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✓ = vegetarian
★ = bestseller

Pasta Entrées

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

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

1) Filetto Di Pomodoro With Prosciutto, Onions, Fresh Tomatoes & Basil

2) Rigatoni In Meat Sauce with Locatelli Romano Cheese

3) Fussilli 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 Sausage & Spinach In A Fresh Roasted Garlic Cream Sauce

9) Rotelli With Bacon, Mushrooms & Pignoli Nuts In A Pancetta Cream Sauce

10) Rotelli With Chorizo, Roasted Peppers & Spinach in Truffle Cream Sauce

NEW! 11) Potato Pierogis With Caramelized Onions And Hot Sausage, In Truffle Cream Sauce

NEW! 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

NEW! 15) Gourmet Baked Macaroni and Cheese With Procuttio, Fontina and Gruyere.....\$80.00 / \$110.00

16) Farfalle With Sun Dried Tomatoes, Sausage, EVOO & Garlic

17) Fussilli 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 (✓)

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 (✓)

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



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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
- 27) Chicken Fingers\$55.00 / \$90.00
- 28) Grilled Or Lightly Breaded Chicken Topped With Homemade Bruchetta

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
- NEW!** 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

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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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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

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

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) \$75/\$120
- 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.



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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



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
- 5) 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