

# 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 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.

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 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.

# *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

**\$28 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

**\$30 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

**\$30 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 OR Chocolate Mousse Cake

Ice Cream

Cookie Tray Per Table

Coffee and Tea

**\$32 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

Scoop of Ice Cream with Your Cake

Coffee and Tea

**\$32 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 \$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

# Station Options

## VEGETABLE STATION

Crudités of Seasonal Vegetables with Various Dips  
And Infused Olive Oils, Crackers, Crostini, Garlic Dip

\$10 PER PERSON

## SALAD STATION

Mediterranean Salad, Caesar Salad, Spinach Salad,  
Mixed Greens Salad with A Variety of Dressings

\$10 PER PERSON

## CRAZY WING STATION

Plump Wings, Barbequed, Buffalo, Honey Stung, Italian  
Seasoned, With Celery Sticks, Carrots, Blue Cheese Dip

\$14 PER PERSON

## ANTIPASTO STATION

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

\$14 PER PERSON

## CHILLED SEAFOOD STATION

Smoked Salmon, Shrimp, Crab Claws, Lobster Claws,  
Seafood Salad, Lemon Dill Aioli, Banquette Crisp,  
Cream Cheese, Lobster Dip, Caviar

\$22 PER PERSON

## PASTA STATION

Two Choices of Pasta with  
Two Different Sauces  
(Tortellini-Ravoli-Bowties-Long Pasta)

\$12 PER PERSON

## MASHTINI BAR

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

\$12 PER PERSON

## RISOTTO STATION

Risotto Bar Featuring Truffled Mushroom  
with Parmesan Cream and  
Seafood Risotto

\$13 PER PERSON

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## ACTION STATION

CHEF ATTENDED

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## 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  
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

## 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

**\$34 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

### 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)

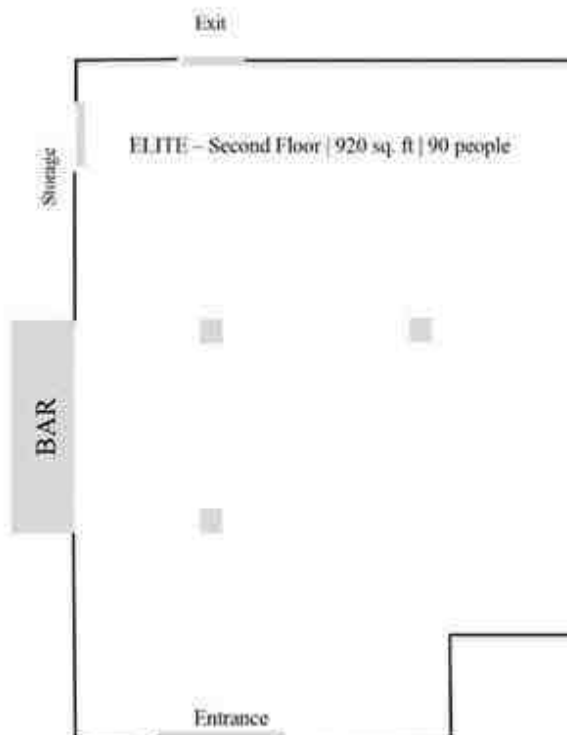
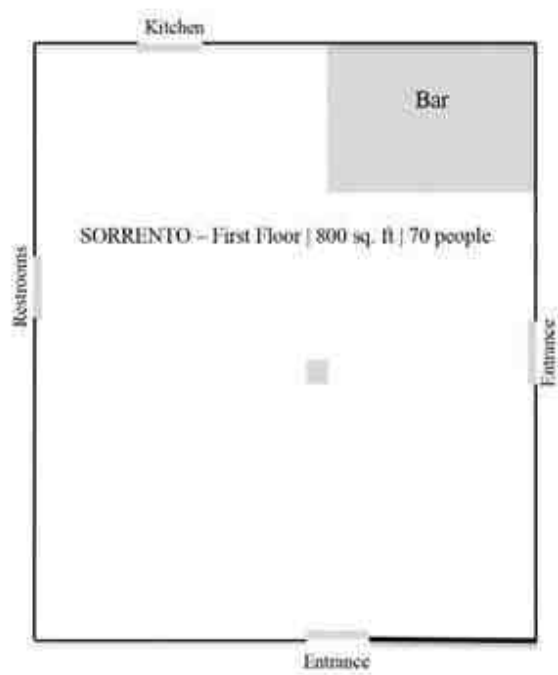
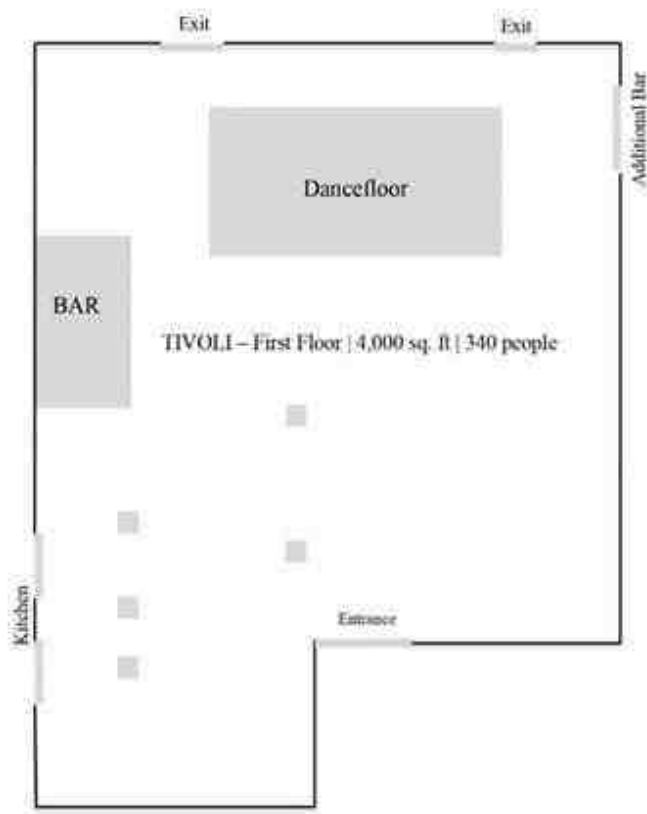
One Hour Ultra-Premium                      \$ 25.00 - Please Add \$8 For Each Additional Hour  
(Top shelf liquors, house wines, bottled beer)

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

# Room Layouts



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