



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 start of our menu package, you will find a selection of our most popular dishes organized by category. Following that, we have included sample menus with suggested items and pricing. Substitutions are always welcome from the items listed at the beginning of the package; in some cases, an additional fee may apply. Our team would be delighted to design a customized menu that reflects your tastes and fits your budget.

Schedule a complimentary tasting today and meet our chef—we look forward to serving you!



Carmela Marie

887 Meriden-Waterbury Turnpike

Plantsville, CT 06479

P: (860) 628-8794

W: carmelamarie.com / E: info@carmelamarie.com

Janalynne's Cell: (860) 919-3017 / Chef Robert Anello's Cell: (772) 209-0159

Robert Anello
Executive Chef

Steve Menard
Chef

Ron Hackett
Sous Chef

Laura Porcelli
Prep Cook

Janalynne Gius
Event Manager

Betsy Tooker
Co-Owner

Christian Parra
Bakery Manager

Silva Parra
Cake Decorator



Hors d'oeuvres (Cold)

Fruit (VG) with a 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 a Zesty Cocktail Sauce (GF)

Bruschetta with Crostini
Tomatoes, Fresh Basil, Hummus, Olive Tapenade
served with Crostini's

Caprese Skewers
Grape Tomatoes, Mozzarella,
Fresh Basil and Balsamic Glaze (GF)

Melon and Prosciutto Kabobs (GF)

Asparagus Tips with Prosciutto (GF)

Cherry Tomatoes Stuffed with Cheese (GF)

Raspberry & Brie Phyllo Tart

Jumbo Shrimp Cocktail (GF) (\$MP)

Shrimp Cocktail Shooters (GF) (\$MP)

Smoked Salmon Canape (GF) (\$1)

Hors d'oeuvres (Hot)

Cocktail Meatballs

Pigs in a Blanket

Beef Teriyaki Skewers

Sesame Chicken Skewers

Chicken Peanut Satay Skewers

Vegetable Spring Rolls (GF, VG)

Spinach and Artichoke (GF, VG)
Stuffed Mushrooms

Sausage Stuffed Mushrooms (GF)

Spinach and Feta Filo Triangles

Baked Brie Wrapped in Puff Pastry
with Grapes and Crostini's

Goat Cheese and Roasted Pepper Crostini

Artisan Mac and Cheese (VG)

Bacon Wrapped Scallops (GF) \$1

Lobster Mac & Cheese Shooters (VG) \$1

Mango Chile Salmon (GF) \$1

Mini Crab Cake with Remoulade \$1

Coconut Shrimp \$1
Sweet Chili Sauce

Vegan Risotto Balls (VG) \$2

Potato or Risotto Croquettes \$2

Mini Hamburger and Cheeseburger Sliders \$2

Mini Beef Wellington (\$MP)

Grilled Baby Lamb Chops (GF) (\$MP)

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

Please note that depending on the menu package selected, there may be an additional charge
not reflected on this page for substitutions. Substitutions are priced per guest.

Market Priced (\$MP) items will be priced approximately 4-5 weeks before your event.



Salads

Antipasto Salad (GF) 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

Seafood Salad (GF) \$3
Shrimp, scallops, imitation crab and lemon slices

All Salads Served with your choice of 2 salad dressings. The salad dressing listed is recommended.

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.

Pasta Entrees

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Penne Alla Vodka (VG)

Penne Alla Pesto (VG)

Baked Ziti

Tortellini

Lasagna \$1

Choice of Sauces:

Marinara

Vodka

Alfredo

Pesto

Pesto Mushroom

Bolognese



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

Honey Dijon Mustard Chicken (GF)

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

Chicken Cacciatore (GF) \$1

Chicken Scarpariello \$1

Stuffed Chicken Breast \$1

Stuffed with Broccoli and Mozzarella Cheese

Chicken Cordon Bleu \$1.50

Lightly Breaded Chicken
stuffed with Swiss Cheese and Ham

Meat Entrees

Carving Station Options

Sirloin Steak with Garlic Butter

Slow Roasted Angus Top Round

Marinated Grilled Flank Steak

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

Beef Burgundy

Mushrooms, Carrots, Onions in a Red Wine Sauce

Beef Stroganoff

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

Marsala Beef Tips

Marsala wine and mushrooms

Veal Medallions \$1

Served with Wild Mushrooms in Cream

Sausage and Peppers

Shepherd's Pie

Many of these dishes can be prepared gluten free. You are welcome to make substitutions for dishes listed in the menus that follow. Certain substitutions may carry an additional charge per guest, and others may carry an additional charge per guest based upon the market price (\$MP) approximately 4-5 weeks prior to your event.



Seafood Entrees

New England Herb Crusted Cod
Parmesan Crusted Cod
Honey Bourbon Glazed Cod
Cod Piccata
Cod with Classic Beurre Blanc Sauce
Cod Stuffed with Broccoli and Cheese \$1
Vegetable Stuffed Sole
Seafood Stuffed Sole \$1
Seafood Newburg
Baked Scrod
Topped with cracker crumbs and
a white wine lemon sauce
Honey Bourbon Glazed Salmon (GF,DF) \$1
Salmon with Wine Sauce \$1
Potato Crusted Cod \$1
Salmon Claudio (GF) \$1
Asparagus, Artichokes, Sundried Tomato, Wine Sauce
Baked Stuffed Shrimp \$2
Sautéed Shrimp and Sea Scallop Risotto \$2

Vegetarian

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

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
Vegetables and Grilled Tofu (GF,VG,V) \$1
Balsamic Glaze
Roasted Vegetable Napoleon (GF,VG) \$1.50

Potato

Tuscan Herb Roasted Potatoes (GF,VG)
House Mashed Potatoes (GF,VG)
Garlic Mashed Potatoes (GF,VG)
Garlic Rosemary Whipped (GF,VG)
Oven Roasted Gold Potatoes (GF,VG)
Tri-Color Oven Roasted Potatoes (GF,VG)
Butter Red Potatoes and Parsley (GF,VG)
Rice Pilaf (GF)
Roasted Sweet Potatoes (GF,VG) \$1
Baked Potato (GF,VG) \$1
Scallop Potatoes (GF,DF) \$1.50
Potato Gratin with Rosemary (GF,VG) \$2
roasted garlic, parmesan cheese and heavy cream



Sweets and Savories

Wedding Cakes

2-Tier Wedding Cake

3- Tier Wedding Cake

Vanilla or Chocolate

Marble Cake additional \$50

Price will vary based on filling and decorations

Fresh Flowers

Flowers can be created with
Buttercream or Icing.

Custom Cakes Available
Pictures are always welcome!

Mousse Shooters

Decorative Cup Cakes

Éclairs

Cream Puffs

Cannoli

Mini Cheesecake Bites

Petit Fours

Macaroons

Betsy's Homemade Peanut Butter Bites
with a chocolate overlay

Assorted Gourmet Cookies

Chocolate Chip, Chocolate Chocolate Chip,
Almond Joy (chocolate chips with coconut)

Brownies

Floral Decorative Cup Cakes

Cheesecake Slices

Cake Shooters

Cake Pops

Carrot Cake

Tiramisu Layer Cake

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)

Desserts may be added to any menu package, but they cannot be substituted for other items.



Late Night Bites

Sliders \$36 dz

Served with Rolls and Coleslaw

BBQ Pulled Pork (GF)

BBQ Beef Brisket Sliders (GF)

BBQ Chicken (GF)

Pretzel Bar Bites \$6 pp

Pretzel Bites served with Cheese Sauce,
Mustard and Cinnamon and Sugar
(must have oven)

Fried Chicken Wings \$9.50 lb

Buffalo, BBQ, Teriyaki, or Herb

Mashed Potato Bar \$7 pp

Served with Broccoli, Cheddar, Mushrooms,
Sour Cream and Bacon

Macaroni and Cheese \$3 pp

Lobster Mac and Cheese \$4 pp

Chili \$2 pp

BBQ Baby Back Ribs \$3 pp

Fruit Kabobs (GF, VG) \$2 pp

Balls of Cantaloupe, Honeydew Melon,
Watermelon and Blackberries

Wrap Platter \$9 ea

12-Inch Wraps Sliced in Half
(Minimum order of 10)

Deli Meats:

Imported Ham, Oven Gold Turkey, Roast Beef, Genoa
Salami, American, Provolone, Swiss

Gourmet Salads:

Chicken, Ham, Tuna, Egg, Seafood

Signature Wraps:

BLT, Buffalo Chicken, Grilled Chicken,
Turkey with Roasted Red Peppers

Cold Cut Platter with Kaiser Rolls \$7.50 pp

Ham, Oven Gold Turkey, Roast Beef, Genoa Salami,
American, Provolone, Swiss
(Minimum order of 10)

Boar's Head Premium Cold Cut Platter \$9 pp

(Minimum order of 10)

Condiment Platter \$2 pp

Lettuce, Tomatoes, Pickles, Onions, Peppers,
Mayo, Mustard, Olives

Stuffed Finger Sandwich Platter \$36 dz

Soft Rolls Filled with Gourmet Salads

Stuffed Breads with Marinara

Pepperoni, Eggplant, Broccoli Rabe, and Spinach
(Served Cold or Hot)



Catering With A Personal Touch

Enclosed you will find **sample menus** to give you an idea of our pricing.

Menus can be customized and we will work closely with you to create
something that delights your taste buds while staying within your budget.

Thank you for considering **Carmela Marie** - we look forward to the opportunity to serve you!

Fork & Flair Buffet

Cocktail Hour

Fruit with a Bavarian Cream Dip (GF,VG)
Artisan Cheeses served with Pepperoni (GF) and Crackers
Bruschetta with Crostini
Cocktail Meatballs

Buffet

Garden Salad (GF)
Your Choice of Two Dressings
Bread and Butter
Stuffed Shells
Honey Glazed Carrots (GF,VG)
Garlic Mashed Potatoes (GF,VG)
Chicken Piccata
Parmesan Crusted Cod
Marsala Beef Tips

Dessert

Eclairs, Cream Puffs, Cannoli
Betsy's Homemade Peanut Butter Bites
Strawberry Shortcake (GF)
Assorted Cookies and Brownies
Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths (120in rounds) for Guest Tables, White or Black Linen Napkins
Flatware Settings, White or Black Fitted Tablecloths for Food Stations (6 or 8ft fitted)
High Quality Disposable Plates, Plastic Cups for Water
Water Pitchers for Each Table, Dinner Menu Cards on each Table
Set-Up | Clean-Up | Staff

\$54 per guest for 2025 and 2026 Events

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

This menu has a minimum guest count of 50.

Signature Selection Table Station

Cocktail Hour

Fruit with Bavarian Cream Dip (GF,VG)
Artisan Cheeses served with Pepperoni (GF) and Crackers
Shrimp Cocktail served with a Zesty Cocktail Sauce (GF,DF)
Bruschetta with Crostini
Cocktail Meatballs

Station 1: Salad Station

Antipasto Salad (GF) with Crostini | Strawberry Salad (GF) | Rolls and Butter

Station 2: Buffet Station

Eggplant Rollatini (GF) | Chicken Marsala
New England Herb Crusted Cod | Vegetable Medley (GF,VG)
Tuscan Herb Roasted Potatoes (GF,VG)

Station 3: Carving Station with Chef

(Choice of 2. See page 4 for additional options)
Slow Roasted Angus Top Round
Roasted Turkey Breast with Fruit Chutney Sauce (GF)
Roasted Pork Tenderloin (GF)
Honey Glazed Ham

Station 4: Dessert Station

Mousse Shooters, Decorative Cupcakes, Cannoli, Petit Fours,
Eclairs, Mini Cheesecake Bites
Cream Puffs, Betsy's Homemade Peanut Butter Bites
Assorted Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting
Coffee and Tea Station

~ Also Included ~

White or Black Linen Tablecloths (120in and 132in rounds) for Guest Tables
White or Black Linen Napkins, Flatware Settings, White or Black Fitted Tablecloths for
Food Stations (6 and 8-ft fitted), High Quality Disposable Plates
Plastic Cups for Water, Water Pitchers for Each Table
Dinner Menu Cards on Each Table
Set-Up | Clean-Up | Staff

\$63 per guest for 2025 and 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.

Comfort and Joy

Cocktail Hour

Charcuterie Board
Shrimp Cocktail with a Zesty Cocktail Sauce (GF,DF)
Artisan Macaroni and Cheese
Cocktail Meatballs

Hand-Passed Appetizers

Bruschetta with Crostini
Beef Teriyaki Skewers
Pigs in a Blanket

Buffet

Mixed Field Green Salad (GF,VG)
Rolls & Butter
Penne Alla Vodka
Marinated Grilled Vegetable Medley (GF,VG)
Oven Roasted Potatoes (GF)
Chicken Francaise
Honey Bourbon Glazed Salmon (GF)
Sirloin Steak with Garlic Butter

Dessert

Mousse Shooters, Decorative Cupcakes, Cannoli, Petit Fours
Eclairs, Cream Puffs, Mini Cheesecake Bites
Betsy's Homemade Peanut Butter Bites
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
2-Tier Wedding Cake for Ceremonial Cutting
Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths (120in rounds) for Guest Tables, White or Black Linen Napkins
Flatware Settings, White or Black Fitted Tablecloths for Food Stations (6 or 8ft fitted)
High Quality Disposable Plates, Water Pitchers, Plastic Cups for Water
Dinner Menu Cards on each Table
Set-Up | Clean-Up | Staff

\$67 per guest for 2025 and 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.

Plated Perfection

Cocktail Hour

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

First Course

Mixed Field Green Salad (GF,VG)
Rolls and Butter

Main Course

(Choice of 3 with the Price Per Guest for the Entire Meal)

Eggplant Parmesan (VG) \$65	New England Herb Crusted Cod \$79
Vegetarian Lasagna (GF,VG) \$73	Honey Bourbon Glazed Salmon (GF) \$79
Chicken Marsala \$75	Baked Stuffed Shrimp \$80
Chicken Piccata \$75	Roast Pork Tenderloin (GF) \$79
Chicken Florentine \$75	Grilled Marinated Flank Steak \$79
Chicken Cordon Bleu \$79	Prime Rib (GF) \$MP
	Filet Mignon (GF) \$MP

One Choice of Vegetable and One Choice of Potato for all Entrees

Dessert

Mousse Shooters, Decorative Cupcakes, Eclairs, Cream Puffs, Macaroons
Cannoli, Petit Fours, Betsy's Homemade Peanut Butter Bites, Chocolate-Dipped
Strawberries (GF), Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
3-Tier Wedding Cake and Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths for Guest Tables, Linen Napkins, Flatware Settings
Chinaware and Glassware, Dinner Menu Cards on each Table
Set-Up | Clean-Up | Staff

Pricing is for 2025 and 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.

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 * 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

Your Choice of Pasta with a Choice of 3 Sauces:

Vodka, Marinara, Alfredo and Pesto

Includes the Following

Broccoli, Tomatoes, Spinach, Peppers, Squash

Sausage, Chicken, and Shrimp

Sauteed 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 Homemade 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), Napkin Rings, Flatware Settings,
Chinaware and Glassware, Coffee and Tea
All Stations Staffed (50-100 guests for 60 minutes and 100-150 guests for 90 minutes)

\$75 per guest for 2025 and 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.

Let's Get Down to Business

Boxed Lunch Options

Oven Roasted Turkey Breast, Lettuce, Tomato, Avocado, and
Cranberry Aioli served on Multigrain Bread

*

Chicken Ceasar Wrap with Grilled Chicken Breast, Romaine Hearts,
Roma Tomatoes and Caesar Dressing

*

Rotisserie Chicken Salad, Lettuce, Tomato
Served on a Portuguese Roll

*

California Sushi Roll: Sticky Rice, Cucumber,
Avocado, and Imitation Crab

*

Grilled Chicken Breast served on a Kaiser Roll with
Lettuce, Tomato and Red Onions

All Options Served With :

Fresh Chocolate Chip Cookie from our Bakery, Cape Cod Chips and
Macaroni Salad or Small Garden Salad

Plastic Fork, Knife, Paper Plate and Napkin

Choice of Drink

Pure Leaf Unsweetened, Lemon, or Raspberry Tea (18.5 oz)
Poland Spring Water (16.9 oz) * Coca Cola or Pepsi Product (12 oz)

\$18.00 per Guest

7.35% Sales Tax
(Minimum of 20 Guests)

Pick-up: No Charge
Delivery Fee: 10%

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: \$1.20 - \$2.69

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

Dessert Options & Coffee and Tea Service

Please see "Option Additions" on pages 17 and 18.

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

Luncheon Buffet

Salad

(Choice of 1)

Garden Salad (GF,VG)

Mixed Field Green Salad (VG,VG)

Croutons on the side and Choice of 2 Dressings

Pasta

(Choice of 1)

Stuffed Shells (VG) or Penne Alla Vodka (VG)

Served with Rolls and Butter

Entrée

(Choice of 1 Vegetarian entrée and 2 additional entrées)

Eggplant Rollatini (VG)

Chicken Piccata

Chicken Marsala

New England Herb Crusted Cod

Honey Bourbon Glazed Cod

Beef Burgundy

Beef Stroganoff

All Entrée's Served with Chef's Choice of Vegetable and Potato

Dessert

Assorted Cookies and Brownies

Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths (120in and 132in rounds) for Guest Tables

White or Black Linen Napkins, Flatware Settings

White or Black Fitted Tablecloths for Food Stations (6ft and 8ft fitted)

High Quality Disposable Plates, Plastic Cups for Water

Water Pitchers, Dinner Menu Cards on each Table

Set-Up | Clean-Up | Staff

\$38 per guest for 2025 and 2026 Events

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

This menu has a minimum guest count of 50.

Breakfast Buffet

Continental Breakfast

- Fresh Fruit Bowl (GF,VG,V)
- Assorted Mini Muffins and Danish
- Mini Croissants, Mini Bagels, Butter and Jam
- Yogurt with Granola
- Orange Juice, Cranberry Juice, Bottled Water
- Disposable Plates, Utensils and Napkins

\$17 per guest

7.35% Sales Tax

10% Delivery Fee

(Minimum of 20 Guests)

Optional Additions

Breakfast Sandwiches: English muffin, egg, cheese, and choice of ham, bacon, or sausage \$6 ea

Breakfast Sandwiches: Fresh hard roll or croissant, egg, cheese, and choice of ham, bacon, or sausage \$7 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
- Mini Croissants, Mini Bagels, 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

\$26 per guest

7.35% Sales Tax

22% Service Charge

(Minimum of 50 Guests)

Optional Additions

Personal Omelet Station with Chef

Crepes with Nutella, Fruit or Cheese

Desserts: Assorted Danish, Mini Muffins, Studel Bites, Chocolate-Dipped Strawberries, Cookie and Brownie Plater, Sliced Vanilla Iced Cake, Strawberry Shortcake (GF)

Optional Additions

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
Served with 3 Sauces: Marinara, Vodka and Alfredo
Price Based on Menu Package

Hand Passed Appetizers - (*A FAVORITE*)

Choice of Three = \$3.00
Final price is based on selected items and menu package.

Fresh Pasta Bar with Chef

Your Choice of Pasta with a Choice of 3 Sauces:
Vodka, Marinara, Alfredo and Pesto
Includes the Following:
Broccoli, Tomatoes, Spinach, Peppers, Squash
Sausage, Chicken, and Shrimp
Sautéed Garlic Slivers, Fresh Minced Basil
Fresh Grated Parmesan Cheese

Glassware and Chinaware

Campagne Glass, Water Goblet
Appetizer Plate, Dinner Plate
Coffee Mug
\$1.00 per item, per guest

Linen Rentals

White or Black Linen Tablecloths (120-inch and 132-inch round) for Guest Tables \$14.00 ea
White or Black Fitted Tablecloths (6-ft and 8-ft long) for Food Tables \$14.00 ea
White or Black Linen Napkins 20x20 \$.55 ea

Dessert Station

Mousse Shooters, Decorative Cupcakes, Cannoli
Mini Cheesecake Bites
Petit Fours, Eclairs, Cream Puffs
Betsy's Homemade Peanut Butter Bites
Tuxedo Truffle Mousse Cake (GF) and Strawberry Shortcake (GF)
Assorted Cookies and Brownies
\$6.00

Optional Additions

Coffee and Tea Station

Guests of 50-100: \$75.00

Guests of 101-200: \$125.00

Assorted Cookie Platter

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

Priced Per Person

Wedding Cake

2-Tier Wedding Cake with Fresh Flowers: \$250.00

3-Tier Wedding Cake

Price will vary based on filling and decorations.

Custom cakes are available. Pictures are always welcome.

Ice Cream Sundae Bar

Your Choice of (3) Flavors of Ice Cream (Turkey Hill or Friendly's)

Cones, Bowls, Spoons and Napkins

Hot Fudge, Caramel, Whipped Cream

Select 6 Toppings from the Following Options: M&Ms, Reese Pieces,

Crushed Peanut Butter Cups, Gummy Worms,

Crushed Oreo Cookies, Chocolate Sprinkles, Rainbow Sprinkles,

Shaved Coconut, Crushed Walnuts, Sundae Cherries, Marshmallows, Skittles,

Crushed Dole Pineapple or Crushed Pretzels

\$8.00 per guest

Ben & Jerries Ice Cream an additional \$1.50 per guest

Chocolate Dipped Strawberries (GF)

\$3.00 each

Delivery and Service Fees

Delivery Fee: 10%

Delivery and Set-Up: 15%

Full Service: 22%

If venue is more than 45 miles from our location, a mileage fee of \$20 per mile will apply.

FAQ

DO YOU OFFER TASTINGS BEFORE WE PUT DOWN A DEPOSIT?

We would love to schedule a call with you first to learn more about the type of event you are planning and your taste preferences. If you are planning a wedding and decide to move forward, we offer a complimentary tasting for up to two people - each additional guest is \$30. You will have the opportunity to meet one of our Chefs and sample several of our signature dishes and desserts—so come hungry! Tastings are held Monday through Wednesday, and we can accommodate two couples per session.

WHEN DO WE LOCK IN OUR PRICING?

Your per-guest price will be based on the menu package rate in effect at the time your contract is signed, and your deposit is received. Until then, we reserve the right to adjust pricing as needed to reflect current market conditions. To ensure you are viewing the most current version, please refer to the date printed at the bottom of each page. Menu options listed at the beginning of the package (by category) are also subject to change. The latest menu pricing will apply to any substitutions made when finalizing your selections.

WHAT ADDITIONAL FEES DO YOU CHARGE?

A 22% service fee will be applied, which covers gratuity, plus 7.35% Connecticut sales tax. There is a travel fee for venues beyond 45 miles from our location.

DO YOU CHARGE MORE BASED ON THE VENUE?

Yes, some venues require caterers to provide additional services such as setting up and breaking down tables and chairs or handling trash removal. In some cases, venues may also charge the caterer a separate fee. Since these costs are not included in our standard pricing, any such charges would be additional. Please check with your venue regarding their specific requirements so we can determine if any extra fees will apply.

WHAT ARE YOUR PAYMENT TERMS?

A signed contract and a non-refundable deposit of 15% are required upon booking to reserve your date. Please make checks payable to Tops Marketplace, our parent company. The final payment is due 10 calendar days prior to your event.

DO YOU CHARGE FOR CHILDREN AND VENDORS?

Children under the age of 4 are free. We offer child-friendly meals for children ages 4-10 for a fee. Vendors are charged at half price and are subject to gratuity and tax.

ARE THERE DIETARY ACCOMMODATIONS FOR GUESTS?

Yes, we can accommodate guests who are gluten-free, dairy-free, vegetarian, or vegan. Please inform us of any dietary restrictions at least one month in advance so we can discuss menu modifications. Many of our dishes can be easily prepared gluten-free or vegan.

IS THE MENU FLEXIBLE? CAN WE CREATE OUR OWN MENU?

Yes! All packages are fully customizable. Some substitutions may incur an additional per-guest charge.

WHAT IS YOUR 2027 EVENT PRICING?

Catering prices for 2027 have not yet been established. Final pricing will be determined and shared once available.