

# Dinner

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

# *Terms of Agreement*

## **Administrative Fees**

A \$200.00 Non-Refundable Deposit Will Be Required to Confirm and Hold Your Date.

All Catering and Banquets 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. 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.  
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.

# 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 \$28 For Friday and Saturday Dinner, and \$26 For Sunday Through Thursday Dinner.

## APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 4.25 Fried Calamari
- 5.50 Shrimp Cocktail
- 3.75 Fried Mozzarella
- 4.00 Stuffed Mushrooms

## PASTA

- 4.50 Ravioli
- 4.50 Manicotti (2)
- 4.50 Tortellini
- 4.50 Penne Vodka
- 4.50 Lasagna
- 4.00 Baked Ziti
- 3.00 Primavera
- 4.00 Cavatelli
- 4.50 Stuffed Shells (2)
- 3.00 Pasta with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

## PORK

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Tenderloin
- 4.50 Stuffed Pork Loin
- 4.00 Baked Ham
- 3.50 Kielbasa w/sauerkraut
- 4.00 Pulled Pork

## TURKEY / GAME

- 4.50 Roast Turkey Breast
- 5.50 Duck
- 5.50 Venison
- 6.00 Bison

## CHICKEN

- 4.50 Chicken Honey Dijon
- 4.50 Chicken Cacciatore
- 4.50 Chicken Marsala
- 4.50 Chicken Parmigiana
- 4.50 Chicken Cordon Bleu
- 4.50 Barbecue Chicken
- 4.50 Chicken Cutlets
- 4.50 Chicken Francais
- 4.50 Roasted Chicken
- 4.50 Chicken Piccata

## VEGETABLES

- 3.00 Green Beans
- 3.00 Spinach
- 3.00 Mixed Vegetables
- 3.00 Scalloped Potatoes
- 3.00 Roasted Potatoes
- 3.00 Mashed Potatoes
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Brussel Sprouts
- 5.00 Asparagus

## BEEF

- 5.50 Roast Tenderloin
- 4.25 Roast Beef
- 4.75 Beef Cutlets
- 4.75 Tenderloin Tips
- 5.00 Beef Braciole
- 3.75 Meatballs
- 3.75 Spicy Beef
- 5.50 Short Rib

## DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted Mini Cakes
- 5.00 Fresh Fruit
- 5.00 Italian Mini Pastry

## VEAL

- 5.50 Veal w/ Artichokes
- 5.50 Veal Cacciatore
- 5.50 Veal Marsala
- 5.50 Veal Parmigiana
- 5.50 Veal & Mushrooms
- 5.50 Veal Francais
- 5.50 Veal Cutlet
- 5.50 Veal with Asparagus
- 5.50 Veal Saltinbocca
- 5.50 Veal Piccata

## RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

## SEAFOOD

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

## SALAD

- 2.75 Mixed Greens
- 3.50 Caesar
- 4.50 Fruit
- 3.25 Cole Slaw
- 3.25 Pasta
- 3.50 Orange
- 4.50 Fresh Mozzarella
- 4.00 Mediterranean

## BREAD

- 1.50 Rolls and Butter
- 2.50 Bruschetta or Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & Butter

\*Coffee and Tea Station is Included

# *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  
Coffee and Tea

**\$28 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  
Coffee and Tea

**\$30 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  
Coffee and Tea

**\$32 PER PERSON**

(Minimum 20 People)

## **CONTINENTAL FLAIR**

Fresh Mozz/Tomato/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  
Coffee and Tea

**\$34 PER PERSON**

(Minimum 20 People)

# Delectable Buffet

## CHOICE OF TWO APPETIZERS

Italian Antipasto	Fried Calamari
Fresh Mozz & Tomato	Stuffed Mushrooms
Fried Mozzarella	Bruschetta

## CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing  
Caesar Salad

## CHOICE OF ONE PASTA

Penne OR Bowtie Pasta OR Tortellini  
Marinara | Vodka | Bolognese |Alfredo |Primavera |Pesto

## CHOICE OF ONE CARVING STATION\*

Baked Ham  
Roasted Turkey  
Beef Tenderloin  
Pepper Herb Crusted Pork Loin  
Prime Rib (+\$3.00)

## CHOICE OF ONE ENTREE

Chicken Marsala | Veal Marsala  
Chicken Parmigiana | Veal Parmigiana  
Chicken Francais | Veal Francais  
Stuffed Filet of Sole  
Baked Salmon  
Stuffed Pork Loin  
Beef Tenderloin  
Eggplant Rollatini

## CHOICE OF TWO SIDES

Roasted Potatoes  
Mashed Potatoes  
Mixed Vegetable Medley  
Green Beans

## CHOICE OF ONE DESSERT

Assorted European Cookies  
Ice Cream Parfait (Or A Scoop of Ice Cream on Your Cake)

Coffee and Tea

**\$36 PER PERSON**

\*(Minimum 40 People with Carving Station)  
\*(Minimum 20 People Without Carving Station, Meat Added to The Buffet)

# Family Style Menu

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 (CHOOSE TWO)

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

## ENTRÉE (CHOOSE TWO)

(Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	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	Grilled Salmon	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-Free Dinners Available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with The Entrée

Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

**\$35 PER PERSON**

# Plated Dinner

## HORS D'OEUVRES DISPLAY

Assorted Crackers and Crostini – Crudité 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 ENTRÉE

- 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 (+\$2.00)

### 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

Triple Chocolate Tuxedo Cake

Ice Cream

Coffee and Tea

**\$40 PER PERSON**

# Station Style Reception

## MEDITERRANEAN BREADS AND DIPS

Hummus, Sundried Tomato, Pesto, Roasted Red Pepper Dip, Marinated Artichokes, Olives, Feta

## CONTINENTAL CHEESE BOARD

Selection of Continental Cheeses with Fresh and Dried Fruits, Crostini, Crackers and Local Preserves

## ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage, Parmigiano Reggiano, Bocconcini, Balsamic Roasted Vegetables, Giardiniera, Olives, Roasted Peppers

## SALAD STATION

Mediterranean Salad, Spinach Salad, Green Salad with A Variety of Dressings

## MASHTINI BAR

Mashed Potatoes Served with Caramelized Onions, Roasted Garlic, Smoked Bacon, Green Onions, Sour Cream, Gravy, Crumbled Blue Cheese, Shredded Cheddar Cheese

## ASIAN STATION

Stir Fried Vegetables, Thai Glazed Chicken Fillet, Steamed Dim Sum

## THE CARVERY (ACTION CHEF)

\*Slow Roasted Prime Rib with Yorkshire Pudding, Horseradish and Cabernet Jus/ Smoked Bacon \*Roasted Fresh Turkey Breast with Sage Stuffing

## RISOTTO STATION

Chef's Risotto Bar Featuring Truffled Mushroom Risotto with Parmesan Cream

## DESSERT STATION

Assorted Mini Cakes, Mini Cannolis, Mini Tart, Assorted European Cookies and Pastry

Coffee and Tea

**\$56 PER PERSON**

(Minimum 40 People)

# Additions

SPECIALTY PLATTERS AND DISPLAYS

STATIONS

HORS D'OEUVRES

*Following Items Are Designed to Be Added to Any Prechosen  
Menu or To Create Your Own Personal Suited Menu with a  
Minimum Requirement 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 \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$75

## VEGETABLE PLATTER

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

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$85

## COMBINATION PLATTER

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

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

## 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

# Station Options

## VEGETABLE STATION

Crudités of Seasonal Vegetables with Various Dips  
And Infused Olive Oils, Crackers, Crostini, Garlic Dip  
\$7 PER PERSON

## SALAD STATION

Mediterranean Salad, Caesar Salad, Spinach Salad,  
Mixed Greens Salad with A Variety of Dressings  
\$9 PER PERSON

## CRAZY WING STATION

Plump Wings, Barbequed, Buffalo, Honey Stung, Italian  
Seasoned, With Celery Sticks, Carrots, Blue Cheese Dip  
\$11 PER PERSON

## ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage,  
Parmigiano Reggiano, Bocconcini, Balsamic Roasted  
Vegetables, Giardiniera, Olives, Roasted Peppers  
\$13 PER PERSON

## CHILLED SEAFOOD STATION

Smoked Salmon, Shrimp, Crab Claws, Lobster Claws,  
Seafood Salad, Lemon Dill Aioli, Banquette Crisp,  
Cream Cheese, Lobster Dip, Caviar  
\$19 PER PERSON

## SPECIALTY CARVING

Steamship Round of Beef Au Jus, Serves 150	\$ 750.00
Black Angus Prime Rib of Beef, Serves 25	\$ 300.00
Atlantic Salmon En Croute, Serves 25	\$ 275.00
Maple Glazed Country Ham, Serves 50	\$ 250.00
Roast Tenderloin of Peppered Beef, Serves 25	\$ 225.00
Roasted Honey Turkey, Serves 40	\$ 225.00
Pine Nuts Crusted Lamb Chops, 8 Chops Rack	\$ 70.00
Roast Leg of Lamb with Basil Aioli, Serves 25	\$ 225.00
Whole Roasted Pork Loin in Pecan, Serves 40	\$ 225.00

UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF

## MASHTINI BAR

Mashed Potatoes Served with  
Caramelized Onions, Roasted Garlic,  
Smoked Bacon, Green Onions,  
Sour Cream, Gravy, Crumbled Blue  
Cheese,  
Shredded Cheddar Cheese  
\$11 PER PERSON

## PASTA STATION

Two Choices of Pasta with  
Two Different Sauces  
(Tortellini-Ravoli-Bowties-Long Pasta)  
\$12 PER PERSON

## RISOTTO STATION

Risotto Bar Featuring Truffled Mushroom  
with Parmesan Cream and  
Seafood Risotto

\$13 PER PERSON

## ACTION STATION

CHEF ATTENDED

## THE CARVERY

\*Slow Roasted Prime Rib with  
Yorkshire Pudding, Horseradish and  
Cabernet Jus/ Smoked Bacon  
\*Roasted Turkey Breast  
\$15 PER PERSON

## RAW BAR STATION

Chef Shucked Oysters, Clams, Served with  
Cocktail Sauce, Remoulade,  
Fresh Lemon, Hot Served Horseradish

\$4 PER PIECE

# Hors D'oeuvres

## 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
- Prosciutto Wrapped Asparagus

PRICED PER 50 PIECES \$75.00

## CROSTINI

- Bruschetta
- Seared Beef Carpaccio
- Smoked Salmon with Cream Cheese
- Caprese Sundried Tomato Pesto
- Ricotta Roasted Peppers
- Fig Walnut

PRICED PER 50 PIECES \$65.00

## HOT

- Buffalo Wings
- Stuffed Mushrooms
- Mini Boneless Pork Ribs
- Mini Meatballs
- Spanakopita
- Chicken Fingers
- Mini Spring Rolls
- Cocktail Franks
- Fried Mozzarella Sticks
- Beef Brochette
- Philly Cheese Steak Roll
- Oriental Potsticker
- Mini Potato Puffs
- Arancini (Rice Balls)
- Mini Pizza

PRICED PER 50 PIECES \$90.00

## UPSCALE AND UNUSUAL

- Beef Wellington
- Jalapeno Poppers
- Oyster Rockefeller
- Honey Garlic Chicken Skewer
- Chilled Gulf Shrimp
- Mini Crab Cake
- Salmon and Cream Cheese Bundle
- Mushroom Tartlets
- Lobster Puffs
- Petite Quiche Lorraine
- Chicken Quesadilla Cones
- Coconut Shrimp
- Bacon Wrapped Scallops

PRICED PER 50 PIECES \$110.00

## COCKTAIL RECEPTION

### STATIONARY TABLE

(Two Hours)

- Assorted Cheese and Garden Vegetable Display
- Fresh Fruit
- Assorted Crackers and Vegetable Dip
- Smoked Salmon Cream Cheese Crostini
- Tomato Basil Bruschetta
- Italian Meatballs Skewer

### HOT HORS D' OEUVRES

(Two Hours - Passed Butler Style)

- Crabmeat Stuffed Mushrooms
- Sea Scallops Wrapped in Bacon
- Kentucky Bourbon Sesame Chicken
- Mini Spring Rolls
- Beef Brochette
- Spanakopita
- Lobster Puffs
- Petite Quiche Lorraine

**\$30 PER PERSON**

# Beverage Options

## UNLIMITED PACKAGES

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

## OPEN BAR PACKAGES

Minimum 30 People

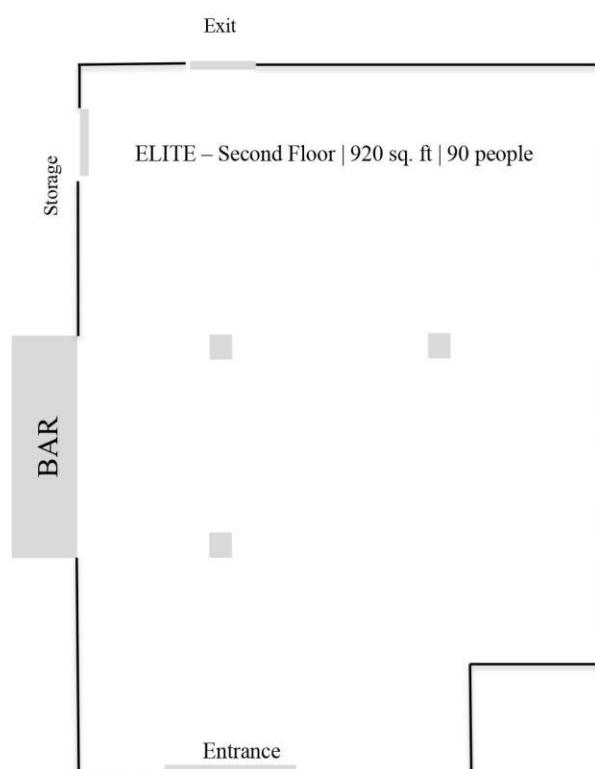
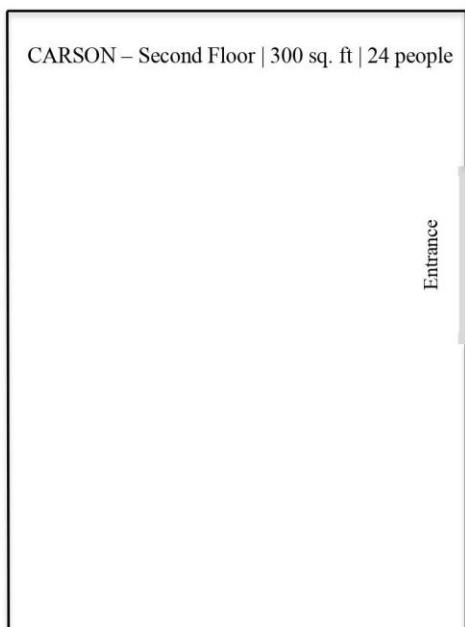
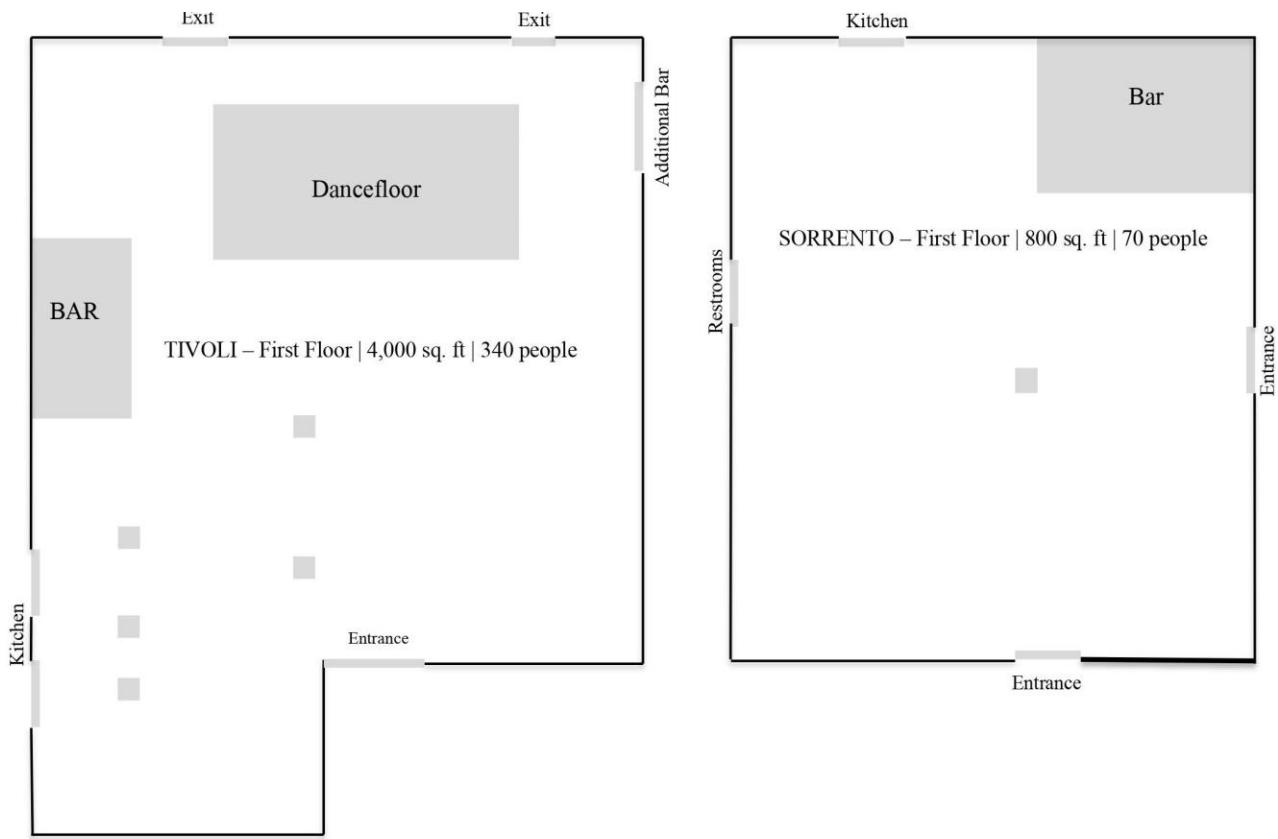
One Hour Well Bar	\$ 15.00 - Please Add \$5 For Each Additional Hour
One Hour Premium Bar	\$ 20.00 - Please Add \$7 For Each Additional Hour
One Hour Ultra-Premium	\$ 25.00 - Please Add \$8 For Each Additional Hour

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

## STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 7.00
Domestic Beer Pitcher	\$ 9.00
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   Spumante   Mimosa   Bloody Mary   Sangria	\$ 35.00

# Room Layouts



## Notes