

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.*

## TABLE OF CONTENTS

|                       |         |
|-----------------------|---------|
| Facility Guide        | Page 2  |
| Morning Items         | Page 3  |
| Power Lunch Buffet    | Page 4  |
| Boxed Lunch           | Page 5  |
| Little Italy Buffet   | Page 6  |
| Hot Luncheon Buffet   | Page 7  |
| Breakout Menu         | Page 8  |
| Hors D'oeuvres Menu   | Page 9  |
| Special Displays      | Page 10 |
| Italian Flair Buffets | Page 11 |
| Build Your Own Buffet | Page 12 |
| Family Style          | Page 13 |
| Individual Selections | Page 14 |
| Beverage Options      | Page 15 |
| Rooms Layout          | Page 16 |
| Limousine Service     | Page 17 |

# 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 2<sup>nd</sup> 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:

(860)357-2061

[CasaMiaBanquets@gmail.com](mailto:CasaMiaBanquets@gmail.com)

[CasaMiaTheHawthorne.com](http://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 \$10.00 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 OR 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  
Philly Cheese Steak Roll

**\$34 PER PERSON**

(Minimum 30 People)

# SPECIAL 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**

Crudités 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 \$39

# 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 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 \$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<br>Peppers         | Chicken w/ Lemon         | Sausage and          |
| 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 (+\$3.00)<br>(+\$3.00) | Stuffed Shrimp (+\$3.00) | Beef Tenderloin      |

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Chocolate Yule Log or a Scoop of Ice Cream with Your Cake

Coffee and Tea

**Lunch \$32 PER PERSON**

**Dinner \$40 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 \$42 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

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

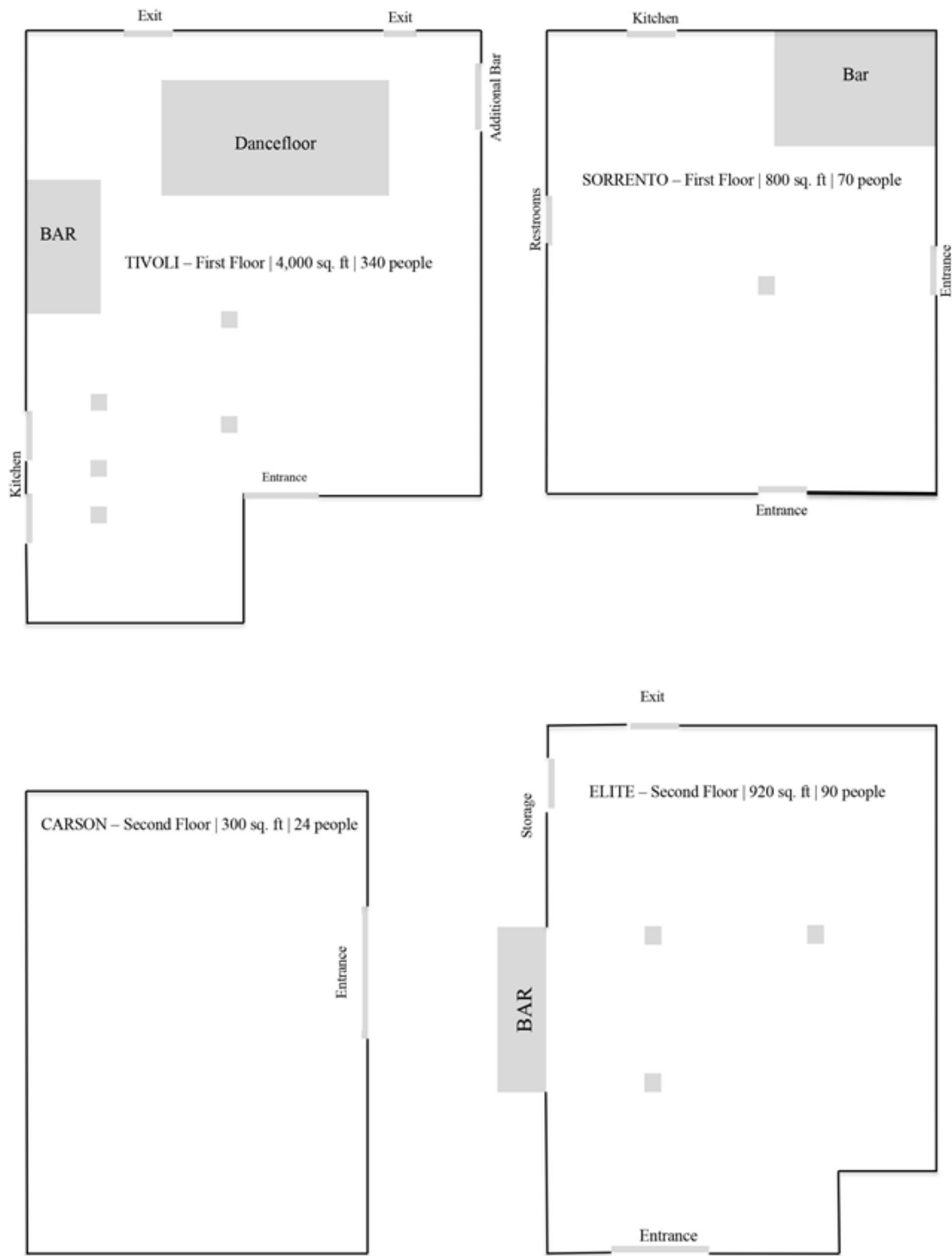
Cash and Tab Bar Available \$100.00 Bar Set Up Fee

## 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<br>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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Special rates available if combined with our corporate events.