

Dinner

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

Build Your Own Buffet

This Menu Is Designed to Suit Every Occasion with a Minimum Of 20 People. Please Select Your Favorite Items and Add Them Up to Reach a Minimum Of \$28 For Friday and Saturday Dinner, and \$26 For Sunday Through Thursday Dinner.

APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 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 with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

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 Duck
- 5.50 Venison
- 6.00 Bison

CHICKEN

- 4.50 Chicken Honey 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
- 5.00 Asparagus

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 Mini 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 with Asparagus
- 5.50 Veal Saltimbocca
- 5.50 Veal Piccata

RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

SEAFOOD

- 5.50 Shrimp- Fried/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 or Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & Butter

*Coffee and Tea Station is Included

Italian Flair Buffets

MEDITERRANEAN FLAIR

Mediterranean Tray

(Olives, Cheeses, Mini Salami, Giardiniera)

Rice (Any Style)

Baby Field Greens

Chicken (Any Style)

Beef Tenderloin Tips

Steamed New Potatoes

Seasoned Vegetables

Rolls and Butter

Coffee and Tea

\$28 PER PERSON

(Minimum 20 People)

ROMAN FLAIR

Italian Antipasto

Fried Calamari

Pasta Marinara

Caesar Salad

Porchetta (Stuffed Pork)

Chicken Lemon

Roasted Potatoes

Mixed Vegetables

Rolls and Butter

Coffee and Tea

\$32 PER PERSON

(Minimum 20 People)

TUSCAN FLAIR

Italian Antipasto

Pasta Marinara or Vodka

Italian Beef Meatballs

Mixed Green Salad

Roasted Chicken Supreme

Stuffed Filet of Sole

Roasted Potatoes Oreganato

Green Beans Almondine

Rolls and Butter

Coffee and Tea

\$30 PER PERSON

(Minimum 20 People)

CONTINENTAL FLAIR

Fresh Mozz/Tomato/Bean Salad

Eggplant Rollatini

Pasta (Any Style)

Spinach and Kale Salad

Veal Francais

Chicken Marsala

Grilled Salmon

Roasted Potatoes

Mixed Vegetables

Rolls and Butter

Coffee and Tea

\$34 PER PERSON

(Minimum 20 People)

Delectable Buffet

CHOICE OF TWO APPETIZERS

Italian Antipasto
Fresh Mozz & Tomato
Fried Mozzarella

Fried Calamari
Stuffed Mushrooms
Bruschetta

CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing
Caesar Salad

CHOICE OF ONE PASTA

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

CHOICE OF ONE CARVING STATION

Baked Ham
Roasted Turkey
Beef Tenderloin
Pepper Herb Crusted Pork Loin
Prime Rib (+\$3.00)

CHOICE OF ONE ENTREE

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

CHOICE OF TWO SIDES

Roasted Potatoes
Mashed Potatoes
Mixed Vegetable Medley
Green Beans

CHOICE OF ONE DESSERT

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

Coffee and Tea

\$36 PER PERSON
(Minimum 20 People)

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 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 OR 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

\$33 PER PERSON

Plated Dinner

HORS D'OEUVRES DISPLAY

Assorted Crackers and Crostini – Crudit  with Dips – Fruits
Cheese Display with Salametto Bites

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 ENTR E

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

Petite Filet Mignon with Demi Glaze
Grilled Short Ribeye Steak with Mushrooms and Onions
New York Sirloin Steak
Grilled Tenderloin with Balsamic Glaze
Prime Rib With Au Jus (+\$2.00)

FISH

Stuffed Filet of Sole with Crab, Shrimp, Scallops
Three Jumbo Shrimp with Crab Stuffing
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

CHOICE OF DESSERT

Triple Chocolate Tuxedo Cake
Ice Cream

Coffee and Tea

\$35 PER PERSON

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

Chef's Risotto Bar Featuring Truffled Mushroom Risotto with Parmesan Cream

DESSERT STATION

Assorted Mini Cakes, Mini Cannolis, Mini Tart, Assorted European Cookies and Pastry

Coffee and Tea

\$50 PER PERSON
(Minimum 40 People)

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 \$75

VEGETABLE PLATTER

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

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$85

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

Crudité's 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 \$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
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 \$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' OEUUVRES

(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

\$25 PER PERSON

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.