



Catering With A Personal Touch

For more than 35 years, we've proudly built a reputation for excellence in off-premise catering—bringing exceptional cuisine and reliable, seamless service directly to you. From corporate meetings and client receptions to milestone celebrations and private events, our team is dedicated to making every occasion effortless and memorable.

We understand that no two events are alike. That's why we offer fully customized menus tailored to your company's taste, dietary preferences, and budget.

Whether you're hosting an important client, rewarding your employees, or planning a large-scale gathering, we'll work with you to create a menu that fits your vision and supports your goals.

Please refer to our **Complete Menu Package** for a full range of options, enhancements, and substitutions. We look forward to elevating your next event.

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# 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.

# 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.

# 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)  
Cesar 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*

<b>Salads</b> (Choice of 2 Dressings)	<b>Small</b> Serves 10-15	<b>Medium</b> 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.

# Morning Meeting Menus

## 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)