

AT THE *Casa Mia*
Hawthorne



Holiday menus

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.

LIGHT FARE 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

Unlimited soda, please add.....	\$ 4.00 pp	Stationary:	
Unlimited wine and soda, please add.....	\$ 10.00 pp	Wine Bottle (1.5L)	\$38.00
Unlimited wine, soda and beer (tap), please add...	\$ 12.00 pp	Dom. Beer Pitcher	\$ 8.95
Cash Bar (bar set-up fee).....	\$100.00	Soda Pitcher	\$ 6.95
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

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)

APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 3.75 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 2.50 Cheese & Crackers
- 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 w/ Marinara
- 4.50 Pasta w/ Seafood



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 Rabbit
- 5.50 Venison
- 6.00 Quail



CHICKEN

- 4.50 Chicken 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

BEEF

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

DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted 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 w/ Asparagus
- 5.50 Veal Saltinbocca
- 5.50 Veal Piccata

RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf OR Rice & Beans
- 3.50 Risotto w/ mushroom
- 4.00 Arancini
- 4.50 Seafood Rice

SEAFOOD

- 5.50 Shrimp – Fried OR 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/Garlic Bread
- 2.50 Focaccia w/ anchovies
- 2.00 Assorted Breads & Butter

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

Stationary:

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

- 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

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 : 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:
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 Saltinbocca
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)

DINNER \$27.95
(Sunday through Thursday)

LUNCH \$26.95
(Saturday and Sunday)

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

Stationary:

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

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

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
Fettuccine Bolognese

Seafood Alfredo
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

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

Stationary:

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

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

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, Soppresata, 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	Stationary:	
Unlimited wine and soda, please add.....	\$ 10.00 pp	Wine Bottle (1.5L)	\$38.00
Unlimited wine, soda and beer (tap), please add...	\$ 12.00 pp	Dom. Beer Pitcher	\$ 8.95
Cash Bar (bar set-up fee).....	\$100.00	Soda Pitcher	\$ 6.95
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



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
 (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
 \$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

	¼ Tray	½ Tray	Full
Antipasto	45.00	65.00	100.00
Clams Casino	55.00	70.00	110.00
Chkn Wings	50.00	75.00	95.00
Fried Mozz.	35.00	70.00	90.00
Stuffed Mush.	35.00	70.00	90.00
Seafood Salad	45.00	80.00	110.00
Mussels	50.00	70.00	105.00
Fruit Cocktail	45.00	65.00	100.00
Shrimp Cktrl	65.00	95.00	140.00
Cheese/Crackers	25.00	40.00	65.00

PASTA

	¼ Tray	½ Tray	Full
Manicotti	35.00	65.00	95.00
Tortellini	35.00	65.00	95.00
Vodka	35.00	50.00	85.00
Lasagna	35.00	65.00	95.00
Baked Ziti	30.00	60.00	90.00
Gnocchi	35.00	65.00	95.00
Cavatelli	35.00	55.00	85.00
Stuffed Shells(2)	35.00	65.00	95.00
Pasta Marinara	25.00	40.00	70.00
Pasta w/Seafood	40.00	70.00	100.00
Ravioli	35.00	65.00	95.00

PORK

	¼ Tray	½ Tray	Full
Baby Back Ribs	40.00	80.00	110.00
Stuffed Loin	35.00	70.00	100.00
Baked Ham	35.00	70.00	100.00
Saus & Peprs	35.00	65.00	90.00
Grilled Pork	35.00	75.00	100.00
Crusted Loin	40.00	80.00	100.00
Grilled Chops	35.00	70.00	100.00

VEGETABLE

	¼ Tray	½ Tray	Full
Green Beans	25.00	45.00	65.00
Spinach	25.00	45.00	65.00
Mixed Veg.	25.00	45.00	65.00
Roasted Pot.	25.00	45.00	65.00
Broccoli	25.00	45.00	65.00
Zucchini	25.00	45.00	65.00
Egpnt Rollatini	30.00	65.00	90.00
Egpnt Parm.	30.00	65.00	90.00
Broccoli Rabe	35.00	75.00	100.00

CHICKEN

	¼ Tray	½ Tray	Full
Dijon	45.00	70.00	100.00
Cacciatore	45.00	70.00	100.00
Marsala	45.00	70.00	100.00
Parmigiana	45.00	70.00	100.00
Cordon Bleu	45.00	70.00	100.00
Barbecue	45.00	70.00	100.00
Cutlets	45.00	70.00	100.00
Francais	45.00	70.00	100.00
Roasted	45.00	70.00	100.00
Piccata	45.00	70.00	100.00

SALADS

	¼ Tray	½ Tray	Full
Mixed Greens	25.00	50.00	85.00
Caesar	25.00	50.00	85.00
Fruit	30.00	60.00	95.00
Potato	25.00	60.00	85.00
Cole Slaw	25.00	50.00	85.00
Pasta	25.00	50.00	85.00
Orange	25.00	50.00	85.00
Fresh Mozz.	35.00	70.00	100.00
Mediterranean	30.00	60.00	90.00
Spinach & Kale	30.00	60.00	90.00
Grilled Chicken	35.00	70.00	100.00

BEEF

	¼ Tray	½ Tray	Full
Roast Beef	45.00	85.00	105.00
Roast Tenderloin	55.00	110.00	160.00
Beef Cutlet	45.00	85.00	105.00
Tenderloin Tips	50.00	100.00	130.00
Beef Braciolo	45.00	85.00	105.00
Meatballs	30.00	60.00	90.00
Spicy Beef	45.00	95.00	120.00

SEAFOOD

	¼ Tray	½ Tray	Full
Shrimp Scampi	65.00	120.00	195.00
Fried Calamari	45.00	65.00	95.00
Mixed Fried Fish	55.00	90.00	130.00
Baked Scrod	45.00	75.00	100.00
Stuffed Sole	40.00	80.00	130.00
Fra Diavolo	55.00	120.00	195.00
Salmon	40.00	85.00	140.00
Stuffed Shrimp	55.00	120.00	195.00
Fried Shrimp	50.00	100.00	140.00

VEAL

	¼ Tray	½ Tray	Full
Spezzatino	55.00	80.00	110.00
Cacciatore	55.00	80.00	110.00
Marsala	55.00	80.00	110.00
Parmigiana	55.00	80.00	110.00
Veal w/ Mush	55.00	80.00	110.00
Francais	55.00	80.00	110.00
Cutlets	55.00	80.00	110.00
Veal w/ Asprgs	55.00	80.00	110.00
Saltinbocca	55.00	80.00	110.00
Veal Piccata	55.00	80.00	110.00

PIZZA

	Medium	Large	Sheet
Mini Pizzette	1.25 P/P	N/A	N/A
Cheese Pizza	12.00	15.00	20.00
2-Topping	15.00	18.00	24.00
3+Topping	18.00	21.00	28.00

DESSERT

	¼ Tray	½ Tray	Full
Cookies	25.00	55.00	95.00
Cheesecake	30.00	65.00	100.00
Fresh Fruit	25.00	65.00	100.00
Italian Pastry	30.00	70.00	120.00

BREADS

	P/P	½ Tray	Full
Rolls & Butter	1.00	n/a	n/a
Bruschetta	1.50	n/a	n/a
Garlic Bread	1.50	n/a	n/a
Focaccia	1.25	n/a	n/a
Assorted Breads	1.50	n/a	n/a

RICE

	¼ Tray	½ Tray	Full
Risotto Milanese	35.00	60.00	85.00
Seafood	45.00	75.00	100.00
Wild Mushroom	35.00	60.00	85.00
Pilaf	30.00	55.00	80.00
Rice & Beans	30.00	55.00	80.00
Arancini	35.00	60.00	85.00

BEVERAGE (P/P)

Coffee / Tea	1.25
Assorted Soda	1.50
Sodas & Bottled Waters	2.00
Energy Drinks	3.00