



CATERING

24 / 7 SERVICE
CALL 631.777.1999
FAX 631.777.1373

RESTAURANT

MONDAY - FRIDAY 7 AM - 6 PM
CALL 631.249.1401
FAX 631.777.1373



Felico's Restaurant and Catering 85 Allen Blvd Farmingdale NY 11735

www.felicoscatering.com

All packages include a full supply of premium grade paper products, serving utensils, stemos and warmer racks. There will be a refundable deposit required on some equipment.

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



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

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Party Package #1:

Minimum 20 People: \$18.95 per person
(add \$3.00 per person if less than 20 people)

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

Party Package #2:

20-40 People: \$21.95 per person
(add \$3.00 per person if less than 20 people)

40 or more People: \$20.95 per person

Choice of: Two Pasta Entrée
One Chicken Entrée
One Beef or Pork Entrée
One Eggplant or Zucchini Entrée
One Salad Selection
Garlic Knots or Dinner Roll

Party Package #3:

20-40 People: \$23.95 per person
(add \$3.00 per person if less than 20 people)

40 or more People: \$22.95 per person

Choice of: Two Pasta Entrée
One 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

Party Package #4:

20-40 People: \$25.95 per person
(add \$3.00 per person if less than 20 people)

40 or more People: \$24.95 per person

Choice of: 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

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



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✓ = vegetarian
★ = bestseller

Pasta Entrées

Small Tray (Feeds 8-12) **\$60.00**

Large Tray (Feeds 15-20) **\$90.00**

Pasta substitutions on any entrée with choice of:
Rigatoni, Penne, Bowties, Rotelli, Fussilli

- 1) Filetto Di Pomodoro With Prosciutto, Onions, Fresh Tomatoes & Basil
- 2) Rigatoni In Meat Sauce with Locatelli Romano Cheese
- 3) Rotelli With Oven Roasted Vegetables In A Light Pink Rosemary Sherry Sauce (✓)
- ★ 4) Rotelli With Wild Mushrooms & Spinach In A Madeira Wine Sauce (✓)
- ★ 5) Rigatoni With Peas & Sausage In A Light Tomato Cream Sauce
- ★ 6) Penne Ala Vodka (✓)
- 7) Rigatoni Genovese With Sun-dried Tomatoes In Our Own Creamy Pesto Sauce (✓)
- ★ 8) Rotelli With Spinach & Sausage In A Fresh Roasted Garlic Cream Sauce
- 9) Rotelli With Mushrooms, Pignoli Nuts & Bacon In A Pancetta Cream Sauce
- 10) Rotelli With Roasted Peppers, Spinach & Chorizo In Truffle Cream Sauce
- 11) Potato Pierogis With Caramelized Onions And Hot Sausage, In Truffle Cream Sauce
- 12) Cheese Ravioli Served In Marinara Or Vodka Sauce (✓)
- 13) Penne Carbonara With Proscuitto & Peas
- ★ 14) Baked Macaroni & Three Cheeses Garnished With Bacon And Scallions
- 15) Gourmet Baked Macaroni and Cheese With Prosciutto, Fontina and Gruyere.....\$80.00 / \$110.00
- 16) Farfalle With Sun Dried Tomatoes, Sausage, EVOO & Garlic
- 17) Rotelli Saporite With Artichoke Hearts and Sun-dried Tomatoes In A Light Lemon Broth (✓)
- 18) Penne Montanara With Sautéed Spinach, Sun-dried Tomatoes & Sweet Sausage In White Wine Garlic Sauce
- 19) Pasta Primavera With Broccoli, Red & Yellow Peppers, Zucchini & Mushrooms In A White Wine & Garlic Sauce (✓)
- NEW!** 20) Rigatoni With Blackened Baby Shrimp & Chicken In A Whiskey Cream Sauce, Topped With Pine Nuts
- 21) Rigatoni With Escarole And Beans In A Light Olive Oil, Tomato & Garlic Broth
- 20) Homemade Baked Stuffed Shells (✓)
- ★ 21) Homemade Cheese Lasagna (✓)
- 22) Homemade Sausage & Cheese Lasagna
- ★ 23) Homemade Meatball & Cheese Lasagna
- 24) Homemade Mexican Lasagna
- 25) Homemade Vegetarian Lasagna (✓)
- 26) Homemade Baked Ziti (✓)



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Chicken Entrées

Small Tray (Feeds 8-12) **\$75.00**

Large Tray (Feeds 15-20) **\$115.00**

- 1) Pan-seared Chicken Topped With Portobello Mushrooms, Sun-dried Tomatoes & Sautéed Spinach In A Scampi Sauce
- 2) Chicken Portofino (Cheese Encrusted Chicken With Artichoke Hearts In Shallot Chardonnay Sauce)
- 3) Chicken Picatta With Artichokes & Capers In A Lemon, Butter, White Wine Sauce
- 4) Chicken Francaise In A Light Blend Of Lemon, Butter & Wine
- 5) Pan-seared Chicken With Artichokes, Sun-dried Tomatoes & Fresh Mozzarella In A Francaise Sauce
- 6) Southwestern Chicken With Cilantro, Shallots & Jalapeno Peppers In A Lemon Lime Butter Broth
- 7) Chicken Cutlet Parmesan With Fresh Mozzarella



- 8) Tomato Encrusted Chicken In A Light Tomato Wine Broth

- 9) Homemade Chicken Scarpariello With Roasted Potatoes, Sausage & Peppers In A Light Wine Tomato Sauce



- 10) Sicilian Stuffed Chicken With Spinach, Garlic & Mozzarella Cheese In A Marsala Or Marinara Sauce

- 11) Pan-seared Chicken Topped With Spinach In A Roasted Shallot Sauce With Mozzarella Cheese

- 12) Chicken With Mushrooms & Caramelized Onions In A Port Wine Reduction Sauce



- 13) Pan-seared Chicken With Asparagus & Fresh Mozzarella In A Madeira Wine Reduction Sauce

- 14) Chicken Marsala With Mushrooms

- 15) Sliced Sesame Crusted Chicken Stuffed With Spinach, Mushrooms & Goat Cheese In A Blackberry Brandy Reduction



- 16) Portobello Mushroom Encrusted Chicken In An Apricot Brandy Reduction

- 17) Pan-seared Chicken With Prosciutto, Seasoned Breadcrumbs, Shitake Mushrooms In A Light Brandy Cream Sauce

- 18) Blackened Cajun Whiskey Chicken



- 19) Sliced Chicken Cordon Bleu With A Bacon, Honey Mustard Sauce

- 20) Chicken Meatballs With Gorgonzola Sauce\$60.00 / \$95.00

NEW!

- 21) Pan-seared Chicken Poblano With Fire Roasted Red Onions & Poblano Peppers In A Cream Sauce

- 22) Macadamia Encrusted Chicken In A Ginger, Coconut Sauce

NEW!

- 23) Thai Style Coconut Ginger Chicken With Sautéed Onions, Carrots & Celery In Creamy Coconut Sauce

- 24) Pan-seared Chicken In A Teriyaki, Sesame Sauce

NEW!

- 25) Spicy Jamaican Jerk Chicken With Marinated Red Pepper Strips

NEW!

- 26) Spicy Chicken Jambalaya With Andouille Sausage (Available As Large Tray Only)..... \$115.00

- 27) Chicken Fingers\$55.00 / \$90.00

- 28) Grilled Or Lightly Breaded Chicken Topped With Homemade Bruchetta

NEW!

- 29) Stuffed Chicken With Spinach, Kale, Garlic & Feta, In A Francaise Sauce

Vegetable, Rice & Potato Selections

Small Tray (Feeds 8-12) **\$40.00**
 Large Tray (Feeds 15-20) **\$70.00**

- 1) Garlic Roasted Potatoes
- NEW!** 2) Tri-Color Roasted Potatoes (Purple & Yellow Potatoes And Yams) & Peppers
- 3) Double Baked Potato Stuffed With Broccoli & Cheese*
- 4) Cheese Layered Potato Anna
- 5) Garlic Mashed Potatoes
- NEW!** 6) Sausage Mashed Potatoes
- NEW!** 7) Corn Mashed Potatoes
- 8) White Basmati Rice
- 9) White Basmati Rice & Wild Rice With Mushrooms, Topped With French Onions
- 10) Rice Pilaf With Chopped Fresh Vegetables
- 11) Yellow Rice
- ★ 12) Coconut Rice With Onions, Mushrooms & Snow Peas
- ★ 13) Grilled Vegetables In A Balsamic Marinade
- 14) String Beans With Garlic
- 15) String Beans Almondine
- ★ 16) Mixed Vegetables (Cauliflower, Green Beans & Baby Carrots)
- 17) Glazed Baby Carrots
- 18) Broccoli Italian Style
- 19) Creamed Spinach
- NEW!** 20) Roasted Kale With White Northern Beans & Garlic
- 21) Vegetarian Stuffed Peppers With Rice, Mushrooms, Zucchini & Squash*\$55/\$90
- 22) Stuffed Mushrooms \$45/\$90

*Available In Our Party Packages For An Additional \$1.00 per person

Eggplant & Zucchini Selections

Small Tray (Feeds 8-12) **\$60.00**
 Large Tray (Feeds 15-20) **\$95.00**

- ★ 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 Parmesan (V)
- 5) Sliced Layered Zucchini Parmesan With Ricotta & Mozzarella Cheese (V)
- 6) Sliced Layered Zucchini Parmesan With Tomatoes & Provolone (V)





All meats are
available for carving
stations.

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★ = bestseller

Beef Entrées

Small Tray (Feeds 8-12) **\$80.00**

Large Tray (Feeds 15-20) **\$130.00**

- ★ 1) Steak Scallopini Topped With Mozzarella Cheese, Mushrooms & Onions, In Madeira Sauce or Au-jus
- 2) Charbroiled London Broil Hickory Flavored With Onions, Mushrooms & Brown Gravy
- ★ 3) Homemade Pepper Steak
- 4) Sliced Roast Beef Smothered With Mushrooms & Onions In Au-jus
- 5) Teriyaki Stir Fry With Fresh Vegetables
- 6) Homemade Beef Stroganoff
- 7) Swedish Meatballs
- 8) Filet Of Beef Tenderloin (Market Price)
- 9) Grilled Filet Mignon With A Madeira Wine Mushroom Sauce (Market Price)
- 10) Grilled Filet Mignon With Horseradish Sauce (Market Price)
- 11) Southwestern Steak Cutlets In A Lemon-Lime Butter Sauce
- ★ 12) Hanger Steak With Grilled Vegetables \$90/\$160
- 13) All Beef Meat Balls \$80/\$130
- 14) Traditional Cuban Ropa Vieja

Pork, Ham and Turkey

Small Tray (Feeds 8-12) **\$75.00**

Large Tray (Feeds 15-20) **\$115.00**

- ★ 1) Macadamia Encrusted Pork
- ★ 2) Grilled Sausage & Peppers (Carnival Style Or Sliced) \$80/\$130
- 3) Sesame Roast Pork Medallions
- 4) Sliced Roast Pork In An Orange Teriyaki Sauce, Honey Mustard Sauce, Texas Style Bbq Sauce Or With Dijon Mustard & Brown Gravy
- 5) Sweet Or Spicy Sausage Stuffed Peppers*
- 6) Spiral Cut Ham With Maple Sauce, With Pineapple & Cherries
- 7) St Louis Style BBQ Ribs \$85/\$150
- NEW!** 8) St Louis Style Chipotle BBQ Ribs \$85/\$150
- 9) Texas Style Pulled Pork
- 10) Oven Roasted Turkey \$85/\$150

☞ Carnival Style Italian Sausage We Use On Our Trailers (Hot and Sweet, 5 lb bulk rope)..... \$29.95/5 lbs

Veal Entrées

Market Price

- 1) Pan-seared Veal Picatta With Lemon
- 2) Veal Francaise With Lemon & White Wine Sauce
- 3) Veal Scallopini With Marsala Wine & Mushrooms
- 4) Veal Cutlet Parmesan

Seafood Entrées

Market Price

- ★ 1) Grilled Salmon Filet With Julienned Vegetables In A Sesame Teriyaki Sauté
- 2) Salmon Puttanesca Topped With Tomatoes, Olives, Capers In A Tomato Wine Sauce
- NEW!** 3) Pan-seared Salmon In Caper White Wine Sauce
- 4) Cold Poached Salmon Served With Dill & Tarragon Sauces
- ★ 5) Onion Basil Encrusted Orange Roughy
- 6) Stuffed Filet Of Sole With Spinach & Swiss Cheese In A White Wine Butter Sauce
- 7) Filet Of Sole Almondine In A Light Lemon & Butter Sauce With Slivered Almonds
- 8) Panko Encrusted Tilapia In Pesto & White Wine Sauce
- NEW!** 9) Lightly Battered Cod In Tomatillo Cream Sauce
- ★ 10) Shrimp Scampi
- 11) Calamari Fra Diavolo
- 12) White Or Red Clam Sauce

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

*Available In Our Party Packages For An Additional \$1.00 per person



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Salad Selections

prepared with our
home made dressings

Small (Feeds 8-12) **\$30.00**
Large (Feeds 15-20) **\$50.00**

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



Dressings

- 1) Balsamic Dressing 9.95/pint
- 2) Raspberry Vinaigrette 9.95/pint
- 3) Strawberry Vinaigrette 9.95/pint

Specialty Salad Selections

prepared with our home made dressings

Small (Feeds 8-12) **\$55.00**
Large (Feeds 15-20) **\$85.00**

- NEW!** 1) Spinach And Strawberry Salad With Mixed Greens & Candied Walnuts In Chia Seed Balsamic Dressing
- NEW!** 2) Baby Kale & Mixed Salad Greens With Quinoa, Pomegranate Seeds, Tangerine Oranges, Bacon Bits & Dried Cranberries In A Champagne Vinaigrette
- NEW!** 3) Arugula & Quinoa Salad With Blue Cheese & Pomegranate Seeds In Raspberry Vinaigrette
- NEW!** 4) Tropical Salad With Mixed Greens, Mango, Strawberries & Toasted Coconut In A Zesty Lime Vinaigrette
- 5) Salad Greens With Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied Walnuts In A Raspberry Vinaigrette
- 6) Garden Salad With Grilled Chicken
- NEW!** 7) Caesar Salad With Baby Kale & Croutons
- 8) Grilled Chicken Caesar
- 9) Fresh Tomatoes & Fresh Mozzarella Chunks With Basil In A Balsamic Dressing
- 10) Shrimp & String Bean Salad With Red, Yellow & Green Peppers & Garlic In A Homemade Vinaigrette
- 11) Pasta Salad With Fresh Tomatoes, Fresh Mozzarella Chunks, Black Olives & Spinach In Homemade Italian Dressing
- 12) Orzo Salad With Fresh Mozzarella, Grape Tomatoes, Spinach & Pesto



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Gourmet Sandwiches & Wraps

- 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 Salad with chopped Fresh Onion, Tomato & Cucumber in a Light Pesto Mayo
- 4) Sliced Roast Beef with Brie, Roasted Peppers & Field Greens
- 5) Sliced Roast Beef with Portobello Mushrooms & Monterey Jack Cheese in a Balsamic Marinade
- 6) Honey Roasted Turkey with Brie, Sun-dried Tomato & Greens
- 7) Honey Roasted Turkey with Provolone or Munster Cheese, Roasted Eggplant & Red Peppers
- 8) Grilled Marinated Vegetables with Fresh Mozzarella Cheese in a Balsamic Vinaigrette
- 9) Sliced Portabella Mushroom & Field Greens with Sun-dried Tomatoes, Provolone & Pesto
- 10) Grilled Vegetables & Provolone Cheese With Garlic Lime Mayo
- 11) Falafel With Lettuce, Tomato & Tahini Sauce

Sandwiches

Small Platter (8-10 ppl) **\$79.99** • Large Platter (12-15 ppl) **\$139.99**
or **\$8.95 per person** (10 ppl minimum)

Add 1 Salad Choice for **\$2.00 pp** • Add 2 Salad Choices for **\$4.00 pp**

We Use An Assortment Of Breads, Such As Baguettes, Whole Grain, Pumpernickel, Traditional & Sundried Tomato.

Condiments & Paper Goods Are Included.

Wraps & Mini Wraps

Small Platter (8-10 ppl) **\$79.99**
Large Platter (12-15 ppl) **\$139.99**

or **\$8.95 per person** (10 ppl minimum)

Add 1 Salad Choice for **\$2.00 pp**

Add 2 Salad Choices for **\$4.00 pp**

Condiments & Paper Goods Are Included.

Hero Sandwiches

Italian Style Hero

Boars Head: Genoa Salami, Ham, Capicola, Provolone, Pepperoni, Prosciutto, Lettuce, Tomato

Chicken Cutlet

With Fresh Mozzarella & Roasted Red Peppers

American Style Hero

Boars Head: Turkey Breast, Ham, & Roast Beef, Swiss & American Cheese, Lettuce, Tomato

3 Foot Hero (Serves 9-12)..... **\$60.00** (**\$75.00** for Chicken Cutlet)

4 Foot Hero (Serves 12-16)..... **\$80.00** (**\$100.00** for Chicken Cutlet)

6 Foot Hero (Serves 18-24)..... **\$120.00** (**\$150.00** for Chicken Cutlet)

Hero Package

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

3 Foot Hero..... **\$99.95** (**\$114.95** With Chicken Cutlet Hero)

4 Foot Hero..... **\$119.95** (**\$139.95** With Chicken Cutlet Hero)

6 Foot Hero..... **\$174.95** (**\$204.95** With Chicken Cutlet Hero)

Condiments on the Side

Garlic Knots

Small Tray **\$15.00**

Large Tray **\$30.00**



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Stationary Platters

PARTY PLATTERS	SMALL 12"	MEDIUM 16"	LARGE 18"
Antipasto Platter (Premium Dried Meats & Imported Cheeses, Parm Reg Stuffed Olives)	\$65.95	\$89.95	\$109.95
Charcuterie Platter With Assorted Dried Meats, Selection of Cheeses; Fig Spread, Mixed Olives, Salted Almonds, Dried Apricots, Red & Green Grapes			\$109.95
Shrimp Cocktail Platter (Black Tiger Shrimp)			\$125.00
Vegetable Crudités With Creamy Parmesan Lemon Dip	\$39.95	\$49.95	\$59.95
Bruschetta, Choose One Style: 1) Tomato 2) Pineapple Infused 3) Mango Infused 4) Zesty Cucumber, Watermelon & Mango Served On Garlic Toasts		\$39.95	
Choice Of 2 Dips: Spinach Dip, Roasted Red Pepper Hummus, Roasted Garlic Hummus, Roasted Eggplant & Sun Dried Tomato Dip or Roasted Eggplant and Feta Dip, Served With Grilled Artisan Breads & Garlic Toasts		\$49.95	\$59.95
Cheese & Grape Platter	\$49.95	\$59.95	\$69.95
Tomato And Mozzarella Platter With Fresh Basil	\$49.95	\$69.95	
Grilled Vegetable Platter	\$39.95	\$49.95	\$59.95
Fruit Salad			\$75.00
Fresh Fruit Platter	\$39.95	\$49.95	\$59.95
Mexican Fiesta Platter – Guacamole, Tomato Salsa, Tortilla Chips & Cheese Dip		\$69.95	
Gourmet Wrap or Mini Wrap Platter (Choice Of 3 Of Our Gourmet Wraps On p8)	\$79.99		\$139.99
Gourmet Sandwich Platter (Choice Of 3 Of Our Gourmet Sandwiches On p8)	\$79.99		\$139.99
Chicken Griller Sandwich Platter (Grilled Chicken With Fresh Mozzarella, Roasted Red Peppers & Balsamic Dressing; Chicken Cutlet With Cheddar Cheese, Red Onions, Boar's Head Bacon & Ranch Mayo)	\$79.99		\$139.99



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Stationary Platter Packages

De Luxe Platter Package \$13.95 per person Minimum 20 ppl

Assorted Cheese & Grapes Platter
Classic Tomato Bruschetta And Mango
Bruschetta With Homemade Garlic
Toasts
Fresh Vegetable Crudites With Our Own
Creamy Parmesan Lemon Dip
Antipasto: Imported Italian Cheeses
(Parmigiano Reggiano, Provolone,
Mozzarella), Roasted Peppers, Marinated
Artichokes, Marinated Mushrooms,
Kalamata Olives & Green Stuffed Olives,
Hot & Sweet Soppresata, Pepperoni &
Salami
Our Home Made Spinach & Artichoke
Dip, Roasted Garlic Hummus, Roasted
Eggplant and Sun Dried Tomato Dip,
Grape Tomato And Fresh Mozzarella
Salad Served With Garlic Toasts,
Traditional & Whole Grain Grilled Naan
Breads

**Add Shrimp Cocktail For \$3.00 Per
Person**

Premium Platter Package : \$11.95 per person Minimum 20 ppl

Assorted Cheese & Grapes
Platter
Bruschetta With Homemade
Garlic Toasts
Fresh Vegetable Crudites
With Our Own Creamy
Parmesan Lemon Dip
Your Choice Of Two Home
Made Dips (Spinach &
Artichoke Dip, Roasted
Red Pepper Hummus,
Roasted Garlic Hummus,
Roasted Eggplant or
Sun Dried Tomato Dip)
Served With Garlic Toasts,
Traditional & Whole Grain
Grilled Naan Breads
Tomato & Mozzarella Platter

**Add Shrimp Cocktail For
\$3.00 Per Person**

Basic Platter Package: \$9.95 per person Minimum 20 ppl

Assorted Cheese &
Grapes Platter
Bruschetta With
Homemade Garlic
Toasts
Fresh Vegetable
Crudites With Our
Own Creamy Parmesan
Lemon Dip
Your Choice Of
Our Roasted Garlic
Hummus Or Spinach
Dip Served With Grilled
Naan Bread
Assorted Stromboli
With Marinara Dipping
Sauce

**Add Shrimp Cocktail For
\$3.00 Per Person**

Tuscan Presentation: \$18.95 per person Minimum 40 ppl *Marble & Wood Display*

Assorted Cheese Wedges, Slices & Cubes
Classic Tomato Bruschetta And Mango
Bruschetta With Homemade Garlic Toasts
Fresh Vegetable Crudites With Our Own
Creamy Parmesan Lemon Dip
Assorted Stromboli With Marinara Dipping
Sauce
Tomato & Mozzarella Platter, Served With
EVOO & Balsamic Vinegar
Fig Spread, Dried Apricots, Smoked Almonds
& Gourmet Crackers

Antipasto: Imported Italian Cheeses (Parmigiano
Reggiano, Provolone, Mozzarella), Roasted Peppers,
Marinated Artichokes, Marinated Mushrooms, Kalamata
Olives & Green Stuffed Olives, Hot & Sweet Soppresata,
Pepperoni & Salami

Our Home Made Spinach & Artichoke Dip, Roasted
Garlic Hummus, Roasted Eggplant and Sun Dried
Tomato Dip, Grape Tomato And Fresh Mozzarella Salad
Served With Garlic Toasts, Traditional & Whole Grain
Grilled Naan Breads

Red & Green Grapes

Add Shrimp Cocktail For \$3.00 Per Person



"Specialist In Off Premises Catering"
Since 1989
Felicia's
Catering information:
631-777-1999
Restaurant: 631-249-1401
85 Allen Blvd Farmingdale NY 11735

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

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Large variety of our Hors
D'oeuvres is also available to
order by the dozen, please refer
to page 12 for selection and
pricing

Hors D'oeuvres

BASIC PASSED

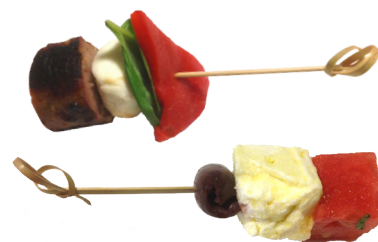
\$3.00 Per Person, Per Choice

- 1) Asian Chicken Or Vegetable Dumplings With Hoisin Dipping Sauce
- 2) Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- NEW!** 3) Zucchini Fritters With Chipotle Ranch
- 4) Three Cheese Rice Balls With Chipotle Marinara
- NEW!** 5) Pulled Pork, Asiago Rice Balls With Tomatillo Sauce
- 6) Fried Ravioli With Marinara Sauce
- 7) Swedish Meatballs
- NEW!** 8) Garlic Roasted Crostini Topped With Sliced Sausage, Fire Roasted Red Peppers & Chimichurri Sauce
- 9) Chicken Meatballs With Gorgonzola or Ala Vodka Sauce
- NEW!** 10) Broccoli Cheese Bites
- NEW!** 11) Crispy Potato Wedges With Garlic Parmesan Dipping Sauce
- NEW!** 12) Spicy Pork Bites With Jalapeño Cream Sauce
- 13) Buffalo Chicken Fingers With Blue Cheese Dipping Sauce
- 14) Homemade Pigs In A Blanket
- NEW!** 15) Rolled Quesadilla With Chicken and Cheese
- NEW!** 16) Authentic Mexican Taquitos With Tomatillo Sauce
- 17) Chicken Cordon Blue Bites
- 18) Tomato Mozzarella Skewers
- 19) Greek Skewers With Watermelon, EVOO Marinated Feta And A Black Olive
- 20) Bruschetta With Zesty Watermelon, Cucumber & Mango Salsa
- 21) Goat Cheese Mousse With Dried Dates, Served On Puff Pastry
- NEW!** 22) Reuben Fritters With Thousand Island Dipping Sauce
- 23) Spinach & Feta In A Phyllo Pastry
- 24) Asparagus With Brie And Apricot Jam, Wrapped In Puff Pastry
- NEW!** 25) Falafel With Tzatziki Sauce

GOURMET PASSED

\$5.00 Per Person, Per Choice

- 1) Filet Mignon Tidbits With A Rosemary Brandy Sauce
- NEW!** 2) Sliced Filet Mignon, Arugula & Roasted Red Peppers With Horseradish Mayo On A Fried Wonton Crisp or Crostini
- NEW!** 3) Crab Cakes With Citrus Cilantro Aioli
- 4) Scallops Wrapped In Bacon
- 5) Pan-Seared Sesame Encrusted Tuna On A Wonton Crisp With Wasabi Sauce
- 6) Coconut Shrimp With An Apricot Horseradish Sauce
- NEW!** 7) Teriyaki Lemon Chicken Skewers
- 8) Blackened Cajun Whiskey Shrimp With Mango Chutney
- 9) Pan-Seared Shrimp Topped With Sun-Dried Tomato Sauce
- 10) Orange Pineapple Encrusted Shrimp With Raspberry Horseradish Sauce
- 11) Chorizo & Chipotle Shrimp Skewer
- 12) Antipasto Skewer (Italian Sausage, Mozzarella, Fire Roasted Red Pepper, Sun Dried Tomato And Fresh Basil, Drizzled With Balsamic Glaze)
- 13) Baby Lamb Chops With Mint Jelly Or Mint Sauce.....Market Price
- 14) Figs Wrapped In Bacon
- 15) Pulled Pork Sliders On Hawaiian Buns
- 16) Beef Sliders With Cheddar & Pickle



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Hors D'oeuvres Order By The Dozen

- | | | | |
|--|-------------|---|-------------|
| 1) Asian Vegetable Dumplings With Hoisin Dipping Sauce _____ | \$17.95/doz | 19) Blackened Cajun Whiskey Shrimp With Mango Chutney _____ | \$24.95/doz |
| 2) Asian Chicken Dumplings With Hoisin Dipping Sauce _____ | \$19.95/doz | 20) Orange Pineapple Encrusted Shrimp With Raspberry Horseradish Sauce _____ | \$24.95/doz |
| 3) Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce _____ | \$17.95/doz | 21) Chorizo & Chipotle Shrimp Skewer _____ | \$24.95/doz |
| 4) Three Cheese Rice Balls With Chipotle Marinara _____ | \$17.95/doz | 22) Antipasto Skewer (Italian Sausage, Mozzarella, Fire Roasted Red Pepper, Sun Dried Tomato & Fresh Basil, Drizzled With Balsamic Glaze) _____ | \$24.95/doz |
| 5) Fried Ravioli With Marinara Sauce _____ | \$17.95/doz | 23) Figs Wrapped In Bacon _____ | \$19.95/doz |
| 6) Swedish Meatballs _____ | \$17.95/doz | 24) Pulled Pork, Asiago Rice Balls With Tomatillo Sauce _____ | \$21.95/doz |
| 7) Chicken Meatballs With Gorgonzola or ala Vodka Sauce _____ | \$19.95/doz | 25) Broccoli Cheese Bites _____ | \$17.95/doz |
| 8) Buffalo Chicken Fingers With Blue Cheese Dipping Sauce _____ | \$19.95/doz | 26) Crispy Potato Wedges With Garlic Parmesan Dipping Sauce _____ | \$15.95/doz |
| 9) Homemade Pigs In A Blanket _____ | \$17.95/doz | 27) Spicy Pork Bites With Jalapeño Cream Sauce _____ | \$21.95/doz |
| 10) Chicken Cordon Blue Bites _____ | \$19.95/doz | 28) Rolled Quesadilla With Chicken and Cheese _____ | \$29.95/doz |
| 11) Tomato Mozzarella Skewers _____ | \$17.95/doz | 29) Reuben Fritters With Thousand Island Dipping Sauce _____ | \$21.95/doz |
| 12) Greek Skewers With Watermelon, EVOO Marinated Feta And A Black Olive _____ | \$17.95/doz | 30) Falafel With Tzatziki Sauce _____ | \$17.95/doz |
| 13) Spinach & Feta In A Phyllo Pastry _____ | \$21.95/doz | 31) Teriyaki Lemon Chicken Skewers _____ | \$41.95/doz |
| 14) Filet Mignon Tidbits With A Rosemary Brandy Sauce _____ | \$34.95/doz | | |
| 15) Crab Cakes With Citrus Cilantro Aioli _____ | \$29.95/doz | | |
| 16) Scallops Wrapped In Bacon _____ | \$41.95/doz | | |
| 17) Coconut Shrimp With An Apricot Horseradish Sauce _____ | \$24.95/doz | | |
| 18) Pan-Seared Shrimp Topped With Sun-Dried Tomato Sauce _____ | \$24.95/doz | | |

**At your next BBQ, serve the best - pick up hot dogs and italian sausage we use on our trailers!
Fresh and uncooked!**

Sabrett Special Recipe Natural Casing Hot Dogs (6 per/lb).....\$39.95/5 lbs

Carnival Style Italian Sausage (Hot and Sweet, 5 lb bulk rope)..... \$29.95/5 lbs



www.felicoscatering.com

All Dessert Packages
Include A Full Supply Of
Paper Products & Serving
Utensils

Dessert Packages

De Luxe Dessert Package

Minimum 20 ppl

\$7.95 per person

Assorted Cookies

Gourmet Brownies

Selection of Mini Pastries:

(Napoleon, Cream Puffs, Fruit Tarts, Cannoli, Eclair)

Personalized Event Cake

Chocolate or Vanilla

Choice Of Topping: Whipped Cream Or Butter Cream

Choice Of Fillings: Fresh Strawberry · Chocolate Mousse
Chocolate Pudding · Cannoli Cream · Raspberry Mousse
Lemon · Custard

Premium Dessert Package

Minimum 20 ppl

\$4.95 per person

Assorted Cookies

Gourmet Brownies

Selection of Mini Pastries:

(Napoleon, Cream Puffs, Fruit Tarts, Cannoli, Eclair)

Basic Dessert Package

Minimum 20 ppl

\$2.95 per person

Assorted Cookies

Gourmet Brownies

Assorted Cookie Trays	\$15.00/lb
Mini Pastries & Fruit Tartlets	\$1.25 per piece
Brownies	\$1.50 per piece
Cupcakes Vanilla/Chocolate/Red Velvet	\$35.99 per dozen
Chocolate Covered Fruit	\$29.95 per dozen
Napoleon 10" / 1/2 Sheet / Full Sheet	\$61.95 / \$99.95 / \$159.95
Tiramisu 10" / 1/2 Sheet / Full Sheet	\$61.95 / \$99.95 / \$159.95

Gourmet Coffee Package

\$3.95 per person (Minimum 40 ppl)

\$2.95 per person When Purchasing One
of Our Dessert Packages

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.





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Non-Alcoholic Beverage Package

*De Luxe Beverage Package \$6.95 per person

Setup, Cups & Filtered Machined Ice For The Duration Of The Party (Applies To The Standard 4 Hr Party Package).

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Water, Sparkling Water.

Mixers: Cranberry Juice, Pineapple Juice, Grapefruit Juice, Orange Juice, Seltzer & Tonic.

Fruit: Lemons & Limes

*Requires wait staff



Premium Beverage Package \$4.95 per person

Setup, Cups & Filtered Machined Ice For The Duration Of The Party (Applies To The Standard 4 Hr Party Package).

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Water, Sparkling Water.

Ice Tea & Lemonade

Basic Beverage Package \$3.95 per person

Setup, Cups & Filtered Machined Ice For The Duration Of The Party (Applies To The Standard 4 Hr Party Package).

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Water, Sparkling Water.

Our Filtered Machined Ice also available in 18 gal tubs

\$25.00 (50 lbs)

All our Beverage Packages include Setup, Cups & Filtered Machined Ice for the duration of the party (applies to the standard 4 hr party package).

Standard rate for wait staff is \$125 plus gratuity for 5 hours.

Pricing for holidays and special events will vary.



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

There will be a refundable deposit required on some equipment.