



Catering With A Personal Touch

Menu Packages for 2027 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.

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



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Butcher

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Cake Decorator



Hors d'oeuvres (Cold)

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

Vegetable Crudit  (GF,VG,V) with Ranch Dip

Artisan Cheeses with Pepperoni (GF)

Served with Crackers

Charcuterie Board \$3

Prosciutto, Salami, Soppressata, Pepperoni, Olives,

Stuffed Cherry Peppers, Figs, Grapes, Marinated

Artichokes, Mushrooms

Served with Toasted Crostini

Bruschetta on Toasted Crostini

Caprese Skewers (GF)

Balsamic Glaze Drizzle

Strawberry Bruschetta

Creamy goat cheese, basil and a balsamic drizzle

Cucumber Bites

Cucumber, herb cream cheese and sliced cherry tomato

Smoked Salmon Canape \$2

Antipasto Skewers \$3

Mozzarella balls, salami, roasted red pepper, artichoke

heart, and green olive

Shrimp Cocktail (GF,DF) with a Zesty Sauce \$3

Beef Tenderloin Crostini \$3

Topped with Horseradish Cream

Hors d'oeuvres (Hot)

Cocktail Meatballs

Pigs in a Blanket

Served with Honey Mustard Sauce

Vegetable Spring Rolls (VG)

Served with Sweet Chili Sauce

Stuffed Mushrooms

Spinach (GF,VG,DF,V)

Spinach and Artichoke (GF,VG,DF,V)

Sausage and Broccoli Rabe (GF,DF)

Beef Teriyaki Skewers (GF)

Chicken Teriyaki Skewers (GF)

Sweet and Sour Chicken Skewers

Sesame Chicken Skewers

Mini Beef Empanadas

Served with Salsa Verde

Mini Chicken Empanadas

Served with Salsa Verde

Spanakopita

Spinach and Feta Triangles

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

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, served with a strawberry blush dressing

Apple Gorgonzola Mixed Green Salad (GF,VG)

Mixed baby greens, apples, gorgonzola cheese, walnuts, dried cranberries with balsamic vinaigrette dressing

Caesar Salad (VG)

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

Spring Greens and Goat Cheese Salad (VG)

Spring greens, strawberries, goat cheese, candied pecans, dried cranberries, with a balsamic vinaigrette

Antipasto Salad (GF) with Toasted Crostini \$2

Genao salami, pepperoni, provolone, grape tomatoes, roasted red peppers, Kalamata olives, pepperoncini, red onion, artichoke hearts, tossed with an Italian vinaigrette

Caprese Salad (GF,VG) \$2

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

Pasta Entrees

Penne Alla Vodka (VG)

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Lasagna \$2

Choice of Sauces:

Marinara

Vodka

Alfredo

Pesto

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
Mushrooms and Marsala Demi-Glace Sauce

Chicken Piccata
Lemon Caper Sauce

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

Sweet Bourbon Seasoned Chicken (GF,DF)

Steak House Seasoned Chicken (GF)

Chicken Parmesan \$1

Chicken Florentine \$2

Stuffed Chicken Breast \$2
Stuffed with Broccoli and Mozzarella Cheese

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

Meat Entrees

Carving and Buffet Options

Marinated Grilled Flank Steak (GF,DF)
Served with Red Wine Demi Sauce

Sirloin Steak with Garlic Butter (GF)

Slow Roasted Angus Top Round (GF,DF)
Served with Red Wine Demi Sauce

New York Strip Steak with Montreal Rub (GF,DF)
Served with Red Wine Demi Sauce

Roast Turkey Breast (GF,DF)
Served with Fruit Chutney (cranberries, peaches,
cherries and strawberries)

Roast Pork Tenderloin (GF,DF)
with Garlic & Rosemary

Stuffed Roast Pork Tenderloin (GF)
with Prosciutto, Spinach, Rosemary, Red Wine Demi

Honey Glazed Ham (GF,DF)

Filet Mignon (GF,DF) in a Red Wine Demi Sauce
(\$MP) served with Horseradish Crème (GF)

Prime Rib with a Red Wine Demi Sauce
(GF,DF) (\$MP)

Available only on a Buffet

Rolls Roast Beef
Served with Red Wine Demi Sauce

Marsala Beef Tips (GF)

Beef Burgundy
Mushrooms, Carrots, Onions in a Red Wine Sauce

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Seafood Entrees

New England Herb Crusted Cod

Parmesan Crusted Cod

Cod Piccata

Honey Bourbon Glazed Salmon (GF,DF) \$1

Salmon with a Wine Sauce \$1

Vegetable Stuffed Sole \$1

Seafood Stuffed Sole \$1

Vegetarian

Eggplant Rollatini (VG)

Eggplant Parmesan (VG)

Stuffed Peppers (GF,VG)

Pasta Primavera (VG,V)

Mushroom Napoleon (VG,V)

Vegetarian Lasagna (VG) \$1
with a White or Red Sauce

Vegetable

Vegetable Medley (GF,VG)

Seasonal Mix

Honey Glazed Carrots (GF,VG)

Green Beans (GF,VG,DF,V)

Garlic and EVOO

Marinated Grilled Vegetable Medley (GF,VG)

Peppers, Green and Yellow Squash,
Carrots and Portobello Mushrooms

Broccoli (GF,VG,DF,V)

with EVOO

Brussel Sprouts (GF,VG,DF) \$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)

House Mashed Potatoes (GF,VG)

Salt, Pepper and Butter

Garlic Mashed Potatoes (GF,VG)

Rice Pilaf (GF)

Scallop Potatoes (GF,DF) \$2

Potato Au Gratin with Rosemary (GF,VG) \$2



Sweets and Savories

Wedding Cakes

Classic Two-Tier Wedding Cake with
Buttercream Finish

Choice of Vanilla or Chocolate Cake
Choice of Vanilla or Chocolate Mousse Filling

Starting at \$300
(Both Tiers feed approx. 60 guests)

Additional Cake Flavors Available +\$50

Additional Fillings Available +\$50
Blueberry, Raspberry, Strawberry, Lemon,
Cannoli Cream, Bavarian Cream, Cream Cheese

Add Fresh or Iced Flowers or Unique Design

Custom Cakes Available
Inspirational Pictures are Encouraged!

Gluten and Dairy Free Desserts

Strawberry Shortcake (GF) \$21/dz
Chocolate Dream Cake (GF) \$21/dz
Chocolate Dipped Strawberries (GF) \$42/dz
Chocolate Chip Cookies (GF,DF) \$21/dz
Madeleines (GF,DF) \$21/dz
Brownies (GF,DF) \$21/dz
Apple Galette (V,DF) \$21/dz

Desserts

Mousse Shooters \$36/dz
Chocolate or Vanilla Mousse in Chocolate Edible Cups

Cannoli \$36/dz

Betsy's Peanut Butter Bites \$30/dz
with a Chocolate Overlay

Brownie Bliss Bites \$24/dz

Assorted Chocolate Petit Fours \$24/dz



Strawberry Shortcake \$16/dz

Cheesecake Cones \$36/dz

French Macarons \$24/dz

Cake Shooters \$36/dz

Cake Pops \$36/dz

Assorted Gourmet Cookies \$16/dz
Hershey Almond Joy, Salted Caramel
Chocolate Chip, Cookies and Crème
Hershey Peanut Butter

Decorative Cupcakes \$36/dz

Lemon Burst Cake \$36/dz

Carrot Cake Slices \$1.50/slice

Tiramisu Layer Cake Slices \$1.50/slice

Crème Brûlée Cheesecake \$1.50/slice

While we offer a variety of desserts within our packages, substitutions can be made - sometimes with additional fees. Additional desserts are available - so if you don't see something you'd like, please ask!

The Intimate Celebration Menu

Perfect for Mirco Weddings

Great menu if you are planning a casual affair with family and friends willing to help!!

Cocktail Hour

Fresh Fruit (GF,VG,V) with Bavarian Cream Dip
Vegetable Crudit  (GF,VG,V) with Ranch Dip
Artisan Cheeses with Pepperoni (GF)
Served with Crackers

Buffet

Garden Salad (GF,VG,V)
Your Choice of Two Dressings (delivered in bottles)
Rolls and Butter
Penne Alla Vodka (VG)
Vegetable Medley (GF,VG)
Tuscan Herb Roasted Potatoes (GF,VG)
Chicken Francaise
Rolled Roast Beef with Red Wine Demi Sauce

Dessert

Strawberry Shortcake
Assorted Gourmet Cookies and Brownie Bliss Bites

~ Also Included ~

Disposable Black Serving Utensils. Food will be in disposable pans or platters.

\$51 per guest for 2027 Events

CT Sales Tax of 7.35%

This menu does not offer chafers, sterno, linen, plates, silverware, coffee or tea service.

Substitutions and additions to the menu can be made.

This menu does not offer set-up, service, or clean-up.

Food will be delivered in hot boxes fully prepared and ready to eat.

Food pans will need to go directly into chafers upon arrival.

Pick-up: No Charge

Delivery Fee: \$150 flat fee (within 20 miles from our location). Will deliver beyond.

Wedding Cakes (10-inch): \$150

Cold drinks and ice are available for non-alcoholic drink station \$3.50 per guest.

This menu has a guaranteed minimum guest count of 25.

Fork & Flair Buffet

Cocktail Hour

Vegetable Crudit  (GF,VG,V) with Ranch Dip
Artisan Cheeses with Pepperoni (GF) and Crackers
Bruschetta with Toasted Crostini
Cocktail Meatballs

Buffet

Garden Salad (GF,VG)
Your Choice of Two Dressings
Rolls and Butter
Penne Alla Vodka (VG)
Honey Glazed Carrots (GF,VG)
Garlic Mashed Potatoes (GF,VG)
Chicken Piccata
Marsala Beef Tips (GF)

Dessert

Strawberry Shortcake
Cannoli, Betsy's Peanut Butter Bites
Assorted Gourmet Cookies and Brownie Bliss Bites
Coffee and Tea Station

~ Also Included ~

Black Tablecloths for Food Stations, Flatware Settings
High-Quality Disposable Plates, Disposable Cups for Water
Water Pitchers and Dinner Menu Cards on Each Table

Set-Up | Clean-Up | Staff

\$64 per guest for 2027 Events

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

This menu has a guaranteed guest count of 50.

Signature Selection Table Station

Cocktail Hour

Fresh Fruit (GF,VG,V) with Bavarian Cream Dip
Artisan Cheeses with Pepperoni (GF) and Crackers
Caprese Skewers (GF) with a Balsamic Glaze Drizzle
Bruschetta with Toasted Crostini
Cocktail Meatballs

Station 1: Salad Station

Mixed Field Green Salad (GF,VG) | Strawberry Salad (GF,VG)
Choice of 2 Salad Dressings | Rolls and Butter

Station 2: Buffet Station

Penne Alla Vodka (VG) | Chicken Piccata
New England Herb Crusted Cod | Vegetable Medley (GF,VG)
Tuscan Herb Roasted Potatoes (GF,VG)

Station 3: Carving Station with Chef (choice of 2)

(Please see page 4 for additional Carving Station Options)

Marinated Grilled Flank Steak (GF,DF) | Roast Turkey Breast (GF,DF) with Fruit Chutney Sauce
Roasted Pork Tenderloin (GF,DF) | Honey Glazed Ham (GF,DF)

Station 4: Dessert Station

Mousse Shooters, Cannoli
Cheesecake Cones, French Macrons
Strawberry Shortcake (GF), Brownie Bliss Bites
Assorted Chocolate Petit Fours
Classic Two-Tier Wedding Cake with Buttercream Finish
Coffee and Tea Station

~ Also Included ~

Black Tablecloths for Food Stations, Flatware Settings
High-Quality Disposable Plates, Disposable Cups for Water
Water Pitchers and Dinner Menu Cards on Each Table
Set-Up | Clean-Up | Staff

\$77 per guest for 2027 Events

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

This menu has a guaranteed guest count of 75.

Comfort and Joy

Cocktail Hour

Charcuterie Board
Artisan Cheeses with Pepperoni (GF) served with Crackers
Vegetable Crudit  (GF,VG,V) with Ranch Dip
Sweet and Sour Chicken Skewers
Cocktail Meatballs

Hand-Passed Appetizers

(Choice of 3. See page 2 for more options)

Bruschetta and Toasted Crostini
Mini Chicken Empanadas Served with Salsa Verde
Spinach and Artichoke Stuffed Mushrooms (GF,VG,DF,V)

Buffet

Apple Gorgonzola Mixed Green Salad (GF,VG)
Balsamic Vinaigrette Dressing
Rolls & Butter
Penne Alla Vodka (VG)
Green Beans (GF,VG,DF,V)
Oven Gold Roasted Potatoes (GF,VG)
Chicken Francaise
Honey Bourbon Glazed Salmon (GF,DF)
Sirloin Steak with Garlic Butter (GF)

Dessert

Mousse Shooters, Cannoli, Cheesecake Cones, French Macrons
Strawberry Shortcake (GF), Brownie Bliss Bites
Assorted Chocolate Petit Fours, Cake Shooters, Decorative Cupcakes
Classic Two-Tier Wedding Cake with Buttercream Finish
Coffee and Tea Station

~ Also Included ~

Black Linen for Food Stations, Flatware Settings
High-Quality Disposable Plates, Disposable Cups for Water
Water Pitchers and Dinner Menu Cards on Each Table

Set-Up | Clean-Up | Staff

\$86 per guest for 2027 Events

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

This menu guaranteed guest count of 75

Optional Additions

Hand-Passed Appetizers

Choice of 3

Base Price \$6.00 per guest

For those with an additional price listed next to the appetizer, please add that price to the base price.

Sushi Platter

California Roll, Veggie Roll

Tuna Avocado Roll, Salmon

Avocado Roll (54 pieces total) (\$MP)

Drink Station

2 Litter Pepsi and Coca-Cola Brands (choice of 4)

Arizona Iced Tea served in Gallons (choice of 2)

Disposable Cups, Ice Bucket, Ice Scoops and Ice

\$3.50 per guest

Glassware and Chinaware

Water Goblet, Appetizer Plate, and Dinner Plate

Champagne Flutes and Wine Glasses are also available for events with 100 guests or less

\$1.25 per item, per guest

Coffee and Tea Station

\$2.50 per guest

Delivery and Service Fees

Delivery Fee: 10%

Delivery and Set-Up: 15%

Full Service: 22%

Trash Removal

\$3.00 per guest

Kindly ensure that your bartender removes all empty cans and bottles.

Wire Rack Chafer and 2 Sterno: \$15

Linen Rentals

White or Black Round Linen Tablecloths (132-inch) for Guest and Cocktail Tables \$22.00 ea

White or Black Round Linen Tablecloths (120-inch) for Guest Tables \$22.00 ea

White or Black Long Linen Tablecloths (4-ft, 6-ft and 8-ft long) \$22.00 ea

White or Black Linen Napkins 20x20 \$1.25 ea

Napkin Rings: Gold or Silver \$0.40 ea

Wedding Cake and Custom Cakes Available

2-Tier Wedding Cake for Ceremonial Cutting starting at \$300.00

Custom cakes are available. Inspirational pictures are always welcome.

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.

FAQ

DO YOU OFFER TASTINGS BEFORE WE PUT DOWN A DEPOSIT?

We would love to schedule a zoom call with you first to learn more about the type of event you are planning. If you are planning a wedding for over 50 guests, we offer a complimentary tasting for 2 - each additional guest is \$20. You will have the opportunity to meet one of our chefs and sample several of our signature dishes and desserts—so come hungry! Tasting room can accommodate up to 6 guests.

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 service and gratuity, plus 7.35% Connecticut sales tax. There is a travel fee for venues and deliveries beyond 45 miles from our location. If your venue does not allow us to leave the trash behind, it is a \$3.00 per guest additional fee.

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 3 are free. We offer child-friendly meals for children ages 4-10 for a fee. Vendors are charged half price (up to the first 4 vendors) 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, and 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 for an additional charge.

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

Yes! All packages are fully customizable. Substitutions and additions can be made.

WHAT IS YOUR 2028 EVENT PRICING?

Catering prices for 2028 have not yet been established. Final pricing will be determined and shared once available. We anticipate a 6% increase.