



Thank you for considering Carmel Marie. We are a full-service caterer with over 30 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 and budget. After all, Carmela Marie is Catering with a Personal Touch!

Schedule a free tasting today and meet our executive chef!



Carmela Marie

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John Salerno
Co-Owner

Betsy Tooker
Co-Owner

Robert Anello
Executive Chef

Steve Menard
Chef

Ron Hackett
Sous Chef



Hors D'Oeuvres (Cold)

Charcuterie Board

Assorted Cheeses, Salami, Soppressata, Olives, Grapes,
Marinated Artichokes, Mushrooms, Crackers and
Crostini's

Fresh Fruit with Bavarian Cream Dip

Garden Vegetables

Served with choice of dip (Ranch or Hummus)

Artisan Cheeses

Served with Pepperoni and Crackers

Antipasti Platter with Dinner Rolls

Shrimp Cocktail (GF)

Served with Lemons and Cocktail Sauce

Bruschetta

Tomatoes, Fresh Basil, Hummus, Olive Tapenade
served with Crostini's

Tomato and Mozzarella Platter (GF)

Fresh mozzarella cheese layered with ripened tomatoes
and fresh basil; served with extra virgin olive oil

Asparagus Tips with Prosciutto

Raspberry Brie-Phyllo Cups

Cherry Tomatoes Stuffed with Cheese (GF)

Melon Ball and Prosciutto Kabobs (GF)

Stuffed Breads with Marinara

Pepperoni, Eggplant, Broccoli Rabe, and Spinach

Sushi Station

Hors D'Oeuvres (Hot)

Cocktail Meatballs

Petit Beef Wellington

Beef Teriyaki

Sesame Chicken

Chicken Peanut Satay

Eggplant Rollatini

Vegetable Spring Rolls

Stuffed Portobello Mushrooms

Fried Artichokes

Spinach and Feta Filo Triangles

Spinach and Cheese Quiche Minis

Potato or Risotto Croquettes

Vegan Risotto Balls (Vegan)

Spanakopita

Goat Cheese and Roasted Pepper Crostini

Butternut Squash Shooters (GF)

Grilled Baby Lamb Chops (GF)

Scallops Wrapped in Bacon (GF)

Kielbasa Puffs with Choice of Dips Ranch and Mustard

Lobster Mac & Cheese Cups

Mango Chile Salmon (GF)

Smoked Salmon Canape

Miniature Crab Cakes

Coconut Crusted Shrimp



Salads

Mixed Field Green Salad (GF)

Mixed greens with dried cranberries, walnuts, crumbled blue cheese served with balsamic vinaigrette on the side

Strawberry Pignoli Salad (GF)

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

Spinach Gorgonzola Salad (GF)

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

Caesar Salad

Romaine lettuce, croutons, parmesan cheese served with Caesar dressing; grilled chicken optional

Chicken Salad with Grapes (GF)

Mixed greens with red and green seedless grapes and pecans

Waldorf Chicken Salad (GF)

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)

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)

Sliced tomatoes, fresh mozzarella and extra virgin olive oil

Seafood Salad (GF)

Shrimp, scallops, imitation crab and lemon slices

Antipasto Salad (GF)

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

Garden Salad (GF)

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

Soups

New England Clam Chowder

Rhode Island Clam Chowder

Beef Stew

Italian Wedding Soup

Pasta Fagioli

Escarole of Bean

Corn Chowder

Cream of Broccoli

Cream of Asparagus

Chicken Noodle

Chicken Gumbo

Southwest Chicken

Grilled Chicken Corn Chowder

Tomato



Chicken Entrees

Chicken Picatta
Sautéed in a Lemon Caper Sauce

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

Chicken Cordon Bleu
Lightly Breaded Chicken
stuffed with Swiss Cheese and Ham

Chicken Florentine
Baby Spinach in a White Cream Sauce

Chicken Parmesan
Lightly Breaded Chicken
topped with Marinara and Mozzarella

Chicken Marsala
Sautéed with Mushrooms

Honey Dijon Mustard Chicken (GF)

Stuffed Chicken Breast
Stuffed with Broccoli and Mozzarella Cheese

Sweet Bourbon Seasoned Chicken (GF)

Steak House Seasoned Chicken (GF)

Marinated Chicken Cutlets

Chicken Scarpariello

Meat Entrees

Filet Mignon with Au Jus
Served with Horseradish Crème

Beef Tenderloin
Served with Raspberry Demi-Glace Sauce

Beef Tenderloin Oven Roasted (GF)
Served with Horseradish Crème

Beef Wellington
Mushroom Duxelle, Puff Pastry, Demi-Glace Sauce

Rolled Roast Beef with Au Jus (GF)
Served with Horseradish Crème

Grilled Tenderloin of Beef (GF)
Served with a Wild Mushroom Sauce

Roasted Breast of Turkey (GF)
Served with Cranberry Chutney

Pork Loin with Dijon Glaze
Served with Apple Chutney

Boneless Pork Loin (GF)
Stuffed with Spinach, Roasted Peppers, Cheese and a
Brown Sauce

Garlic and Rosemary Roast Pork Loin

Veal Medallions
Served with Wild Mushrooms in Cream

Honey Glazed Ham
Served with a Raisin and Hiaasen Sauce



Seafood Entrees

Potato Crusted Cod

Honey Bourbon Glaze Salmon (GF)

Sweet Honey Bourbon Sauce

Salmon Claudio (GF)

Asparagus, Artichokes, Sundried Tomato, Wine Sauce

Salmon with Wine Sauce

Baked Stuffed Shrimp

Sautéed Shrimp and Sea Scallop Risotto

Scrod with Broccoli and Cheese

Filet of Sole Stuffed Seafood

Tilapia Florentine

Panko Crusted Sea Bass

Stuffed Lobster Tails

Pasta Entrees

Butternut Squash Ravioli

Tortellini

Cheese Ravioli

Penne Alla Vodka

Penne Alla Pesto

Baked Lasagna

Baked Manicotti

Baked Ziti

Rigatoni Bolognese

Stuffed Shells

"Trio": Baked Ziti, Stuffed Shells
and Eggplant Rollatini

Choice of Sauces: Marinara, Vodka,
Alfredo, Pesto, Pesto Mushroom or Bolognese



Vegetarian

Eggplant Parmesan

Eggplant Rollatini

Vegetarian Lasagna

Baked Eggplant Rollatini

Tortellini Pesto Cream

Spicy Vegetarian Chili

Eggplant, Tomatoes, Onion, Zucchini, Bell Peppers,
Jalapeños, White Beans, Kidney Beans, Cilantro

Grilled Tofu with Balsamic Glazed Vegetables
(Vegan/GF)

Roasted Vegetable Napoleon (Vegan/GF)

Comfort Food

Mashed Potato Bar

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

Macaroni and Cheese

Lobster Mac and Cheese

Chili

Sausage and Peppers

Chicken Casserole

Chicken Divan and Broccoli

Sheppard's Pie

BBQ Baby Back Ribs

Vegetable

Brussel Sprouts with Honey, Bacon and
Brown Sugar (GF)

Marinated Grilled Vegetables (GF)

Vegetable Medley of Summer
Squash, Broccoli and Mushrooms

Harvest Vegetable Medley

Sautéed Zucchini, Tomato and Yellow Squash

Honey Glazed Carrots

Fresh Green Beans

Asparagus, Carrot, and Pepper Bundle

Potato and Rice

Oven Roasted Potatoes

Garlic Mashed Potatoes

Tri-Color Oven Roasted Potatoes (GF)

Potatoes with Butter and Parsley (GF)

Mashed Sweet Potato

Baked Potato

Rice Pilaf

Asparagus and Mushroom Risotto



Desserts

Baklava
Black Forrest Cake
Boston Coffee Cake
Banana Cream Pie
Boston Cream Pie
Brownies
Cannolis
Plain and Chocolate Chip
Carrot Cake
Chocolate Cream Pie
Chocolate Layer Cake
Chocolate Mousse Pie
Chocolate Peanut Butter Pie
Chocolate Covered Strawberries
2-Teir Wedding Cake for Ceremonial Cutting

Gourmet Cookies (*Assorted*)
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
Decorative Cup Cakes
Miniature Cheese Cake Bites
Mousse Shooters
Cream Puffs
Éclairs
Cheesecake
Traditional, Chocolate Swirl, Raspberry Swirl,
Key Lime, Mango, Pumpkin
Decadent Petits Fours
Bite Size Eclairs, Cheese Cakes, Baklava,
Layered Cakes, Raspberry Tarts
Miniature Fruit Tarts
Key Lime Pie
Lemon Bars
Peanut Butter Bars
Seven Layer Bars
Strawberry Shortcake
Tiramisu Layer Cake
Tuxedo Truffle Mousse Cake
Coffee /Tea Station



Party Platters and Trays

Charcuterie Board

Assorted Cheeses, Salami, Soppressata, Olives, Grapes,
Marinated Artichokes, Mushrooms, Crackers and
Crostini's

Fresh Fruit with Bavarian Cream Dip

Garden Vegetables with Ranch or Hummus Dip

Artisan Cheese Platter

Served with Pepperoni and Crackers

Shrimp Cocktail (GF)

Served with Zesty Cocktail Sauce

Mussels Marinara (GF)

Mussels, Garlic, Parsley, Marinara Sauce

Chicken Wing Platter (choice of 2)

Herb, Buffalo, Teriyaki, BBQ

Tomato and Mozzarella Platter (GF)

Fresh mozzarella cheese layered with ripened tomatoes
and fresh basil; served with extra virgin olive oil

Seafood Platter

Cooked shrimp and imitation crab salad with cocktail
sauce and garnished with lemon wedges

Seafood Salad

Shrimp, Scallops, Calamari, Lemon, Oil and Olives

Fried Calamari

Stuffed Jumbo Shrimp

Served with Lemon and Butter

Beef Sliders

Served with Caramelized Onions, Cheddar, Herb Mayo

BBQ Pork Sliders

Served with Coleslaw

Baked Brie Wrapped in Puff Pastry with Grapes and Crostini's

Wrap Platter

12 Inch Wraps Sliced in Half

Sandwich Platter

Fresh Baked Kaiser Rolls

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

Imported Ham, Oven Gold Turkey, Roast Beef, Genoa
Salami, American, Provolone, Swiss
Fresh Baked Kaiser Rolls/Mustard and Mayo

Condiment Platter

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

Finger Sandwich Platter

Soft Rolls Filled with Gourmet Salads



Boxed Lunches

Grilled Vegetable with Microgreens
on Multigrain Roll

Zucchini, Yellow Squash, Peppers, Eggplant, Microgreens

Cold Poach Salmon on a Carmela Marie Salad
Salmon, Mixed Greens, Avocados, Cucumbers, Peppers,
Mushrooms, House Dressing

Basil Wrapped Sandwich with Chicken Breast,
Roasted Peppers, Spinach Alfalfa Sprouts

Deli Sliced Meat - Wraps or Sandwiches
Imported Ham, Oven Gold Turkey, Roast Beef, Genoa
Salami, American, Provolone, Swiss

Gourmet Deli Salads -Wraps or Sandwiches
Chicken, Ham, Tuna, Egg, Seafood

Beverage Options
Bottle Juice, Water, Soda, Ice Tea

Whole Fruit Options
Apple, Peach, Pear

Breakfast/Brunch

Strawberry Brunch Bruschettas
Crostini Bread, Goat Cheese, Strawberry and Arugula

French Toast Shooters

Egg Frittatas
Vegetables and Cheese
Ham and Cheese

Scrambled Eggs

Omelet Station

Crepe Station

Homestyle Potatoes

Bacon and Sausage

Fruit Kabobs
Balls of Cantaloupe, Honeydew Melon,
Watermelon and Blackberries

Sliced Fresh Fruit

Yogurt Parfaits

Bagels and Cream Cheese

Fresh Baked Pastries
Croissants, Danish, Mini Muffins

Assorted Juice

Coffee/Tea Station

We would be honored to cater your event!

Sample Menus are included next to give you an idea of our pricing. We will work with you to customize a menu to meet your taste and budget.

Thank you for considering Carmela Marie.

Wedding - Table Station Package

Hors D'Oeuvres

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

Station 1: Salad Station

Antipasto Salad (GF) * Second Salad of Your Choice * Fresh Baked Rolls and Butter

Station 2: Pasta Station

Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces
or "Trio": Baked Ziti, Stuffed Shells and Eggplant Rollatini

Station 3: Buffet Station

Chicken Marsala Sautéed with Mushrooms * Potato Crusted Cod
Vegetable Medley
Garlic Mashed Potatoes or Herb Roasted Potatoes

Station 4: Carving Station

Filet Mignon with Aus Jus and Horseradish Crème
Roasted Breast of Turkey with Cranberry Chutney (GF)

Station 5: Dessert Station

Mousse Shooters, Decorative Cupcakes, Bite Size Cheesecakes,
Eclairs, Cream Puffs, Cannoli's,
Assorted Gourmet Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting, Coffee and Tea

~ Also Included ~

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

Additional charge of \$4.00 per person for Glassware (champagne and water),
Chinaware (appetizer and dinner plates) and Coffee Mug

\$59 per guest

(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)

This package has a minimum guest count of 50 people.

Wedding - Plated Dinner Package

Hors D'Oeuvres

Charcuterie Board
Fresh Fruits with Bavarian Cream Dip
Garden Vegetables with Ranch Dip
Cocktail Meatballs
Shrimp Cocktail Served with Zesty Cocktail Sauce
Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces
Antipasto Salad

Entrée Options (Choice of 3) (\$ per guest)

| | |
|--------------------------------|--|
| Chicken Cordon Bleu | Prime Rib (GF) \$53 |
| Chicken Florentine | Filet Mignon (GF) \$59 |
| Chicken Parmesan | Potato Crusted Cod \$52 |
| Chicken Marsala | Baked Stuffed Shrimp \$54 |
| Lemon Chicken Breast | Filet of Sole Stuffed with Seafood \$52 |
| Chicken Divan with Broccoli | Salmon (GF) \$53 |
| All Chicken Dishes \$47 | Eggplant Parmesan \$50 |
| | <i>Other Vegetarian Dishes Available</i> |

All Prices are Per Plate

All Entrees include Salad, Rolls and Butter, Choice of Vegetable, and a Choice of Potato.

Dessert

Mousse Shooters, Decorative Cup Cakes, Mini Bite Size Cheese Cakes,
Eclairs, Cream Puffs, Cannoli's,
Assorted Gourmet Cookies and Brownies
2-Tier Wedding Cake for Ceremonial Cutting, Coffee and Tea

~ Also Included ~

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

Additional charge of \$4.00 per person for Glassware (champagne and water),
Chinaware (appetizer and dinner plates) and Coffee Mug

(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)

This menu requires a full kitchen and has a minimum guest count of 75.

Banquet Buffet Menu*

Hors D'Oeuvres

Fresh Fruit with Bavarian Cream
Garden Vegetables with Ranch Dip
Artisan Cheeses served with Pepperoni and Crackers
Cocktail Meatballs

Buffet

Garden Salad and Assorted Dressings
Fresh Baked Bread and Butter

Rolled Roast Beef with Au Jus and Horseradish Crème
Choice of Chicken
Choice of Fish
Choice of Potato
Choice of Vegetable

Dessert

Gourmet Cookies (Assorted) and Brownies

~ Also Included ~

Linen Tablecloths for Guest Tables, Linen Napkins, Silverware,
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

\$47 per guest

(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)

*This sample menu at this price is not offered for weddings. It is ideal for corporate functions, birthday parties, showers, reunions, sports banquets, etc.
This menu has a minimum guest count of 50 people.



Catering With A Personal Touch

Breakfast Menus

Continental Breakfast - Option 1

\$16.50 per guest

- Fresh Fruit Bowl
- Assorted Fresh Baked Muffins
- Bagels with Cream Cheese and Butter
- Mini Croissants
- Assorted Fruit and Cheese Danish
- Strudel Bites
- Hard Boiled Eggs
- Assorted Yogurts with Granola
- Granola Bars
- Orange Juice, Cranberry Juice, Bottled Water

7.35% Sales Tax

20% Service Charge
(Optional)

(Minimum of 20 Guests)

(Includes Paper Napkins, Plates and Plastic Utensils)

Hot Breakfast Buffet - Option 2

\$22.00 per guest

- Scrambled Eggs
- Homestyle Potatoes
- Waffle Station (*make your own*)
- Sausage and Bacon
- Fresh Fruit Bowl
- Bagels with Cream Cheese and Butter
- English Muffins and Toast with Assorted Jams and Jellies
- Coffee, Orange Juice, Cranberry Juice, Bottled Water

7.35% Sales Tax

20% Service Charge

(Minimum of 50 Guests)

(Includes Paper Napkins, Plates and Plastic Utensils)