



www.felicoscatering.com

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 (\$175.00 + gratuities)
And a Hired Server (\$175.00 + 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

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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, sterno 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.

