



*Casa Mia at the Hawthorne is one of the premier destinations in Connecticut for banquets, fine dining, and entertainment. Our large facility is located on the Wilbur Cross Parkway right in the heart of the state. In between New Haven and Hartford, we've hosted area business, families, and tourists.*

*Every experience at Casa Mia at the Hawthorne is unique. Our menu options are diverse and allow our customers to always leave full and satisfied. Whether you love decadent desserts or juicy filet mignon, all our dishes are prepared by a master chef with skill and the best ingredients.*

*BAR 2421 provides the perfect atmosphere to wind down at the end of the day during your cocktail hour. The options are endless with our rooms that seat between 8 and 350. Visit us today and get to know our amazing staff, feast on our delicious food, and grab a drink at our sophisticated BAR 2421. Casa Mia is your dining and banquet facility.*

# FACILITY GUIDE

Our professional team is at your services to create and execute a memorable affair for you and your guests.

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 2<sup>nd</sup> floor space with hardwood floors. Perfect for group events and receptions.

Tivoli—4,000 sq. ft.

Elegant room perfect for large group meetings and large receptions.

## Room Fees

Tivoli \$175 per hour

Elite \$150 per hour

Sorrento \$125 per hour

Lounge \$125 per hour

Carson \$75 per hour

Ample parking up to 450 cars.

Every room equipped with screens.

High speed internet

Handicap-accessible rooms.

Full bar set up for all rooms (Carson excluded)

## CONTACT US:

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# MORNING ITEMS

## CONTINENTAL BREAKFAST

Assorted breakfast pastries and Danish  
New York style bagels  
Fresh seasonal fruit slices  
Whipped butter, cream cheese, fruit preserves  
Fresh assorted juices  
Freshly brewed coffee and tea

**\$12.99 PER PERSON**

*Minimum of 20 people for breakfast only.*

## BREAKFAST BUFFET

Sliced fresh fruit  
Assorted breakfast pastries and Danish  
New York Style bagels  
Scrambled eggs, bacon, maple sausage  
Country style French toast, waffles, potatoes  
Chilled juices, coffee and tea

**\$18.99 PER PERSON**

*Minimum of 20 people for breakfast only.*

**Add an Omelet station for \$5.00 per person**  
**Add low-fat yogurt & granola with berries for \$3.50 per person**

All food and beverage are subject to 20% service charge & CT sales tax.

# POWER LUNCH BUFFET

## **SALAD**

(Choose two)

Chicken Caesar  
Baby Mixed Greens  
Grilled vegetable cobb salad  
Sesame Asian chicken  
Panzanella tomato salad  
Mediterranean salad

## **SANDWICHES**

(Choose three)

**Honey roasted ham & swiss**  
(honey mustard, red onion & lettuce)

**Smoked turkey & cheddar**  
(bacon, spinach, tomatoes, red onion, whole grain mustard, mayo)

### **Tuna salad**

(tuna with red onion, carrots, celery & mayo)

### **Roast beef**

(provolone, micro greens, Dijon mustard & tomato)

### **Grilled chicken Caesar salad**

(served on a spinach wrap)

## **DESSERT**

Gourmet cookie platter, brownies, whole fruits

## **BEVERAGES**

Coffee, tea, water & assorted soft drinks

**\$18.99 PER PERSON**

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# BOXED LUNCH

## SANDWICHES

(Choose quantity of each)

### Grilled Chicken

With fresh mozzarella and roasted red peppers with a pesto mayo spread

### Chicken Parmigiana

Tender breaded chicken breast with homemade marinara sauce, mozzarella cheese on a roll

### Roasted Turkey

Fresh baked honey roasted turkey with lettuce, tomato, cheese

### Grilled Chicken Caesar Wrap

With spinach tortilla

### Grilled Tenderloin Wrap

Sliced tenderloin, roasted peppers, romaine lettuce and horseradish sauce

### Little Italy

Prosciutto di Parma, genoa salami, sun dried tomatoes, fresh mozzarella, served with extra virgin olive oil and balsamic reduction

### Roast Beef

Lettuce, tomato, cheddar cheese, sweet onion jam and horseradish crème

All served with Cole slaw or potato salad, chef's made cookies or chips

Bottled water or mini soda

**\$17.99 PER PERSON**

All food and beverage is subject to 20% service charge & CT sales tax.

# LITTLE ITALY BUFFET

## APPETIZER

Fresh Mozzarella and Tomato with Rucola

## SOUP or PASTA

Three Bean Minestrone / Penne with basil sauce

## GOURMET SANDWICH BOARD

Sliced Italian deli meats & Sliced Cheeses—Grilled Chicken—Roast Beef—Turkey

### Sides

Sweet roasted peppers, tomatoes, sliced onions,  
pickled peppers, olives, stone ground mustard,  
herbed mayonnaise, lettuce,

Assorted focaccia, Ciabatta bread, rolls

## COMPOSED SALADS

Choose one

Mixed greens / Caesar / Mediterranean

## DESSERT

Assorted mini pastries

## BEVERAGES

Coffee & tea

Water & assorted soft drinks

**\$22.99 PER PERSON**

(40 people minimum)

(Under 40 people, add \$2.00 per person)

All food and beverage is subject to 20% service charge & CT sales tax.

# HOT LUNCHEON BUFFET

Freshly prepared soup of the day

Caesar Salad

(Served with smoked bacon, croutons, shaved parmesan)

Cheese Tortellini

(Porcini mushrooms, roasted garlic, spinach)

Roasted Herbed Chicken Supreme

Roast Beef au jus

Steamed Seasonal Vegetables

Fresh rolls & butter

Assorted Dessert Table

Coffee, tea, water, iced tea

**\$25.99 PER PERSON**

(30 people minimum)

All food and beverage is subject to 20% service charge & CT sales tax.

# HOR D'OEUVRES

Bars and bites.. getting started takes energy and often requires nibbles that multitask.

## Cold

Fresh Mozzarella with Prosciutto  
Deviled Eggs  
Cold Canapés  
Finger Sandwiches  
Stuffed Cherry Tomatoes w/Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon  
Cheese and Prosciutto Pinwheels  
Vegetable Wrap Wheels  
Chicken Wrap Wheels  
Smoked Salmon cream cheese

## Hot

Buffalo Wings  
Stuffed Mushrooms  
Bar-b-Que Spare Ribs  
Mini Meatballs  
Cheese Puffs  
Chicken Fingers  
Mini Spring Rolls  
Cocktail Franks  
Fried Mozzarella Sticks  
Beef Brochette  
Bruschetta  
Mini Pizza

**9.95 PER PERSON**

**Priced per 100 pieces \$225.00**

*(up to 4 different choices)*

## Upscale and Unusual

Beef Wellington  
Eggplant Rollatini  
Jalapeno Poppers  
Lobster Quiche  
Monte Cristo  
Crabmeat Croquettes  
Oyster Rockefeller  
Calamari Rings  
Green Mussels in a half shell  
Coquille St. Jacques  
Mini Potato Puffs  
Chilled Gulf Shrimp  
Crab claws  
Salmon and Cream cheese bundle  
Mini Clams Casino  
Black Olives with Asiago Cheese  
Mushroom Tartlets  
Lobster Puffs  
Escargot Encroute  
Petite Quiche Lorraine  
Chicken Quesadilla Cones  
Coconut Shrimp

**10.95 PER PERSON**

**Priced per 100 pieces \$275.00**

*(up to 4 different choices)*

## Crostini

Seared Beef Carpaccio  
Smoked Salmon  
Caprese  
Ricotta Roasted Peppers  
Fig Kalamata  
Sun-dried Tomato Pesto

**\$1.25 PER PIECE**

**Priced per 100 pieces \$110.00**

All food and beverage is subject to 20% service charge & CT sales tax.



# SPECIAL DISPLAYS

## **COMBINATION DISPLAY**

Display of imported and domestic cheeses, decorated with fresh fruit, accompanied by assorted variety of crackers and bread sticks.

\$ 5.25 PER PERSON

## **VEGETABLE DISPLAY**

Crudités of seasonal vegetables with various dips and olive oil.

\$ 4.50 PER PERSON

## **ITALIAN ANTIPASTO DISPLAY**

Imported Italian cured meats, cheeses, marinated vegetables, roasted legumes, mushrooms, and seasonal specialties.

\$ 10.95 PER PERSON

## **WING DISPLAY**

Chicken Wings – hot, barbecued, fried and breaded and honey broiled accompanied by fresh celery and carrot sticks with blue cheese dip

\$ 9.00 PER PERSON

## **SHRIMP DISPLAY**

Plump medium white shrimp on ice, adorned with lemon served with cocktail sauce and horseradish

\$ 12.00 PER PERSON

## **SEAFOOD DISPLAY**

Shrimp, Clams on a half shell, crab claws, seafood salad, salmon, lobster dip

\$ 18.00 PER PERSON

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# BUILD YOUR OWN BUFFET

*A minimum cost of \$23.95 per person Sunday-Thursday / \$27.95 per person Friday and Saturday.*

## **Appetizers**

- 4.00 Antipasto
- 3.50 Clams Casino
- 3.25 Chicken Wings
- 4.50 Seafood Salad
- 3.00 Mussels
- 3.50 Fresh Fruit Cocktail
- 3.75 Fried Calamari
- 5.00 Shrimp Cocktail
- 3.25 Fried Mozzarella
- 3.50 Stuffed Mushrooms

## **Pasta**

- 4.00 Ravioli
- 4.00 Manicotti (2)
- 4.00 Tortellini
- 4.00 Penne Vodka
- 4.00 Lasagna
- 3.50 Baked Ziti
- 3.75 Gnocchi
- 3.50 Cavatelli
- 4.00 Stuffed Shells (2)
- 2.50 Pasta with Marinara
- 4.00 Pasta with Seafood

## **Pork**

- 4.00 Grilled Pork Medallions
- 3.00 Sausage and Peppers
- 4.50 Baby Back Ribs
- 5.00 Crusted Tenderloin
- 4.00 Stuffed Pork Loin
- 3.50 Baked Ham
- 3.00 Kielbasa w/sauerkraut

## **Seafood**

- 5.00 Shrimp- Fried/Scampi
- 4.50 Mixed Fry Fish
- 6.50 Stuffed Shrimp
- 4.50 Stuffed Sole
- 5.00 Salmon

## **Chicken**

- 4.00 Chicken Dijon
- 4.00 Chicken Cacciatore
- 4.00 Chicken Marsala
- 4.00 Chicken Parmigiana
- 4.00 Chicken Cordon Bleu
- 4.00 Barbecue Chicken
- 4.00 Chicken Cutlets
- 4.00 Chicken Francais
- 4.00 Roasted Chicken
- 4.00 Chicken Piccata

## **Vegetables**

- 2.50 Green Beans
- 2.50 Mixed Greens
- 2.50 Peas
- 2.50 Mixed Vegetable
- 2.50 Roasted Potatoes
- 2.50 Mashed Potato
- 2.50 Broccoli
- 3.50 Zucchini
- 4.00 Eggplant Rollatini
- 4.00 Eggplant Parmigiana
- 4.50 Broccoli Rabe

## **Beef**

- 4.50 Roast Tenderloin
- 3.25 Roast Beef
- 3.75 Beef Cutlets
- 3.75 Tenderloin Tips
- 4.00 Beef Bracirole
- 2.75 Meatballs
- 2.75 Spicy Beef
- 4.50 Short Rib

## **Desserts**

- 3.50 Assorted Cookies
- 3.00 Assorted Cakes
- 3.50 Fresh Fruit
- 4.00 Italian Mini Pastry

## **Veal**

- 4.50 Veal w/ Artichokes
- 4.50 Veal Cacciatore
- 4.50 Veal Marsala
- 4.50 Veal Parmigiana
- 4.50 Veal & Mushrooms
- 4.50 Veal Francais
- 4.50 Veal Cutlet
- 4.50 Veal with Asparagus
- 4.50 Veal Saltimbocca
- 4.50 Veal Piccata

## **Rice**

- 2.50 Risotto Milanese
- 2.50 Rice Pilaf
- 3.00 Risotto w/ mushroom
- 3.00 Rice and Beans
- 4.00 Seafood Rice

## **Turkey/Game**

- 4.00 Roast Turkey Breast
- 5.00 Rabbit
- 5.00 Venison
- 5.50 Quail

## **Salads**

- 2.25 Mixed Greens
- 3.00 Caesar
- 3.50 Fruit
- 2.75 Cole Slaw
- 2.75 Pasta
- 3.00 Orange
- 4.00 Fresh Mozzarella
- 3.50 Mediterranean

## **Breads**

- 1.50 Rolls and Butter
- 2.50 Bruschetta/Garlic Bread
- 2.50 Focaccia with anchovies
- 2.00 Assorted Breads&Butter

All food and beverage is subject to 20% service charge & CT sales tax.

# FAMILY STYLE

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 (CHOICE OF TWO)

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

## ENTRÉE (CHOICE OF TWO)

(Additional Entrée \$3.00)

|                     |                          |                        |
|---------------------|--------------------------|------------------------|
| Veal w/ Lemon       | Chicken w/ Lemon         | Sliced 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        | Salmon                   | Seafood Scampi         |
| Prime Rib (+\$2.00) | Stuffed Shrimp (+\$3.00) | Mixed Fish Fry         |

Vegetarian and Gluten-free dinners available

*Includes: bread/butter, salad, vegetable, cookies and coffee*

**Lunch \$22.95**

*Lunch \$26.95*

**Dinner \$26.95**

*Dinner \$31.95*

*Friday - Sunday*

|  |                     |
|--|---------------------|
| For unlimited soda, please add.....                        | \$4.00 per person   |
| For unlimited wine and soda, please add.....               | \$10.00 per person  |
| For unlimited wine and soda and beer(tap), please add..... | \$12.00 per person  |
| Open Bar (4 hrs.) w/ wine and soda, please add .....       | \$30.00 per person  |
| Cash Bar also available.....                               | \$100 per bartender |

All food and beverage is subject to 20% service charge & CT sales tax.

# INDIVIDUAL SELECTIONS

True to Italian tradition, this is a four-course meal.  
Appetizers and pasta served family style and individual entrees.

## APPETIZER CHOICES (CHOOSE TWO)

|                            |                   |                    |
|----------------------------|-------------------|--------------------|
| 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 (CHOICE OF TWO)

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

## INDIVIDUAL ENTRÉE (CHOOSE UP TO 3 CATEGORIES)

|                  |                        |                      |
|------------------|------------------------|----------------------|
| Veal w/ Lemon    | Chicken w/ Lemon       | Beef Tenderloin      |
| Veal Parmigiana  | Chicken Parmigiana     | Rib Eye              |
| Veal Marsala     | Chicken Marsala        | Stuffed File of Sole |
| Veal Saltimbocca | Chicken Piccata        | Pork Tenderloin      |
| Veal Piccata     | Grilled Chicken Breast | Shrimp Scampi        |
| Prime Rib        | Stuffed Shrimp         | Grilled Salmon       |

Vegetarian and Gluten-free dinners available

*Includes: Salad, Vegetable, Coffee, Ice-cream parfait*

**Lunch \$28.95 Dinner \$33.95**

*Lunch \$23.95 Dinner \$28.95  
(Salad/Entrée/ Dessert Only)*

|  |                     |
|--|---------------------|
| For unlimited soda, please add.....                        | \$4.00 per person   |
| For unlimited wine and soda, please add.....               | \$10.00 per person  |
| For unlimited wine and soda and beer(tap), please add..... | \$12.00 per person  |
| Open Bar (4 hrs.) w/ wine and soda, please add .....       | \$30.00 per person  |
| Cash Bar also available.....                               | \$100 per bartender |

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# BREAKOUT MENU

## **DRINK TIME**

Freshly brewed coffee, decaf, herbal teas, soda, bottled water, iced tea

**\$6.00 PER PERSON**

## **HEALTHY BREAK**

Whole fruit, granola bars, yogurt, peanut butter celery sticks, bottled water,  
coffee and tea

**\$8.00 PER PERSON**

## **SPORTS BREAK**

Whole fruit, bags of pretzels, popcorn, granola bars, assorted energy  
bars, and bottled water

**\$9.00 PER PERSON**

## **SNACK TIME**

Pretzels, chips & salsa, pita chips & hummus, house potato kettle chips, celery sticks with peanut  
butter, coffee, tea, bottled water, soda

**\$10.00 PER PERSON**

## **SWEET STREET**

Cookies, biscotti, petit fours, brownies,  
Coffee, soda, bottled water, tea

**\$10.00 PER PERSON**

Assorted Cookies

**\$2.00 PER PERSON**

Bottled Water  
**\$2.50 PER PERSON**

Soda  
**\$3.50 PER PERSON**

Coffee & Tea  
**\$5.00 PER PERSON**

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# CORPORATE LIMOUSINE SERVICE

ALSO AVAILABLE



**S.U.V. s – Sedans – Vans – Limousines – Busses**

Corporate Transportation

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Business Travel

Group Transportation

Hotel pick ups

Special Occasions

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