



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 chef!



Carmela Marie

887 Meriden-Waterbury Turnpike
Plantsville, CT 06479



Phone (860) 628-8794
Personal Cell (860) 384-0259 (John)
Personal Cell (203) 305-0875 (Michael)
www.carmelamarie.com / info@carmelamarie.com



John Salerno
Co-Owner

Betsy Tooker
Co-Owner

Michael D'Agostino
Executive Chef

Ron Hackett
Sous Chef



Hors D'Oeuvres (Cold)

Charcuterie Platter

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

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter

Served with choice of dip (Ranch or Hummus)

Assorted Cheese and Pepperoni Platter

Served with Crackers

Antipasti Platter with Dinner Rolls

Shrimp D'Agostino (GF)

Shrimp Cocktail (GF)

Served with Lemons and Cocktail Sauce

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

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

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

Broccoli Rabe and Sausage

Cherry Tomatoes Stuffed with Cheese (GF)

Vegan Risotto Balls (Vegan)

Spanakopita

Goat Cheese and Roasted Pepper Crostini

Butternut Squash Shooters (GF)

Grilled Baby Lamp Chops (GF)

Scallops Wrapped in Bacon (GF)

Kielbasa Puffs with Choice of Dips

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

Honey Bourbon Glaze Salmon (GF)
Sweet Honey Bourbon Sauce

Salmon Claudio (GF)
Asparagus, Artichokes, Sundried Tomato, Wine Sauce

Salmon with Wine Sauce

Potato Crusted Cod

Baked Stuffed Shrimp

Sautéed Shrimp and Sea Scallop Risotto

Scrod with Broccoli and Cheese

Filet of Sole Stuffed Seafood

Jumbo Crab Cakes

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)

Harvest Vegetable Medley

Vegetable Medley of Summer

Squash, Broccoli and Mushrooms

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-Teir Vanilla Cake for Ceremonial Cutting

Gourmet Cookies (Assorted)
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
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
Miniature Cheese Cake Bites
Éclairs
Key Lime Pie
Lemon Bars
Peanut Butter Bars
Seven Layer Bars
Strudel Bites
Strawberry Shortcake
Tiramisu Layer Cake
Tuxedo Truffle Mousse Cake



Party Platters and Trays

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter with Ranch Dip

Assorted Cheese and Pepperoni
Served with 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 Crostini'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[®]

Wedding - Table Station Package

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip * Garden Vegetable Platter with Ranch Dip
Assorted Cheeses and Pepperoni served with 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 of Summer: Squash, Broccoli and Mushrooms
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)

Dessert

Dessert Table: Mini Bite Size Cheese Cakes, Eclairs, Mousse Shooters, Cream Puffs, Cannoli's,
Petit Fours, Mini Cup Cakes, Assorted Gourmet Cookies and Brownies
2-Tier Vanilla Cake for Ceremonial Cutting
Coffee and Tea

Linen Tablecloths, Linen Napkins and Silverware Included
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)

\$45 per guest

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

This sample menu has a minimum guest count of 50 people. Price is good for events booked in 2022 and 2023.
Price for events booked in 2024 may change, but we guarantee it will not go up by more than 5%.



C Catering With A Personal Touch

Wedding - Plated Dinner Package

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip
Garden Vegetable Platter with Ranch Dip
Assorted Cheeses and Pepperoni Served with Crackers
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 person)

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

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

Dessert Table: Mini Bite Size Cheese Cakes, Eclairs, Mousse Shooters, Cream Puffs, Cannoli's, Petit Fours, Mini Cup Cakes, Assorted Gourmet Cookies and Brownies
2-Tier Vanilla Cake for Ceremonial Cutting
Coffee and Tea Station

Linen Tablecloths, Linen Napkins and Silverware Included
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 sample menu has a minimum guest count of 50 people. Prices are good for events booked in 2022 and 2023. Price for events booked in 2024 may change, but we guarantee it will not go up by more than 5%.

Banquet Buffet Menu

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream
Garden Vegetable Platter
Cocktail Meatballs
Assorted Cheeses and Pepperoni served with Crackers

Buffet

Garden Salad and Assorted Dressings
Fresh Baked Bread and Butter

(Select Your Choice of 3 Entrees)

Stuffed Chicken Breast with Broccoli and Mozzarella Cheese
Chicken Piccata Sautéed in a Lemon Caper Sauce
Rolled Roast Beef with Au Jus and Horseradish Crème
Potato Crusted Cod with Cheddar Cheese
Stuffed Shells with Sauce
Baked Lasagna with Sauce

Choice of Potato
Choice of Vegetable

~ Also Included ~

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

\$35 per guest

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

This sample menu is ideal for a birthday party, shower, family reunion, sports banquet, etc.
Price is good for events booked in 2022 and 2023. Price for events booked in 2024 may change, but we
guarantee it will not go up by more than 5%.



Catering With A Personal Touch

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
- Coffee, Orange Juice, Cranberry Juice, Bottled Water

(Includes Napkins, Plates and Plastic Utensils)

\$8.50 per guest

7.35% Sales Tax

20% Service Charge
(Optional)

(Minimum of 20 Guests)

Hot Breakfast Buffet* - Option 2

- Scrambled Eggs
- Omelet Station
- 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 Napkins, Plates and Plastic Utensils)

\$15.50 per guest

7.35% Sales Tax

20% Service Charge

(Minimum of 50 Guests)



Catering With A Personal Touch

Social Hour Menu

HARVEST TABLE

Fresh Vegetable Crudit 

Assorted Cheeses and Pepperoni served with Crackers

Bruschetta Station

HOR'S D'OEUVRES

(Choose Four)

Eggplant Rollatini, Beef Teriyaki, Cocktail Meatballs,

Bacon-Wrapped Scallops, Sesame Chicken, Sausage Stuffed Mushrooms,

Chicken Peanut Satay (GF), Fried Artichokes, Spring Rolls (GF), Beef Wellington

CARVING STATION

(Choose One)

New York Sirloin, Pork Loin, Roasted Turkey, Honey Glazed Ham

MASHED POTATO BAR

Idaho Mashed Potato

Accompanied by Cheddar Cheese, Bacon, Broccoli, Mushrooms and Sour Cream

DESSERT

Assorted Fresh Baked Cookies and Brownies

BEVERAGES

Coffee and Tea Station

\$38.00 per guest

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



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

FRUIT OPTIONS

Apple, Peach or Pear

\$14.99 per guest

Please include CT Sales Tax of 7.35%

Delivery Charge or 20% Service Charge May Apply

Minimum of 15 Guests/Orders