



Catering With A Personal Touch

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 chef!



Carmela Marie

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John Salerno
Co-Owner

Betsy Tooker
Co-Owner

Michael D'Agostino
Executive Chef

Ron Hackett
Sous Chef



Hors D'Oeuvres (Cold)

Charcuterie Platter

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

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter

Served with choice of dip (Ranch or Hummus)

Assorted Cheese and Pepperoni Platter

Served with Crackers

Antipasti Platter

Shrimp Cocktail

Served with Lemons and Cocktail Sauce

Bruschetta with Roasted Tomatoes, Fresh Basil,
Mozzarella and Goat Cheese

Tomato and Mozzarella Platter

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

Asparagus Tips with Prosciutto

Raspberry Brie-Phyllo Cups

Melon Ball and Prosciutto Kabobs

Vegan Tacos

Lentil Filling and Cilantro

Stuffed Breads with Marinara

Pepperoni, Eggplant, Broccoli Rabe, and Spinach

Sushi Station

Raw Bar Station

Jumbo Shrimp Cocktail, Littleneck Clams, Oysters

Hors D'Oeuvres (Hot)

Cocktail Meatballs

Petit Beef Wellington

Eggplant Rollatini

Stuffed Portobello Mushrooms

Spinach and Cheese /Crabmeat and Cheese
Italian Sausage and Cheese

Vegetable Spring Rolls

Lobster Mac & Cheese Cups

Fried Artichokes

Kielbasa Puffs with Choice of Dips

Spinach and Feta Filo Triangles

Spinach and Cheese Quiche Minis

Sesame Chicken

Beef Teriyaki

Goat Cheese and Roasted Pepper Crostini

Butternut Squash Shooters

Chicken Peanut Satay

Miniature Crab Cakes

Coconut Crusted Shrimp

Scallops Wrapped in Bacon

Fried Artichokes

Spanakopita

Potato or Risotto Croquettes

Vegan Risotto Balls (Vegan)

Smoked Salmon Canape

Cherry Tomatoes Stuffed with Cheese

Mexican Sweet Potatoes (Vegan)

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Salads

Mixed Field Green Salad

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

Caesar Salad

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

Chicken Salad with Grapes

Mixed greens with red and green seedless grapes and pecans

Waldorf Chicken Salad

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

Spinach Gorgonzola Salad

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

Cobb Salad

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

Strawberry Pignoli Salad

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

Tomato and Mozzarella Salad

Sliced tomatoes, fresh mozzarella and extra virgin olive oil

Seafood Salad

Shrimp, scallops, imitation crab and lemon slices

Antipasto Salad

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

Garden Salad

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 with Spinach
Served with light lemon sauce

Chicken Cordon Bleu

Chicken Scarpariello

Airline Chicken
Artichoke, Tomato, Garlic, Herb Compote

Chicken Florentine
Served with White Cream Sauce

Chicken Parmesan

Chicken Marsala
Sautéed with Mushrooms

Chicken Picatta
Sautéed in a Lemon Caper Sauce

Chicken Franchise

Honey Dijon Mustard Chicken

Stuffed Chicken Breast
Broccoli and Mozzarella Cheese

Sweet Bourbon Seasoned Chicken

Steak House Seasoned Chicken

Marinated Chicken Cutlets

Meat Entrees

Prime Rib of Beef with Au Jus
Served with Horseradish Crème

Beef Tenderloin
Served with Raspberry Demi-Glace Sauce

Beef Tenderloin Oven Roasted
Served with Horseradish Crème

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

Rolled Roast Beef with Au Jus
Served with Horseradish Crème

Grilled Tenderloin of Beef
Served with a Wild Mushroom Sauce

Beef Tenderloin Boursin

Roasted Breast of Turkey
Served with Cranberry Chutney

Honey Glazed Turkey

Pork Loin with Dijon Glaze
Served with Apple Chutney Beef Teriyaki

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

Crown Roast of Pork
Filled with Apple and Sausage Stuffing
Garlic and Rosemary Roast Pork Loin

Veal Medallions
Served with Wild Mushrooms in Cream

Honey Glazed Ham
Served with a Raisin and Hiaasen Sauce

Grilled Baby Lamp Chops

Duck with Orange or Plum Ginger Glaze

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Seafood Entrees

Honey Bourbon Glaze Salmon
Sweet Honey Bourbon Sauce

Salmon Claudio
Asparagus, Artichokes, Sundried Tomato, Wine Sauce

Shrimp D'Agostino

Potato Crusted Cod

Salmon with Wine Sauce

Mango Chile Salmon

Boudreaux Lime Glazed Salmon

Baked Stuffed Shrimp

Sautéed Shrimp and Sea Scallop Risotto

Scrod with Broccoli and Cheese

Filet of Sole Stuffed with Crab

Jumbo Crab Cakes

Tilapia Florentine

Stuffed Flounder with Crabmeat

Panko Crusted Sea Bass

Stuffed Lobster Tails

Pasta Entrees

Butternut Squash Ravioli

Cheese Ravioli

Baked Lasagna

Penne Alla Vodka

Baked Manicotti

Rigatoni Bolognese

Baked Ziti with Ricotta Cheese

Stuffed Shells

Tortellini Alfredo

Choice of Sauces: Vodka Sauce, Alfredo Pesto,
Marinara and Bolognese Sauce



Vegetarian

Eggplant Parmesan

Eggplant Rollatini

Vegetarian Lasagna

Baked Eggplant Rollatini

Asparagus and Mushroom Risotto

Tortellini Pesto Cream

Spinach Spanakopita

Spicy Vegetarian Chili

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

Grilled Tofu with Balsamic Glazed Vegetables
(Vegan)

Roasted Vegetable Napoleon (Vegan)

Vegetable

Brussel Sprouts with Honey, Bacon and
Brown Sugar

Marinated Grilled Vegetables

Harvest Vegetable Medley

Sautéed Zucchini, Tomato and Yellow Squash

Honey Glazed Carrots

Baked Asparagus

Herbed Roasted Roma Tomato

Green Beans Almondine

Broccoli Rabe and Sausage

Green Bean Casserole

“Comfort Food”

Beef Sliders

Served with Caramelized Onions, Cheddar, Herb Mayo

BBQ Pork Sliders

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 Pot Pie

BBQ Baby Back Ribs

Potato/Rice

Oven Roasted Potatoes

Garlic Mashed Potatoes

Boiled Potatoes with Butter and Parsley

Mashed Sweet Potato

Red Bliss Whipped Potato

Tri-Color Oven Roasted Potatoes

Risotto

Rice Pilaf

Baked Potatoes

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Desserts

- Apple Crumb Bars
- Baklava
- Black Forrest Cake
- Boston Coffee Cake
- Banana Cream Pie
- Boston Cream Pie
- Gourmet Assorted Brownies
- Cannolis
- Plain and Chocolate Chip
- Carrot Cake
- Chocolate Cream Pie
- Chocolate Layer Cake
- Chocolate Mousse Pie
- Chocolate Peanut Butter Pie
- Chocolate Covered Strawberries
- Gourmet Cookies (*Assorted*)
- Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
- 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
- Miniature Cheese Cake Bites
- Éclairs
- Key Lime Pie
- Lemon Bars
- Peanut Butter Bars
- Seven Layer Bars
- Strawberry Shortcake
- Strudel Bites
- Tiramisu Layer Cake
- Truffle Mousse Cake
- Ceremonial 8" Wedding Cake for Cutting
- Coffee and Tea Station



Party Platters and Trays

Fresh Fruit Platter with Bavarian Cream Dip

Garden Vegetable Platter with Ranch Dip

Assorted Cheese and Pepperoni
Served with Crackers

Shrimp Cocktail
Served with Zesty Cocktail Sauce

Zuppa De Pesce (Red or White)

Mussels Marinara

Mussels, Garlic, Wine, Parsley, Marinara Sauce

Chicken Wing Platter (*choice of 2*)
Herb, Buffalo, Teriyaki, BBQ

Tomato and Mozzarella Platter

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, New Zealand Mussels,
Scungilli, Lemon, Oil and Olives

Fried Calamari

Stuffed Jumbo Shrimp

Shrimp (U/10) Scallops, Crab, Lemons and Butter

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, Chickpea wrap

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

Gourmet Cold Salad Sampler (*choice of 4*)

Egg and Potato Salad, Potato Salad, Coleslaw
Red Bliss Potato Salad, Macaroni Salad, Tuna Macaroni
Salad, Black Bean Salsa Salad,
Pasta and Blue Cheese Salad
Includes Kaiser Rolls or Small Sandwich Rolls

Finger Sandwich Platter

Soft Rolls Filled with Gourmet Salads

Sushi Vegetarian Platter

Sushi California Roll Platter

Nigiri Sushi Combo Platter

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Boxed Lunchs

Grilled Vegetable with Microgreens
on Multigrain Roll

Zucchini, Yellow Squash, Peppers, Eggplant, Microgreens

Cold Poach Salmon on a Carmela Marie Salad

Salmon, Mixed Greens, Avocadoes, 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.

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Catering With A Personal Touch¹

Wedding - Table Station Package

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip * Garden Vegetable Platter with Ranch Dip
Assorted Cheeses and Pepperoni served with Crackers * Cocktail Meatballs
Shrimp Cocktail served with a Zesty Cocktail Sauce

Station 1: Salad Station

Antipasto Salad * Second Salad of Your Choice * Fresh Baked Rolls and Butter
Please consult our Complete Menu for options

Station 2: Pasta Station

Butternut Squash Ravioli served with a Choice of three sauces

Station 3: Buffet Station

Chicken Marsala Sautéed with Mushrooms * Potato Crusted Cod with Cheddar Cheese
Vegetable Medley of Summer Squash, Broccoli and Mushrooms
Garlic Mashed Potatoes

Station 4: Carving Station

Prime Rib of Beef with Aus Jus and Horseradish Crème
Roasted Breast of Turkey with Cranberry Chutney

Dessert

Coffee and Tea Station
Assorted Dessert Table Including 8" Ceremonial Wedding Cake for Cutting

Linen Tablecloths, Linen Napkins and Silverware Included

(China Dishware and Glassware included in price, but available only at
The Mountain Room, Plantsville)

\$41 per guest

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

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Catering With A Personal Touch

Wedding - Plated Dinner Package

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip
Garden Vegetable Platter with Ranch Dip
Assorted Cheeses and Pepperoni Served with Crackers
Cocktail Meatballs
Shrimp Cocktail Served with Zesty Cocktail Sauce
Butternut Squash Ravioli with Choice of Three Sauces
Antipasto Salad

Entrée Options (Choice of 3)

Chicken Cordon Bleu	Prime Rib \$40
Chicken Florentine	Fillet Mignon \$44
Chicken Parmesan	Potato Crusted Cod \$39
Chicken Marsala	Baked Stuffed Shrimp \$41
Lemon Chicken Breast	Filet of Sole Stuffed with Crab \$39
Chicken Divan with Broccoli	Salmon \$40
All Chicken Dishes \$35	Eggplant Parmesan \$35

All Prices are Per Plate

Other Vegetarian Dishes Available

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

Dessert

Assorted Dessert Table
8" Ceremonial Wedding Cake for Cutting
Coffee and Tea Station
Linen Tablecloths, Linen Napkins and Silverware Included
(China Dishware and Glassware included in price, but available only at
The Mountain Room, Plantsville)

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

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Catering With A Personal Touch

Banquet Buffet

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream
Garden Vegetable Platter
Cocktail Meatballs
Assorted Cheeses and Pepperoni served with Crackers

Buffet

Garden Salad and Assorted Dressings
Fresh Baked Bread and Butter

(Select Your Choice of 3 Entrees)*

Stuffed Chicken Breast with Broccoli and Mozzarella Cheese
Chicken Piccata Sautéed in a Lemon Caper Sauce
Rolled Roast Beef with Au Jus and Horseradish Crème
Potato Crusted Cod with Cheddar Cheese
Stuffed Shells with Sauce
Baked Lasagna with Sauce

Choice of Potato
Choice of Vegetable

Regular and Decaffeinated Coffee / Assorted Basket of Tea

White Linen Napkins, White Tablecloths
High Quality Polystyrene Plates and Silverware

\$29 per guest

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

This Menu is ideal for a birthday party, family reunion, sports banquet, etc.

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Catering With A Personal Touch

Breakfast Menus

Continental Breakfast - Option 1

\$8.50 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
- Coffee, Orange Juice, Cranberry Juice, Bottled Water

(Includes Napkins, Plates and Plastic Utensils)

7.35% Sales Tax

20% Service Charge
(Optional)

Hot Breakfast Buffet* - Option 2

\$15.50 per guest

- Scrambled Eggs
- Omelet Station
- 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

(Includes Napkins, Plates and Plastic Utensils)

7.35% Sales Tax

20% Service Charge

(Minimum of 25 Guests)

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Catering With A Personal Touch

Social Hour Menu

HARVEST TABLE

Fresh Vegetable Crudite, Cheese Display, Bruschetta Station

HOR'S D'OEUVRES

(Choose Four)

Eggplant Rollatini, Beef Teriyaki, Cocktail Meatballs,
Bacon-Wrapped Scallops, Sesame Chicken, Sausage Stuffed Mushrooms,
Chicken Satay, Buffalo Wings, Mussels Mariana,
Fried Artichokes, Spring Rolls, Beef Wellington

CARVING STATION

(Choose One)

New York Sirloin, Pork Loin, Roasted Turkey, Honey Glazed Turkey

MASHED POTATO BAR

Idaho Mashed Potato

Accompanied by Cheddar Cheese, Bacon, Sour Cream, Scallions, and Broccoli

DESSERT

Cookies/Brownies

BEVERAGES

Coffee and Tea

\$38.00 per guest

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

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