



# WEDDING DINING

*Casa Mia at the Hawthorne*



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*With over 30 years  
of experience and  
a long tradition of the  
finest cuisine and service...*

Thank you for your interest in hosting your special event at Casa Mia at the Hawthorne. Casa Mia is available for special events seven days a week, brunch, lunch or dinner.

Taxes and gratuities are additional to all prices listed.

SAVE BY BOOKING YOUR WEDDING  
WITH US AND RECEIVE 10% OFF YOUR  
SHOWER

OUR CHEFS PAY CLOSE ATTENTION TO THE PREPARATION AND HANDLING OF FOOD, MAINLY FOR THOSE WHO INDICATE ALLERGIES. HOWEVER, CASA MIA AT THE HAWTHORNE CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED IN OTHER STAGES OF THE FOOD CHAIN PROCESS. IT IS UP TO THE GUEST TO MAKE AN INFORMED DECISION FOR THEIR ALLERGY OR INTOLERANCE

# BRUNCH

LET THE SUN SHINE IN ON YOUR WEDDING EVENT WITH AN AMAZING BREAKFAST OR GLAMOROUS MID-MORNING MEAL. BRUNCH NEVER GOES OUT OF STYLE AND IS A GUARANTEED CROWD PLEASER.

## *Brilliant* BRUNCH

Antipasto Display  
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 Sirloin
- Baked Honey Glazed Turkey
- Crab Stuffed Sole

Rice Pilaf  
Fresh Seasonal Vegetables  
Assorted Breads  
Chef's Dessert Table  
Coffee and Tea

\$32.95 PER PERSON

MINIMUM OF 30 PEOPLE

\$100.00 CARVING FEE FOR TWO HOURS

## *Munch a* BRUNCH

Antipasto Display  
Mini NY Bagel | Waffles  
Scrambled Eggs  
Home Style Potatoes  
Apple Flavored Bacon  
Field Greens  
Chicken Marsala  
Stuffed Sole  
Fresh Seasonal Vegetables  
Chef's Dessert Table | Coffee and Tea

\$26.95 PER PERSON

MINIMUM OF 30 PEOPLE

## *Beautiful* BRUNCH

Antipasto Display  
Mediterranean, Garden or Caesar Salad  
Scrambled Eggs  
Home Fried Mini Red Potatoes  
Bacon and Sausage  
Waffles  
Fresh Fruit Cocktail

### CHOOSE TWO

- Chicken Breast of Your Choice
- Roasted Sirloin of Beef au jus
- Baked Honey Glazed Ham
- Crab Stuffed Sole

Rice Pilaf  
Fresh Seasonal Vegetables  
Assorted Artisan Breads  
Chef's Dessert Table  
Coffee and Tea

\$29.95 PER PERSON

MINIMUM OF 30 PEOPLE

\$100.00 CARVING FEE FOR TWO HOURS

## *Kick it up*

### WITH THESE EXTRAS

OMELET STATION WITH  
ASSORTED FILLINGS  
\$6.00 PER PERSON

WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP  
\$5.00 PER PERSON

UNLIMITED TWO: BELLINI-SPUMANTE-MIMOSA-  
BLOODY MARY  
\$12.95 PER PERSON

Add unlimited  
punch for  
\$4.00 per  
person.

# SHOWER/REHEARSAL

THE LAST SUPPER...BEFORE YOU GET HITCHED! EVERYONE IS EXCITED ABOUT THE BIG DAY. SHARE A CASUAL MEAL, LET THE PEOPLE IN YOUR LIFE KNOW THEY ARE SPECIAL AND FEEL THE LOVE.

## *Family Style*

### APPETIZERS (CHOOSE TWO):

Italian Antipasto  
Fried Mozzarella  
Fresh Mozzarella with Tomato  
Bruschetta  
Stuffed Mushrooms  
Fried Calamari  
Clams Casino  
Eggplant Rollatini

### PASTA (CHOOSE TWO):

Penne Marinara  
Fettuccine Bolognese  
Penne alla Vodka  
Linguine Red or White Clams Sauce  
Fettuccine Alfredo  
Pasta Primavera

### ENTREE (CHOOSE TWO):

Sausage and Peppers  
Stuffed Porkloin  
Beef Tenderloin  
Stuffed Sole  
Short Rib  
Veal or Chicken Marsala  
Veal or Chicken Parmigiana  
Veal or Chicken Lemon

Includes: Salad, Vegetable, Coffee, Ice Cream Parfait

\$26.95 PER PERSON

FOR AN EXTRA \$3.00 PER PERSON,  
CHOOSE 3 ENTREE CHOICES TO BE INDIVIDUALLY  
SERVED.

## *Buffet* MANGIA MANGIA

Antipasto Display  
Caesar OR  
Mixed Greens Salad with Toppings

### CHOICE OF TWO:

Italian Sausage and Peppers  
Rosemary Roasted Chicken  
Sliced Roast Beef au jus

Penne Pasta with Marinara Sauce  
Roasted Potatoes  
Vegetable Medley  
Assorted Italian Cookies  
Coffee and Tea

\$24.95 PER PERSON

## *Elegantly* PLATED LUNCH

Fresh Mozzarella with Tomato  
Penne alla Vodka  
Mediterranean Salad  
Chicken Francais  
OR  
Beef Tenderloin  
Steamed New Potatoes  
Seasonal Vegetables  
Fresh Baked Rolls and Butter  
Sweet Temptations (Choice of One for Group)  
Coffee and Tea

\$26.95 PER PERSON



# HORS D'OEUVRES

GETTING STARTED TAKES ENERGY AND OFTEN REQUIRES A MEAL THAT CAN MULTI-TASK.

## *Cold*

Fresh Mozzarella with Prosciutto  
Mini Sandwiches  
Stuffed Cherry Tomatoes with Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon  
Cheese and Prosciutto Pinwheels  
Vegetable Wrap Wheels  
Chicken Wrap Wheels  
Salami Cornucopia and Cream Cheese  
Prosciutto Wrapped Asparagus

\$7.95 PER PERSON  
(4 Pieces Per Person)  
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

\$7.95 PER PERSON  
(4 Pieces Per Person)  
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

\$9.95 PER PERSON  
(4 Pieces Per Person)  
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

# FAMILY STYLE

THIS TRULY UNIQUE DINING EXPERIENCE IS A FEAST FOR THE EYES AS WELL AS THE PLATE. OUR CHEFS PREPARE A FOUR-COURSE DINNER WITH UNLIMITED AMOUNTS OF FOOD TRUE TO TRADITIONAL ITALIAN CUSTOM.

## *Traditional Italian Family Style Meal ...*

### APPETIZERS (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 / Vodka  
Linguine Clam Sauce

Fettuccine Alfredo  
Fettuccine Bolognese

Seafood Alfredo  
Penne Primavera

### ENTREE (CHOOSE TWO) *(Additional Entree \$3.00)*

Veal w/ Lemon  
Veal Parmigiana  
Veal Marsala  
Veal Saltinbocca  
Veal Piccata  
Prime Rib (+\$2.00)

Chicken w/ Lemon  
Chicken Parmigiana  
Chicken Marsala  
Chicken Cacciatore  
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

\$32.95 PER PERSON

# BUFFET

*Build your own* BY SELECTING YOUR FAVORITE ITEMS. MINIMUM OF \$27.95 PER PERSON

## APPETIZERS

- 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 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 Tenderloin
- 4.50 Stuffed Porkloin
- 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
- 3.50 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 OR Garlic Bread
- 2.50 Focaccia w/ Anchovies
- 2.00 Assorted Breads & Butter



ARTFULLY ARRANGED TABLES WILL MAKE YOUR GUEST'S MOUTHS WATER AND ENSURE THEY GET THEIR FILL OF ALL THEIR FAVORITES. MIX AND MATCH WITH BEGINNINGS TO MAKE THEM UNIQUELY YOURS

## *Dolce Amore*

### ANTIPASTO TRADIZIONALE

Prosciutto, Salami, Soppresata, Capicollo, Imported Provolone Cheese, Cheddar with Marinated Artichokes and Mushrooms, Pearl Onions, Roasted Red Peppers, Hot Peppers, Mediterranean Olives

### FROM THE FIELDS

A Selection of Fresh Tomatoes, Sliced Red Onions, Waves of Field Greens, Fresh Mozzarella Infused Balsamic Vinaigrette

### PASTA

Sinfonia di Ravioli - Assorted Variety of Ravioli Bathed in a Fresh Herb Tomato Sauce

### ENTREES

Medaglie Di Vitello Ai Funghi  
(Veal Medallions Seared with Olive Oil, Garlic, Wild Mushrooms Seasoned with Herbs in a White Wine Reduction)  
Petto Di Pollo Scarpariello  
(Pan Seared Chicken Breast with Artichokes Seasoned with Rosemary, Garlic and Lemon)  
Filetto Di Sogliola Al Zafferano  
(Petit Sole Fillet with Scallops, Shrimp and Crabmeat on a Saffron Cream Sauce)

### VEGETABLES

Sautéed Medley of Vegetables in Garlic and Oil

### SELECTION OF ITALIAN DESSERTS

#### CHOICE OF TWO

Tiramisu  
Assortment of Mini Fruit Tarts  
Assorted Mini Cakes  
Almond Pignoli Cookies  
Sfogliatelle  
Cannoli

\$32.95 PER PERSON

## *Belle of the Ball*

### Antipasto Station

Selection of Continental Cheeses with Fruit Preserves  
Garden Green Salad with Toppings and Dressings  
Slow Roasted Hip of Beef au jus (Carved by a Chef)  
Chicken Supreme with Chasseur Sauce  
Salmon with Lobster Tarragon Sauce  
Penne Pasta with Velvety Vodka Sauce  
Roasted New Potatoes  
Steamed Seasonal Vegetables  
Fresh Rolls and Butter  
Extravagant Dessert Station  
(Cannoli - Mini Cakes - Tiramisu - Cookies - Pastry - Fresh Fruit)  
Coffee & Tea

\$35.95 PER PERSON

## *Latin Fiesta*

Your Choice of any Style Rice  
Empanadas (Beef or Chicken)  
Churrasco (Flank Steak, Chimichurri)  
Roasted Pork- Pernil  
Tilapia Citrus Sauce  
Mixed Vegetable  
Potato Salad  
Roasted Chicken  
Tuxedo Cake  
Coffee and tea

\$29.95 PER PERSON

# STATIONS

MILLING AND MUNCHING, SIPPING AND DIPPING. ELEGANT BITES SERVED IN SIZES THAT ENCOURAGE SAMPLING CREATE A CULINARY ADVENTURE FOR YOUR GUESTS. MIX AND MATCH TO YOUR HEART'S DELIGHT.

## *Stationed Displays*

### ANTIPASTO

Prosciutto, Salami, Soppressata, Cured Sausage, Parmigiano Reggiano, Bocconcini, Balsamic Roasted Vegetables, Giardiniera, Olives, Roasted Peppers  
\$12.95 PER PERSON

### FIELD OF GREENS

Mediterranean Salad, Spinach Salad, Green Salad with a Variety of Dressings  
\$8.95 PER PERSON

### CHILLED SEAFOOD

Smoked Salmon, Shrimp, Crab Claws, Lobster Claws, Seafood Salad, Lemon dill Aioli, Banquette Crisp, Cream Cheese, Lobster Dip, Caviar  
\$15.95 PER PERSON

### CRAZY WING

Plump Wings, Barbecued, Buffalo, Honey Stung, Italian Seasoned, with Celery Sticks, Carrots, Blue Cheese Dip  
\$8.95 PER PERSON

### VEGETABLE AND CHEESE

Crudités of Seasonal Vegetables with Various Dips and Infused Olive Oils, Crackers, Garlic Dip | Assorted Imported Cheeses  
\$8.95 PER PERSON

## *Specialty Carving*

|  |          |
|--|----------|
| Steamship Round of Beef Au Jus, serves 150     | \$700.00 |
| 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 15   | \$300.00 |
| Roasted Honey Turkey, serves 40                | \$225.00 |
| Pine Nut Crusted Lamb Chops, serves 25         | \$300.00 |
| Roast Leg of Lamb with Basil Aioli, serves 25  | \$250.00 |
| Whole Roasted Pork Loin in Pecan, serves 40    | \$200.00 |
| UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF |          |

## *Action Station*

### MASHTINI BAR

Mashed Potatoes Served with Caramelized Onions, Roasted Garlic, Smoked Bacon, Green Onions, Sour Cream, Gravy, Crumbled Blue Cheese, Shredded Cheddar Cheese  
\$10.95 PER PERSON

### THE CARVERY (ACTION CHEF)

\*Slow Roasted Prime Rib with Yorkshire Pudding, Horseradish, And Cabernet Jus/ Smoked Bacon  
\*Roasted Turkey Breast  
\$14.95 PER PERSON

### RISOTTO STATION

Risotto Bar Featuring Truffled Mushrooms with Parmesan Cream and Seafood Risotto  
\$12.95 PER PERSON

### RAW BAR STATION

Chef Shucked Oysters, Clams, Served with Cocktail Sauce, Remoulade, Fresh Lemon, Hot Served Horseradish  
\$4.00 PER PIECE

### PASTA STATION

Two Choices of Pasta with Two Different Sauces  
(Tortellini-Ravoli-Bowties-Long Pasta)  
\$11.95 PER PERSON

## *Preselected 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, Parmigiano 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



# INDIVIDUAL

THE PLATE WILL SPEAK VOLUMES WHEN PLACED IN FRONT OF YOUR GUESTS. BEAUTIFULLY PREPARED, COOKED TO PERFECTION, AND ARTFULLY PRESENTED.

## Silver Package

FIVE HOUR PREMIUM OPEN BAR - CHAMPAGNE TOAST

### COCKTAIL HOUR

Assorted Italian Cold Cuts, Cheeses, Olives, Legumes, Breads, Raw Vegetables and Dip

### CHOOSE FOUR - PASSED

Crab Cakes

Teriyaki Skewers

Chicken Quesadilla Cones

Vegetable Spring Rolls

Spanakopita

Seared Scallops with Bacon

Bruschetta

Mushroom Fritters

Goat Cheese Tartlets

### SALAD (CHOOSE ONE)

Mixed Field Greens

Traditional Caesar Salad

Tomato and Mozzarella Salad

### PASTA

Penne alla Vodka

Fettuccine Alfredo

Penne Bolognese

### ENTREE (CHOOSE FOUR OPTIONS)

Chicken Francais- Lemon, Wine, Butter Sauce

Chicken Marsala- Marsala Wine, Demi Glaze, Mushrooms and Onions

Chicken San Marco- Cheese, Prosciutto, Walnuts, Cranberries, Mushrooms

Stuffed Filet of Sole- Crabmeat and Shrimp Stuffing

Baked Salmon- Citrus Limoncello Sauce

Sliced Sirloin- Mushroom Cream Sauce

Prime Rib 14 oz - Cut, au jus

Filet Mignon 8 oz - Forresterie sauce

Steamed New Potatoes, Seasonal Vegetables, Fresh Baked Rolls & Butter

Coffee - Tea - Soda

Your Wedding Cake Accompanied with Vanilla Ice Cream

\$74.95 PER PERSON



# INDIVIDUAL

SHOW THE PEOPLE YOU LOVE JUST HOW MUCH YOU LOVE THEM WITH A DELICIOUSLY PREPARED MEAL PLATED TO THE HIGHEST STANDARDS.

## Gold Package

Includes Center Pieces and Wedding Cake of Your Choice

SIX HOUR PREMIUM OPEN BAR - CHAMPAGNE TOAST

### COCKTAIL HOUR

Assorted Italian Cold Cuts, Cheeses, Olives, Legumes, Crispy Fried Point Judith Calamari rings, Spicy Marinara Sauce

### CHOOSE FOUR - PASSED

Crab Cakes

Teriyaki Skewers

Chicken Quesadilla Cones

Vegetable Spring Rolls

Spanakopita

Seared Scallops with Bacon

Bruschetta

Mushroom Fritters

Goat Cheese Tartlets

### SALAD (CHOOSE ONE)

Mixed Field Greens

Traditional Caesar Salad

Tomato and Mozzarella Salad

### PASTA

Penne alla Vodka

Fettuccine Alfredo

Penne Bolognese

### ENTREES

#### *Surf & Turf*

PRIME RIB & SHRIMP

14 oz Prime Rib and two Jumbo Shrimp

BEEF FILET & LOBSTER TAIL

6oz Filet Mignon and 6oz Stuffed Lobster Tail

Choice of Potato | Choice of Vegetable

Fresh Baked Rolls and Butter

Coffee - Tea - Soda

Wedding Cake Of Your

Choice

\$89.95 PER PERSON

# INDIVIDUAL

THESE INSPIRED AND DELICIOUS OPTIONS HAVE BEEN LOVINGLY CREATED BY OUR CULINARY TEAM AND WILL BE EXECUTED WITH PASSION AND PRECISION – BUON APPÉTITO.

CHOOSE ONE INDIVIDUAL (choose two if served family style)

Antipasto della Casa – Prosciutto Melon – Fried Calamari – Eggplant Rollatini – Clams Casino – Seafood Salad – Prosciutto, Mozzarella and Tomato

CHOOSE ONE INDIVIDUAL (choose two if served family style)

Fettuccine Alfredo – Fettuccine Bolognese – Fettuccine alla Romana – Rigatoni all'Arrabiata – Penne alla Vodka – Pasta Primavera – Linguine alla Vongole – Ziti Marinara – Ziti Amatriciana - Risotto

CHOOSE ONE

Mediterranean – Caesar – Mixed Greens – Caprese

CHOOSE UP TO 3 OPTIONS

## LAMB

|                   |       |
|-------------------|-------|
| Rack of Lamb      | 48.00 |
| Grilled Lamb Chop | 46.00 |

## CHICKEN

|                     |       |
|---------------------|-------|
| Chicken Cordon Blue | 40.00 |
| Chicken Marsala     | 40.00 |
| Chicken Bella Bocca | 40.00 |
| Chicken Francais    | 40.00 |
| Chicken Parmigiana  | 40.00 |

## BEEF

|                          |       |
|--------------------------|-------|
| Prime Rib of Beef        | 44.00 |
| Grilled NY Sirloin Steak | 46.00 |
| Grilled Ribeye Steak     | 46.00 |
| Broiled Porter House     | 52.00 |
| Broiled Filet of Beef    | 48.00 |

## VEGETARIAN

|                     |       |
|---------------------|-------|
| Eggplant Parmigiana | 32.00 |
| Grilled Eggplant    | 32.00 |
| Vegetable Lasagna   | 32.00 |
| Eggplant Rollatini  | 32.00 |
| Grilled Portabello  | 32.00 |

CHOOSE ONE

Mixed Vegetables – Spinach – Broccoli – Zucchini – Asparagus – Brussel Sprouts

CHOOSE ONE

Delmonico Potatoes – Roasted Potatoes – Mashed Potatoes – Baked Potato

## PORK

|                        |       |
|------------------------|-------|
| Glazed Pork Tenderloin | 36.00 |
| Grilled Pork Chop      | 36.00 |

## VEAL

|                  |       |
|------------------|-------|
| Veal Cordon Blue | 44.00 |
| Veal Piccata     | 44.00 |
| Ossobuco         | 44.00 |
| Veal Chop        | 48.00 |
| Veal Marsala     | 44.00 |

## SEAFOOD

|                                |       |
|--------------------------------|-------|
| Broiled Crusted Salmon         | 38.00 |
| Stuffed Filet of Sole          | 38.00 |
| Mediterranean Seabass          | 45.00 |
| Four Stuffed jumbo shrimp      | 45.00 |
| Loberster Tail Napoleon 10 oz. | 50.00 |

## SURF AND TURF

|                      |       |
|----------------------|-------|
| Steak & Lobster Tail | 56.00 |
| Steak & Shrimp       | 52.00 |
| Prime Rib and Shrimp | 52.00 |
| Filet & Lobster Tail | 58.00 |
| Sirloin & Seabass    | 55.00 |

# SWEET ENDINGS

IF THERE IS ONE TIME TO SKIP COUNTING CALORIES AND DIG INTO DELISH DESSERT, IT'S AT A WEDDING. THESE SWEET TREATS WILL LEAVE YOUR GUESTS RAVING ABOUT YOUR WEDDING FEAST (FOR YEARS TO COME).

## *Sweet Temptations*

ONE CHOICE FOR ENTIRE GROUP

Apple Tart

NY Style Creamy Cheese Cake

Caramel Peanut Butter Pound Cake

White Chocolate Raspberry Mousse

Tiramisu Cake

Chocolate Brownie Cheesecake

Chocolate Lava Cake

\$4.95 PER PERSON

## *Signature Dessert*

ONE CHOICE FOR ENTIRE GROUP

Chocolate Armageddon

White Chocolate Raspberry Mousse

Layered Lemon and Raspberry Torte

\$6.95 PER PERSON

## *Venetian Table*

FOR A UNIQUE EXPERIENCE, CHOOSE THE TRADITIONAL ITALIAN SWEET TABLE

Assorted Petit Fours

Torts

Tarts

Cookies

Cakes

Fresh Fruit

Creamy Cheesecakes

Italian Pastry

Tiramisu

\$9.95 PER PERSON

Add: Chocolate Cups with Imported Liquors

Fresh Strawberry Kisses

\$6.00 PER PERSON

## *Round Midnight*

BBQ STATION:

Pulled Pork Shoulder, Smoked Beef Brisket, French Fries, Creamy Coleslaw, Fresh Rolls, Chicken Wings  
\$13.95 PER PERSON

GRILLED CHEESE STATION:

A Variety of Grilled Cheese Sandwiches including American Cheese on White Bread, Aged Cheddar and Caramelized Onion on Multigrain, Provolone and Pear on Rye, Potato Chips.  
\$10.95 PER PERSON

NACHO STATION:

Baked Tortilla Chips Loaded with Shredded Cheese, Green Onions, Black Olives, Peppers and Jalapeños, Served with Salsa and Sour Cream.  
\$7.95 PER PERSON

PUB STATION:

Assorted Stuffed Breads, Gourmet Flat Breads, Tuscan Meat Balls, Pizza, Green Salad, Cheeses Cubes, Giardinier.  
\$9.95 PER PERSON

GELATO:

Lemon, Raspberry, Chocolate  
\$2.95 PER PERSON

CHOCOLATE / COOKIE SHOTS:

Mini Chocolate Chip Cookie with Chocolate Brandy Shooter, Strawberry, Cream  
\$9.95 PER PERSON

CHOCOLATE FOUNTAIN:

Cascading Warm Milk Chocolate Served with Lemon Shortbread Cookie, Marshmallows, Fresh Fruit, Berries  
\$8.95 PER PERSON

SLICED FRUIT DISPLAY:

with Yogurt Dip and Mixed Nuts  
\$7.95 PER PERSON

# BEVERAGE

## OPTION A

Four-Hour Open Bar  
 Bottled Wine on Tables  
 Cheese and Crackers Platter  
 Garnished with Fresh Fruit, Sliced Pepperoni,  
 and Crudité  
**\$ 34.00 PER PERSON**

*Add \$10.00 for ultra-premium open bar.*

## OPTION B

Four-Hour Open Bar  
 Bottled Wine on Tables  
 Cheese and Crackers Platter Garnished with Fresh  
 Fruit, Sliced Pepperoni, and Crudités  
 Five Hot Hors d' Oeuvres (Passed)  
**\$40.00 PER PERSON**

*Add \$10.00 for ultra-premium open bar.*

## Keeping Tab

|                             |         |
|-----------------------------|---------|
| Soda Pitchers               | \$ 7.00 |
| 750 ml House Wine Bottle    | \$25.00 |
| 1.5 liter House Wine Bottle | \$38.00 |
| Domestic Beer Pitchers      | \$ 9.00 |
| Alcoholic Punch Bowl        | \$70.00 |
| Non-Alcoholic Punch Bowl    | \$45.00 |
| House Champagne             | \$25.00 |

## Unlimited per person

|   |          |
|---|----------|
| Unlimited Soda                                  | \$ 4.00  |
| Unlimited Punch                                 | \$ 4.00  |
| Unlimited Wine & Soda                           | \$10.00  |
| Unlimited Wine/Soda/Beer(tap)                   | \$12.00  |
| Well Open Bar (One Hour)                        | \$15.00  |
| <i>Please add \$5 for each additional hour.</i> |          |
| Premium Open Bar (One Hour)                     | \$20.00  |
| <i>Please add \$7 for each additional hour.</i> |          |
| Ultra-Premium Open Bar (One Hour)               | \$25.00  |
| <i>Please add \$8 for each additional hour.</i> |          |
| Cash Bar (Bar setup fee)                        | \$100.00 |

## Notes

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## Menu

WINE & SPIRITS  
 CATERING & EVENTS



## Frequently Asked Questions

Do you allow outside catering?

- Casa Mia at the Hawthorne does not allow off-premise catering for significant food or liquor. We do allow an ethnic caterer for a limited amount of food if they are licensed and approved by Casa Mia at the Hawthorne.

Is there someone that will help me coordinate all the details of my event and be with me the day of?

- Yes! Our knowledgeable event coordinators will help you coordinate and finalize all your details for your event. You'll work with the office staff until up to two days before your event. On the day of your event, you will be assigned a Maître D' who will assist you and your vendors throughout the day to ensure a successful and flawless day.

Are there any restrictions on decorations?

- Casa Mia at the Hawthorne does not allow any rice, glitter, confetti, nails or duct tape. All decorations should be approved by the staff.

Can we use candles?

- Only floating and votive candles are allowed.

Do you host ceremonies on site?

- We do not have a designated area or chapel for ceremonies to be held. Though, we can accommodate within our banquet rooms for a ceremony.

Does the venue provide linens, china, etc.?

- Yes, we provide all the linen – from tablecloth, to napkins, chairs, tables, china and standard centerpieces. We do not provide chair covers at the moment.

How long am I allowed to host my event?

- Rental time is based on 5 ½ hours. Additional time for dinner events may be purchased.

Do you have a bridal suite for the bride or bridal party to use?

- At this moment we do not have a bridal suite area. Per request and availability, we can designate a room for you to use.

# NAPKIN COLORS



PINK



DUSTY ROSE



RED



BURGUNDY



BLACK



TEAL



SEAFOAM



FOREST GREEN



GRAY



DRESDEN BLUE



CADET BLUE



NAVY



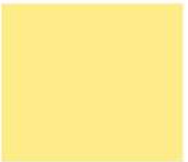
PEACH GLOW



MOCHA



INCA GOLD



YELLOW



CHAMPAGNE



PURPLE



RUST



CHOCOLATE

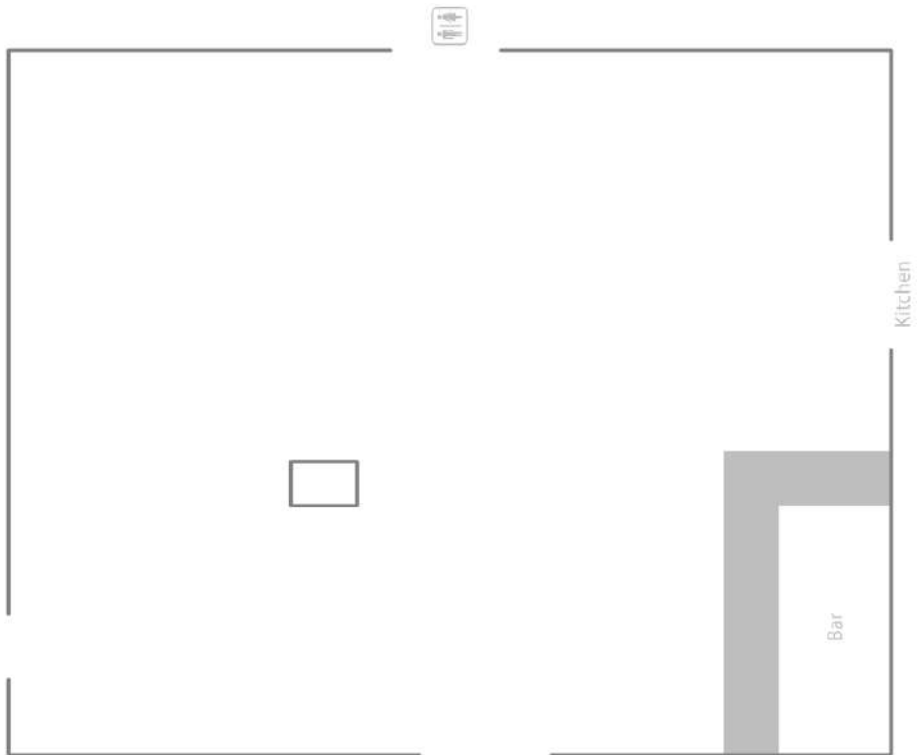


VIOLET

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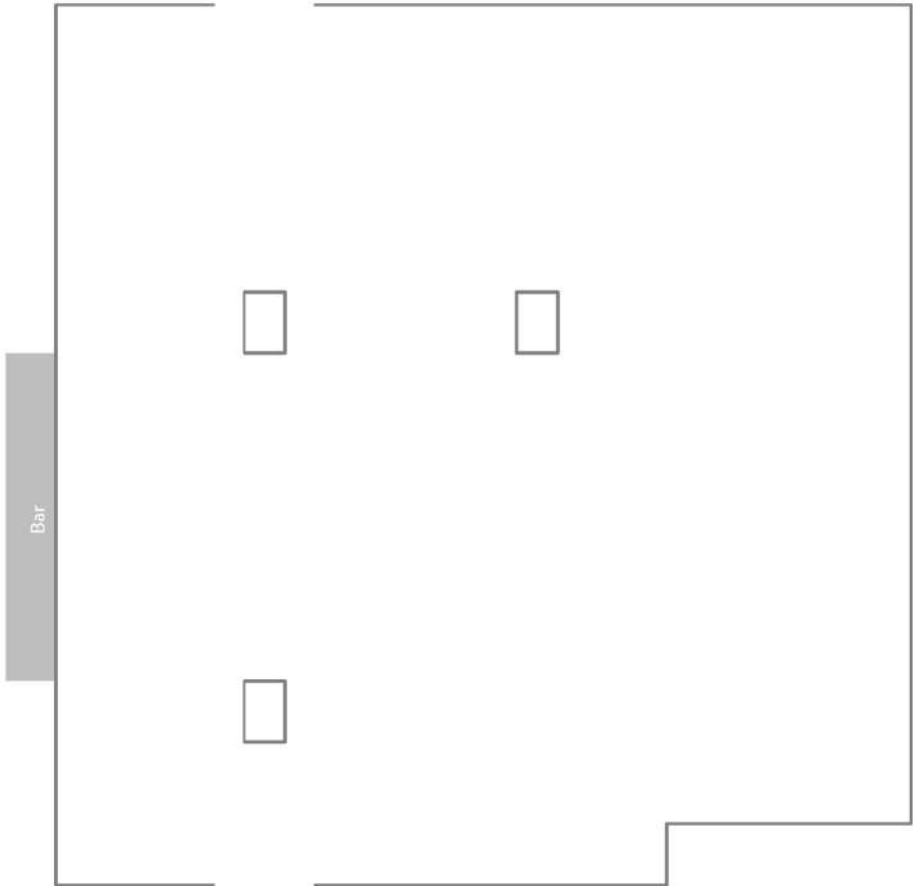
# *Sorrento*

This room accommodates  
up to 70 people.



# *Elite*

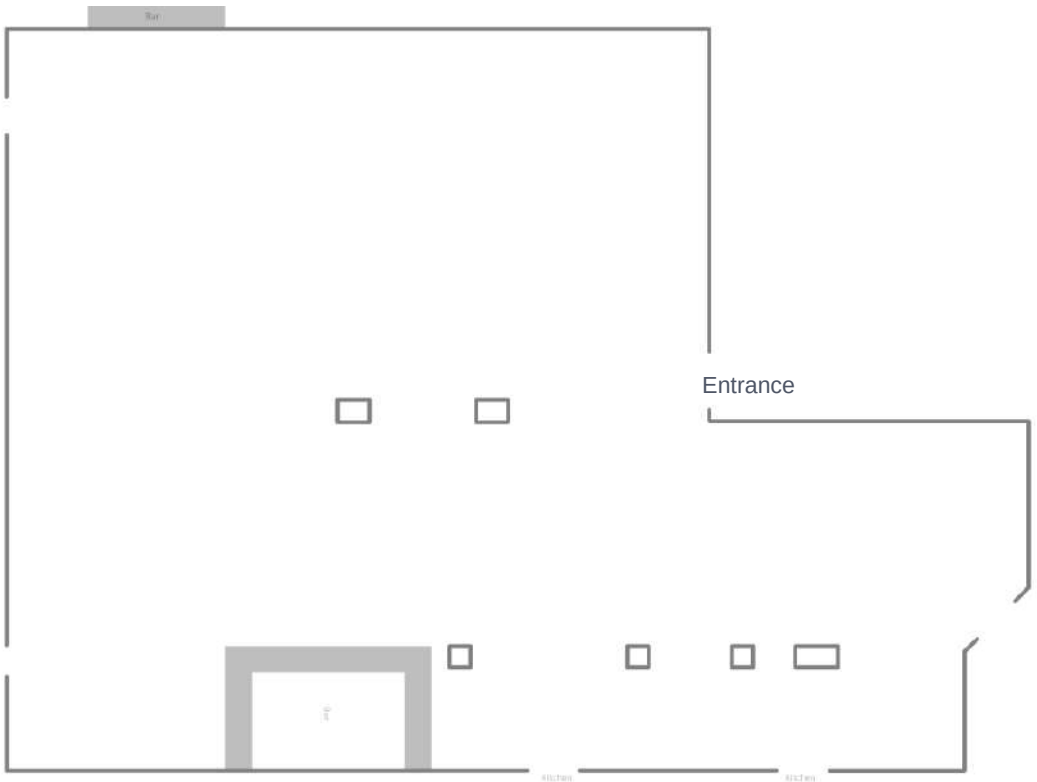
This room can accommodate up to 90 people.





# *Tivoli*

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