



Catering With A Personal Touch

Thank you for considering Carmel Marie. We are a full-service caterer with over 30 years of experience. We are experts in off-premise catering and have catered events of all types throughout the state of CT. We are family-owned and operated.

Please consult the following for a list of menu options – which are nearly endless! And, if you don't see something, please ask us!

At the end, we have included sample menus to give you an idea of our pricing. We welcome the opportunity to work with you to create a customized menu to fit your taste and budget. After all, Carmela Marie is Catering with a Personal Touch!

Schedule a free tasting today and meet our executive chef!



## **Carmela Marie**

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**John Salerno**  
Co-Owner

**Betsy Tooker**  
Co-Owner

**Michael D'Agostino**  
Executive Chef

**Ron Hackett**  
Sous Chef



## Hors D'Oeuvres (Cold)

### Charcuterie Board

Assorted Cheeses, Salami, Soppressata, Olives, Grapes,  
Marinated Artichokes, Mushrooms, Crackers and  
Crostini's

Fresh Fruit with Bavarian Cream Dip

### Garden Vegetables

Served with choice of dip (Ranch or Hummus)

### Artisan Cheeses

Served with Pepperoni and Crackers

Antipasti Platter with Dinner Rolls

Shrimp D'Agostino (GF)

Shrimp Cocktail (GF)

Served with Lemons and Cocktail Sauce

### Bruschetta

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

Tomato and Mozzarella Platter (GF)

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

Asparagus Tips with Prosciutto

Raspberry Brie-Phyllo Cups

Cherry Tomatoes Stuffed with Cheese (GF)

Melon Ball and Prosciutto Kabobs (GF)

Stuffed Breads with Marinara

Pepperoni, Eggplant, Broccoli Rabe, and Spinach

### Sushi Station

Raw Bar Station (GF)

Jumbo Shrimp Cocktail, Littleneck Clams, Oysters

## Hors D'Oeuvres (Hot)

Cocktail Meatballs

Petit Beef Wellington

Beef Teriyaki

Sesame Chicken

Chicken Peanut Satay

Eggplant Rollatini

Vegetable Spring Rolls

Stuffed Portobello Mushrooms

Fried Artichokes

Spinach and Feta Filo Triangles

Spinach and Cheese Quiche Minis

Potato or Risotto Croquettes

Vegan Risotto Balls (Vegan)

Spanakopita

Goat Cheese and Roasted Pepper Crostini

Butternut Squash Shooters (GF)

Grilled Baby Lamb Chops (GF)

Scallops Wrapped in Bacon (GF)

Kielbasa Puffs with Choice of Dips  
Ranch and Mustard

Lobster Mac & Cheese Cups

Mango Chile Salmon (GF)

Smoked Salmon Canape

Miniature Crab Cakes

Coconut Crusted Shrimp



## Salads

### Mixed Field Green Salad (GF)

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

### Strawberry Pignoli Salad (GF)

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

### Spinach Gorgonzola Salad (GF)

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

### Caesar Salad

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

### Chicken Salad with Grapes (GF)

Mixed greens with red and green seedless grapes and pecans

### Waldorf Chicken Salad (GF)

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

### Cobb Salad (GF)

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

### Tomato and Mozzarella Salad (GF)

Sliced tomatoes, fresh mozzarella and extra virgin olive oil

### Seafood Salad (GF)

Shrimp, scallops, imitation crab and lemon slices

### Antipasto Salad (GF)

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

### Garden Salad (GF)

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

## Soups

New England Clam Chowder

Rhode Island Clam Chowder

Beef Stew

Italian Wedding Soup

Pasta Fagioli

Escarole of Bean

Corn Chowder

Cream of Broccoli

Cream of Asparagus

Chicken Noodle

Chicken Gumbo

Southwest Chicken

Grilled Chicken Corn Chowder

Tomato



## Chicken Entrees

Chicken Picatta  
Sautéed in a Lemon Caper Sauce

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

Chicken Cordon Bleu  
Lightly Breaded Chicken  
stuffed with Swiss Cheese and Ham

Chicken Florentine  
Baby Spinach in a White Cream Sauce

Chicken Parmesan  
Lightly Breaded Chicken  
topped with Marinara and Mozzarella

Chicken Marsala  
Sautéed with Mushrooms

Honey Dijon Mustard Chicken (GF)

Stuffed Chicken Breast  
Stuffed with Broccoli and Mozzarella Cheese

Sweet Bourbon Seasoned Chicken (GF)

Steak House Seasoned Chicken (GF)

Marinated Chicken Cutlets

Chicken Scarpariello

## Meat Entrees

Filet Mignon with Au Jus  
Served with Horseradish Crème

Beef Tenderloin  
Served with Raspberry Demi-Glace Sauce

Beef Tenderloin Oven Roasted (GF)  
Served with Horseradish Crème

Beef Wellington  
Mushroom Duxelle, Puff Pastry, Demi-Glace Sauce

Rolled Roast Beef with Au Jus (GF)  
Served with Horseradish Crème

Grilled Tenderloin of Beef (GF)  
Served with a Wild Mushroom Sauce

Roasted Breast of Turkey (GF)  
Served with Cranberry Chutney

Pork Loin with Dijon Glaze  
Served with Apple Chutney

Boneless Pork Loin (GF)  
Stuffed with Spinach, Roasted Peppers, Cheese and a  
Brown Sauce

Garlic and Rosemary Roast Pork Loin

Veal Medallions  
Served with Wild Mushrooms in Cream

Honey Glazed Ham  
Served with a Raisin and Hiaasen Sauce



## *Seafood Entrees*

Potato Crusted Cod  
Honey Bourbon Glaze Salmon (GF)  
Sweet Honey Bourbon Sauce  
Salmon Claudio (GF)  
Asparagus, Artichokes, Sundried Tomato, Wine Sauce  
Salmon with Wine Sauce  
Baked Stuffed Shrimp  
Sautéed Shrimp and Sea Scallop Risotto  
Scrod with Broccoli and Cheese  
Filet of Sole Stuffed Seafood  
Tilapia Florentine  
Panko Crusted Sea Bass  
Stuffed Lobster Tails

## *Pasta Entrees*

Butternut Squash Ravioli  
Tortellini  
Cheese Ravioli  
Penne Alla Vodka  
Penne Alla Pesto  
Baked Lasagna  
Baked Manicotti  
Baked Ziti  
Rigatoni Bolognese  
Stuffed Shells  
"Trio": Baked Ziti, Stuffed Shells  
and Eggplant Rollatini  
Choice of Sauces: Marinara, Vodka,  
Alfredo, Pesto, Pesto Mushroom or Bolognese



## Vegetarian

Eggplant Parmesan

Eggplant Rollatini

Vegetarian Lasagna

Baked Eggplant Rollatini

Tortellini Pesto Cream

Spicy Vegetarian Chili

Eggplant, Tomatoes, Onion, Zucchini, Bell Peppers,  
Jalapeños, White Beans, Kidney Beans, Cilantro

Grilled Tofu with Balsamic Glazed Vegetables  
(Vegan/GF)

Roasted Vegetable Napoleon (Vegan/GF)

## Comfort Food

Mashed Potato Bar

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

Macaroni and Cheese

Lobster Mac and Cheese

Chili

Sausage and Peppers

Chicken Casserole

Chicken Divan and Broccoli

Sheppard's Pie

BBQ Baby Back Ribs

## Vegetable

Brussel Sprouts with Honey, Bacon and  
Brown Sugar (GF)

Marinated Grilled Vegetables (GF)

Vegetable Medley of Summer  
Squash, Broccoli and Mushrooms

Harvest Vegetable Medley

Sautéed Zucchini, Tomato and Yellow Squash

Honey Glazed Carrots

Fresh Green Beans

Asparagus, Carrot, and Pepper Bundle

## Potato and Rice

Oven Roasted Potatoes

Garlic Mashed Potatoes

Tri-Color Oven Roasted Potatoes (GF)

Potatoes with Butter and Parsley (GF)

Mashed Sweet Potato

Baked Potato

Rice Pilaf

Asparagus and Mushroom Risotto



## *Desserts*

Baklava  
Black Forrest Cake  
Boston Coffee Cake  
Banana Cream Pie  
Boston Cream Pie  
Brownies  
Cannolis  
Plain and Chocolate Chip  
Carrot Cake  
Chocolate Cream Pie  
Chocolate Layer Cake  
Chocolate Mousse Pie  
Chocolate Peanut Butter Pie  
Chocolate Covered Strawberries  
2-Tier Wedding Cake for Ceremonial Cutting

Gourmet Cookies (*Assorted*)  
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar  
Decorative Cup Cakes  
Miniature Cheese Cake Bites  
Mousse Shooters  
Cream Puffs  
Éclairs  
Cheesecake  
Traditional, Chocolate Swirl, Raspberry Swirl,  
Key Lime, Mango, Pumpkin  
Decadent Petits Fours  
Bite Size Eclairs, Cheese Cakes, Baklava,  
Layered Cakes, Raspberry Tarts  
Miniature Fruit Tarts  
Key Lime Pie  
Lemon Bars  
Peanut Butter Bars  
Seven Layer Bars  
Strawberry Shortcake  
Tiramisu Layer Cake  
Tuxedo Truffle Mousse Cake  
Coffee /Tea Station



## Party Platters and Trays

### Charcuterie Board

Assorted Cheeses, Salami, Soppressata, Olives, Grapes,  
Marinated Artichokes, Mushrooms, Crackers and  
Crostoni's

### Fresh Fruit with Bavarian Cream Dip

### Garden Vegetables with Ranch or Hummus Dip

### Artisan Cheese Platter

Served with Pepperoni and Crackers

### Shrimp Cocktail (GF)

Served with Zesty Cocktail Sauce

### Mussels Marinara (GF)

Mussels, Garlic, Parsley, Marinara Sauce

### Chicken Wing Platter (choice of 2)

Herb, Buffalo, Teriyaki, BBQ

### Tomato and Mozzarella Platter (GF)

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

### Seafood Platter

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

### Seafood Salad

Shrimp, Scallops, Calamari, Lemon, Oil and Olives

### Fried Calamari

### Stuffed Jumbo Shrimp

Served with Lemon and Butter

### Beef Sliders

Served with Caramelized Onions, Cheddar, Herb Mayo

### BBQ Pork Sliders

Served with Coleslaw

### Baked Brie Wrapped in Puff Pastry with Grapes and Crostoni's

### Wrap Platter

12 Inch Wraps Sliced in Half

### Sandwich Platter

Fresh Baked Kaiser Rolls

### 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

Imported Ham, Oven Gold Turkey, Roast Beef, Genoa  
Salami, American, Provolone, Swiss  
Fresh Baked Kaiser Rolls/Mustard and Mayo

### Condiment Platter

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

### Finger Sandwich Platter

Soft Rolls Filled with Gourmet Salads

### Sushi Vegetarian Platter

### Sushi California Roll Platter

### Nigiri Sushi Combo Platter





## Boxed Lunches

Grilled Vegetable with Microgreens  
on Multigrain Roll

Zucchini, Yellow Squash, Peppers, Eggplant, Microgreens

Cold Poach Salmon on a Carmela Marie Salad

Salmon, Mixed Greens, Avocados, Cucumbers, Peppers,  
Mushrooms, House Dressing

Basil Wrapped Sandwich with Chicken Breast,  
Roasted Peppers, Spinach Alfalfa Sprouts

Deli Sliced Meat - Wraps or Sandwiches

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

Gourmet Deli Salads -Wraps or Sandwiches

Chicken, Ham, Tuna, Egg, Seafood

Beverage Options

Bottle Juice, Water, Soda, Ice Tea

Whole Fruit Options

Apple, Peach, Pear

## Breakfast/Brunch

Strawberry Brunch Bruschettas

Crostini Bread, Goat Cheese, Strawberry and Arugula

French Toast Shooters

Egg Frittatas

Vegetables and Cheese  
Ham and Cheese

Scrambled Eggs

Omelet Station

Crepe Station

Homestyle Potatoes

Bacon and Sausage

Fruit Kabobs

Balls of Cantaloupe, Honeydew Melon,  
Watermelon and Blackberries

Sliced Fresh Fruit

Yogurt Parfaits

Bagels and Cream Cheese

Fresh Baked Pastries

Croissants, Danish, Mini Muffins

Assorted Juice

Coffee/Tea Station

We would be honored to cater your event!

Sample Menus are included next to give you an idea of our pricing. We will work with you to customize a menu to meet your taste and budget.

Thank you for considering Carmela Marie.



Catering With A Personal Touch<sup>®</sup>

## Wedding - Table Station Package

### *Hors D'Oeuvres*

Fresh Fruit with Bavarian Cream Dip \* Garden Vegetables with Ranch Dip  
Artisan Cheeses served with Pepperoni and Crackers \* Cocktail Meatballs  
Shrimp Cocktail served with a Zesty Cocktail Sauce (GF)

### *Station 1: Salad Station*

Antipasto Salad (GF) \* Second Salad of Your Choice \* Fresh Baked Rolls and Butter

### *Station 2: Pasta Station*

Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces  
or "Trio": Baked Ziti, Stuffed Shells and Eggplant Rollatini

### *Station 3: Buffet Station*

Chicken Marsala Sautéed with Mushrooms \* Potato Crusted Cod  
Vegetable Medley  
Garlic Mashed Potatoes or Herb Roasted Potatoes

### *Station 4: Carving Station*

Filet Mignon with Jus and Horseradish Crème  
Roasted Breast of Turkey with Cranberry Chutney (GF)

### *Station 5: Dessert Station*

Mousse Shooters, Decorative Cup Cakes, Mini Bite Size Cheese Cakes,  
Eclairs, Cream Puffs, Cannoli's,  
Assorted Gourmet Cookies and Brownies  
2-Tier Wedding Cake for Ceremonial Cutting, Coffee and Tea

### *~ Also Included ~*

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,  
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

(China Dishware and Glassware included in price, but available only at The Mountain Room, Plantsville)

**\$49 per guest**

*(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)*

This package has a minimum guest count of 50 people. Prices are good for events booked in 2023.  
Price for 2024 events will increase to \$52 per guest.



Catering With A Personal Touch

## Wedding - Plated Dinner Package

### *Hors D'Oeuvres*

Charcuterie Board  
Fresh Fruits with Bavarian Cream Dip  
Garden Vegetables with Ranch Dip  
Cocktail Meatballs  
Shrimp Cocktail Served with Zesty Cocktail Sauce  
Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces  
Antipasto Salad

### *Entrée Options (Choice of 3) (\$ per guest)*

Chicken Cordon Bleu	Prime Rib (GF) <b>\$44</b>
Chicken Florentine	Filet Mignon (GF) <b>\$48</b>
Chicken Parmesan	Potato Crusted Cod <b>\$43</b>
Chicken Marsala	Baked Stuffed Shrimp <b>\$44</b>
Lemon Chicken Breast	Filet of Sole Stuffed with Seafood <b>\$43</b>
Chicken Divan with Broccoli	Salmon (GF) <b>\$44</b>
All Chicken Dishes <b>\$39</b>	Eggplant Parmesan <b>\$39</b>

*All Prices are Per Plate*      *Other Vegetarian Dishes Available*

All Entrees include Salad, Rolls and Butter, Choice of Vegetable, and a Choice of Potato.

### *Dessert*

Mousse Shooters, Decorative Cup Cakes, Mini Bite Size Cheese Cakes,  
Eclairs, Cream Puffs, Cannoli's,  
Assorted Gourmet Cookies and Brownies  
2-Tier Wedding Cake for Ceremonial Cutting, Coffee and Tea

### *~ Also Included ~*

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,  
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

(China Dishware and Glassware included in price, but available only at The Mountain Room, Plantsville)

*(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)*

This package has a minimum guest count of 50 people. Prices are good for events booked in 2023.  
Price for 2024 events will increase by \$1.00 per guest.

## Banquet Buffet Menu\*

### *Hors D'Oeuvres*

Fresh Fruit with Bavarian Cream  
Garden Vegetables with Ranch Dip  
Artisan Cheeses served with Pepperoni and Crackers  
Cocktail Meatballs

### *Buffet*

Garden Salad and Assorted Dressings  
Fresh Baked Bread and Butter  
Rolled Roast Beef with Au Jus and Horseradish Crème  
Choice of Chicken  
Choice of Fish  
Choice of Potato  
Choice of Vegetable

### *Dessert*

Gourmet Cookies (Assorted) and Brownies

### *~ Also Included ~*

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,  
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

***\$39 per guest***

*(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)*

\*This sample menu is ideal for a corporate function, birthday party, shower, reunion, sports banquet, etc. This menu has a minimum guest count of 50 people.

Price is good for events booked in 2023.

Price for 2024 events will increase to \$40 per guest.



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## Breakfast Menus

### Continental Breakfast - Option 1

- Fresh Fruit Bowl
- Assorted Fresh Baked Muffins
- Bagels with Cream Cheese and Butter
- Mini Croissants
- Assorted Fruit and Cheese Danish
- Strudel Bites
- Hard Boiled Eggs
- Assorted Yogurts with Granola
- Granola Bars
- Orange Juice, Cranberry Juice, Bottled Water

(Includes Paper Napkins, Plates and Plastic Utensils)

*\$10 per guest*

7.35% Sales Tax

20% Service Charge  
(Optional)

(Minimum of 20 Guests)

### Hot Breakfast Buffet - Option 2

- Scrambled Eggs
- Homestyle Potatoes
- Waffle Station (*make your own*)
- Sausage and Bacon
- Fresh Fruit Bowl
- Bagels with Cream Cheese and Butter
- English Muffins and Toast with Assorted Jams and Jellies
- Coffee, Orange Juice, Cranberry Juice, Bottled Water

(Includes Paper Napkins, Plates and Plastic Utensils)

*\$15.50 per guest*

7.35% Sales Tax

20% Service Charge

(Minimum of 50 Guests)



CatCatering With A Personal Touch

## Corporate Social Hour Menu

### *Harvest Table (Cold)*

Fresh Vegetable Crudit   
Artisan Cheeses served with Pepperoni and Crackers  
Bruschetta

### *Hor's D'Oeuvres (Hot)*

*(Choose Four)\**

Petit Beef Wellington, Eggplant Rollatini, Vegetable Spring Rolls (GF),  
Cocktail Meatballs, Bacon-Wrapped Scallops, Sesame Chicken,  
Stuffed Portobello Mushrooms  
Chicken Peanut Satay (GF), Fried Artichokes

### *Carving Station*

*(Choose Two)*

Filet Mignon with Aus Jus and Horseradish Cr me  
Roasted Breast of Turkey and Cranberry Chutney (GF)  
Honey Glazed Ham with Raisin and Hiaasen Sauce  
Pork Loin with Dijon Glaze and Apple Chutney

### *Mashed Potato Bar*

Idaho Mashed Potato  
Accompanied by Cheddar Cheese, Bacon, Broccoli, Mushrooms and Sour Cream

### *Dessert*

Gourmet Cookies (Assorted) and Brownies  
Coffee and Tea Station

***\$38 per guest***

*(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)*

\*Some of these options may require an oven onsite at your venue.

*Carmela Marie – Catering with a Personal Touch; Menu as of 1.22.2023.*

*GF: Gluten Free. This item either is gluten free or can be prepared gluten free.*



Catering With A Personal Touch

## Corporate Boxed Lunches

### *Lunch Options*

Grilled Vegetable with Microgreens on Multigrain Roll  
Zucchini, Yellow Squash, Peppers, Eggplant, Microgreens

Cold Poach Salmon on a Carmela Marie Salad  
Salmon, Mixed Greens, avocados, cucumbers, peppers,  
mushrooms, house dressing

Basil Wrapped Sandwich with Chicken Breast  
Roasted Peppers, Spinach, Alfalfa Sprouts

### *Beverage Options*

Juice, Bottled Water, Soda, or Iced Tea

### *Whole Fruit Options*

Apple, Peach or Pear

**\$16 per guest**

*Please include CT Sales Tax of 7.35% / Delivery Charge May Apply*

*Minimum of 15 Guests*