



www.felicoscatering.com

BRUNCH

Brunch Menu

\$21.95 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 · Apple 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*

\$29.95 Per Person Minimum 20 ppl
*Requires a Hired Chef \$125.00 + 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

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- Eggplant Rollatini
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OR

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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 ➔

ADD-ONS TO BRUNCH PACKAGES:

Platter of Nova Lox \$195.00

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



Fresh Fruit Salad \$1.95 pp



French Toast Station \$4.95 pp

With choice of: Maple Syrup
Strawberry Sauce • Blueberry
Sauce

Yogurt Station \$4.95 pp

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



Hot Oatmeal Station

\$4.95 pp

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

Carving Station*

Market Price

*Requires a Hired Chef @
\$125.00 + gratuities, and
Additional Equipment

Choice of two: Filet Mignon

Pork Tenderloin • Ham
Turkey



Dessert \$2.95 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 \$50 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.

