



Catering With A Personal Touch

## Menu Packages for 2026 and 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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Sous Chef

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Event Manager

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Assistant Event  
Manager

**Danielle Lord**  
Cake Decorator

**Ben Cossette**  
Butcher



## *Hors d'oeuvres (Cold)*

Fresh Fruit with Bavarian Cream Dip (GF, VG)

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

Shrimp with Zesty Cocktail Sauce (GF)

Artisan Cheeses with Pepperoni (GF)

Served with Crackers

Charcuterie Board \$3

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

(If substituted for the Artisan Cheeses \$2)

Bruschetta on Toasted Crostini

Fresh Mozzarella, Tomato & Basil Skewers (GF)

Balsamic Glaze Drizzle

Prosciutto-Wrapped Asparagus Tips (GF)

Smoked Salmon Canape \$1.50

Smoked Salmon Cucumber Bites \$1.50

Beef Tenderloin Crostini \$1.50

Topped with Horseradish Cream

## *Hors d'oeuvres (Hot)*

Cocktail Meatballs

Franks in Puff Pastry

Served with Honey Mustard Sauce

Beef Teriyaki Skewers (GF)

Chicken Teriyaki Skewers (GF)

Sweet and Sour Chicken Skewers

Sesame Chicken Skewers

Vegetable Spring Rolls (GF, VG)

Served with Sweet Chili Sauce

Stuffed Mushrooms

Spinach (GF, VG)

Spinach and Artichoke (GF, VG)

Sausage (GF)

Spanakopita

Spinach and Feta Triangles

Mini Beef Empanadas

Served with Chimichurri Sauce

Mini Chicken Empanadas

Served with Chimichurri Sauce

Baked Brie Wrapped in Puff Pastry \$1

Raspberry & Brie Phyllo Tart \$1

Coconut Shrimp \$1

Served with Sweet Chili Sauce

Fig & Fontina Phyllo Triangles \$1

Goat Cheese and Honey Phyllo Triangles \$1

Wagyu Beef Franks in a Blanket \$1

Beef Wellington Puff Pastry \$2

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 Toasted 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, 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)

Stuffed Shells (VG)

Baked Manicotti (VG)

Cheese Ravioli (VG)

Penne Alla Pesto (VG)

Baked Ziti

Tri Color 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  
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 \$1.50
- Chicken Florentine \$1.50
- 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 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)
- Roasted Pork Tenderloin (GF)  
With Garlic & Rosemary
- 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 Red Wine Demi Sauce
- Marsala Beef Tips
- Beef Burgundy  
Mushrooms, Carrots, Onions in a Red Wine Sauce
- Beef Stroganoff  
Sauteed in a Creamy Mushroom-based Sauce  
served over Egg Noodles
- Roasted Turkey Breast with Rosemary Jus
- Roasted Pork Tenderloin (GF)  
With Garlic & Rosemary

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.



## Seafood Entrees

New England Herb Crusted Cod

Parmesan Crusted Cod

Honey Bourbon Glazed Cod

Cod Piccata

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

Salmon with a Wine Sauce \$1

Vegetable Stuffed Sole

Seafood Stuffed Sole \$1

## 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

Brussel Sprouts (GF,VG) \$1

Honey, Bacon and Brown Sugar

## Vegetarian

Eggplant Rollatini (VG)

Vegetarian Lasagna (VG)

with a White or Red Sauce

Eggplant Parmesan (VG)

Stuffed Peppers (GF,VG)

Mushroom Napoleon (VG,V)

Vegan Sheherd's Pie (GF,VG,V)

with plant-based "beef"

## 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)

Baked Potato (GF,VG) \$1.50

Scallop Potatoes (GF,DF) \$1.50

Potato 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) \$16/dz slices

Tuxedo Truffle Mousse Cake (GF) \$16/dz slices

Chocolate Dipped Strawberries (GF) \$36/dz

Chocolate Chip Cookies (GF,DF) \$18/dz

Madeleines (GF,DF) \$18/dz

Brownies (GF,DF) \$16/dz

Apple Galette (V) \$16/dz slices

### Desserts

Mousse Shooters \$30/dz  
Chocolate or Vanilla Mousse in Chocolate Edible Cups

Cannoli \$30/dz

Betsy's Peanut Butter Bites \$14/dz  
with a Chocolate Overlay

Brownie Mousse Bites \$12/dz

Assorted Chocolate Petit Fours \$20/dz



Éclairs \$5/dz

Cream Puffs \$5/dz  
Plain and Chocolate Covered

Mini Cheesecake Cones \$27/dz

Macaroons \$12/dz

Cake Shooters \$18/dz

Cake Pops \$16/dz

Assorted Gourmet Cookies \$14/dz  
Lemon Blueberry, Salted Carmel, Chocolate Chip,  
Cookies and Crème, Hershey Almond Joy,  
Hershey Peanut Butter

Decorative Cupcakes \$30/dz

Lemon Burst Cake \$1.50 pp

Banana Frosted Cake \$1.50 pp

Carrot Cake \$1.50 pp

Tiramisu Layer Cake \$1.50 pp

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!

# The Intimate Celebration Menu

Perfect for Mirco Weddings

## *Cocktail Hour*

Fresh Fruit with Bavarian Cream Dip (GF, VG)

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

Artisan Cheeses with Pepperoni (GF)

Served with Crackers

Cocktail Meatballs

## *Buffet*

Garden Salad

Your Choice of Two Dressings (in bottles)

Rolls and Butter

Penne Alla Vodka

Vegetable Medley (GF, VG)

Tuscan Herb Roasted Potatoes (GF, VG)

Chicken Francaise

Rolled Roast Beef with a Red Wine Demi (GF)

## *Dessert*

 clairs, Cream Puffs, Cannoli

Assorted Gourmet Cookies

Brownie Mousse Bites

## *~ Also Included ~*

Wire Rack Chafers (6), Sterno (11), Plastic Serving Utensils

All food in disposable pans or platters.

***\$44 per guest for 2026 and 2027 Events***

CT Sales Tax of 7.35%

This menu does not offer metal chafers, linens, chinaware, coffee or service.

Substitutions and additions to the menu can be made.

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

Pick-up: No Charge

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

Custom Cakes Available. Cold Drinks Available.

This menu has a guaranteed guest count of 25.

# Fork & Flair Buffet

## *Cocktail Hour*

Fresh Fruit (VG) with Bavarian Cream Dip (GF)  
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  
Honey Glazed Carrots (GF, VG)  
Oven Roasted Gold Potatoes (GF, VG)  
Chicken Piccata  
Marsala Beef Tips

## *Dessert*

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

## *~ Also Included ~*

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

Set-Up | Clean-Up | Staff

***\$59 per guest for 2026 and 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*

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

Eggplant Rollatini (GF,VG) | 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)

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

## *Station 4: Dessert Station*

Mousse Shooters, Cannoli, Cream Puffs, Éclairs  
Betsy's Peanut Butter Bites, Macaroons  
Tuxedo Truffle Mousse Cake (GF), Brownie Mousse Bites  
Assorted Chocolate Petit Fours  
Classic Two-Tier Wedding Cake with Buttercream Finish  
Coffee and Tea Station

## *~ Also Included ~*

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

***\$71 per guest for 2026 and 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 with Toasted Crostini  
Shrimp with Zesty Cocktail Sauce (GF,DF)  
Bruschetta with Toasted Crostini  
Cocktail Meatballs  
Vegetable Spring Rolls (GF,VG)

## Hand-Passed Appetizers

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

Beef Teriyaki Skewers (GF)  
Sweet and Sour Chicken Skewers  
Spinach 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, Cannoli, Cream Puffs, Éclairs, Betsy's Peanut Butter Bites,  
Macaroons, Tuxedo Truffle Mousse Cake (GF), Brownie Mousse Bites  
Assorted Chocolate Petit Fours and Cheesecake Cones  
Classic Two-Tier Wedding Cake with Buttercream Finish  
Coffee and Tea Station

## *~ Also Included ~*

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

Set-Up | Clean-Up | Staff

***\$77 per guest for 2026 and 2027 Events***

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

This menu guaranteed guest count of 75

# The Grand Affair

## *Cocktail Hour*

*(60-90 minutes)*

### Stationary Appetizers

*(Choice of 5. See page 2 for more options)*

Charcuterie Board with Toasted Crostini  
Artisan Cheeses with Pepperoni (GF) served with Crackers  
Jumbo Shrimp with Zesty Cocktail Sauce (GF,DF)  
Beef Tenderloin Crostini with Horseradish Cream  
Prosciutto-Wrapped Asparagus Tips (GF)

### Hand-Passed Appetizers

*(Choice of 4. See page 2 for more options)*

Bruschetta with Toasted Crostini  
Goat Cheese and Honey Phyllo Triangles  
Wagyu Beef Franks in a Blanket  
Spinach and Artichoke Stuffed Mushrooms (VG)

## *Station 1: Salad*

Romaine Lettuce and Mixed Field Greens  
Dried Cranberries, Strawberries, Mandarin Oranges, Shredded Carrots  
Grape Tomatoes, Bell Peppers, Croutons  
Fresh Grated Parmesan Cheese and Feta Cheese  
Marinated Grilled Flank Steak  
Ranch, Strawberry Blush, and Balsamic Vinaigrette

## *Station 2: Fresh Pasta Bar with Chef*

*(Choice of 1 Pasta and 3 Sauces. See page 3 for more options)*

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

## *Station 3: Carving Station with Chef*

*(Choice of 2. See page 4 for more options)*

Marinated Grilled Flank Steak (GF,DF)  
Roast Turkey Breast served with a Fruit Chutney Sauce (GF)  
(cranberries, peaches, cherries and strawberries)

French Bread and Butter

## The Grand Affair (continued)

### *Dessert Station*

Mousse Shooters, Cannoli, Tiramisu Layer Cake  
Betsy's Peanut Butter Bites, Macaroons  
Cake Shooters, Brownie Mousse Bites  
Tuxedo Truffle Mousse Cake (GF), Strawberry Shortcake (GF)  
Assorted Chocolate Petit Fours and Cheesecake Cones  
Chocolate Dipped Strawberries  
Coffee and Tea Station

### *~ Also Included ~*

White Linen Tablecloths for Guest Tables  
Black Linen Fitted Tablecloths for Food Tables  
White or Black Linen Napkins  
Silver Napkin Rings  
White, Black or Gray Cheesecloth Table Runners (all tables)  
Flatware Settings (2 forks, 1 knife)  
Chinaware Appetizer and Dinner Plate  
Water Goblet

All 3 Stations Staffed for 90 minutes.

***\$89 per guest for 2026 and 2027 Events***

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

This menu has a guaranteed guest count of 100.

Venue must have adequate refrigeration and at least an oven.

Kitchen must be of adequate size to work from.

# 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 ~*

Linen Feel Paper Napkins, Flatware Settings  
High Quality Disposable Plates  
Disposable Cups for Water and Water Pitchers on each Table  
Menu Card for Each Table  
  
Set-Up | Clean-Up | Staff

***\$49 per guest for 2026 and 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)

Salad Dressing

Rolls and Butter

Baked Ziti with Marinara Sauce

Italian Style Meatballs

Breaded Chicken Strips

(Ketchup and Honey Mustard)

Macaroni and Cheese

## *Dessert*

Assorted Kid-Friendly Cookies

## *~ Also Included ~*

Wire Rack Chafing Dishes, Sterno, Serving Utensils

Disposable Plates, Paper Napkins and Plasticware

***\$28 per guest for 2026 and 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.

# Early Start Breakfast

## 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

*\$18 per guest*

7.35% Sales Tax

10% Delivery Fee

(Minimum of 20 Guests)

### *Optional Addition*

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

## 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

*\$27 per guest*

7.35% Sales Tax

22% Service Charge

(Minimum of 50 Guests)

### *Optional Additions*

Personal Omelet Station with Chef: \$7 per guest

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

Assorted Fruit and Cheese Danish and other desserts available

Parfait Yogurt Bar: yogurt, granola, strawberries, blueberries, raspberries

# 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)

## 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.

## Drink Station

2 Litter Pepsi and Coca-Cola Brands (choice of 3)  
Arizona Iced Tea served in Gallons (choice of 2)  
Bottles of Water and Disposable Cups  
Ice Provided  
**\$3.50 per guest**

## 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 \$20.00 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.