



Catering With A Personal Touch

Corporate Menu Packages for 2026 Events

Carmela Marie has proudly built a reputation for excellence in off-premise catering for more than 35 years. From weddings and milestone celebrations to corporate gatherings and private parties, we specialize in delivering exceptional food and seamless service to any location.

As the catering division of Tops Marketplace, we benefit from the strength of both small and large suppliers, giving us virtually endless menu possibilities. This partnership allows us to provide the highest quality food at reasonable prices through combined buying power.

At the beginning of our menu package, you'll find a selection of our most popular dishes organized by category. Following this, we've included menu packages featuring suggested combinations and pricing. You are welcome to substitute items from the selections listed at the start of the package; in some cases, additional fees may apply. We would also be delighted to create a customized menu that reflects your tastes and fits your budget.



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Robert Anello
Executive Chef

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Line Cook

Laura Porcelli
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Event Manager

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Assistant Event
Manager

Christian Parra
Bakery Manager

Danielle Lord
Cake Decorator



Hors d'oeuvres (Cold)

Fresh Fruit (VG) with Bavarian Cream Dip (GF)

Garden Vegetables (VG) with Ranch Dip (GF)

Artisan Cheeses with Pepperoni (GF)
and Crackers

Charcuterie Board \$3

Prosciutto, Salami, Soppressata, Pepperoni, Ciliegine,
Assorted Specialty Cheese, Olives, Stuffed Cherry
Peppers, Figs, Grapes, Marinated Artichokes, Mushrooms,
Served with Crostinis

(If substituted for the Artisan Cheeses \$1)

Shrimp Cocktail with Zesty Cocktail Sauce (GF)

Bruschetta (GF) with Crostinis
Tomatoes, Fresh Basil, Hummus, Olive Tapenade

Caprese Skewers (GF)
Balsamic Glaze Drizzle

Goat Cheese Crostinis with Honey

Raspberry and Brie Phyllo Tart

Prosciutto Wrapped Melon (GF)

Asparagus Tips with Prosciutto (GF)

Beef Tenderloin Crostinis \$1
Topped with Horseradish Cream

Smoked Salmon Canape \$1

Smoked Salmon Cucumber Bites \$1

Hors d'oeuvres (Hot)

Cocktail Meatballs

Pigs in a Blanket

Beef Teriyaki Skewers (GF)

Korean BBQ Beef Skewers

Chicken Teriyaki Skewers (GF)

Sweet and Sour Chicken Skewers

Sesame Chicken Skewers

Vegetable Spring Rolls (GF, VG)

Stuffed Mushrooms
Spinach (GF, VG)
Spinach and Artichoke (GF, VG)

Sausage (GF)
Beef
Cream Cheese (GF)

Spanakopita
Spinach and Feta Triangles

Mini Beef Empanadas

Artisan Mac and Cheese (VG)

Baked Brie Wrapped in Puff Pastry \$1

Bacon Wrapped Scallops (GF) \$1

Coconut Shrimp with Sweet Chili Sauce \$1

Mini Beef Sliders \$1.50

Mini Pork Sliders \$1.50

Mini Beef Wellington (\$MP)

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | V = Vegan

You are welcome to request substitutions for items listed in the menus that follow. Please note that certain substitutions may incur an additional charge per guest, and pricing may exceed what is listed on this page depending on your selected menu. In some cases, pricing may also vary based on market conditions (\$MP), which will be determined approximately 4-5 weeks prior to your event.



Salads

Antipasto Salad with Crostini

Salami, pepperoni, olives, provolone, tomatoes, red onions

Garden Salad (GF, VG)

Romaine lettuce tossed with a fresh vegetable medley

Mixed Field Green Salad (GF, VG)

Mixed greens with dried cranberries, walnuts, crumbled blue cheese served with a balsamic vinaigrette

Strawberry Salad (GF, VG)

Red and green leaf lettuce, strawberries, goat cheese, pecans, served with a strawberry blush dressing

Apple Gorgonzola Mixed Green Salad (GF, VG)

served with a balsamic vinaigrette

Caesar Salad (VG)

Crisp romaine lettuce, croutons, shaved parmesan cheese served with Caesar dressing

Spinach Gorgonzola Salad (GF, VG) \$1

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

Chicken Caesar Salad \$2

Romaine lettuce, chicken, croutons, parmesan cheese served with Caesar dressing

Waldorf Chicken Salad (GF, VG) \$2

Mixed field greens, chicken, seedless grapes, granny smith apples, candied walnuts, celery and gorgonzola cheese

Cobb Salad (GF) \$2

Lettuce, smoked bacon, avocado, grilled chicken, diced tomatoes, chopped egg, basil and gorgonzola cheese

Caprese Salad (GF, VG) \$2

Fresh mozzarella, local tomatoes & fresh basil with EVOO and balsamic reduction over a bed of baby arugula

Pasta Entrees

Penne Alla Vodka (VG)

Penne Alla Pesto (VG)

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Baked Ziti

Tortellini

Lasagna \$1

Choice of Sauces:

Marinara

Vodka

Alfredo

Pesto

Pesto Mushroom

Bolognese

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | V = Vegan

You are welcome to make substitutions for dishes listed in the menus that follow. Certain substitutions may carry an additional charge per guest. Dietary and special meal requirements are available upon request.



Chicken Entrees

Chicken Marsala

Sautéed with Mushrooms and Marsala Demi-Glace Sauce

Chicken Piccata

Sautéed in a Lemon Caper Sauce

Chicken Francaise

Lightly Breaded Chicken sautéed in Butter,
White Wine and Lemon Juice

Sweet Bourbon Seasoned Chicken (GF,DF)

Steak House Seasoned Chicken (GF)

Marinated Chicken Cutlets

Chicken Parmesan \$0.50

Lightly Breaded Chicken
topped with Marinara and Mozzarella

Chicken Florentine \$1

Baby Spinach in a White Cream Sauce

Stuffed Chicken Breast \$1

Stuffed with Broccoli and Mozzarella Cheese

Many of these dishes can be
prepared gluten-free.
An additional charge will apply.

Meat Entrees

Carving Station Options

Marinated Grilled Flank Steak (GF,DF)

Sirloin Steak with Garlic Butter

Slow Roasted Angus Top Round

Roast Turkey Breast (GF)

Served with Fruit Chutney (cranberries, peaches,
cherries and strawberries)

Roast Pork Tenderloin (GF)

Garlic and Rosemary Rub

Stuffed Roast Loin of Pork

Prosciutto, Spinach, Rosemary, Red Wine Demi

Honey Glazed Ham (GF)

Filet Mignon in a Red Wine Demi Sauce (\$MP)

served with Horseradish Crème (GF)

Prime Rib (GF) (\$MP)

Beef Wellington (\$MP)

Mushroom Duxelle, Puff Pastry, Demi-Glace Sauce

Served in a Chaffing Dish

Rolled Roast Beef with a Red Wine Demi (GF)

Served with Horseradish Crème

Marsala Beef Tips

Marsala wine and mushrooms

Beef Burgundy

Mushrooms, Carrots, Onions in a Red Wine Sauce

Sausage and Peppers

Beef Stroganoff

Sautéed in a Creamy Mushroom-based Sauce
served over Egg Noodles

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Seafood Entrees

- New England Herb Crusted Cod
- Parmesan Crusted Cod
- Honey Bourbon Glazed Cod
- Cod Piccata
- Cod with Classic Beurre Blanc Sauce
- Honey Bourbon Glazed Salmon (GF,DF) \$1
- Salmon with a Wine Sauce \$1
- Baked Scrod
- Vegetable Stuffed Sole
- Seafood Stuffed Sole \$1
- Potato Crusted Cod \$1
- Baked Stuffed Shrimp \$2

Vegetarian

- Vegetarian Lasagna (VG)
- Wild Mushroom Lasagna Pinwheel (VG)
- Eggplant Parmesan (VG)
- Eggplant Rollatini (VG)
- Stuffed Peppers (GF,VG)
- Mushroom Napolitan (V)
- Vegan Shepherd's Pie (GF,VG,V)
with plant-based "beef"

Vegetable

- Vegetable Medley (GF,VG)
Seasonal Mix
- Honey Glazed Carrots (GF,VG)
- Green Beans (GF,VG,V)
Garlic and EVOO
- Marinated Grilled Vegetable Medley (GF,VG)
Peppers, Green and Yellow Squash,
Carrots and Portobello Mushrooms
- Broccoli (GF,VG,V)
with EVOO
- Sautéed Zucchini (GF,VG)
Tomato and Yellow Squash
- Brussel Sprouts (GF,VG) \$1
Honey, Bacon and Brown Sugar

Potato

- Tuscan Herb Roasted Potatoes (GF,VG)
- Oven Roasted Gold Potatoes (GF,VG)
- Tri-Color Oven Roasted Potatoes (GF,VG)
- Butter Red Potatoes and Parsley (GF,VG)
- House Mashed Potatoes (GF,VG)
Salt, Pepper and Butter
- Garlic Mashed Potatoes (GF,VG)
- Garlic Rosemary Whipped (GF,VG)
- Rice Pilaf (GF)
- Baked Potato (GF,VG) \$1.50
- Scallop Potatoes (GF,DF) \$1.50
- Potato Gratin with Rosemary (GF,VG) \$2
roasted garlic, parmesan cheese and heavy cream


Sweets and Savories

Gluten Free and Dairy Free Desserts

Strawberry Shortcake (GF)
Tuxedo Truffle Mousse Cake (GF)
Chocolate Covered Strawberries (GF)
Chocolate Chip Cookies (GF,DF)
Madeleines (GF,DF)
Brownie Brownies (GF,DF)
Chocolate Layer Cake (GF,DF)
Vanilla Sprinkle Layer Cake (Gf, DF)
Apple Galette (V)

We make and decorate cakes.
If you have a picture to share, please send and
we'd be happy to give you a quote.

Mousse Shooters

Decorative Cupcakes

Éclairs

Cream Puffs

Cannoli

Petit Fours

Brownies

Betsy's Peanut Butter Bites
with a chocolate overlay

Assorted Gourmet Cookies
Lemon Blueberry, Salted Carmel, Chocolate Chip,
Cookies and Crème, Sugar, Hershey Almond Joy,
Hershy Peanut Butter,
Oatmeal Chocolate Chip

Macaroons

Lemon Burst Cake

Banana Frosted Cake

Mini Berry Tarts

Cake Shooters

Cake Pops

Carrot Cake Slices

Tiramisu Layer Cake

While we offer a variety of desserts within our packages, substitutions are limited and may incur additional fees. Additional desserts are available - so if you don't see something you'd like, please ask!

Midday Meeting Menu

Buffet

Garden Salad (GF)
Your Choice of Two Dressings
Rolls and Butter
Penne Alla Vodka (VG)
Green Beans (GF, VG, V)
Garlic and EVOO
Tuscan Herb Roasted Potatoes (GF, VG)
Chicken Piccata
Marsala Beef Tips

Dessert

Strawberry Shortcake (GF)
Tiramisu Layer Cake
Chocolate Layer Cake
Assorted Gourmet Cookies

~ Also Included ~

Flatware Settings, White or Black Linen Napkins, High Quality Disposable Plates
(Chinaware and Water Goblets are available for rent.)

Bottled Water, Assorted Iced Teas and Assorted Soda - Single Serve

Set-Up | Clean-Up | Staff

\$42 per guest for 2026 Events

(Please include a Service Fee of 22% and CT Sales Tax of 7.35%)

This menu has a minimum or guaranteed guest count of 40.

The Boardroom Buffet

Cocktail Hour

Vegetable Spring Rolls (GF, VG)
Baked Brie Wrapped in Puff Pastry
Smoked Salmon Canapes
Beef Tenderloin Crostini
Chicken Teriyaki Skewers (GF)
Stuffed Mushrooms
(All Hand-Passed)

Buffet

Strawberry Salad (GF, VG)
Strawberry Blush Wine Dressing
Rolls & Butter
Green Beans (GF, VG, V)
Oven Gold Roasted Potatoes (GF)
Eggplant Rollatini (VG)
Chicken Francaise
Sirloin Steak with Garlic Butter

Dessert

Mousse Shooters, Cannoli, Petit Fours, Macaroons
Vanilla Sprinkle Layer Cake (Gf DF)
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
Carrot Cake and Cake Shooters

~ Also Included ~

Flatware Settings, White or Black Linen Napkins
Chinaware Appetizer and Dinner Plate and Water Goblets

Set-Up | Clean-Up | Staff

\$57 per guest for 2026 Events

(Please include a Service Fee of 22% and CT Sales Tax of 7.35%)

This menu has a minimum or guaranteed guest count of 60.

The Grand Affair

Cocktail Hour

Charcuterie Board
Bruschetta with Crostini
Fruit Platter with a Bavarian Cream Dip (GF, VG)
Shrimp Cocktail Served with Zesty Cocktail Sauce (GF, DF)
Cocktail Meatballs

Hand Passed Appetizers

Caprese Skewers (GF) * Beef Teriyaki Skewers (GF) * Stuffed Mushrooms (VG)

Station 1: Salad

(Choice of 3. See page 1 for more options)

Antipasto Salad with Crostini * Mixed Field Greens (GF, VG)
Ceasar Salad (VG) * Grilled Vegetable Platter (GF, VG) *(served cold)*

Station 2: Fresh Pasta Bar with Chef

(Choice 1 Pasta and 3 Sauces)

Vodka, Marinara, Alfredo and Pesto
Broccoli, Tomatoes, Spinach, Sausage, Chicken, and Shrimp
Sautéed Garlic Slivers, Fresh Minced Basil, Fresh Grated Parmesan Cheese

Station 3: Carving Station with Chef *(Choice of 2)*

Marinated Grilled Flank Steak
Roasted Pork Tenderloin with Garlic and Rosemary Rub (GF)
Roasted Breast of Turkey with a Fruit Chutney Sauce (GF, DF)
Dinner Rolls

Viennese Table

Mousse Shooters, Tiramisu, Eclairs, Cream Puffs, Cannoli, Petit Fours, Cake Shooters
Bety's Peanut Butter Bites, Macaroons, Chocolate-Dipped Strawberries (GF)
Tuxedo Truffle Mousse Cake (GF) and Strawberry Shortcake (GF)
Coffee and Tea Station

~ Also Included ~

White or Black Linen Tablecloths for Guest and Food Tables, White or Black Linen Napkins,
White, Black or Gray Table Runners (all tables), Silver Napkin Rings, Flatware Settings,
Chinaware Appetizer and Dinner Plate, Water Goblet
All Stations Staffed (50-100 guests for 60 minutes and 100-150 guests for 90 minutes)

\$75 per guest for 2026 Events

(Please include a Service Fee of 22% and CT Sales Tax of 7.35%) This menu has a minimum guest count of 75.

This menu has a minimum or guaranteed guest count of 75.

Early Start Breakfast

Continental Breakfast

- Fresh Fruit Bowl (GF,VG,V)
- Mini Muffins
- Mini Croissants
- NY Style Crumb Cake
- Apple Caramel Crumb Cake
- Orange, Cranberry Juice, and Water
- Disposable Plates, Plasticware, and Paper Napkins

\$17 per guest

7.35% Sales Tax

10% Delivery Fee

(Minimum of 20 Guests)

Optional Addition

Breakfast Sandwiches: choice of English muffin, hard roll or croissant with egg, cheese, and choice of ham, bacon, or sausage \$7.00 ea

Hot Breakfast Buffet

- Fresh Fruit Bowl (GF,VG,V)
- *Choice of 1:* Scrambled Eggs or Vegetarian Quiche
- *Choice of 2:* Smoked Bacon, Sausage, Ham, Turkey Sausage or Chicken Sausage
- Homestyle Potatoes
- Crumb Cake - Choice of NY Style, Apple Caramel or Raspberry
- Mini Muffins and Croissants - Butter and Jam
- Orange, Cranberry Juice, and Water in Carafes
- Coffee and Tea Service
- Flatware, High Quality Disposable Plates, Paper Napkins, Plastic Cups, Chaffing Dishes, Sterno, Serving Utensils, Staff Member for Set-up and Clean-up

\$27 per guest

7.35% Sales Tax

22% Service Charge

(Minimum of 50 Guests)

Optional Additions

Personal Omelet Station with Chef: \$7 per guest

Crepes with Nutella, Fruit or Cheese with Chef: \$6 per guest

Assorted Fruit and Cheese Danish and other desserts available

Parfait Yogurt Bar: yogurt, granola, strawberries, blueberries, raspberries

It's A Wrap!

Wrap Platters

\$9.00 each

Boar's Head Premium Meats: Please add \$1.50

12-Inch Wraps Sliced in Half or Thirds / Mayo and Mustard packets provided
(Minimum order of 10)

Turkey, Swiss Cheese, Lettuce, Tomato

Ham, Provolone Cheese, Lettuce, Tomato

Roast Beef, American Cheese, Lettuce, Tomato

Chicken Caesar Wrap or Caesar Wrap (Vegetarian)

Red Roasted Peppers, Mozzarella (optional), Lettuce, Tomato, Cucumbers, Deli Dressing

Vegetarian: Grilled Vegetable Wrap

Italian Combo: Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato **\$11.00 ea.**

BLT

Plastic Utensils, Paper Plates, and Napkins: \$1.00 per person

Salads

Salads (Choice of 2 Dressings)	Small Serves 10-15	Medium Serves 20-30
Garden Salad (GF, VG)	\$40.00	\$75.00
Mixed Field Green Salad (GF, VG)	\$50.00	\$95.00
Strawberry Pinole Salad (GF)	\$70.00	\$130.00
Apple Gorgonzola Salad (GF, VG)	\$70.00	\$130.00
Caesar Salad	\$45.00	\$85.00
Chicken Caesar Salad	\$65.00	\$120.00
Chicken Cobb Salad (GF)	\$70.00	\$130.00

Antipasto Platter with Crostini: \$9.50 per person

Cape Cod Individual Serve Size Chips: 10 / \$9.00

Individual Refreshments: Range from: \$1.60 - \$2.70

Pure Leaf Ice Teas, Soda, Water - Retail + Sales Tax

Dessert Options & Coffee and Tea Service

Please see "Optional Additions"

*Larger Salads will be quoted based on number of guests.

Food Bars

Companies are moving away from basic buffets and toward build-your-own food stations because they boost engagement, satisfaction, and even morale.

Taco / Burrito Bar (Always #1)

Chicken, beef, tofu, rice, beans

Toppings bar (cheese, salsa, guac, etc.)

👉 Employees love it because it's fun, filling, and fully customizable

Grain Bowl / "Healthy Bowl" Bar

Bases: rice, quinoa, greens

Proteins: chicken, tofu, salmon

Toppings: roasted veggies, sauces

👉 Matches the growing demand for health-conscious and flexible meals

Pasta Bar

2 pastas + sauces (marinara, alfredo, vodka)

Add-ons: chicken, sausage, veggies

👉 Popular because it's budget-friendly and universally liked

Breakfast / Brunch Bar

Bagel bar, yogurt bar, crumb cakes

Great for morning meetings

👉 Breakfast & snacking now make up a huge portion of workplace eating

Sandwich / Wrap Bar

Breads, wraps, deli meats, cheeses

Veggie + vegan options

👉 Great for quick service and large teams

Grazing / Snack Bar

Cheeses, meats, fruits, dips, crackers

👉 Creates a social, relaxed atmosphere; easy for networking events

Slider / Comfort Food Bar

Mini burgers, chicken sliders, mac & cheese

Elevated comfort foods

👉 Comfort foods are trending because they feel familiar but upgraded

Dessert / Treat Bar

Cookies, brownies, cupcakes, donuts, etc.

Or ice cream sundae bar

👉 Boosts morale and is great for celebrations

Optional Additions

Hand-Passed Appetizers

Choice of Three
\$3.00 per guest for items
without an additional listed price

Sushi Platter

California Roll, Veggie Roll
Tuna Avocado Roll, Salmon
Avocado Roll (54 pieces total) (\$MP)

Fresh Cooked Pasta Station with Chef

Your Choice of Pasta and 3 Sauces:
Price Based on Menu Package

Coffee and Tea Station

Guests of 50-100: \$75.00
Guests of 101-200: \$125.00

Basic Dessert Station

Eclairs, Cream Puffs, Cannoli
Assorted Gourmet Cookies and Brownies
\$5.00 per guest

Assorted Cookie Platters

Small Tray (18-20 cookies): \$40.00
Medium Tray (28-30 cookies): \$60.00
Large Tray (36-40 cookies): \$80.00

Assorted Cookie and Brownie Platter

\$2.50 per guest

Chocolate Dipped Strawberries (GF)

\$3.00 each

Glassware and Chinaware

Water Goblet, Appetizer Plate, and Dinner Plate
\$1.00 per item, per guest

Delivery and Service Fees

Delivery Fee: 10%
Delivery and Set-Up: 15%
Full Service: 22%

Linen Rentals

White or Black Linen Tablecloths (132-inch) for Guest Tables \$16.00 ea
White or Black Linen Tablecloths (120-inch) for Guest Tables \$16.00 ea
White or Black Fitted Tablecloths (6-ft and 8-ft long) for Food Tables \$16.00 ea
White or Black Linen Napkins 20x20 \$1.00 ea

Travel Fee

We typically make up to three trips to your venue on the day of your event to ensure your food goes from our oven to your plate just in time to be enjoyed. This delivery approach helps maintain optimal freshness and quality by preventing dishes from sitting too long in hot boxes or chafing dishes, which can dry out food or overcook meats. To help keep our menu pricing affordable, we cater within a 45-mile radius of our location. For venues beyond that distance, a \$20.00 per mile (round-trip) travel fee will apply. This fee helps cover the cost of additional vehicles, fuel, mileage, insurance, and ensures our staff is properly compensated for their travel time and mileage. Thank you for your understanding.