Our rooms sizes:

**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.

We also invite you to visit our sister location Casa Mia on the Green in Rocky Hill CasaMiaCT.com
**SPECIALTY LUNCHEON BUFFETS**

Buffets that can be used for any occasion.

**LIGHTFARE LUNCHEON**

Baby Greens, Pear, Walnut and Gorgonzola Salad  
Mediterranean Pasta Salad with Olive and Sundried Tomatoes  
Pan-Seared Chicken Breast with Wild Mushrooms in a Madeira Sauce  
Sliced Flank Steak with a Roasted Shallots and Fresh Thyme Demi Glaze  
Medley of Vegetables with Infused Olive Oil  
Assorted Italian Cookies  
Coffee, Tea  

$18.95 PER PERSON

**DOLCE VITA**

Tuscan Vegetable and White Bean Soup with Parmesan Crisps  
Greens, Tomato, Mozzarella and Fresh Basil  
Garlic and Rosemary Rubbed Porkloin  
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers  
Medley of String Beans and Carrots Tossed in Herb Butter  
Wild Mushroom Risotto  
Assorted Italian Cookies  
Coffee and Tea  

$20.95 PER PERSON

*A minimum of 25 people required or upcharge of $2.00 per person.

**BEVERAGE OPTIONS**

<table>
<thead>
<tr>
<th>Beverage Option</th>
<th>Per Person Price</th>
<th>Additional Hour Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unlimited soda, please add..................</td>
<td>$ 4.00 pp</td>
<td></td>
</tr>
<tr>
<td>Unlimited wine and soda, please add.........</td>
<td>$ 10.00 pp</td>
<td></td>
</tr>
<tr>
<td>Unlimited wine, soda and beer (tap), please add...</td>
<td>$ 12.00 pp</td>
<td></td>
</tr>
<tr>
<td>Cash Bar (bar set-up fee)....................</td>
<td>$100.00</td>
<td></td>
</tr>
<tr>
<td><strong>Open Bar :</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>One hour Well Bar</td>
<td>$ 9.95</td>
<td>Please add $4 for each additional hour</td>
</tr>
<tr>
<td>One hour Premium Bar</td>
<td>$14.95</td>
<td>Please add $5 for each additional hour</td>
</tr>
<tr>
<td>One hour Ultra-Premium</td>
<td>$19.95</td>
<td>Please add $7 for each additional hour</td>
</tr>
</tbody>
</table>

Stationary:  
Wine Bottle (1.5L) $38.00  
Dom. Beer Pitcher $ 8.95  
Soda Pitcher $ 6.95
# BUILD YOUR OWN BUFFET MENU

This menu is designed to suit every occasion with a minimum of 30 people. Please select your favorite items.

A minimum cost of **$21.95 per person for lunch** ($2.00 upcharge for Saturday and Sunday) 
**$24.95 per person for dinner** ($3.00 upcharge for Friday and Saturday)

<table>
<thead>
<tr>
<th>APPETIZER</th>
<th>CHICKEN</th>
<th>VEAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50 Antipasto</td>
<td>4.50 Chicken Dijon</td>
<td>5.50 Veal w/ Artichokes</td>
</tr>
<tr>
<td>4.00 Clams Casino</td>
<td>4.50 Chicken Cacciatore</td>
<td>5.50 Veal Cacciatore</td>
</tr>
<tr>
<td>3.75 Chicken Wings</td>
<td>4.50 Chicken Marsala</td>
<td>5.50 Veal Marsala</td>
</tr>
<tr>
<td>5.00 Seafood Salad</td>
<td>4.50 Chicken Parmigiana</td>
<td>5.50 Veal Parmigiana</td>
</tr>
<tr>
<td>3.50 Mussels</td>
<td>4.50 Chicken Cordon Bleu</td>
<td>5.50 Veal &amp; Mushrooms</td>
</tr>
<tr>
<td>2.50 Cheese &amp; Crackers</td>
<td>4.50 Barbecue Chicken</td>
<td>5.50 Veal Francais</td>
</tr>
<tr>
<td>4.25 Fried Calamari</td>
<td>4.50 Chicken Cutlets</td>
<td>5.50 Veal Cutlet</td>
</tr>
<tr>
<td>5.50 Shrimp Cocktail</td>
<td>4.50 Chicken Francais</td>
<td>5.50 Veal w/ Asparagus</td>
</tr>
<tr>
<td>3.75 Fried Mozzarella</td>
<td>4.50 Roasted Chicken</td>
<td>5.50 Veal Saltimbocca</td>
</tr>
<tr>
<td>4.00 Stuffed Mushrooms</td>
<td>4.50 Chicken Piccata</td>
<td>5.50 Veal Piccata</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PASTA</th>
<th>VEGETABLES</th>
<th>RICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50 Ravioli</td>
<td>3.00 Green Beans</td>
<td>3.00 Risotto Milanese</td>
</tr>
<tr>
<td>4.50 Manicotti (2)</td>
<td>3.00 Spinach</td>
<td>3.00 Rice Pilaf OR Rice &amp; Beans</td>
</tr>
<tr>
<td>4.50 Tortellini</td>
<td>3.00 Mixed Vegetables</td>
<td>3.50 Risotto w/ mushroom</td>
</tr>
<tr>
<td>4.50 Penne Vodka</td>
<td>3.00 Scalloped Potatoes</td>
<td>4.00 Arancini</td>
</tr>
<tr>
<td>4.50 Lasagna</td>
<td>3.00 Roasted Potatoes</td>
<td>4.50 Seafood Rice</td>
</tr>
<tr>
<td>4.00 Baked Ziti</td>
<td>3.00 Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>3.00 Primavera</td>
<td>3.00 Broccoli</td>
<td></td>
</tr>
<tr>
<td>4.00 Cavatelli</td>
<td>4.00 Zucchini</td>
<td></td>
</tr>
<tr>
<td>4.50 Stuffed Shells (2)</td>
<td>4.50 Eggplant Rollatini</td>
<td></td>
</tr>
<tr>
<td>3.00 Pasta w/ Marinara</td>
<td>4.50 Eggplant Parmigiana</td>
<td></td>
</tr>
<tr>
<td>4.50 Pasta w/ Seafood</td>
<td>5.00 Brussel Sprouts</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PORK</th>
<th>BEEF</th>
<th>SEAFOOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50 Grilled Pork Medallions</td>
<td>5.50 Roast Tenderloin</td>
<td>5.50 Shrimp – Fried OR Scampi</td>
</tr>
<tr>
<td>3.50 Sausage and Peppers</td>
<td>4.25 Roast Beef</td>
<td>5.00 Mixed Fry Fish</td>
</tr>
<tr>
<td>5.00 Baby Back Ribs</td>
<td>4.75 Beef Cutlets</td>
<td>7.00 Stuffed Shrimp</td>
</tr>
<tr>
<td>5.50 Crusted Tenderloin</td>
<td>4.75 Tenderloin Tips</td>
<td>5.00 Stuffed Sole</td>
</tr>
<tr>
<td>4.50 Stuffed Pork Loin</td>
<td>5.00 Beef Braciole</td>
<td>5.50 Salmon</td>
</tr>
<tr>
<td>4.00 Baked Ham</td>
<td>3.75 Meatballs</td>
<td></td>
</tr>
<tr>
<td>3.50 Kielbasa w/Sauerkraut</td>
<td>3.75 Spicy Beef</td>
<td></td>
</tr>
<tr>
<td>4.00 Pulled Pork</td>
<td>5.50 Short Rib</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TURKEY / GAME</th>
<th>DESSERT</th>
<th>BREAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50 Roast Turkey Breast</td>
<td>5.00 Assorted Cookies</td>
<td>1.50 Rolls and Butter</td>
</tr>
<tr>
<td>5.50 Rabbit</td>
<td>4.50 Assorted Cakes</td>
<td>2.50 Bruschetta/Garlic Bread</td>
</tr>
<tr>
<td>5.50 Venison</td>
<td>5.00 Fresh Fruit</td>
<td>2.50 Focaccia w/ anchovies</td>
</tr>
<tr>
<td>6.00 Quail</td>
<td>5.00 Italian Mini Pastry</td>
<td>2.00 Assorted Breads &amp; Butter</td>
</tr>
</tbody>
</table>

## BEVERAGE OPTIONS

Unlimited soda, please add............................. $  4.00 pp
Unlimited wine and soda, please add...................... $ 10.00 pp
Unlimited wine, soda and beer (tap), please add... $ 12.00 pp
Cash Bar (bar set-up fee).............................$100.00

**Open Bar :**
- One hour Well Bar $ 9.95 - Please add $4 for each additional hour
- One hour Premium Bar $14.95 - Please add $5 for each additional hour
- One hour Ultra-Premium $19.95 - Please add $7 for each additional hour

**Stationary:**
- Wine Bottle (1.5L) $38.00
- Dom. Beer Pitcher $ 8.95
- Soda Pitcher $ 6.95

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CasaMiaBanquets@gmail.com 860.357.2061 CasaMiaTheHawthorne.com
HOLIDAY BUFFET MENU

This Menu Is Designed to Suit Every Occasion. Please Select Your Favorite Items.

Chef Attended- Action Station Holiday Feast

Antipasto Table (Assorted Cold Cuts, Cheeses, Olives)

Platters of Bruschetta / Fresh Mozzarella

Mediterranean Salad

Pasta (Your Choice of Pasta and Sauce)

Choice of Chicken Marsala or Eggplant Rollatini

Sliced Beef Tenderloin or Prime Rib

*Add Baked Stuffed Shrimp for An Additional $5.00 Per Person.

Vegetable and Potato

Dessert Platters

Coffee, Tea, And Decaf

(A Minimum Of 40 People Required for This Menu.)

LUNCH $26.95

($3.00 upcharge for Saturday and Sunday)

DINNER $31.95

($5.00 upcharge for Friday and Saturday)

BEVERAGE OPTIONS

Unlimited soda, please add........................................ $  4.00 pp
Unlimited wine and soda, please add....................... $ 10.00 pp
Unlimited wine, soda and beer (tap), please add… $ 12.00 pp
Cash Bar (bar set-up fee)..............................................$100.00

Open Bar :

Per Person

One hour Well Bar $ 9.95 - Please add $4 for each additional hour
One hour Premium Bar $14.95 - Please add $5 for each additional hour
One hour Ultra-Premium $19.95 - Please add $7 for each additional hour

Stationary:

Wine Bottle (1.5L) $38.00
Dom. Beer Pitcher $ 8.95
Soda Pitcher $ 6.95

Chef Attended- Action Station Holiday Feast

Antipasto Table (Assorted Cold Cuts, Cheeses, Olives)

Platters of Bruschetta / Fresh Mozzarella

Mediterranean Salad

Pasta (Your Choice of Pasta and Sauce)

Choice of Chicken Marsala or Eggplant Rollatini

Sliced Beef Tenderloin or Prime Rib

*Add Baked Stuffed Shrimp for An Additional $5.00 Per Person.

Vegetable and Potato

Dessert Platters

Coffee, Tea, And Decaf

(A Minimum Of 40 People Required for This Menu.)

LUNCH $26.95

($3.00 upcharge for Saturday and Sunday)

DINNER $31.95

($5.00 upcharge for Friday and Saturday)

BEVERAGE OPTIONS

Unlimited soda, please add........................................ $  4.00 pp
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Dom. Beer Pitcher $ 8.95
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Chef Attended- Action Station Holiday Feast

Antipasto Table (Assorted Cold Cuts, Cheeses, Olives)

Platters of Bruschetta / Fresh Mozzarella

Mediterranean Salad

Pasta (Your Choice of Pasta and Sauce)

Choice of Chicken Marsala or Eggplant Rollatini

Sliced Beef Tenderloin or Prime Rib

*Add Baked Stuffed Shrimp for An Additional $5.00 Per Person.

Vegetable and Potato

Dessert Platters

Coffee, Tea, And Decaf

(A Minimum Of 40 People Required for This Menu.)

LUNCH $26.95

($3.00 upcharge for Saturday and Sunday)

DINNER $31.95

($5.00 upcharge for Friday and Saturday)

BEVERAGE OPTIONS

Unlimited soda, please add........................................ $  4.00 pp
Unlimited wine and soda, please add....................... $ 10.00 pp
Unlimited wine, soda and beer (tap), please add… $ 12.00 pp
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Open Bar :

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One hour Ultra-Premium $19.95 - Please add $7 for each additional hour

Stationary:

Wine Bottle (1.5L) $38.00
Dom. Beer Pitcher $ 8.95
Soda Pitcher $ 6.95
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 Mozzarella
- Fresh Mozzarella w/ Tomato
- Fresh Fruit Cup
- Fried Calamari
- Bruschetta
- Stuffed Mushrooms
- Arancini
- Eggplant Rollatini
- Clams Casino
- Seafood Salad
- Fried Vegetables

PASTA (CHOOSE TWO)

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

Entrée (CHOOSE TWO)
(Additional Entrée $2.00)

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

Vegetarian and Gluten-free dinners available

Includes: Salad, Vegetable, Rolls and Butter, Coffee, Ice Cream Parfait

LUNCH $23.95
(Monday through Friday)

LUNCH $26.95
(Saturday and Sunday)

DINNER $27.95
(Sunday through Thursday)

DINNER $32.95
(Friday and Saturday)

BEVERAGE OPTIONS

Unlimited soda, please add.......................... $ 4.00 pp
Unlimited wine and soda, please add.................. $ 10.00 pp
Unlimited wine, soda and beer (tap), please add... $ 12.00 pp
Cash Bar (bar set-up fee)..............................$100.00

Open Bar : One hour Well Bar $ 9.95 - Please add $4 for each additional hour
Per Person One hour Premium Bar $14.95 - Please add $5 for each additional hour
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Stationary:
Wine Bottle (1.5L) $38.00
Dom. Beer Pitcher $ 8.95
Soda Pitcher $ 6.95

CasaMiaBanquets@gmail.com  860.357.2061  CasaMiaTheHawthorne.com
INDIVIDUALLY SERVED MENUS
True to Italian Tradition, First Two Courses Are Family Style and Entrée Is Individually Plated.

APPETIZER CHOICES (CHOOSE TWO)
- Italian Antipasto
- Fried Mozzarella
- Fresh Mozzarella w/ Tomato
- Fresh Fruit Cup
- Fried Calamari
- Bruschetta
- Stuffed Mushrooms
- Arancini
- Eggplant Rollatini
- Clams Casino
- Seafood Salad
- Fried Vegetables

PASTA (CHOICE OF TWO)
- Penne Marinara OR Vodka
- Linguine Clam Sauce
- Fettuccine Alfredo
- Seafood Alfredo
- Fettuccine Bolognese
- Penne Primavera

INDIVIDUAL ENTRÉE (CHOOSE UP TO 3 CATEGORIES)
- Veal Piccata
- Veal Parmigiana
- Veal Marsala
- Veal Saltimbocca
- Prime Rib (+$2.00)
- Chicken w/ Lemon
- Chicken Parmigiana
- Chicken Marsala
- Grilled Chicken Breast
- Stuffed Shrimp (+$3.00)
- Beef Tend.Piemontese
- Grilled Salmon
- Stuffed File of Sole
- Stuffed Porkloin
- Mediterranean Seabass

Vegetarian and Gluten-free dinners available
Includes: Salad, Vegetable, Rolls and Butter, Coffee, Ice Cream Parfait

LUNCH $25.95
($3.00 upcharge for Saturday and Sunday)
DINNER $30.95
($5.00 upcharge for Friday and Saturday)

Individual Salad - Entrée - Dessert Only
LUNCH $23.95
($3.00 upcharge for Saturday and Sunday)
DINNER $27.95
($5.00 upcharge for Friday and Saturday)

BEVERAGE OPTIONS

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Unlimited wine and soda, please add.................. $ 10.00 pp
Unlimited wine, soda and beer (tap), please add... $ 12.00 pp
Cash Bar (bar set-up fee)................................. $100.00

Open Bar : One hour Well Bar $ 9.95 - Please add $4 for each additional hour
Per Person One hour Premium Bar $14.95 - Please add $5 for each additional hour
One hour Ultra-Premium $19.95 - Please add $7 for each additional hour

Stationary:
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- Dom. Beer Pitcher $ 8.95
- Soda Pitcher $ 6.95
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, Parmigano 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
Risotto Bar Featuring Truffled Mushroom Risotto with Parmesan Cream
Extravagant Dessert Station Including Fresh Fruit

Coffee & Tea
[50 PEOPLE MINIMUM]

$49.95 PER PERSON

BEVERAGE OPTIONS

Unlimited soda, please add......................... $  4.00 pp
Unlimited wine and soda, please add............... $ 10.00 pp
Unlimited wine, soda and beer (tap), please add... $ 12.00 pp
Cash Bar (bar set-up fee)..........................$100.00

Open Bar :
Per Person
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One hour Premium Bar $14.95 - Please add $5 for each additional hour
One hour Ultra-Premium $19.95 - Please add $7 for each additional hour

Stationary:
Wine Bottle (1.5L) $38.00
Dom. Beer Pitcher $ 8.95
Soda Pitcher $ 6.95
### HORS D’OEUVRES MENUS

#### 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**

#### 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
- Mini Overstuffed Potato
- 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**

#### 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**

#### COCKTAIL RECEPTION

**Stationary Table**
- 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

**$24.95 PER PERSON**
CATERING MENU

This is a list of all food items for catering and takeout purposes. Prices are listed by tray. All foods will be stored in disposable aluminum containers. Chafing dishes will be available upon request; plastic ware paper plates, are included free of charge.
Quarter-trays feed 10-12 people, Half-trays feed approximately 20 - 30 people and Full-Trays feed approximately 40 – 45 people.

### APPETIZERS

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antipasto</td>
<td>45.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>55.00</td>
<td>70.00</td>
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<tr>
<td>Chkn Wings</td>
<td>50.00</td>
<td>75.00</td>
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<tr>
<td>Fried Moz.</td>
<td>35.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Stuffed Mush.</td>
<td>35.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Seafood Salad</td>
<td>45.00</td>
<td>80.00</td>
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<tr>
<td>Mussel</td>
<td>50.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Fruit Cocktail</td>
<td>45.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Shrimp Cktl</td>
<td>65.00</td>
<td>95.00</td>
</tr>
<tr>
<td>Cheese/Crackers</td>
<td>25.00</td>
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</tbody>
</table>

### PASTA

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manicotti</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Tortellini</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Vodka</td>
<td>35.00</td>
<td>50.00</td>
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<tr>
<td>Lasagna</td>
<td>35.00</td>
<td>65.00</td>
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<tr>
<td>Baked Ziti</td>
<td>30.00</td>
<td>60.00</td>
</tr>
<tr>
<td>Gnocchi</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Cavatelli</td>
<td>35.00</td>
<td>55.00</td>
</tr>
<tr>
<td>Stuffed Shells(2)</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Pasta Marinara</td>
<td>25.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Pasta w/Seafood</td>
<td>40.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Ravioli</td>
<td>35.00</td>
<td>65.00</td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manicotti</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Tortellini</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Vodka</td>
<td>35.00</td>
<td>50.00</td>
</tr>
<tr>
<td>Lasagna</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>30.00</td>
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</tr>
<tr>
<td>Gnocchi</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Cavatelli</td>
<td>35.00</td>
<td>55.00</td>
</tr>
<tr>
<td>Stuffed Shells(2)</td>
<td>35.00</td>
<td>65.00</td>
</tr>
<tr>
<td>Pasta Marinara</td>
<td>25.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Pasta w/Seafood</td>
<td>40.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Ravioli</td>
<td>35.00</td>
<td>65.00</td>
</tr>
</tbody>
</table>

### CHICKEN

<table>
<thead>
<tr>
<th>¼ Tray</th>
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<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dijon</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Cacciatare</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Marsala</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Parmigiana</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Cordon Bleu</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Barbecue</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Cutlets</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>French</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Roasted</td>
<td>45.00</td>
<td>70.00</td>
</tr>
<tr>
<td>Piccata</td>
<td>45.00</td>
<td>70.00</td>
</tr>
</tbody>
</table>

### VEAL

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spezzatino</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Cacciatare</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Marsala</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Parmigiana</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Veal w/ Mush</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Veal w/ Asparagus</td>
<td>55.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Veal Piccata</td>
<td>55.00</td>
<td>80.00</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef</td>
<td>45.00</td>
<td>85.00</td>
</tr>
<tr>
<td>Roast Tenderloin</td>
<td>55.00</td>
<td>110.00</td>
</tr>
<tr>
<td>Beef Cutlet</td>
<td>45.00</td>
<td>85.00</td>
</tr>
<tr>
<td>Tenderloin Tips</td>
<td>50.00</td>
<td>100.00</td>
</tr>
<tr>
<td>Beef Braciole</td>
<td>45.00</td>
<td>85.00</td>
</tr>
<tr>
<td>Meatballs</td>
<td>30.00</td>
<td>60.00</td>
</tr>
<tr>
<td>Spicy Beef</td>
<td>45.00</td>
<td>95.00</td>
</tr>
</tbody>
</table>

### BREADS

<table>
<thead>
<tr>
<th>P/P</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls &amp; Butter</td>
<td>1.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>1.50</td>
<td>n/a</td>
</tr>
<tr>
<td>Garlic Bread</td>
<td>1.50</td>
<td>n/a</td>
</tr>
<tr>
<td>Focaccia</td>
<td>1.25</td>
<td>n/a</td>
</tr>
<tr>
<td>Assorted Breads</td>
<td>1.50</td>
<td>n/a</td>
</tr>
</tbody>
</table>

### RICE

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Risotto Milanese</td>
<td>35.00</td>
<td>60.00</td>
</tr>
<tr>
<td>Seafood</td>
<td>45.00</td>
<td>75.00</td>
</tr>
<tr>
<td>Wild Mushroom</td>
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<td>60.00</td>
</tr>
<tr>
<td>Pilaf</td>
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<td>55.00</td>
</tr>
<tr>
<td>Rice &amp; Beans</td>
<td>30.00</td>
<td>55.00</td>
</tr>
<tr>
<td>Arancini</td>
<td>35.00</td>
<td>60.00</td>
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</tbody>
</table>

### BEVERAGE (P/P)

<table>
<thead>
<tr>
<th>¼ Tray</th>
<th>½ Tray</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee / Tea</td>
<td>1.25</td>
<td></td>
</tr>
<tr>
<td>Assorted Soda</td>
<td>1.50</td>
<td></td>
</tr>
<tr>
<td>Sodas &amp; Bottled Waters</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Energy Drinks</td>
<td>3.00</td>
<td></td>
</tr>
</tbody>
</table>

CasaMiaBanquets@gmail.com
860.357.2061
CasaMiaTheHawthorne.com