



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 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

Janalynne Gius
Event Manager

Betsy Tooker
Co-Owner

Christian Parra
Bakery Manager

Danielle Lord
Cake Decorator



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

(If substituted for the Artisan
Cheese Platter, please add \$2)

Prosciutto, Salami, Soppressata, Pepperoni, Ciliegine,
Assorted Specialty Cheese, Olives, Stuffed Cherry
Peppers, Figs, Grapes, Marinated Artichokes, Mushrooms,
Served with Crostini

Shrimp Cocktail with a Zesty Cocktail Sauce (GF)

Bruschetta (GF) with Crostini

Tomatoes, Fresh Basil, Hummus, Olive Tapenade

Caprese Skewers (GF)
Balsamic Glaze Drizzle

Goat Cheese Crostini with Honey

Raspberry and Brie Phyllo Tart

Prosciutto Wrapped Melon (GF)

Asparagus Tips with Prosciutto (GF)

Beef Tenderloin Crostini \$1
Topped with Horseradish Cream

Smoked Salmon Canape \$1

Smoked Salmon Cucumber Bites \$1

Hors D'Oeuvres (Hot)

Cocktail Meatballs (DF)

Pigs in a Blanket

Beef Teriyaki Skewers (GF)

Korean BBQ Beef Skewers

Chicken Teriyaki Skewers (GF)

Sweet and Sour Chicken Skewers

Sesame Chicken Skewers

Vegetable Spring Rolls (GF, VG)

Stuffed Mushrooms

Spinach (GF, VG)

Spinach and Artichoke (GF, VG)

Sausage (GF)

Beef

Cream Cheese (GF)

Spanakopita

Spinach and Feta Triangles

Mini Beef Empanadas

Artisan Mac and Cheese (VG)

Baked Brie Wrapped in Puff Pastry \$1

Bacon Wrapped Scallops (GF) \$1

Coconut Shrimp with Sweet Chili Sauce \$1

Mini Beef Sliders \$1.50

Mini Pork Sliders \$1.50

Mini Beef Wellington (\$MP)

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

Antipasto Salad (GF) with Crostini
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 a balsamic vinaigrette

Strawberry Salad (GF, VG)
Red and green leaf lettuce, strawberries, goat cheese, pecans, served with a strawberry blush dressing

Apple Gorgonzola Mixed Green Salad (GF, VG)
served with a balsamic vinaigrette

Caesar Salad (VG)
Crisp romaine lettuce, croutons, shaved parmesan cheese served with Caesar dressing

Spinach Gorgonzola Salad (GF, VG) \$1
Baby spinach, gorgonzola cheese, Belgian endive, pears, walnuts tossed with a balsamic vinaigrette

Chicken Caesar Salad \$2
Romaine lettuce, chicken, croutons, parmesan cheese served with Caesar dressing

Waldorf Chicken Salad (GF, VG) \$2
Mixed field greens, chicken, seedless grapes, granny smith apples, candied walnuts, celery and gorgonzola cheese

Cobb Salad (GF) \$2
Lettuce, smoked bacon, avocado, grilled chicken, diced tomatoes, chopped egg, basil and gorgonzola cheese

Caprese Salad (GF, VG) \$2
Fresh mozzarella, local tomatoes & fresh basil with EVOO and balsamic reduction over a bed of baby arugula

Pasta Entrees

Penne Alla Vodka (VG)

Penne Alla Pesto (VG)

Pasta Primavera (VG)

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Baked Ziti with Mariana Sauce

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 sauteed in Butter,
White Wine and Lemon Juice

Sweet Bourbon Seasoned Chicken (GF,DF)

Steak House Seasoned Chicken (GF)

Chicken Parmesan \$0.50

Lightly Breaded Chicken
topped with Marinara and Mozzarella

Chicken Florentine \$1

Baby Spinach in a White Cream Sauce

Stuffed Chicken Breast \$1

Stuffed with Broccoli and Mozzarella Cheese

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

Meat Entrees

Carving Station Options

Marinated Grilled Flank Steak (GF,DF)

Sirloin Steak with Garlic Butter

Slow Roasted Angus Top Round

Roast Turkey Breast (GF)

Served with 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

Marsala Beef Tips

Marsala wine and mushrooms

Beef Burgundy

Mushrooms, Carrots, Onions in a Red Wine Sauce

Sausage and Peppers

Beef Stroganoff

Sauteed in a Creamy Mushroom-based Sauce
served over Egg Noodles

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Seafood Entrees

- New England Herb Crusted Cod
- Parmesan Crusted Cod
- Honey Bourbon Glazed Cod
- Cod Piccata
- Cod with Classic Beurre Blanc Sauce
- Honey Bourbon Glazed Salmon (GF,DF) \$1
- Salmon with a Wine Sauce \$1
- Baked Scrod \$1
- Vegetable Stuffed Sole
- Seafood Stuffed Sole \$1
- Potato Crusted Cod \$1
- Baked Stuffed Shrimp \$2

Vegetarian

- Vegetarian Lasagna (VG)
- Wild Mushroom Lasagna Pinwheel (VG)
- Eggplant Parmesan (VG)
- Eggplant Rollatini (VG)
- Stuffed Peppers (GF,VG)
- Mushroom Napolitan (V)
- Vegan Sheherd's Pie (GF,VG,V)
with plant-based "beef"

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) \$1
Tomato and Yellow Squash
- Brussel Sprouts (GF,VG) \$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)
- Butter Red Potatoes and Parsley (GF,VG)
- House Mashed Potatoes (GF,VG)
Salt, Pepper and Butter
- Garlic Mashed Potatoes (GF,VG)
- Garlic Rosemary Whipped (GF,VG)
- Rice Pilaf (GF)
- Baked Potato (GF,VG) \$1.50
- Scallop Potatoes (GF,DF) \$1.50
- Potato Gratin with Rosemary (GF,VG) \$2



Sweets and Savories

Wedding Cakes

2-Tier Wedding Cake for Ceremonial Cutting

Vanilla or Chocolate

Marble Cake +\$50

Vanilla or Chocolate Mousse Filling

Additional Cake Flavors and Fillings Available

Add Fresh Flowers

or

Flowers can be created with

Buttercream or Icing

Custom Cakes Available

Pictures are always welcome!

Mousse Shooters

Decorative Cupcakes

Éclairs

Cream Puffs

Cannoli

Petit Fours

Brownies

Betsy's Peanut Butter Bites

Chocolate overlay

Assorted Gourmet Cookies

Lemon Blueberry, Salted Carmel, Chocolate Chip,
Cookies and Crème, Sugar, Hershey Almond Joy,
Hershy Peanut Butter,
Oatmeal Chocolate Chip

Gluten Free and Dairy Free Desserts

Strawberry Shortcake (GF)

Tuxedo Truffle Mousse Cake (GF)

Chocolate Covered Strawberries (GF)

Chocolate Chip Cookies (GF,DF)

Madeleines (GF,DF)

Brownie Brownies (GF,DF)

Chocolate Layer Cake (GF,DF)

Vanilla Sprinkle Layer Cake (Gf, DF)

Apple Galette (V)

Floral Decorative Cupcakes

Small \$2.00 ea.

Large \$4.00 ea.

Macaroons

Lemon Burst Cake

Banana Frosted Cake

Mini Berry Tarts

Cake Shooters

Cake Pops

Carrot Cake Slices

Tiramisu Layer Cake

While we offer a variety of desserts within our packages, substitutions are limited and may incur additional fees. Additional desserts are available - so if you don't see something you'd like, please ask!

Fork & Flair Buffet

Cocktail Hour

Fresh Fruit (VG) with Bavarian Cream Dip (GF)
Artisan Cheeses with Pepperoni (GF) and Crackers
Bruschetta with Crostini
Cocktail Meatballs (DF)

Buffet

Garden Salad (GF)
Your Choice of Two Dressings
Rolls and Butter
Penne Alla Vodka
Honey Glazed Carrots (GF, VG)
Oven Roasted Gold Potatoes (GF, VG)
Chicken Piccata
Parmesan Crusted Cod
Marsala Beef Tips

Dessert

Eclairs, Cream Puffs, Cannoli
Betsy's Peanut Butter Bites
Strawberry Shortcake (GF)
Assorted Gourmet Cookies and Brownies
Coffee and Tea Station

~ Also Included ~

White or Black Linen Tablecloths (120in and 132in rounds) for Guest Tables
Folded White or Black Linen Napkins, White or Black Fitted Tablecloths for
Food Stations (6ft and 8ft fitted longs), Flatware Settings, High Quality Disposable Plates
Plastic Cups for Water, Water Pitchers on Each Table
Dinner Menu Cards on Each Table
Set-Up | Clean-Up | Staff

\$59 per guest for 2027 Events

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

This menu has a minimum or guaranteed guest count of 50.

Signature Selection Table Station

Cocktail Hour

Artisan Cheeses with Pepperoni (GF) and Crackers
Fresh Fruit (VG) with a Bavarian Cream Dip (GF)
Shrimp Cocktail with a Zesty Cocktail Sauce (GF,DF)
Bruschetta with Crostini
Cocktail Meatballs (DF)

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

Eggplant Rollatini (GF) | Chicken Marsala
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)

Slow Roasted Angus Top Round | Roasted Turkey Breast with Fruit Chutney Sauce (GF)
Roasted Pork Tenderloin (GF) | Honey Glazed Ham

Station 4: Dessert Station

Mousse Shooters, Decorative Cupcakes, Cannoli
Cream Puffs, Betsy's Peanut Butter Bites, Eclairs
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
Assorted Gourmet Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting
Coffee and Tea Station

~ Also Included ~

White or Black Linen Tablecloths (120in and 132in rounds) for Guest Tables
Folded White or Black Linen Napkins, White or Black Fitted Tablecloths for
Food Stations (6ft and 8ft fitted longs), Flatware Settings, High Quality Disposable Plates
Plastic Cups for Water, Water Pitchers on Each Table
Dinner Menu Cards on Each Table
Set-Up | Clean-Up | Staff

\$69 per guest for 2027 Events

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

This menu has a minimum or guaranteed guest count of 75.

Comfort and Joy

Cocktail Hour

Charcuterie Board with Crostini
Shrimp Cocktail with a Zesty Cocktail Sauce (GF,DF)
Bruschetta (GF) with Crostini
Cocktail Meatballs (DF)
Vegetable Spring Rolls (GF,VG)

Hand-Passed Appetizers

Beef Teriyaki Skewers (GF)
Sweet and Sour Chicken Skewers (GF)
Stuffed Mushrooms (VG)

Buffet

Mixed Field Green Salad (GF,VG)
Choice of 2 Salad Dressings
Rolls & Butter
Penne Alla Vodka
Green Beans (GF,VG,V)
Oven Gold Roasted Potatoes (GF,VG)
Chicken Francaise
Honey Bourbon Glazed Salmon (GF)
Sirloin Steak with Garlic Butter

Dessert

Mousse Shooters, Decorative Cupcakes, Cannoli
Cream Puffs, Betsy's Peanut Butter Bites, Eclairs
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
Assorted Gourmet Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting
Coffee and Tea Station

~ Also Included ~

White or Black Linen Tablecloths (120in and 132in rounds) for Guest Tables
White or Black Linen Napkins, White or Black Fitted Tablecloths for
Food Stations (6ft and 8ft fitted longs), Flatware Settings, High Quality Disposable Plates
Plastic Cups for Water, Water Pitchers on Each Table
Dinner Menu Cards on Each Table
Set-Up | Clean-Up | Staff

\$73 per guest for 2027 Events

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

This menu has a minimum or guaranteed guest count of 75

Plated Perfection

Cocktail Hour

Charcuterie Board with Crostini
Shrimp Cocktail with a Zesty Cocktail Sauce (GF,DF)
Cocktail Meatballs (DF)
Spinach Stuffed Mushrooms (GF,VG)
Beef Tenderloin with Crostini with Horseradish

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) \$68	New England Herb Crusted Cod \$80
Vegetarian Lasagna (GF,VG) \$70	Honey Bourbon Glazed Salmon (GF) \$82
Chicken Marsala \$77	Roast Pork Tenderloin (GF) \$83
Chicken Piccata \$77	Marinated Grilled Flank Steak \$84
Chicken Francaise \$77	Prime Rib (GF) \$MP
Vegetable Stuffed Sole \$79	Filet Mignon (GF) \$MP

One Choice of Vegetable and One Choice of Potato for all Entrees

Dessert

Mousse Shooters, Floral Decorative Cupcakes, Eclairs, Cream Puffs, Macaroons
Cannoli, Petit Fours, Betsy's Peanut Butter Bites, Chocolate-Dipped
Strawberries (GF), Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
2-Tier Wedding Cake for Ceremonial Cutting and Coffee and Tea Station

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins, Silver Napkin Rings,
Flatware Settings, Chinaware Appetizer and Dinner Plate, Water Goblet, Water Pitchers,
Set-Up | Clean-Up | Staff

Pricing for 2027 Events

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

This menu has a minimum or guaranteed guest count of 65.

The Grand Affair

Cocktail Hour

Stationary Appetizers:

Charcuterie Board with Crostini
Artisan Cheeses with Pepperoni (GF)
Shrimp with a Zesty Cocktail Sauce (GF,DF)
Bruschetta and Crostini
Cocktail Meatballs (DF)

Hand-Passed Appetizers:

(Choice of 3 - please see page 2 for more options)

Beef Tenderloin Crostini
Smoked Salmon Cucumber Bites (GF)
Spinach and Artichoke Stuffed Mushrooms

Dinner Station 1: Salad

(Choice of 3 Salads and 4 Dressings - please see page 3 for more options)

Antipasto Salad (GF) with Crostini, Mixed Field Greens (GF, VG)
Strawberry Salad (GF, VG)

Dinner Station 2: Fresh Pasta Bar with Chef

(Choice 1 Pasta and 3 Sauces)

Vodka, Marinara, Alfredo and Pesto
Broccoli, Tomatoes, Spinach, Sausage, Chicken, and Shrimp
Sautéed Garlic Slivers, Fresh Minced Basil, Fresh Grated Parmesan Cheese

Dinner Station 3: Carving Station with Chef

(Choice of 2 - see page 4 for more options)

Marinated Grilled Flank Steak
Roast Breast of Turkey with a Fruit Chutney Sauce (GF, DF)
French Bread and Butter

Dessert

Mousse Shooters, Cannoli, Petit Fours, Eclairs, Cream Puffs
Besty's Peanut Butter Bites, Macaroons, Cake Shooters
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)
Chocolate-Dipped Strawberries (GF) and 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), Silver Napkin Rings, Flatware Settings,
Chinaware Appetizer and Dinner Plate, Water Goblet
All 3 Diner Stations Staffed for 60 minutes for 75-100 guests and 90 minutes for 101-150 guests.

\$83 per guest for 2027 Events

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

This menu has a minimum or guaranteed guest count of 75.

Breakfast Buffet

Continental Breakfast

- Fresh Fruit Bowl (GF, VG, V)
- Mini Muffins
- Mini Croissants
- NY Style Crumb Cake
- Apple Caramel Crumb Cake
- Orange, Cranberry Juice, and Water
- Disposable Plates, Plasticware, and Paper Napkins

Optional Additions

Breakfast Sandwiches: English muffin, egg, cheese, and choice of ham, bacon, or sausage \$6.50 ea

Breakfast Sandwiches: Fresh hard roll or croissant, egg, cheese, and choice of ham, bacon, or sausage \$7.50 ea

\$19 per guest

7.35% Sales Tax

10% Delivery Fee

(Minimum of 20 Guests)

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
- Crumb Cake - Choice of NY Style, Apple Caramel or Raspberry
- Mini Muffins and Croissants - 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

Optional Additions

Personal Omelet Station with Chef \$8 per guest

Crepes with Nutella, Fruit or Cheese with Chef \$6 per guest

Assorted Fruit and Cheese Danish and other desserts available

Yogurt and Granola

\$29 per guest

7.35% Sales Tax

22% Service Charge

(Minimum of 50 Guests)

Office Bites and Lunches

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

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, and Egg

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

Love in Bloom Buffet

Bridal and Baby Showers

Buffet

Strawberry Salad (GF, VG)
Rolls and Butter
Penne Alla Vodka (VG)
Green Beans (GF, VG, V)
Tuscan Herb Roasted Potatoes (GF, VG)
Eggplant Rollatini (VG)
Chicken Francaise

Dessert

Eclairs, Cream Puffs, Cannoli
Decorative Cupcakes
Strawberry Shortcake (GF)
Assorted Gourmet Cookies
Coffee and Tea Station

~ Also Included ~

Paper Napkins, Flatware Settings
High Quality Disposable Plates
Plastic Cups for Water and Water Pitchers

Set-Up | Clean-Up | Staff

\$49 per guest for 2027 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.

Drink Station

\$3 per guest

2 Litter Pepsi and Coca-Cola Brands (choice of 3)
Arizona Iced Tea served in Gallons (choice of 1)
Bottles of Water and Plastic Cups

This menu is not available for weddings.

Sprinkles & Smiles

A Perfect Fit for Kids' Birthday Parties!

Buffet

Garden Salad (GF, VG)

Choice of Salad Dressing

Rolls and Butter

Baked Ziti with Marinara Sauce

Italian Style Meatballs

Breaded Chicken Strips

(Ketchup and Honey Mustard)

Macaroni and Cheese

Dessert

Decorative Cupcakes or Cookies

~ Also Included ~

Wire Rack Chafing Dishes, Sterno, Serving Utensils

Disposable Plates, Paper Napkins and Plasticware

\$24 per guest for 2027 Events

Pick-up: No Charge

Delivery: 10%

CT Sales Tax of 7.35%

Drink Station

\$3 per guest

2 Litter Pepsi and Coca-Cola Brands (choice of 3)

Arizona Iced Tea served in Gallons (choice of 1)

Bottles of Water and Plastic Cups

Custom Cakes Available for an additional Fee

This menu has a minimum or guaranteed guest count of 25.

This menu is not available for weddings.

Optional Additions

Hand-Passed Appetizers

Choice of Three

\$5.00 per guest for items
without an additional listed price

Sushi Platter

California Roll, Veggie Roll

Tuna Avocado Roll, Salmon

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

Fresh Cooked Pasta Station with Chef

Your Choice of Pasta and 3 Sauces:

Price Based on Menu Package.

Coffee and Tea Station

Guests of 50-100: \$75.00

Guests of 101-200: \$125.00

Trash Removal

\$3.00 per guest

Kindly ensure that your bartender removes all
empty cans and bottles as this is not included.

Basic Dessert Station

Eclairs, Cream Puffs, Cannoli

Assorted Gourmet Cookies and Brownies
\$5.00 per guest

Assorted Cookie Platters

Small Tray (18-20 cookies): \$40.00

Medium Tray (28-30 cookies): \$60.00

Large Tray (36-40 cookies): \$80.00

Assorted Cookie and Brownie Platter

\$2.50 per guest

Chocolate Dipped Strawberries (GF)

\$3.00 each

Glassware and Chinaware

Water Goblet, Appetizer Plate, and Dinner Plate

\$1.25 per item, per guest

Delivery and Service Fees

Delivery Fee: 10%

Delivery and Set-Up: 15%

Full Service: 22%

Linen Rentals

White or Black Linen Tablecloths (132-inch) for Guest Tables \$25.00 ea

White or Black Linen Tablecloths (120-inch) for Guest Tables \$20.00 ea

White or Black Fitted Tablecloths (6-ft and 8-ft long) for Food Tables \$20.00 ea

White or Black Linen Napkins 20x20 \$1.25 ea

Wedding Cake and Custom Cakes Available

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

Custom cakes are available. Pictures are 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 call with you first to learn more about the type of event you are planning and your taste preferences. If you are planning a wedding and decide to move forward, we offer a complimentary tasting for up to two people - 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! Tastings are held Monday through Wednesday, and we can accommodate two couples per session.

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.

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 4 are free. We offer child-friendly meals for children ages 4-10 for a fee. Vendors are charged at half price (up to 5 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. Some substitutions may incur an additional per-guest charge.

WHAT IS YOUR 2028 EVENT PRICING?

Catering prices for 2028 have not yet been established. Final pricing will be determined and shared once available.