

# Brunch

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

# Standard Brunch

Caesar Salad or Mixed Green Salad  
Assorted Danish, Pastries, Breakfast Breads  
Scrambled Eggs  
Home Fries  
Cheese Tortellini Alfredo  
Baked Sliced Honey Ham OR Bacon  
Seasonal Vegetables  
Fresh Fruit  
Assorted European Cookies  
Coffee and Tea – Apple and Orange Juice

**\$24 PER PERSON\***  
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

# Perfect Brunch

## CRUDITÉ DISPLAY

Cheese, Fresh Fruit, Vegetables with Dip, Crackers, Crostini, Caponata Spread

## BUFFET

Waffles with Syrup and Toppings  
Breakfast Pastries and Breads  
(Bagels – Danish – Muffins – Croissants)  
Mascarpone Fluffy Scrambled Eggs  
Applewood Bacon  
Country Sausage Links  
Chicken Francais  
Penne Primavera (Vegetables)  
Eggplant Rollatini  
Mediterranean Salad  
Assorted European Cookies  
Coffee and Tea – Apple and Orange Juice

**\$26 PER PERSON\***  
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

# Munch A Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)  
Mini New York Bagel  
Waffles  
Scrambled Eggs  
Home Style Potatoes  
Apple Flavored Bacon  
Field Greens  
Assorted Mixed Vegetables  
Chicken Marsala  
Stuffed Sole  
Assorted European Cookies  
Coffee and Tea – Apple and Orange Juice

**\$27 PER PERSON\***  
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 7 –

# Beautiful Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)  
Choices of Mediterranean, Garden or Caesar Salad  
Scrambled Eggs  
Home Fried Mini Potatoes  
Bacon and Sausage  
Waffles  
Fresh Fruit Cocktail

CHOOSE TWO ENTREES:  
Chicken Breast of Your Choice  
Roasted Tenderloin of Beef Au Jus  
Crab Stuffed Sole  
Bakes Honey Glazed Ham  
Rice Pilaf  
Fresh Seasonal Vegetables  
Assorted European Cookies  
Coffee and Tea – Apple and Orange Juice

**\$28 PER PERSON\***  
(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

# Plated Brunch

## CRUDITÉ DISPLAY

Cheese Board and Crackers, Crostini, Crudité with Dips, Preservatives, Fruits  
Breakfast Breads, Croissants, Scones  
Non-Alcoholic Punch and Juices

## CHOICE OF SALAD

(Choose One)

Caprese – *Fresh Mozzarella, Tomatoes, Basil*

Caesar – *Romaine Lettuce, Cheese, Croutons*

Spring Mix – *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Onions*

Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheeses, Legumes*

## ENTREES

(Choose Three Categories)

Chicken Fiorello – *Chicken Breast, Fontina Cheese, Asparagus, Gorgonzola, Bacon, Vegetables*

Petite Benedict – *Egg Benedict, Seared Petite Filet Mignon, Potato, Chiron Sauce*

Montecristo – *Battered Brioche Stuffed with Ham and Cheese, Turkey, Potato Sausage*

French Toast – *Battered Brioche, Hazelnut Butter, Glazed Banana, Strawberries, Bacon, Potatoes*

Short Ribeye Steak – *Grilled Au Jus Steak, Potatoes, Two Eggs Any Style*

Stuffed Filet of Sole – *Lobster Stuffed Sole, Vegetables, Potatoes Vegetable Quiche*

Grilled Salmon – *Pan Seared Salmon, Vegetables, Potatoes, Vegetables Quiche*

Vegetarian Omelet – *Mushrooms, Spinach, Peppers, Asparagus, Tomatoes, Potatoes*

## DESSERT

(Choose One)

Truffle Tuxedo Cake – Ice Cream Parfait – New York Cheesecake – Crème Brûlée -  
Assorted Cookie Tray for Each Table

Coffee and Tea

## \$30 PER PERSON

(Minimum 20 People)

– KICK IT UP WITH ANY OF OUR BRUNCH ADDITIONS ON PAGE 5 –

# Brilliant Brunch

Antipasto Display  
(Imported Italian Cold Cuts, Cheeses, Olives, Giardiniera)

Nutella Crepes

Mediterranean, Garden or Caesar Salad

Eggs Benedict

Home Fried Mini Red Potatoes

Bacon and Sausage

Waffles

Fresh Fruit Cocktail

CHOOSE TWO:

Chicken Breast of Your Choice

Roasted Beef Tenderloin

Baked Honey Glazed Turkey

Crab Stuffed Sole

Rice Pilaf

Fresh Seasonal Vegetables

Assorted Breads

Chef's Dessert Table

Coffee and Tea – Apple and Orange Juice

**\$33 PER PERSON**

(Minimum 20 People)

## \*Brunch Additions

OMELET STATION WITH ASSORTED FILLINGS \$6 PER PERSON

WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP \$5 PER PERSON

UNLIMITED (choose two):

BELLINI – SPUMANTE – MIMOSA – BLOODY MARY

\$12 PER PERSON OR \$35 PER PITCHER

### UNLIMITED:

Soda	\$ 4.00 Per Person
Soda and Wine	\$ 10.00 Per Person
Fruit Punch	\$ 4.00 Per Person
Spiked Punch	\$ 5.00 per person

### STATIONARY:

Punch Bowl (2gal)	\$ 70.00 spiked
	\$ 45.00 non-spiked
Soda Pitcher	\$ 7.00
Wine Bottle(1.5L)	\$38.00

CASH BAR - \$100 BAR SET-UP FEE

# 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

# *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.

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.