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# BRUNCH

## Brunch Menu

**\$33.95** Per Person  
Minimum 20 ppl

### Hot Breakfast Served Buffet Style:

- Scrambled Eggs • Boars Head Bacon
- Sausage Patties or Links
- Breakfast Potatoes

### Bagels

with Jelly • Butter • Cream Cheese –  
Roasted Vegetable or Scallion

### Crumb Cake

### Hot Station

- Portobella Mushroom Encrusted Chicken in an Apricot Brandy Reduction
- Rotelli With Spinach & Mushrooms With Madeira Wine Sauce
- Eggplant Rollatini
- Garden Salad with Homemade Balsamic Dressing

### OR

### Sandwich & Salad Station

- Assorted Gourmet Sandwiches or Wraps (Choice of 3)
- Cold Pasta Salad With Fresh Mozzarella, Grape Tomatoes & Black Olives With a Creamy Pesto Dressing
- Garden Salad With Balsamic Dressing

### Beverages:

Orange Juice • Soda  
Bottled Water • Cups • Ice

**Full Gourmet Coffee & Tea Set Up**  
Including Regular & Decaffeinated Coffee, Regular & Decaffeinated Tea, Milk, Half & Half, Sugar, Assorted Sugar Substitutes, Coffee Cups & Stirrers

## Brunch With Omelette Station\*

**\$37.95** Per Person Minimum 20 ppl

\*Requires a Hired Chef (\$150.00 + gratuities)  
And a Hired Server (\$150.00 + gratuities)

### Omelet Station - Made to Order Omelets

Eggs or Egg Whites With choice of:  
Cheeses: Cheddar • Swiss • Feta  
Veggies: Peppers • Red Onion • Mushroom  
Tomatoes • Spinach • Broccoli • Scallions  
Meats: Ham • Bacon • Sausage Crumbles

### Hot Breakfast Served Buffet Style:

- Scrambled Eggs • Boars Head Bacon
- Breakfast Sausage Links or Patties • Breakfast Potatoes

**Bagels** with Jelly • Butter • Cream Cheese – Roasted  
Vegetable or Scallion

### Crumb Cake

### Hot Station

- Portobella Mushroom Encrusted Chicken in an Apricot Brandy Reduction
- Rotelli With Spinach & Mushrooms With Madeira Wine Sauce
- Eggplant Rollatini
- Garden Salad with Homemade Balsamic Dressing

### OR

### Sandwich & Salad Station

- Assorted Gourmet Sandwiches or Wraps (Choice of 3)
- Cold Pasta Salad With Fresh Mozzarella, Grape Tomatoes & Black Olives With a Creamy Pesto Dressing
- Garden Salad With Balsamic Dressing

**Beverages:** Orange Juice • Soda  
Bottled Water • Cups • Ice

**Full Gourmet Coffee & Tea Set Up** Including Regular & Decaffeinated Coffee, Regular & Decaffeinated Tea, Milk, Half & Half, Sugar, Assorted Sugar Substitutes, Coffee Cups & Stirrers

**SEE PAGE 2 FOR BRUNCH PACKAGE ADD-ONS**

There will be a refundable deposit required on some equipment

## ADD-ONS TO BRUNCH PACKAGES:

### Platter of Nova Lox \$205.00

Sliced Red Onions, Tomatoes  
& Cucumbers Garnished With  
Capers & Olives



### Fresh Fruit Salad \$4.95 pp



### French Toast Station \$7.95 pp

With choice of: Maple Syrup  
Strawberry Sauce • Blueberry  
Sauce

### Yogurt Station \$7.95 pp

Vanilla Yogurt with Granola  
Fresh Seasonal Berries  
Fresh Fruit Salad • Raisins  
Chocolate Chips • M&Ms  
Gummy Bears



### Hot Oatmeal Station

\$5.95 pp

Steel Cut Oatmeal  
On the side: Raisins  
Seasonal Berries • Peaches in  
Syrup • Cinnamon Sugar

### Carving Station\*

#### Market Price

\*Requires a Hired Chef @  
\$150.00 + gratuities, and  
Additional Equipment

Choice of two: Filet Mignon  
Pork Tenderloin • Ham  
Turkey



### Dessert \$5.95 pp

Gourmet Brownies topped  
with Nuts • Assorted  
Cookies

All packages include a full supply of paper products, serving utensils, sternos and warmer racks. There will be a refundable deposit required on some equipment.  
There is a minimum fee of \$60 on all delivery and complete setup.  
It is suggested that you have wait staff to insure a smooth flow for your guests. The number of recommended staff will be determined by your final head count.

