

Lunch

**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 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.

Specialty Luncheon Buffets

LIGHT FAIR LUNCHEON

Baby Greens, Pear, Walnut and Gorgonzola Salad
Mediterranean Pasta Salad with Olive and Sundried Tomatoes
Garlic and Rosemary Rubbed Pork Loin
Pan-Seared Chicken Breast with Wild Mushrooms in A Madeira Sauce
Rice Pilaf
Medley of Vegetables with Infused Olive Oil
Assorted European Cookies
Coffee and Tea

\$27 PER PERSON
(Minimum 20 People)

DOLCE VITA

Tuscan Vegetable and White Bean Soup with Parmesan Crisps
Greens, Tomato, Mozzarella and Fresh Basil
Sliced Flank Steak with A Roasted Shallots and Fresh Thyme Demi Glaze
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers
Medley of String Beans and Carrots Tossed in Herb Butter
Wild Mushroom Risotto
Assorted European Cookies
Coffee and Tea

\$28 PER PERSON
(Minimum 20 People)

Delightful Luncheon Buffet

CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing
Caesar Salad
Mediterranean Salad

CHOICE OF ONE PASTA

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

CHOICE OF TWO ENTREES

Chicken Marsala | Veal Marsala
Chicken Parmigiana | Veal Parmigiana
Chicken Francais | Veal Francais
Stuffed Filet of Sole
Baked Salmon
Stuffed Pork Loin
Sliced Beef Tenderloin
Eggplant Rollatini
Baked Ham
Roasted Turkey
Pepper Herb Crusted Pork Loin

CHOICE OF ONE POTATO

Roasted Potato
Mashed Potato

CHOICE OF ONE VEGETABLE

Mixed Vegetable Medley
Broccoli
Green Beans

CHOICE OF ONE DESSERT

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

Coffee and Tea

\$28 PER PERSON
(Minimum 20 People)

Plated Lunch

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

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

- Bourbon Petite Filets Skewer
- Grilled Short Ribeye Steak with Mushrooms and Onions
- New York Sirloin Steak
- Grilled Tenderloin with Balsamic Glaze

FISH

- Stuffed Filet of Sole with Crab, Shrimp, Scallops
- Sauteed Shrimp Scampi
- 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

DESSERT

- Strawberry Short Cake
- Ice Cream
- Cookie Tray Per Table

Coffee and Tea

\$30 PER PERSON

Family Style Luncheon

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 / 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

\$30 PER PERSON

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 \$110

VEGETABLE PLATTER

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

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$120

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,
Parmigano 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 \$120.00

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 \$150.00

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 \$175.00

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
Lobster Puffs
Petite Quiche Lorraine

\$30 PER PERSON

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

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)

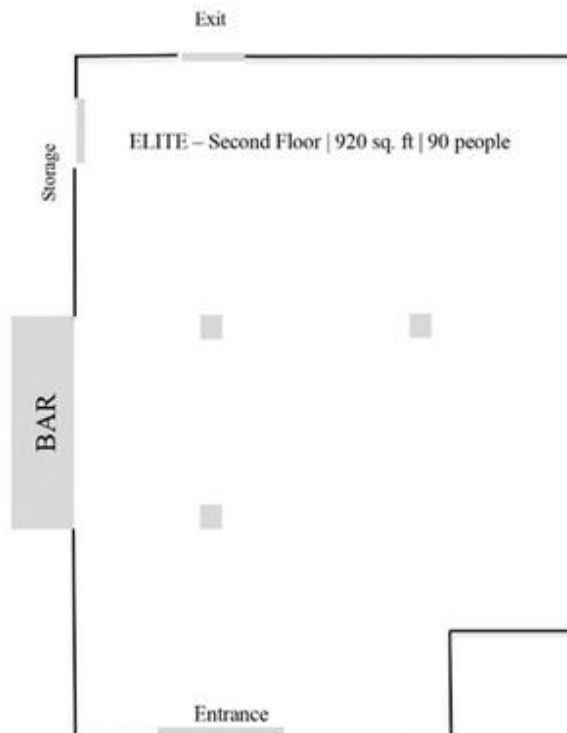
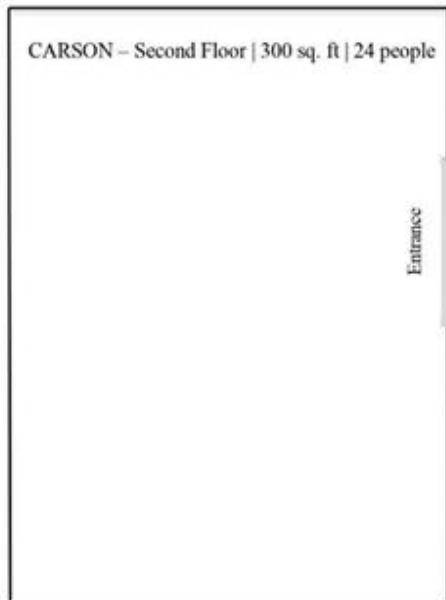
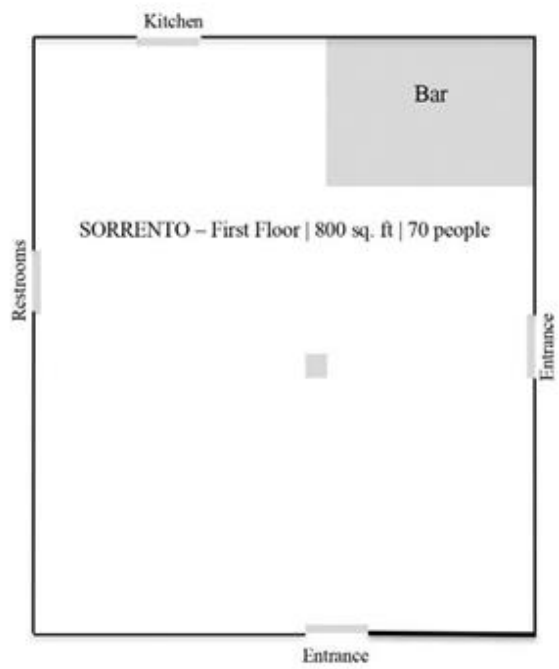
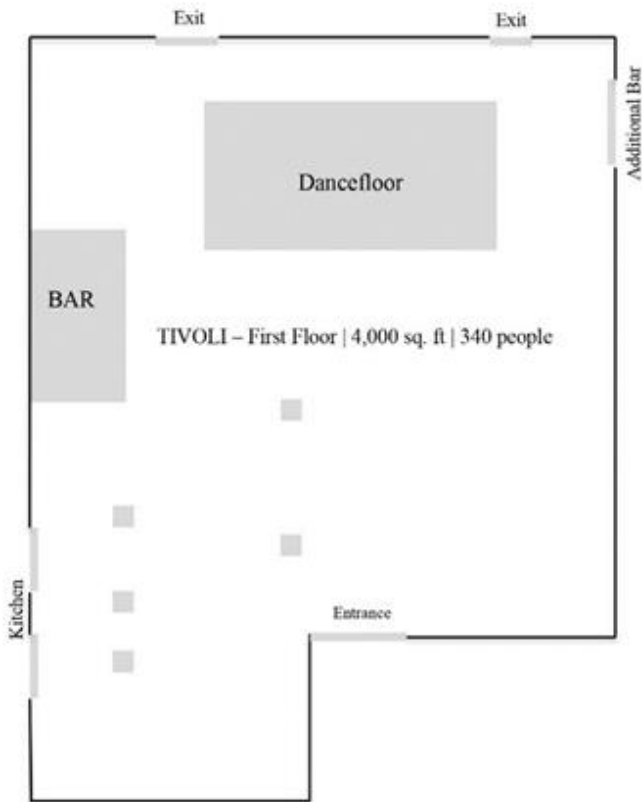
One Hour Ultra-Premium \$ 25.00 - Please Add \$8 For Each Additional Hour
(Top shelf liquors, house wines, bottled beer)

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

STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 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
