

« Specialists in Off-Premise Catering »

Since 1989  
**Felico's**

Catering Information

**631-777-1999**

Restaurant - 631-249-1401

85 Allen Boulevard • Farmingdale, New York 11735

[www.FelicosCatering.com](http://www.FelicosCatering.com)

*Let us create a  
package that suits  
your needs!*

*Party Packages  
are designed to be  
your best value!*

**Party Package #1:**

Choice of:

**Minimum 20 People: \$15.95 per person**

One Pasta Entrée  
One Chicken Entrée  
One Eggplant or Zucchini Entrée  
One Salad Selection  
Garlic Knots or Dinner Rolls

**Party Package #2:**

Choice of:

**20 - 40 People: \$17.95 per person**

**40 or More People: \$16.95 per person**

Two Pasta Entrée  
One Chicken Entrée  
One Beef or Pork Entrée  
One Eggplant or Zucchini Entrée  
One Salad Selection  
Garlic Knots or Dinner Rolls

**Party Package #3:**

Choice of:

**20 - 40 People: \$18.95 per person**

**40 or More People: \$17.95 per person**

Two Pasta Entrée  
Two Chicken Entrée  
One Eggplant or Zucchini Entrée  
One Vegetable, Rice or Potato  
One Salad Selection  
Garlic Knots or Dinner Rolls

**Party Package #4:**

Choice of:

**20 - 40 People: \$19.95 per person**

**40 or More People: \$18.95 per person**

Two Pasta Entrée  
Two Chicken Entrée  
One Beef or Pork Entrée  
One Eggplant or Zucchini Entrée  
One Vegetable, Rice or Potato  
One Salad Selection  
Garlic Knots or Dinner Rolls

All packages include a full supply of paper products, serving utensils, sternos and warmer racks.

SEAFOOD is available with any package! Just ask for market price.

There is a minimum fee of \$50 on all delivery and complete setup.

There will be a refundable deposit required on some equipment.

Servers, Chefs & Bus Persons are available at a rate of \$125 plus gratuity for 5 hours.

Bartending is available at a rate of \$150 plus gratuity for 5 hours.

## Chicken Entrées

- 1) Tomato Encrusted Chicken In A Light Tomato Wine Broth
- 2) Pan-seared Chicken With Fresh Dill In An Orange Vinaigrette Reduction Sauce
- 3) Coconut Encrusted Chicken In A Homemade Curry Cream Sauce
- 4) Roasted Pepper & Leek Encrusted Chicken In A Scampi Sauce
- 5) Sliced Chicken Cordon Bleu With A Bacon, Honey Mustard Sauce
- 6) Pan-seared Chicken With Asparagus & Fresh Mozzarella In A Madeira Wine Reduction Sauce
- 7) Sliced Sesame Crusted Chicken Stuffed With Spinach, Mushrooms & Goat Cheese In A Blackberry Brandy Reduction
- 8) Chicken Marsala With Mushrooms
- 9) Homemade Chicken Scarpariello With Roasted Potatoes, Sausage & Peppers In A Light Wine Tomato Sauce
- 10) Macadamia Encrusted Chicken In A Ginger, Coconut Sauce
- 11) Pan-seared Chicken With Artichokes, Sun-dried Tomatoes & Fresh Mozzarella In A Francaise Sauce
- 12) Chicken Cacciatori With Boneless Strips Of Chicken, Mushrooms, Onions & Peppers In A Fresh Tomato Sauce
- 13) Chicken Cutlet Parmesan With Fresh Mozzarella
- 14) Chicken Francaise In A Light Blend Of Lemon, Butter & Wine
- 15) Chicken Picatta With Artichokes & Capers In A Lemon, Butter, White Wine Sauce
- 16) Southwestern Chicken With Cilantro, Shallots & Jalapeno Peppers In A Lemon Lime Butter Broth
- 17) Walnut Encrusted Chicken In A Maple Sauce
- 18) Portobello Mushroom Encrusted Chicken In An Apricot Brandy Reduction
- 19) Pan-seared Whisky Chicken In A Creamy Wild-Mushroom Sauce
- 20) Pan-seared Chicken Topped With Portobello Mushrooms, Sun-dried Tomatoes & Sautéed Spinach In A Scampi Sauce
- 21) Stuffed Chicken With Broccoli, Bacon & Cheddar Cheese Topped With A Béarnaise Sauce
- 22) Pan-seared Chicken & Oven Roasted Vegetables In An Apple Cider Sauce
- 23) Blackened Cajun Chicken
- 24) Blackened Cajun Whiskey Chicken
- 25) Pan-seared Chicken In A Teriyaki, Sesame Sauce
- 26) Pan-seared Chicken With Proscuitto, Seasoned Breadcrumbs, Shitake Mushrooms In A Light Brandy Cream Sauce
- 27) Sicilian Stuffed Chicken With Spinach, Garlic And Mozzarella Cheese In A Marsala Or Marinara Sauce
- 28) Chicken Bordeaux With Mushrooms, Tomatoes In A Bordeaux Wine Sauce
- 29) Pear Chicken Flambé Sautéed In A Brandy Cream Sauce Covered With Sliced Pears
- 30) Sesame Fried Chicken
- 31) Pan-seared Chicken With Sun-dried Tomatoes & Fresh Basil
- 32) Brandied Chicken Normandy In An Apple Brandy Cream Sauce Topped With Sliced Almonds
- 33) Roasted Red Pepper Encrusted Chicken In A Roasted Pepper Infused Wine Sauce
- 34) Pan-seared Chicken Marguerite Topped With Tomatoes, Basil, Salsa & Monterey Cheddar Cheese
- 35) Pan-seared Chicken Topped With Spinach & Tomatoes In A Roasted Shallot Sauce
- 36) Chicken Raffy With Mushrooms In A Port Wine Reduction Sauce
- 37) Pan-seared Chicken With A Cranberry Sesame Glaze
- 38) Grilled Or Pan-seared Chicken Topped With Homemade Bruchetta

## Pasta Entrée Selections

- 1) Penne Montanara With Sautéed Spinach, Sun-dried Tomatoes & Sweet Sausage In White Wine Garlic Sauce
- 2) Filetto Di Pomodoro With Prosciutto, Onions, Fresh Tomatoes & Basil
- 3) Rigatoni Genovese With Sautéed Strips Of Chicken & Sun-dried Tomatoes In Our Own Creamy Pesto Sauce
- 4) Rotelli With Sausage & Spinach In A Fresh Roasted Garlic Cream Sauce
- 5) Rotelli Puttanesca With Olives, Anchovies, Capers, Fresh Garlic & Onions In A Plum Tomato Sauce (V)
- 6) Rigatoni With Homemade Meat Sauce & Locatelli Romano Cheese
- 7) Summer Pasta With Spinach, Mushrooms, Roasted Red & Yellow Peppers In A Buttery White Wine Sauce (V)
- 8) Rotelli With Bacon, Mushrooms & Pignoli Nuts In A Pancetta Cream Sauce
- 9) Penne Siciliano With Sausage, Eggplant, Zucchini & Red Peppers In A Light Marinara Sauce
- 10) Penne Carbonara With Proscuitto & Peas
- 11) Rotelli With Spinach, Sun-dried Tomatoes, Ricotta Cheese & Walnuts In A White Wine Sauce (V)
- 12) Penne With Sun-dried Tomatoes In A Tomato Cream Broth (V)
- 13) Fussilli With Cubed Eggplant, Sausage & Zucchini In A Light Tomato Broth
- 14) Rigatoni With Peas & Sausage In A Light Tomato Cream Sauce
- 15) Rigatoni With Escarole, Fresh Garlic, White Beans & Sausage In A Light Tomato Broth
- 16) Rigatoni With Escarole, Fresh Garlic & White Beans In A Light Garlic Broth (V)
- 17) Rigatoni Pomodoro With Fresh Spinach & Diced Tomatoes (V)
- 18) Fussilli With White Or Red Clam Sauce (V)
- 19) Bow Tie Pasta With Roasted Red Peppers & Chicken Or Sweet Sausage In Garlic And Oil
- 20) Penne Ala Vodka (V)
- 21) Baked Macaroni & Three Cheeses Garnished With Bacon And Scallions
- 22) Fussilli With Oven Roasted Vegetables In A Light Pink Rosemary Sherry Sauce (V)
- 23) Rotelli With Wild Mushrooms & Spinach In A Madeira Wine Sauce (V)
- 24) Farfalle With Roasted Red Peppers, Broccoli & Grilled Chicken In A Light Garlic Sauce
- 25) Cracked Fussilli With Roasted Vegetables In A Pink Roasted Garlic Sauce (V)
- 26) Shells With Broccoli, Plum Tomatoes & Sautéed Chicken In A White Wine Sauce
- 27) Fussilli Saporite With Artichoke Hearts, Sun-dried Tomatoes In A Light Lemon Broth (V)
- 28) Pasta Primavera With Broccoli, Red & Yellow Peppers, Zucchini & Mushrooms In A White Wine & Garlic Sauce (V)

Pasta substitutions on any entrée with choice of:

(V) =  
Vegetarian  
Pastas

Ziti, Rigatoni, Penne, Bowties, Rotelli, Fussilli, Wagon Wheels

**IF YOU DON'T SEE WHAT YOU WANT, SUGGEST WHAT YOU LIKE!**

See Page 4  
for Baked  
Pastas

## Baked Pasta Selections

- 1) Homemade Baked Stuffed Shells (V)
- 2) Homemade Cheese Lasagna (V)
- 3) Homemade Sausage & Cheese Lasagna
- 4) Homemade Meatball & Cheese Lasagna
- 5) Homemade Sliced Eggplant Lasagna Francaise Style With Ham & Ricotta Cheese
- 6) Greek Lasagna With Sautéed Spinach & Feta Cheese (V)
- 7) Homemade Mexican Lasagna
- 8) Homemade Baked Ziti (V)

## Eggplant & Zucchini Selections

- 1) Eggplant Rollatini Stuffed With Ricotta Cheese (V)
- 2) Eggplant Rollatini Stuffed With Spinach & Ricotta Cheese (V)
- 3) Eggplant Rollatini Stuffed With Ham & Ricotta Cheese
- 4) Eggplant Florentine Layered With Spinach & Ham
- 5) Eggplant Parmesan (V)
- 6) Homemade Vegetarian Lasagna Layered With Vegetables & Plum Tomatoes (V)
- 7) Sliced Layered Zucchini Parmesan With Ricotta & Mozzarella Cheese (V)
- 8) Sliced Layered Zucchini Parmesan With Tomatoes & Provolone (V)
- 9) Eggplant Lasagna Layered Francaise Style With Ham & Ricotta Cheese
- 10) European Style Eggplant Rollatini

## Vegetable, Rice & Potato Selections

- 1) Garlic Roasted Potatoes
- 2) Roasted Baby Potatoes With Lemon & Dill
- 3) Baked Stuffed Potato With Broccoli & Cheese
- 4) Garlic Mashed Potatoes
- 5) Yellow Rice
- 6) Wild Rice
- 7) Rice Pilaf
- 8) Rice Pilaf With Chopped Fresh Vegetables
- 9) Grilled Vegetables In A Balsamic Marinade
- 10) Fresh Garlic String Beans
- 11) Steamed Mixed Vegetables
- 12) String Beans Almandine
- 13) Glazed Baby Carrots
- 14) Peas And Carrots
- 15) Broccoli Italian Style
- 16) Steamed Broccoli
- 17) Potato Anna
- 18) Vegetarian Stuffed Peppers With Rice, Mushrooms, Zucchini & Squash (Tray Only)

## Beef Entrées

- 1) Steak Scallopini Topped With Swiss Cheese, Mushrooms & Onions In Au-jus
- 2) Steak Scallopini Topped With Sun-dried Tomatoes & Fresh Basil
- 3) Charbroiled London Broil With Sun-dried Tomatoes & Fresh Basil
- 4) Charbroiled London Broil Hickory Flavored With Onions, Mushrooms & Brown Gravy
- 5) Homemade Pepper Steak
- 6) Sliced Roast Beef Smothered With Mushrooms & Onions In Au-jus
- 7) Homemade Meatloaf With Onions & Mushrooms
- 8) Hot Pepper Meatloaf With Pork, Veal & Beef In Au-jus
- 9) Steak Scallopini Monterey With Mexican Salsa & Monterey Cheese
- 10) Teriyaki Stir Fry With Fresh Vegetables
- 11) Corned Beef & Cabbage
- 12) Homemade Beef Stroganoff
- 13) Swedish Meatballs
- 14) Roast Turkey With Stuffing & Cranberries
- 15) Filet Of Beef Tenderloin *(Please Ask about Pricing)*
- 16) Grilled Filet Mignon With A Madeira Wine Mushroom Sauce *(Please Ask about Pricing)*
- 17) Grilled Filet Mignon With Horseradish Sauce *(Please Ask about Pricing)*
- 18) Southwestern Steak Cutlets In A Lemon-Lime Butter Sauce

## Veal Entrées

- 1) Tomato Encrusted Veal Served In A Light Tomato Wine Broth With Lemon
- 2) Homemade Veal Stew "Italian Style" W/Butter Noodles
- 3) Pan-seared Veal Picatta With Lemon
- 4) Veal Francaise With Lemon & White Wine Sauce
- 5) Veal Scallopini With Marsala Wine & Mushrooms
- 6) Veal Cutlet Parmesan
- 7) Veal And Peppers
- 8) Veal Scallopini With Lemon, White Wine & Artichokes

*All meats are available for carving stations.*

## Pork & Ham Entrées

- 1) Macadamia Encrusted Pork
- 2) Sesame Roast Pork Medallions
- 3) Oven Roasted Pork In A Maple Glaze
- 4) Grilled Sausage & Peppers (Carnival Style or Sliced)
- 5) Sliced Roast Pork In An Orange Teriyaki Sauce
- 6) Oven Roasted Pork In A Honey Mustard Sauce
- 7) Sweet Or Spicy Sausage Stuffed Peppers (Tray Only)
- 8) Grilled Center Cut Pork Medallion In A Texas Style BBQ Sauce
- 9) Roast Pork Robert With Dijon Mustard & Brown Gravy
- 10) Roast Pork Tenderloin With Pineapple Chutney
- 11) Roast Pork Tenderloin With Garlic Mustard Sauce
- 12) Spiral Cut Ham With Maple Sauce Topped With Pineapple & Cherries

*All Meats Are Available For Carving Stations*

## Seafood Entrées

- 1) Grilled Salmon Filet With Julienne Vegetables In A Sesame Teriyaki Sauté
- 2) Onion Basil Encrusted Orange Roughy
- 3) Stuffed Filet Of Sole With Spinach & Swiss Cheese In A White Wine Butter Sauce
- 4) Shrimp Scampi
- 5) Salmon Puttanesca Topped With Tomatoes, Olives, Capers In A Tomato Wine Sauce
- 6) Filet Of Sole Almandine In A Light Lemon & Butter Sauce With Slivered Almonds
- 7) Cold Poached Salmon Served With Dill & Tarragon Sauces
- 8) Stuffed Filet Of Sole With Spinach & Tomatoes In A White Wine Garlic Butter Broth
- 9) Char Grilled Catfish St. Thomas Sautéed With Tomato, Onion With Fresh Basil & Garlic
- 10) Calamari Fra Diavolo
- 11) Grilled Catfish In Homemade Sesame Sauce
- 12) Salmon Seasoned With Black Pepper & Grainy Mustard Vinaigrette
- 13) Blackened Cajun Catfish
- 14) White Or Red Clam Sauce

*Additional Seafood Is Available Upon Request. Please Ask About Menu Options And Pricing.*

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## Party Trays

<b>Food Item</b>	<b>Small Tray Feeds 10-15</b>	<b>Large Tray Feeds 20-25</b>
Beef	\$75.00	\$115.00
Pork	\$70.00	\$110.00
Pasta	\$55.00	\$85.00
Chicken	\$65.00	\$105.00
Eggplant	\$55.00	\$90.00
Seafood	Market price	Market price
Salads in package meals	\$25.00	\$45.00
Specialty Salads	\$50.00	\$80.00
Coleslaw, Macaroni & Potato Salad	\$20.00	\$40.00
Vegetable, Rice or Potato	\$40.00	\$65.00
Stuffed Peppers	\$55.00	\$90.00
Sausage & Peppers	\$55.00	\$90.00
Chicken Fingers	\$40.00	\$70.00
Veal	Market Price	Market Price
Macaroni and Cheese (Children's Style)	\$40.00	\$65.00
Garlic Knots	\$15.00	\$30.00

\* Felico's Specialty Items are subject to increase. Please ask us when placing your orders.

## Salad Selections

- 1) Garden Salad With Balsamic Dressing
- 2) Garden Salad With Raspberry Vinaigrette
- 3) Caesar Salad With Croutons
- 4) Greek Salad

## Specialty Salad Selections

- 1) Oriental Garden Vegetable Salad Topped With Chicken, Onions, Peppers, Broccoli, Fennel & Candied Walnuts
- 2) Grilled Chicken Garden Salad
- 3) Grilled Chicken Caesar
- 4) Spinach Salad With Fresh Mushrooms
- 5) Chef Salad
- 6) Fresh Tomatoes & Fresh Mozzarella Chunks With Basil In A Balsamic Dressing
- 7) Salad Greens Topped With Antipasto Meats & Cheeses
- 8) Sliced Cucumber & Tomato Salad With Red Onion
- 9) Salad Greens With Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied Walnuts In A Raspberry Vinaigrette
- 10) Creamy Tuna Tarragon Pasta With Spinach, Walnuts, Tomatoes & Celery
- 11) Shrimp And String Bean Salad With Red, Yellow And Green Peppers And Garlic In A Homemade Vinaigrette
- 12) Pasta Salad With Fresh Tomatoes, Fresh Mozzarella Chunks, Black Olives & Spinach In Homemade Italian Dressing
- 13) Salad Greens With Strawberries, Grapes, Candied Walnuts, Blue Cheese Crumbles, In a Strawberry Vinaigrette

## Gourmet Sandwiches, Wraps & Heroes

*All Of Our Gourmet Sandwiches Are Cut Into Halves And Are Presented On A Platter.  
 We Use An Assortment Of Breads, Such As Croissants, Baguettes, Whole Grain, Rye,  
 Pumpernickel And Foccacia. Condiments & Paper Goods Are Included.*

- 1) Grilled Chicken & Grilled Vegetables in a Balsamic Marinade with Fresh Mozzarella Cheese
- 2) Grilled Chicken, Eggplant, Roasted Peppers and Greens with Honey Mustard
- 3) Grilled Chicken & Caesar Salad with Provolone & Sun-dried Tomatoes
- 4) Grilled Chicken Salad with chopped Fresh Onion, Tomato & Cucumber in a Light Pesto Mayo
- 5) Sliced Roast Beef with Brie, Roasted Peppers & Field Greens
- 6) Sliced Roast Beef with Portobello Mushrooms & Monterey Jack Cheese in a Balsamic Marinade
- 7) Honey Roasted Turkey with Brie, Sun-dried Tomato & Greens
- 8) Honey Roasted Turkey with Provolone, Roasted Eggplant & Red Peppers
- 9) Grilled Marinated Vegetables with Fresh Mozzarella Cheese in a Balsamic Vinaigrette
- 10) Sliced Portabella Mushroom & Field Greens with Sun-dried Tomatoes, Provolone & Pesto

\$8.95 per person (10 guest minimum); \$20.00 per foot

### Jumbo Sandwiches

\$8.95 per person (10 guest minimum)

Turkey • Roast Beef • Ham • Cheese • Tuna Salad • Egg Salad • Chicken Salad

### Hero Sandwiches

#### Italian Style Hero

Genoa Salami, Ham, Capicola,  
 Provolone, Pepperoni, Prosciutto,  
 Lettuce, Tomato  
 Condiments on the Side

#### American Style Hero

Turkey Breast, Ham, Roast  
 Beef, Swiss Cheese, American  
 Cheese, Lettuce, Tomato  
 Condiments on the Side

3 Foot Hero (Serves 9-12)..... \$ 55.00    4 Foot Hero (Serves 12-16).....\$ 75.00  
 6 Foot Hero (Serves 18-24).....\$ 110.00

### Hero Package

Includes Choice of 2 Salads: Potato Salad • Cole Slaw • Cold Pasta Salad • Macaroni Salad  
 Pickle & Olive Tray and Paper goods

3 Foot Hero.....\$ 89.95    4 Foot Hero.....\$ 109.95  
 6 Foot Hero..... \$ 154.95

## Hors D'oeuvres

Party Platters	Small	Medium	Large
Bruchetta With Garlic Toasts		\$39.95	
Artichoke & Spinach Dip		\$39.95	
Vegetable Crudités With Choice Of Dip	\$39.95	\$49.95	\$59.95
Fresh Fruit Platter	\$39.95	\$49.95	\$59.95
Grilled Vegetable Platter	\$39.95	\$49.95	\$59.95
Cheese & Fruit Platter	\$49.95	\$59.95	\$69.95
Shrimp Cocktail Platter	\$75.00		\$125.00
Fresh Tomato, Mozzarella Cheese & Roasted Red Peppers On A Platter	\$49.95	\$69.95	
Mozzarella & Grape Tomato Spears Topped With A Balsamic Glaze	\$49.95	\$69.95	
Mexican Fiesta Platter – Guacamole, Black Bean Dip, Tomato Salsa, Mango Salsa & Tortilla Chips	\$49.95	\$69.95	
Antipasto Platter	\$54.95	\$69.95	
Cheese & Grape Platter With Pepperoni & Dried Sausage	\$59.95		

## Hors D'oeuvres

### Basic Passed ~ \$3.00 Per Person, Per Choice

- 1) Fried Ravioli With Marinara Sauce
- 2) Swedish Meatballs
- 3) Tai Chicken Fingers With Peanut Dipping Sauce
- 4) Chicken Fingers With Dipping Sauce
- 5) Mini Quiches
- 6) Cajun Chicken Fingers With Whiskey Sauce
- 7) Homemade Pigs In Blanket
- 8) Buffalo Chicken Fingers With Blue Cheese Dressing
- 9) Asian Chicken Dumplings With Sesame Dipping Sauce
- 10) Tomato Encrusted Chicken Bites
- 11) Spinach & Feta In A Phyllo Pastry
- 12) Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- 13) Chicken Strips With Fresh Italian Herbs
- 14) Chicken Cordon Blue Bites

Most Of Our Chicken Entrees Can Be Served As Hors D'oeuvres

### Gourmet Passed ~ \$5.00 per person, Per Choice

- 1) Filet Mignon Tidbits with a Rosemary Brandy Sauce
- 2) Coconut Shrimp With An Apricot Horseradish
- 3) Spring Rolls (Vegetable, Shrimp or Pork) with Garlic Ginger Dipping Sauce
- 4) Crab Puffs
- 5) Onion Basil Encrusted Scallops
- 6) Scallops wrapped with Bacon
- 7) Wasabi Encrusted Scallops
- 8) Baby Lamb Chops with Mint Jelly or Mint Sauce
- 9) Pan-Seared Shrimp topped with Sun-dried Tomato Sauce
- 10) Orange Pineapple Encrusted Shrimp with Raspberry Horseradish Sauce
- 11) Pan-Seared Sesame Encrusted Tuna in Wonton Crisp with Wasabi Sauce
- 12) Salmon Corn Cakes

## Our Tasty Treats

	Standard	Specialty
Assorted Cookie Trays	\$15.00/lb.	
Mini Pastries & Fruit Tartlets	\$1.25pp	
Brownies	\$1.50pp	
Donuts	\$1.25pp	
Chocolate Covered Fruit	\$2.25pp	
Sheet Cakes		
1/2                      35-40 People	\$125.00	
3/4                      50-65 People	\$95.00	
Full                      70-80 People	\$85.00	
Cakes		
7" Round              8 People	\$21.95	
8" Round              10-12 People	\$28.95	
9" Round              15 People	\$33.95	
10" Round             15-20 People	\$41.95	
10" Square            20 People	\$54.95	
12" Round             20-25 People	\$61.95	
12" Square            25-30 People	\$69.95	
Photos Additional	\$15.00	
Plain Cheesecake		
7" Round              8 People	\$23.95	
10" Round             15-20 People	\$58.95	
Death By Chocolate		
10" Square            20 People	\$58.95	
1/2                      35-40 People	\$89.95	
Full                      70-80 People	\$149.95	
Napoleon or Tiramisu		
10" Square            20 People	\$61.95	
1/2                      35-40 People	\$99.95	
Full                      70-80 People	\$159.95	

All desserts include a full supply of paper products & serving utensils

**Dessert Options are continued on next page**

## Our Tasty Treats (Continued)

Choice Of: Whipped Cream Or Butter Cream Topping  
Chocolate Or Vanilla Cake

Choice Of Fillings:

Fresh Strawberry • Chocolate Mousse • Chocolate Pudding • Cannoli Cream •  
Raspberry Mouse • Lemon • Custard

Custom Occasion Cakes Available Upon Request  
Photo Reproduction On Top Of Cake For An Additional \$15.00

*Please Ask About Our Sugar Free Selections*

## Gourmet Coffee Package

Gourmet Coffee Service Includes: Regular & Decaffeinated Coffees, Milk, Half & Half, Sugar,  
Sugar Substitutes, Cups, Stirrers, Coffee Pots, & Milk Pourers

*(Regular & Decaffeinated Teas Are Available Upon Request)*

There Will Be A Refundable Deposit For Equipment.

\$2.50 Per Person (20 Person Minimum)

*When Purchasing One of Our Packages - \$1.95 Per Person*