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V = vegetarian
★ = bestseller

Pasta Entrées

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

Large Tray (Feeds 15-20) **\$110.00**

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 (V)
- ★ 4) Rotelli With Wild Mushrooms & Spinach In A Madeira Wine Sauce (V)
- ★ 5) Rigatoni With Peas & Sausage In A Light Tomato Cream Sauce
- ★ 6) Penne Ala Vodka (V)
- 7) Rigatoni Genovese With Sun-dried Tomatoes In Our Own Creamy Pesto Sauce (V)
- ★ 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 (V)
- 13) Penne Carbonara With Proscuitto & Peas
- ★ 14) Baked Macaroni & Three Cheeses Garnished With Bacon And Scallions
- 15) Farfalle With Sun Dried Tomatoes, Sausage, EVOO & Garlic
- 16) Rotelli Saporite With Artichoke Hearts and Sun-dried Tomatoes In A Light Lemon Broth (V)
- 17) Penne Montanara With Sautéed Spinach, Sun-dried Tomatoes & Sweet Sausage In White Wine Garlic Sauce
- 18) Pasta Primavera With Broccoli, Red & Yellow Peppers, Zucchini & Mushrooms In A White Wine & Garlic Sauce (V)
- 19) Rigatoni With Blackened Baby Shrimp & Chicken In A Whiskey Cream Sauce, Topped With Pine Nuts
- NEW!** 20) Rigatoni With Escarole And Beans In A Light Olive Oil, Tomato & Garlic Broth
- 21) Homemade Baked Stuffed Shells (V)
- ★ 22) Homemade Cheese Lasagna (V)
- 23) Homemade Sausage & Cheese Lasagna
- ★ 24) Homemade Meatball & Cheese Lasagna
- 25) Homemade Mexican Lasagna
- 26) Homemade Vegetarian Lasagna (V)
- 27) Homemade Baked Ziti (V)



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Chicken Entrées

Small Tray (Feeds 8-12) **\$95.00**

Large Tray (Feeds 15-20) **\$155.00**

- 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 Proscuitto, 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\$80.00 / \$125.00
- 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 Sauteed 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 Anduille Sausage (Available As Large Tray Only)
- 27) Chicken Fingers\$80.00 / \$125.00
- 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) **\$55.00**
 Large Tray (Feeds 15-20) **\$85.00**

- 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*\$80/\$115
- 22) Stuffed Mushrooms \$70/\$115

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

Eggplant & Zucchini Selections

Small Tray (Feeds 8-12) **\$75.00**
 Large Tray (Feeds 15-20) **\$130.00**

- ★ 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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Beef Entrées

Small Tray (Feeds 8-12) **\$115.00**
 Large Tray (Feeds 15-20) **\$180.00**

- ★ 1) Steak Scallopine Topped With Mozzarella Cheese, Mushroomss & Onions, In Madeira Sauce or Au-jus
- 2) Charbroiled Flank Steak Hickory Flavored With Onions, Mushrooms & Brown Gravy \$140/\$210
- ★ 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) Grilled Filet Mignon With A Madeira Wine Mushroom Sauce or Horseradish Sauce (Market Price)
- 9) Southwestern Steak Cutlets In A Lemon-Lime Butter Sauce
- ★ 10) Hanger Steak With Grilled Vegetables \$140/\$210
- 11) All Beef Meat Balls \$95/\$155
- 12) Traditional Cuban Ropa Vieja (large tray only)..... \$200
- 13) Bulgogi Beef\$140/\$210

Pork, Ham and Turkey

Small Tray (Feeds 8-12) **\$95.00**
 Large Tray (Feeds 15-20) **\$140.00**

- ★ 1) Macadamia Encrusted Pork
- ★ 2) Grilled Sausage & Peppers (Carnival Style Or Sliced) \$100/\$155
- 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 \$100/\$175
- NEW!** 8) St Louis Style Chipotle BBQ Ribs \$100/\$175
- 9) Texas Style Pulled Pork
- 10) BBQ Pork Shoulder
- 11) Oven Roasted Turkey \$100/\$170

☞ Carnival Style Italian Sausage We Use On Our Trailers (Hot and Sweet, 5 lb bulk rope)..... \$44.95/5 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) **\$45.00**
Large (Feeds 15-20) **\$70.00**

- 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

Specialty Salad Selections

prepared with our home made dressings

Small (Feeds 8-12) **\$60.00**
Large (Feeds 15-20) **\$90.00**

- 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