



Welcome to **Carmela Marie's Complete Menu** of offerings. Our sample menus were designed for that special occasion, but we welcome the opportunity to work with you to create a customized menu. Please consult the following complete menu for additions and substitutions based on personal preference. Each item listed can be purchased by the pound, as a tray or as a platter.

After all, Carmela Marie is Catering with a Personal Touch!



Carmela Marie

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John Salerno*
Owner

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Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter with Ranch Dip

Assorted Cheeses and Pepperoni
Served with Crackers

Shrimp Cocktail
Served with Lemons and Cocktail Sauce

Petit Beef Wellington

Bruschetta with Roasted Tomatoes, Fresh Basil,
and Mozzarella and Goat Cheese

Asparagus Tips with Prosciutto

Cherry Tomatoes Stuffed with Cheese

Portobello Stuffed Mushrooms
Spinach and Cheese
Crabmeat and Cheese
Italian Sausage and Cheese

Marinated Chicken on a Skewer

Marinated Teriyaki Beef on a Skewer

Cocktail Meatballs

Chicken Fillets with Homemade Sauces

Maryland Lump Crab, Shrimp or Scallop Cakes

Coconut Crusted Shrimp

Jumbo Scallops Wrapped in Bacon

Filo Pastries

Quiche Minis with Spinach and Cheese

Table Station

Beef Tenderloin Oven Roasted
Served with Horseradish Crème

Prime Rib of Beef with Au Jus
and Horseradish Crème

Pork Loin with Dijon Glaze
and Apple Chutney

Roasted Breast of Turkey
with Cranberry Chutney

Honey Glazed Ham
Finished with a Raisin and Hiaasen Sauce

Tortellini Pasta
Served with a Choice of Vodka Sauce and
Mushroom Alfredo

Raw Bar with Assorted Sushi

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Party Platters

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter with Ranch Dip

Assorted Cheeses and Pepperoni

Served with Crackers

Cooked Shrimp

Served with lemon wedges and cocktail sauce

Seafood Platter

Cooked shrimp and imitation crab salad with cocktail sauce and garnished with lemon wedges

Tomato and Mozzarella Platter

Fresh mozzarella cheese layered with ripened tomatoes and fresh basil; served with extra virgin olive oil

Classic Cold Cut Platter with Kaiser Rolls

Ham, turkey, roast beef, Genoa salami, American, provolone and Swiss cheese

Appetizer Platter

Mozzarella sticks, chicken wings, honey seasoned chicken bites, buffalo BBQ wings and dipping sauce

Gourmet Salad Sampler

Homemade salad tray with your choice of potato salad, coleslaw, macaroni salad

Deviled Egg Tray

Finger Roll Tray

Fresh baked finger rolls filled with gourmet salads which may include chicken, ham, tuna, egg or seafood

Wrap Platter

Fresh made wraps with a choice of sliced ham, turkey, roast beef or select from our gourmet salads which include chicken, ham, tuna, egg or seafood

Sushi Vegetarian Platter (16 Pieces)

Including Cucumber Roll (4 pcs), Avocado Roll (4 pcs), Cucumber and Squash Roll (4 pcs), and Vegetable Roll (4pcs)

Sushi California Roll Platter (20 Pieces)

Nigiri Sushi Combo Platter (40 Pieces)

Tuna Nigiri (4 pcs), Yellowtail (4 pcs), Salmon Nigiri (4 pcs), Shrimp (4 pcs), Cucumber Roll (6 pcs), California Roll (6 pcs), Vegetable Roll (6 pcs)

Fresh Baked Muffin Sampler

Muffin varieties may include blueberry, chocolate chip, raisin bran, peach, cinnamon and corn

Bagels and Cream Cheese Platter

Bagel varieties may include plain, sesame, cinnamon raisin, blueberry, pumpernickel and egg

Assorted Cookie and Brownie Tray

Assortment of chocolate chip cookies, raisin oatmeal, peanut butter cookies along with gourmet brownies

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Salad

Garden Salad

Romaine lettuce tossed with a fresh vegetable medley and served with your choice of dressing

Mixed Field Green Salad

Mixed greens with dried cranberries, walnuts, crumbled blue cheese served with balsamic vinaigrette on the side

Caesar Salad

Romaine lettuce, croutons, parmesan cheese served with Caesar dressing; grilled chicken optional

Chicken Salad with Grapes

Mixed greens with red and green seedless grapes and pecans

Waldorf Chicken Salad

Mixed field greens, chicken breast, seedless grapes, granny smith apples, candied walnuts, celery and Gorgonzola cheese. Tossed with your choice of balsamic vinaigrette or blue cheese dressing

Spinach and Gorgonzola Salad

Baby spinach, gorgonzola cheese, Belgian endive, pears, walnuts tossed with balsamic vinaigrette

Cobb Salad

Lettuce, smoked bacon, avocado, grilled chicken, diced tomatoes, chopped egg, basil and Gorgonzola cheese served with ranch or blue cheese dressing

Strawberry Pignoli Salad

Red and green leaf lettuce, pine nuts, goat cheese, strawberries, served with strawberry blush dressing

Tomato and Mozzarella Salad

Sliced tomatoes, fresh mozzarella and extra virgin olive oil

Soup

New England Clam Chowder

Rhode Island Clam Chowder

Beef Stew

Italian Wedding Soup

Pasta Fagioli

Escarole of Bean

Apple Squash

Corn Chowder

Cream of Broccoli

Cream of Asparagus

Cream of Asparagus

Chicken Noodle

Chicken Gumbo

Southwest Chicken

Grilled Chicken Corn Chowder

Tomato



Chicken Entrees

Chicken Cordon Bleu

Chicken Florentine

Chicken Parmesan

Chicken Marsala
sautéed with Mushrooms

Chicken Picatta
sautéed in a Lemon Caper Sauce

Chicken Franchise

Honey Dijon Mustard Chicken

Chicken Pot Pie

Stuffed Chicken Breast
with Broccoli and Mozzarella Cheese

Sweet Bourbon Seasoned Chicken

Steak House Seasoned Chicken

Marinated Chicken

Fish Entrees

Meat Entrees

Peppercorn Crusted NY Strip

Roasted Prime Rib

Grilled Tenderloin of Beef
with a Wild Mushroom Sauce

Steak House Seasoned Beef Sirloin Tips

Beef Wellington

Rolled Roast Beef with Au Jus
and Horseradish Crème

Garlic and Rosemary Roast Pork Loin

Stuffed Pork Pin Wheel

Veal Medallions
served with Wild Mushrooms in Cream

Rack of Lamb

Duck with Orange or Plum Ginger Glaze

Pasta Entrees

Baked Stuffed Shrimp Drawn in Butter

Scrod with Broccoli and Cheese

Filet of Sole Stuffed with Crab

Boudreaux Lime Glazed Salmon

Sautéed Shrimp and Sea Scallop Risotto

Jumbo Crab Cakes

with Lemon Herb Remoulade

Stuffed Flounder with Crabmeat

Potato Crusted Cod with Cheddar Cheese

Panko Crusted Sea Bass

Stuffed Lobster Tails

Baked Rigatoni

served with Meatballs or Sausage

Baked Ziti with Ricotta Cheese

or Meat Sauce

Stuffed Shells

Cheese Ravioli

Tortellini Alfredo

served with Broccoli and Chicken

Baked Lasagna with Meat Sauce

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Vegetarian Entrees

Rolled Eggplant
Eggplant Parmesan
Vegetarian Lasagna

“Comfort Food”

Chili
Chicken Casserole
Chicken Divan and Broccoli
Sheppard's Pot Pie
BBQ Chicken
BBQ Baby Back Ribs

Vegetable

Marinated Grilled Vegetables
Baby Carrots and Peas
Sautéed Zucchini, Tomato and Yellow Squash
Baked Asparagus
Herbed Roasted Roma Tomato
Fresh Green Beans in Herb Butter
Sautéed Broccoli Spears
Green Bean Casserole
Corn Soufflé

Starch

Oven Roasted Potatoes
Garlic Mashed Potatoes
Red Bliss Whipped Potato
Tri-Color Oven Roasted Potatoes
Risotto
Rice Pilaf
Baked Potatoes
Macaroni & Cheese
Baked Beans
Fresh Baked Bread
Served with Butter



Dessert

Apple Crumb Bars	Cookies - Large Gourmet
Baklava	Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
Black Forrest Cake	Cheesecake
Boston Coffee Cake	Traditional, Chocolate Swirl, Raspberry Swirl, Key Lime, Mango, Pumpkin
Banana Cream Pie	Éclairs
Boston Cream Pie	Key Lime Pie
Brownies	Lemon Bars
Cannolis	Original Boston Coffee Cake
Plain and Chocolate Chip	Seven Layer Bars
Carrot Cake	Strawberry Shortcake
Chocolate Cream Pie	Strudel Bites
Chocolate Layer Cake	Tiramisu Layer Cake
Chocolate Mousse Pie	Truffle Mousse Cake
Chocolate Peanut Butter Pie	Wedding Cakes
Chocolate Dipped Strawberries	Regular and Decaffeinated Coffee
	Assorted Teas

We would be honored to cater your event.

Sample menus are available for weddings, corporate functions, cocktail parties and luncheons. Or we will work with you to customize a menu to meet your taste and budget.

Thank you for considering Carmela Marie.