



Catering With A Personal Touch

Thank you for considering Carmel Marie. We are a full-service caterer with over 35 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 buds and budget. After all, Carmela Marie is Catering with a Personal Touch!

Schedule a free tasting today and meet our chef!



Carmela Marie

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Chef

Ron Hackett
Sous Chef

Laura Porcelli
Prep Cook



Hors D'Oeuvres (Cold)

Fresh Fruit with Bavarian Cream Dip (GF)

Garden Vegetables 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 with Grape Tomatoes, Ciliegini,
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

Jumbo Shrimp Cocktail (GF) MP

Smoked Salmon Canape (GF)

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

Hors D'Oeuvres (Hot)

Cocktail Meatballs

Beef Teriyaki Skewers

Mini Beef Wellington

Sesame Chicken Skewers

Chicken Peanut Satay Skewers

Vegetable Spring Rolls (GF, Veg)

Spinach and Artichoke (GF, Veg)
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, Veg)

Bacon Wrapped Scallops (GF)

Artisan Mac & Cheese Shooters (Veg)

Spanakopita

Mini Hamburger and Cheeseburger Sliders \$2

Lobster Mac & Cheese Shooters (Veg) \$1

Mango Chile Salmon (GF) \$1

Mini Crab Cake with Remoulade \$1

Coconut Shrimp \$1
Sweet Chili Sauce

Vegan Risotto Balls (Veg) \$2

Potato or Risotto Croquettes \$2

Grilled Baby Lamb Chops (GF) \$4

If you select one of our menus, you're welcome to make substitutions.

Please note that some items may incur an additional charge.

Dietary and special meal requirements are available upon request.



Salads

Antipasto Salad (GF)

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

Garden Salad (GF,VG)

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

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

Caesar Salad

Romaine lettuce, croutons, parmesan cheese served with Caesar dressing

Spinach Gorgonzola Salad (GF,VG) \$1

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

Tomato and Mozzarella Salad (GF,VG) \$1

Sliced tomatoes, sliced fresh mozzarella and EVOO

Seafood Salad (GF) \$3

Shrimp, scallops, imitation crab and lemon slices

Pasta Entrees

Stuffed Shells

Eggplant Parmesan (VG)

Eggplant Rollatini (VG)

Vegetarian Lasagna (VG)

Penne Alla Vodka

Lasagna

Baked Ziti

Baked Manicotti

Butternut Squash Ravioli

Tortellini

Cheese Ravioli

Penne Alla Pesto

Choice of Sauces:

Marinara

Vodka

Alfredo

Pesto

Pesto Mushroom

Bolognese

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | V = Vegan

If you select one of our menus, you're welcome to make substitutions.

Please note that some items may incur an additional charge.

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)

Chicken Florentine \$1
Baby Spinach in a White Cream Sauce

Chicken Cacciatore (GF) \$1

Marinated Chicken Cutlets

Chicken Scarpariello \$1

Chicken Parmesan \$0.50
Lightly Breaded Chicken
topped with Marinara and Mozzarella

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

Filet Mignon with a Red Wine Demi Sauce (GF)
served with Horseradish Crème

Roasted 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 and Spinach topped with a
rosemary red wine demi

Honey Glazed Ham (GF)

Prime Rib (GF) \$2

Beef Wellington \$6
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 and
served over egg noodles

Marsala Beef Tips
Marsala wine and mushrooms

Marinated Flank Steak

Veal Medallions \$1
Served with Wild Mushrooms in Cream

Sausage and Peppers

Sheppard's Pie

Some of these dishes can be prepared so that they are GF.

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | V = Vegan

If you select one of our menus, you're welcome to make substitutions.
Please note that some items may incur an additional charge.



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

Vegetable*

Vegetable Medley (GF,VG)
Seasonal Mix
Honey Glazed Carrots (GF,VG)
Green Beans (GF,VG,V)
Garlic and EVOO
Marinated Grilled Vegetables (GF,VG)
Broccoli (GF,VG,V)
with EVOO
Brussel Sprouts (GF,VG) \$1
Honey, Bacon and Brown Sugar
Sautéed Zucchini (GF,VG)
Tomato and Yellow Squash
Vegetables and Grilled Tofu (GF,VG,V) \$1
Balsamic Glaze
Roasted Vegetable Napoleon (GF,VG) \$1.50

Potato

Tuscan Herb Roasted Potatoes (GF)
Garlic Mashed Potatoes (GF)
Garlic Rosemary Whipped (GF)
Oven Roasted Potatoes (GF)
Tri-Color Oven Roasted Potatoes (GF)
Butter Red Potatoes and Parsley (GF)
Rice Pilaf (GF)
Sweet Potato Mashed (GF) \$1
Baked Potato (GF) \$1
Scallop Potatoes \$1.50
Asparagus and Mushroom Risotto (GF) \$2

*Vegetable options can be vegan with a butter substitute.
GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | V = Vegan



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

Price will vary based on filling and decorations.

Marble Cake additional \$50.00

Pictures are always welcome

Custom Cakes

Mousse Shooters

Decorative Cup Cakes

Bite Size Cheesecakes

Éclairs

Cream Puffs

Cannoli

Petit Fours

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 Gluten Free or Dairy Free Desserts.



Late Night Bites

Sliders

Served with Rolls and Coleslaw

BBQ Pulled Pork (GF)

BBQ Beef Brisket Sliders (GF)

BBQ Chicken (GF)

Pulled Pork Sandwiches

Pretzel Bar Bites

Pretzel Bites, Cheese Sauce, Mustard,
Cinnamon and Sugar

\$9.00 per person (must have oven)

Fried Chicken Wings

Buffalo, BBQ, Teriyaki, or Herb

\$9.50 lb

Mashed Potato Bar

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

Macaroni and Cheese

Lobster Mac and Cheese

Chili

BBQ Baby Back Ribs

Fruit Kabobs (GF, Veg)

Balls of Cantaloupe, Honeydew Melon,
Watermelon and Blackberries

Wrap Platter

12 Inch Wraps Sliced in Half

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

Class Cold Cut Platter with Kaiser Rolls

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

\$7.50 per guest

Boar's Head Premium Platter \$9.00 per guest
(10 person minimum)

Condiment Platter

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

\$2.00 per guest

Stuffed Finger Sandwich Platter

Soft Rolls Filled with Gourmet Salads

\$36.00/dozen



Catering With A Personal Touch

We would be honored to cater your event!

Sample menus are included next to give you an idea of our pricing. All menus are customizable. We will work with you to create a menu to meet your taste buds and budget. Thank you for considering Carmela Marie.

Fork & Flair Buffet

Cocktail Hour

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

Buffet

Garden Salad (GF) Croutons
Choice of Ranch and Italian Dressing
Bread and Butter
Stuffed Shells
Honey Glazed Carrots (GF,VG)
Garlic Mashed Potatoes (GF)
Chicken Piccata
Parmesan Crusted Cod
Rolled Roast Beef with a Red Wine Demi (GF,DF)
Served with Horseradish Crème (GF)

Dessert

Mini Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli
Assorted Cookies and Brownies
Coffee 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 Polystyrene Disposable Plates, Plastic Cups for Water
Water Pitchers for Each Table
Set-Up | Clean-Up | Staff

\$52 per guest for 2025 and 2026 Weddings

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

This package has a minimum guest count of 50 people.

Signature Selection Table Station

Cocktail Hour

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

Station 3: Carving Station

Filet Mignon with a Red Wine Demi served with Horseradish Crème (GF)
Roasted Turkey Breast with a Fruit Chutney Sauce (GF)

Station 4: Dessert Station

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli, Petit Fours
Assorted Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting, Coffee Station

~ Also Included ~

White Linen Tablecloths for Guest Tables, White or Black Linen Napkins
Flatware Settings, Black Fitted Tablecloths for Food Stations
High Quality Polystyrene Disposable Plates, Plastic Cups for Water
Water Pitchers for Each Table
Dinner Menu Cards

Set-Up | Clean-Up | Staff

\$63 per guest for 2025 and 2026 Weddings

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

This package has a minimum guest count of 75 people.

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

Strawberry Pignoli Salad (GF)
Rolls and Butter

Main Course

Choice of 3 with the Price Per Guest

Eggplant Parmesan (Veg) \$73	New England Herb Crusted Cod \$85
Vegetarian Lasagna (Veg, GF) \$73	Honey Bourbon Glazed Salmon (GF) \$90
Chicken Marsala \$79	Baked Stuffed Shrimp \$100
Chicken Piccata \$79	Roast Pork Tenderloin (GF) \$95
Chicken Florentine \$79	Prime Rib (GF) \$105
Chicken Cordon Bleu \$85	Filet Mignon (GF) \$117

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,
Chocolate Covered Strawberries, 3-Tier Wedding Cake
Coffee and Tea Station

~ 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 Weddings

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

This menu requires a full kitchen and has a minimum guest count of 100.

The Grand Affair

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip (GF,VG)
Garden Vegetable Platter with Ranch Dip (GF,VG)
Artisan Cheeses Served with Pepperoni (GF) and Crackers
Cocktail Meatballs

Hand Passed Appetizers (3) Options (*more selections available*)
Stuffed Mushrooms (VG) * Chicken Peanut Satay * Bruschetta (GF,VG)

Station 1: Salad

Antipasto Salad (GF) * Tomato and Mozzarella Platter (GF,VG)
Grilled Vegetable Platter (GF,VG) (*served cold*)
Apple Gorgonzola Salad with Mixed Greens (GF,VG)

Station 2: BBQ Sliders

BBQ Pork (GF) * BBQ Beef Brisket (GF) * BBQ Chicken (GF)
Served with Rolls and Coleslaw (GF,VG)

Station 3: Carving Station

Filet Mignon with a Red Wine Demi and Horseradish Crème (GF)
Roasted Pork Tenderloin with a Garlic and Rosemary Rub (GF)
Roasted Breast of Turkey with a Fruit Chutney Sauce (GF, DF)
Served with Dinner Rolls for Making Sandwiches and Butter Chip

Ice Cream Sundae Bar

Your Choice of (4) 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

~ Also Included ~

White Linen Tablecloths for Guest Tables * White or Black Linen Napkins
Flatware Settings * Black Fitted Tablecloths for all Food Stations
High Quality Polystyrene Disposable Plates, Plastic Cups for Water
Water Pitchers for each table, Coffee Service
* Set-up * Clean-Up * Staff

\$62 per guest for 2025 and 2026 Weddings

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

This menu has a guest minimum of 75.

Comfort and Joy

Hors D'Oeuvres

Garden Vegetable Platter with Dill Dip (GF,VG)
Charcuterie Board
Stuffed Mushrooms, Spinach and Feta Triangles
Bacon Wrapped Scallops and Baked Brie in Pastry
Cheeseburger and Hamburger Mini Sliders and Mac & Cheese Bar with Toppings

Buffet

Rolls & Butter and Caesar Salad
Penne Ala Vodka
Vegetable Medley (GF,VG)
Oven Roasted Potatoes (GF)
Chicken Francaise
Honey Bourbon Glazed Salmon (GF)
Filet Mignon with a Red Wine Demi and Horseradish Crème (GF) with a Carver

\$67 per guest for 2025 and 2026 Weddings

~ Also Included ~

White Linen Tablecloths for Guest Tables * White or Black Linen Napkins
Flatware Settings * White or Black Fitted Tablecloths for all Food Stations
High Quality Polystyrene Disposable Plates
Water Pitchers, Plastic Cups for Water
Wedding Menu Cards
Set-up * Clean-Up * Staff

Dessert

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli, Petit Fours, Assorted Cookies and Brownies
\$5.00 per guest

Late Night Bite

Pretzel Bar Bites with Cheese Sauce, Mustard, Cinnamon and Sugar
\$9.00 per guest

Must have an oven. Staff charge of \$150 (if desired)

Glassware and Chinaware

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

(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.

Breakfast Menus

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

(Includes: Paper Napkins, Plates and Plastic Utensils)

\$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 \$6.00 ea

Breakfast Sandwiches: Fresh hard roll or croissant, egg, cheese, and choice of ham, bacon, or sausage \$7.00 ea

Hot Breakfast Buffet

- Fresh Fruit Bowl (GF,VG,V)
- Mini Croissants and Jelly
- Scrambled Eggs or Vegetarian Quiche
- Homestyle Potatoes
- Choice of 2: Smoked Bacon, Sausage, Ham, Turkey Sausage, or Chicken Sausage
- Orange Juice, Cranberry Juice, Bottled Water
- Coffee and Tea

(Includes: Paper Napkins, Plates and Plastic Utensils)

\$25 per guest

7.35% Sales Tax

22% Service Charge

(Minimum of 50 Guests)

Optional Additions

Shrimp Cocktail

Served with a Zesty Cocktail Sauce (GF,DF)

\$2.00 per guest

Sushi Platter

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

\$50.00 per platter

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

\$2.00 per guest

Pasta "Trio" Station

Baked Ziti, Stuffed Shells and Eggplant Rollatini (VG)

Priced 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 for Guest Tables \$8.00 ea

White or Black Linen Napkins \$.50 ea

White or Black Fitted Tablecloths for Food Tables \$8.00 ea

Dessert Station

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli, Petit Fours, Assorted Cookies and Brownies

\$5.00 per guest

Coffee and Tea Station

Guests of 50-100: \$50.00

Guests of 101-200: \$75.00

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 Varies

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 (9x4 on Cardstock)

\$.45 per guest

Late Night Bites

BBQ Wings, Cocktail Meatballs, Mac & Cheese

Mini Sliders: Cheeseburger and Hamburgers

Mini Hot Dogs

\$12.00 per guest

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

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 the meal and desserts. You may take the remaining food home.

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 2 months in advance so that we can discuss menu modifications if needed.

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

Yes, these packages are customizable. Many options can be swapped at no additional charge.

CHILDREN'S PRICING?

Children under the age of 4 are free. We offer a reduced plate charge and food options for children under 10 years old. Kid-friendly options are available.

HOW LONG DO YOU NEED FOR SET UP?

Typically, only 2 hours, but may vary based on venue and menu. Clean-up takes about an hour.

DO YOU MAKE WEDDING CAKES?

Yes, we make custom cakes and will decorate to your specifications. Pictures are welcome! Prices do vary based on cake filling, size, and decorations.

DO I PAY FOR MY VENDORS TO HAVE A MEAL?

We will feed up to 5 vendors for free. Additional vendors will be charged at a reduced rate.

HOW DO WE SECURE OUR DATE?

Your date is secured when you mail in a signed contract along with a non-refundable deposit of 10%. Please make checks payable to Tops Marketplace, which is our parent company.

WHEN ARE ENTREE SELECTIONS AND THE FINAL GUEST COUNT DUE?

Entrée selections and a final guest count are due 20 calendar day prior to your event. We will then send you the final bill.

WHEN IS FINAL PAYMENT DUE?

Final payment is due two weeks or 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 come to our location to make the payment.

WHAT ARE YOUR PRICES FOR 2027?

We have not decided on our pricing for 2027 weddings. Given the direction of food costs, there will be an increase. Certain items such as beef and fish will be market priced.