



COCKTAIL PARTY MENUS



☞ Add our basic beverage package to your party for **\$4.95 pp**

Cocktail Party #1

Minimum 30 people: **\$23.95** per person

Stationary Hot & Cold Appetizers

- **Platter of Imported & Domestic Cheeses & Fresh Grapes**
- **Bruschetta with Garlic Toasts**
- **Vegetable Crudités with Creamy Parmesan Lemon Dip**
- **Homemade Spinach & Artichoke Dip and Roasted Garlic Hummus Surrounded by Freshly Grilled Pita Wedges**
- **Mini Gourmet Wraps**
 - Honey Roasted Turkey with Provolone, Roasted Eggplant & Red Peppers*
 - Grilled Marinated Vegetables & Fresh Mozzarella Cheese with Balsamic Vinaigrette*
 - Grilled Chicken, Tomato, Cucumber, Red Onion & Pesto Mayonnaise*
- **Tortellini Salad with Fresh Tomatoes, Fresh Mozzarella Chunks, Black Olives & Spinach In Homemade Italian Dressing**
- **Rotelli, Roasted Red Peppers, Wild Mushrooms & Spinach In A Madeira Wine Sauce**
- **Tomato Encrusted Chicken Bites in a Light Tomato Broth**

It is required that you have 1 server for 5 Hours.

Parties over 50 guests may require additional Wait Staff.

Servers available at \$150.00 plus gratuity for 5 hours.

Pricing on Wait Staff will vary for holidays and special events.

*There may be a refundable deposit required on some equipment.
Substitutions of equal menu items are available.*

www.felicoscatering.com



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Cocktail Party #2

Minimum 30 people: **\$29.95** per person

Passed Hot Appetizers

- Orange Pineapple Shrimp with a Raspberry Horseradish Sauce
- Homemade Pigs in a Blanket
- Filet Mignon Tidbits with a Rosemary Brandy Sauce
- Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- Portobello Mushroom Encrusted Chicken Bites with an Apricot Brandy Reduction
- Asian Chicken & Vegetable Dumplings with Sesame Hoisin Drizzle
- Asparagus Wrapped in Puff Pastry
- Macaroni & Cheese Bites with Applewood Bacon Center

It is required that you have wait staff for 5 Hours (1 Server • 1 Chef*)

* Parties over 50 guests may require additional Wait Staff

Servers and chefs available at \$150.00 plus gratuity for 5 hours.

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Cocktail Party #3

Minimum 30 people: **\$29.95** per person

Stationary Cold

- **Platter of Imported & Domestic Cheeses & Fresh Grapes**
- **Homemade Spinach & Artichoke Dip**
- **Homemade Roasted Red Pepper Hummus**
Surrounded by Traditional & Whole Grain Grilled Artisan Breads
- **Antipasto Platter:**
Assorted Italian Cheeses · Fresh Mozzarella & Grape Tomato Salad
Dried Italian Hot & Sweet Sausage · Pepperoni · Marinated Roasted Red Peppers
Marinated Artichokes · Marinated Mushrooms
Green Olives Hand Stuffed with Provolone · Black Olives Oil Cured with Rosemary
- **Vegetable Crudités with Creamy Parmesan Lemon Dip**
- **Mango & Pineapple Bruschetta and Traditional Tomato Bruschetta** *Surrounded with*
Homemade Garlic Toasts

Stationary Hot

- **Chicken Meatballs (Cocktail Size) with Vodka Sauce**
- **Cocktail Style Pepper Steak Strips (Hanger Cut)**
- **Homemade Pigs in a Blanket**
- **Assorted Homemade Stromboli: Pepperoni, Sausage & Meatball** *with Marinara on the Side*
- **Mini Rigatoni Pomodoro with Fresh Mozzarella Balls & Ricotta Dollops**
- **Coconut Rice with Caramelized Onions, Mushrooms & Snow Peas**
- **Salad Greens with Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied Walnuts in a Raspberry Vinaigrette**
- **Garlic Knots**

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Cocktail Party #4

Minimum 30 people: **\$35.95** per person

Passed Hot Appetizers

- Blackened Cajun Shrimp with Mango Coconut Chutney
- Pulled Pork Sliders
- Hanger Steak Tidbits with Grilled Vegetables
- Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- Fig wrapped in Bacon

Hors D'oeuvres Platters

- Dried Italian Hot & Sweet Sausage; Marinated Roasted Red Peppers • Marinated Artichokes
- Assorted Italian Cheeses • Pepperoni • Marinated Mushrooms • Green Olives Hand Stuffed with Provolone • Black Olives Oil Cured with Rosemary
- Platter of Imported & Domestic Cheeses & Fresh Grapes
- Fresh Mozzarella & Grape Tomato Salad
- Bruschetta with Garlic Toasts
- Vegetable Crudités with Creamy Parmesan Lemon Dip
- Homemade Spinach & Artichoke Dip And Roasted Garlic Hummus Surrounded by Freshly Grilled Pita Wedges & Artisan Bruschetta Breads

Passed Desserts

Gourmet Brownies, Cookies & Mini Pastries

Gourmet Coffee

- Regular & Decaffeinated Gourmet Coffees, Regular & Decaffeinated Gourmet Teas, Milk, Half & Half, Sugar, Assorted Sugar Substitutes, Coffee Cups & Stirrers

Beverages

- Assorted Soda:
Regular & Diet Pepsi • Regular & Diet Sierra Mist
- Water • Flavored Sparkling Water
- Sliced Lemons • Limes • Cups • Ice

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Cocktail Party #5

Minimum 30 people: **\$28.95** per person

Grab & Go Stations:

- **Seasoned Pulled Chicken and Traditional Ropa Vieja** - *Served in EcoKraft Food Boats*
Topped with Shredded Lettuce, Salsa Fresca, Home Made Mexican Tomatillo Sauce & Crumbled Feta
- **Cheeseburger Sliders** - *Served in EcoKraft Food Boats*
With Ketchup and Pickle, Served With **Mac & Cheese Bites** on The Side
- **Gourmet Sandwiches** - *Served in EcoKraft Food Boats*
Chicken Cutlet With Cheddar Cheese, Red Onions, Boar's Head Bacon And Ranch Mayo
Grilled Vegetables and Provolone Cheese With Garlic Lime Mayo
- **Cold Orzo Salad** With Our Home Made Pesto, Spinach, Black Olives, Grape Tomatoes & Fresh Mozzarella In Italian Dressing - *Served in 5 oz clear cups*
- **Tropical Salad** - *Served in 9 oz clear cups*
With Mixed Greens, Pineapple, Strawberries and Toasted Coconut in A Zesty Lime Vinaigrette
- **Orange Pineapple Encrusted Shrimp With Raspberry Horseradish Sauce**
Served in A Shooter Glass

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