



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 have hosted area business events, 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 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.

Room Fees

These rates apply with non-food consumption only.

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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Casamiabanquets@gmail.com

Casamiathehawthorne.com

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. Subject to an upcharge.

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. Subject to an upcharge.

***** If combined with other food consumption minus \$2.00.**

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

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

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

\$23.99 PER PERSON

(30 people minimum)

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

HORS 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

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

BUILD YOUR OWN BUFFET

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)

Appetizers

- 4.50 Antipasto
- 4.00 Clams Casino
- 3.75 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

Pork

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Pork Loin
- 5.50 Porchetta
- 4.00 Baked Ham
- 4.00 Pulled Pork

Seafood

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

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 Mixed Greens
- 3.00 Peas
- 3.00 Mixed Vegetable
- 3.00 Roasted Potatoes
- 3.00 Mashed Potato
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Broccoli Rabe

Beef

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

Desserts

- 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 with Asparagus
- 5.50 Veal Saltinbocca
- 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

Turkey/Game

- 4.50 Roast Turkey Breast
- 5.50 Rabbit
- 5.50 Venison
- 6.00 Quail

Salads

- 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

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 \$23.95

(\$3.00 upcharge for Saturday and Sunday)

Dinner \$27.95

(\$5.00 upcharge for Friday and Saturday)

| | |
|--|---------------------|
| 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 \$25.95

(\$3.00 upcharge for Saturday and Sunday)

Dinner \$29.95

(\$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)

| | |
|--|---------------------|
| 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.

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

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

CORPORATE LIMOUSINE SERVICE

ALSO AVAILABLE



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

Corporate Transportation

Airport Runs

Business Travel

Group Transportation

Hotel pick ups

Special Occasions

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