



Catering With A Personal Touch

Carmela Marie has proudly built a reputation for excellence in off-premises 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'll find a selection of our most popular dishes organized by category. Following that, we've 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

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Robert Anello
Executive Chef

Steve Menard
Chef

Ron Hackett
Sous Chef

Laura Porcelli
Prep Cook



Hors D'Oeuvres (Cold)

Fresh Fruit (VG) with 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 Crackers and Crostini's
(If substituted for the Artisan Cheeses \$1)

Shrimp Cocktail with a Zesty Cocktail Sauce (GF)

Bruschetta

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

Stuffed Breads with Marinara
Pepperoni, Eggplant, Broccoli Rabe, and Spinach
(Served Cold or Hot)

Jumbo Shrimp Cocktail (GF) (\$MP)

Smoked Salmon Canape (GF) (\$MP)

Hors D'Oeuvres (Hot)

Cocktail Meatballs

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

Butternut Squash Shooters (GF, VG)

Bacon Wrapped Scallops (GF)

Artisan Mac & Cheese Shooters (VG)

Spanakopita

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

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 6 weeks prior to your event.



Salads

Antipasto Salad (GF)

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 balsamic vinaigrette

Strawberry Pignoli Salad (GF,VG)

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

Apple Gorgonzola Mixed Green Salad (GF,VG)

Caesar Salad (VG)

Crisp romaine lettuce, croutons, shaved parmesan cheese with creamy Caesar dressing

Spinach Gorgonzola Salad (GF,VG) \$1

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

Chicken Ceasar Salad \$2

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

Waldorf Chicken Salad (GF,VG) \$2

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) \$2

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

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

Pasta Entrees

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Butternut Squash 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

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

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)

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

Slow Roasted Angus Top Round

Marinated Grilled Flank Steak

Sirloin Steak with Garlic Butter

Roast Turkey Breast (GF)

served with a 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 6 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) \$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)
Garlic Mashed Potatoes (GF,VG)
Garlic Rosemary Whipped (GF,VG)
Oven Roasted 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 \$1.50
Potato Gratin with Rosemary (GF,VG) \$2
roasted garlic, parmesan cheese and heavy cream
Risotto with Asparagus and Mushroom (GF) \$2



Sweets and Savories

Carrot Cake
Chocolate Layer Cake
Tiramisu Layer Cake
Chocolate Cream Pie
Chocolate Mousse Pie
Banana Cream Pie
Boston Cream Pie
Chocolate Peanut Butter Pie
Strawberry Shortcake (GF)
Tuxedo Truffle Mousse Cake (GF)
Chocolate Covered Strawberries (GF)
Cake Pops
2-Tier Wedding Cake
3- Tier Wedding Cake
Chocolate or Vanilla
Marble Cake \$50

Price will vary based on filling and decorations.

We offer various fillings.
Fresh flowers and flowers made with
buttercream or icing.

Custom Cakes Also Available
Pictures are always welcome!

Mousse Shooters
Decorative Cup Cakes
Bite Size Cheesecakes
Éclairs
Cream Puffs
Cannoli
Petit Fours
Betsy's Homemade Peanut Butter Bites
with Chocolate
Assorted Gourmet Cookies
Chocolate Chip, Almond Joy, Oatmeal Raisin, Sugar
Brownies
Floral Decorative Cup Cakes
Cheesecake Slices
Miniature Fruit Tarts
Coffee and Tea Station

Please ask if you are interested in additional gluten free or dairy free dessert options.



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 a 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



Catering With A Personal Touch

Enclosed you'll find sample menus to give you an idea of our pricing. Every menu is fully customizable—we'll 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

Fresh Fruit with Bavarian Cream Dip (GF,VG)
Garden Vegetables with Ranch Dip (GF,VG)
Artisan Cheeses served (GF) and Crackers
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

Mini Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli
Betsy's Homemade Peanut Butter Bites
Assorted Cookies and Brownies
Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins
Flatware Settings, White or Black Fitted Tablecloths for Food Stations
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 people.

Signature Selection Table Station

Cocktail Hour

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

Station 1: Salad Station

Antipasto Salad (GF) | Strawberry Pignoli 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

(Choice of two)
Slow Roasted Angus Top Round
Roasted Turkey Breast with a Fruit Chutney Sauce (GF)
Roasted Pork Tenderloin (GF)
Honey Glazed Ham

Station 4: Dessert Station

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes
Cannoli, Petit Fours, Eclairs, 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 Linen Tablecloths for Guest Tables, White or Black Linen Napkins
Flatware Settings, White and Black Fitted Tablecloths for Food Stations
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 people.

Comfort and Joy

Cocktail Hour

Charcuterie Board
Fresh Fruit Platter with Bavarian Cream Dip (GF,VG)
Mini Cheeseburger and Hamburger Sliders
Artisan Macaroni and Cheese Bar with Toppings

Hand Passed Appetizers

Bruschetta
Caprese Skewers
Beef Teriyaki Skewers
Stuffed Mushrooms (GF)

Buffet

Apple Gorgonzola Mixed Green Salad (GF,VG)
Rolls & Butter
Penne Ala 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, Bite Size Cheesecakes,
Betsy's Homemade Peanut Butter Bites,
Eclairs, Cream Puffs, Cannoli, Petit Fours,
Assorted Cookies and Brownies

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins
Flatware Settings, White or Black Fitted Tablecloths for Food Stations
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 requires an over on site and has a guest minimum count of 75.

Plated Perfection

Cocktail Hour

Charcuterie Board
Fresh Fruits with Bavarian Cream Dip (GF,VG)
Garden Vegetables with Ranch Dip (GF,VG)
Cocktail Meatballs
Butternut Squash Ravioli (VG)
Shrimp Cocktail Served with Zesty Cocktail Sauce (GF,DF)

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, Bite Size Cheesecakes, Eclairs, Cream Puffs,
Cannoli, Petit Fours, Cake Pops, Betsy's Homemade Peanut Butter Bites
Chocolate-Dipped Strawberries (GF) Tuxedo Truffle Mousse Cake (GF)
3-Tier Wedding Cake, Coffee and Tea Station, Dinner Menu Cards on each table

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins
Flatware Settings, Glassware and Chinaware
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 requires a kitchen and refrigeration and has a minimum guest count of 100.

The Grand Affair

Cocktail Hour

Charcuterie Board

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

Garden Vegetable Platter with Ranch 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

Antipasto Salad with Bruschetta (GF) * Strawberry Pignoli Salad (GF,VG)

Apple Gorgonzola Salad with Mixed Greens (GF,VG)

Grilled Vegetable Platter (GF,VG) (served cold)

Station 2: Fresh Pasta Bar

Your Choice of Pasta with a Choice of 3 Sauces

Vodka, Marinara, Alfredo and Pesto

Broccoli, Tomatoes, Spinach, Peppers, Squash

Sausage, Chicken, and Shrimp

Sauteed Garlic Slivers, Fresh Minced Basil, Fresh Grated Parmesan Cheese

Station 3: Carving Station

Marinated Grilled Flank Steak

Roasted Pork Tenderloin with a Garlic and Rosemary Rub (GF)

Roasted Breast of Turkey with a Fruit Chutney Sauce (GF,DF)

Assorted French Dinner Rolls

Viennese Table

Mousse Shooters, Tiramisu, Bite Size Cheesecakes, Eclairs, Cream Puffs, Cannoli,

Petit Fours, Cake Pops, Betsy's Homemade Peanut Butter Bites,

Chocolate-Dipped Strawberries (GF) and Tuxedo Truffle Mousse Cake (GF)

Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins

Flatware Settings, Black or White Fitted Tablecloths for all Food Stations

Chinaware and Glassware, Coffee and Tea Service

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 guest minimum of 75 guests.

Breakfast Buffet

Continental Breakfast

- Fresh Fruit Bowl (GF,VG,V)
- Assorted Muffins and Danish
- Mini Croissants and Jelly
- Bagels with Cream Cheese
- Assorted Yogurts with Granola
- Orange Juice, Cranberry Juice, Bottled Water
- Disposable Plates, Disposable Utensils, 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)
- Crepes: Nutella and Fruit Filled
- *Choice of 1:* Scrambled Eggs or Vegetarian Quiche
- *Choice of 2:* Smoked Bacon, Sausage, Ham, Turkey Sausage or Chicken Sausage
- Homestyle Potatoes
- Mini Croissants with Grape Jelly
- Orange, Cranberry Juice, 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

White or Black Linen Napkins (20x20) \$0.55 ea

White Linen Tablecloths (120 in) \$14 ea

Champagne, Water Glass, China Plate: \$1 ea

Chocolate Covered Strawberries or Cookie/Brownie Plater

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 for Guest Tables, White Linen Napkins

Flatware Settings, White or Black Fitted Tablecloths for Food Stations

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 package has a minimum guest count of 50 people.

Optional Additions

Shrimp Cocktail

Served with a Zesty Cocktail Sauce (GF, DF) (\$MP)

Sushi Platter

California Roll, Veggie Roll, Tuna Avocado Roll, Salmon
Avocado Roll (54 pieces total) (\$MP)

Fresh Cooked Pasta Station with Chef

Butternut Squash Ravioli (VG) or Tortellini
Served with 3 Sauces: Marinara, Vodka and Alfredo
Price Based on Menu Package

Hand Passed Appetizers

Choice of Three

Price range \$2-\$3 based on items selected and Menu Package

Pasta "Trio" Station

Baked Ziti, Stuffed Shells and Eggplant Rollatini (VG)
Price based on Menu Package

Glassware and Chinaware

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

Linen Rentals

White or Black Linen Tablecloths (120 inch) for Guest Tables \$14.00 ea
White or Black Linen Napkins 20x20 \$.55 ea
White or Black Fitted Tablecloths (6 long or 8 feet long) for Food Tables \$22.00 ea

Dessert Station

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes,
Betsy's Homemade Peanut Butter Bites,
Eclairs, Cream Puffs, Cannoli, Petit Fours, Assorted Cookies and Brownies
\$6.00

Coffee and Tea Station

Guests of 50-100: \$75.00
Guests of 101-200: \$125.00

Assorted Cookie Platter

36-40 Cookies / \$80.00

Assorted Cookie and Brownie Platter

\$100.00

Optional Additions

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 Covered Strawberries (GF)

\$3.00 each

Dinner Menu Cards for Each Guest (9x4 on Cardstock)

\$.45 per guest

Late Night Bites

BBQ Wings, Cocktail Meatballs, Mac & Cheese

Mini Sliders: Cheeseburger and Hamburgers

Mini Hot Dogs

\$13.00 per guest

Delivery and Service Fees

Delivery Fee: 10%

Delivery and Set-Up: 15%

Full Service: 22%

If venue is more than 55 miles from our location, an additional mileage fee may apply.

FAQ

WHAT IS YOUR PRICING FOR 2026?

Until you are under contract and we receive your deposit, we reserve the right to make price adjustments as warranted by market conditions. We date our menus at the bottom of each page. Certain items will be based on market price once your entrée selections are finalized approximately 20 calendar days prior to your event.

ARE THERE ADDITIONAL CHARGES THAT I SHOULD BE AWARE OF?

You will be charged a 22% service fee which covers gratuity. You will also be charged Connecticut sales tax which is currently at 6.35%. Some venues require caterers to provide additional services such as the set-up and break-down of tables and chairs or trash removal. Please ask your venue what their requirements are for caterers and then we can determine additional fees, if any.

WHAT ARE YOUR PAYMENT TERMS?

A signed contract and an initial non-refundable deposit of 10% is required upon booking to reserve your chosen date. Please make checks payable to Tops Marketplace, which is our parent company. Final payment is due 14 calendar days prior to your event. Any payment made with a credit/debit card will include a 1.5% processing fee and we ask that you make the payment in person.

DO YOU CHARGE FOR CHILDREN AND VENDORS?

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

CAN WE DO A TASTING AND MEET THE CHEF?

Yes, the first 2 people are free. Each additional guest is \$30.00. You will sample several dishes and desserts.

ARE THERE DIETARY ACCOMMODATIONS FOR GUESTS?

Yes, we can accommodate guests that are gluten free, dairy free, vegetarian and vegan. Please make us aware of dietary restrictions at least one month in advance so that we can discuss menu modifications. Many of our dishes can be prepared gluten free and even vegan.

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

Yes, all of these packages are fully customizable. 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 6 weeks prior to your event.

WHAT IS YOUR 2027 EVENT PRICING?

We have not yet finalized our pricing for 2027 events.