PER PERSON

(Minimum 20 People)

TUSCAN FLAIR

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

\$34 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
Coffee and Tea

\$36 PER PERSON

(Minimum 20 People)

CONTINENTAL FLAIR

Fresh Mozz/Tom./Bean Salad
Eggplant Rollatini
Pasta (Any Style)
Spinach and Kale Salad
Beef Tenderloin Tips
Chicken Marsala
Grilled Salmon
Roasted Potatoes
Mixed Vegetables
Rolls and Butter
Assorted European Cookies
Coffee and Tea

\$38 PER PERSON

(Minimum 20 People)

All food and beverage are subject to 20% taxable service charge & CT sales tax.

BUILD YOUR OWN BUFFET

This Menu Is Designed to Suit Every Occasion with a Minimum Of 20 People. Please Select Your Favorite Items and Add Them Up to Reach a Minimum Of \$26 for lunch and \$30 for dinner.

APPETIZER

- 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
- 6.00 Crusted Tenderloin
- 5.50 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 Duck
- 6.00 Venison
- 6.50 Bison

CHICKEN

- 5.00 Chicken Honey 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 Potatoes
- 4.00 Broccoli
- 4.50 Zucchini
- 5.00 Eggplant Rollatini
- 5.50 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 Bracirole
- 4.50 Meatballs
- 5.50 Spicy Beef
- 6.50 Short Rib

DESSERT

- 5.50 Assorted Cookies
- 6.00 Assorted Mini Cakes
- 5.50 Sliced 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

SALAD

- 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

BREAD

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

*Coffee and Tea Station is Included

FAMILY STYLE

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

APPETIZER CHOICES (CHOOSE TWO) (Additional Appetizer \$2.00)

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 (CHOICE OF TWO)

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

ENTRÉE (CHOICE OF TWO) (Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Sliced Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Sausage and Peppers
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Salmon	Seafood Scampi
Prime Rib (+\$2.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

Vegetarian and Gluten-free dinners available

Includes: bread/butter, salad, vegetable, ice cream and coffee

Lunch \$30 PER PERSON

Dinner \$38 PER PERSON

All food and beverage are subject to 20% taxable service charge & CT sales tax.

INDIVIDUAL SELECTIONS

HORS D'OEUVRES DISPLAY

Assorted Crackers and Crostini – Crudit  with Dips –
Cheese Display with Salametto Bites

CHOICE OF SALAD

Caprese – *Fresh Tomatoes, Mozzarella, Basil*
Caesar – *Romain Lettuce, Cheese, Croutons*
Spring Mix – *Mixed Greens, Tomatoes, Cucumbers, Carrots*
Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheese, Legumes*

CHOICE OF ENTR E

- CHOOSE ONE FROM EACH CATEGORY -

CHICKEN

Piccata – *Lemon Wine Butter Sauce with Garlic and Capers*
Marsala – *Mushrooms and Onions in Marsala Wine Sauce*
Parmigiana – *Breaded, Topped with Cheese and Sauce*
Cordon Blue – *Breaded, Stuffed with Ham and Cheese*

BEEF

6oz Petite Filet Mignon with Demi Glaze (+\$4.00)
12oz Grilled Short Ribeye Steak with Mushrooms and Onions
12oz New York Sirloin Steak
12oz Grilled Tenderloin with Balsamic Glaze
12oz Prime Rib With Au Jus (+\$3.00)

FISH

Stuffed Filet of Sole with Crab, Shrimp, Scallops
Three Jumbo Shrimp with Crab Stuffing
Salmon Pan Seared with Herb Lemon Spices

VEGETARIAN

Eggplant Parmigiana
Grilled Seasonal Vegetables
Vegetable Ravioli with Cheese
All Entrees Are Served with Herbed Rice Pilaf and Vegetables

CHOICE OF DESSERT

Chocolate Mousse Cake | Strawberry Mousse Cake
Ice Cream

Coffee and Tea

Dinner \$40 PER PERSON

All food and beverage are subject to 20% taxable service charge & CT sales tax.

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

One Hour Well Bar	\$ 15.00 - Please Add \$5 For Each Additional Hour (House liquors, house wines, one domestic draft beer – no bottled beer)
One Hour Premium Bar	\$ 20.00 - Please Add \$7 For Each Additional Hour (Call liquors, house wines, bottled beer)
One Hour Ultra-Premium	\$ 25.00 - Please Add \$8 For Each Additional Hour (Top shelf liquors, house wines, bottled beer)

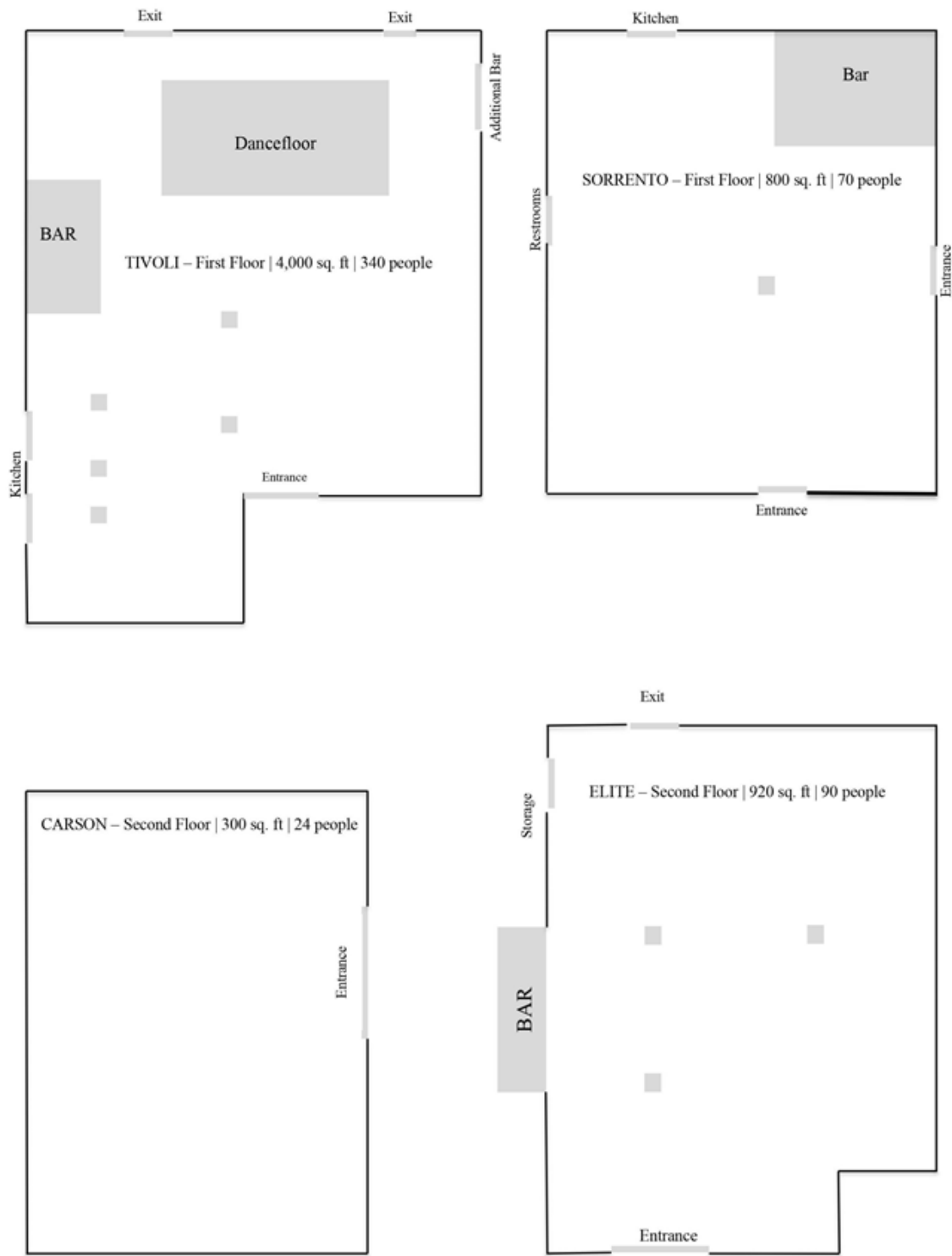
Cash and Tab Bar Available \$100.00 Bar Set Up Fee

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

All food and beverage are subject to 20% taxable service charge & CT sales tax.

ROOMS LAYOUT



CORPORATE LIMOUSINE SERVICE

ALSO AVAILABLE



S.U.V. s – Sedans – Vans – Limousines – Busses

Corporate Transportation

Airport Runs

Business Travel

Group Transportation

Hotel pick ups

Special Occasions

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