



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 (V)
- 💢 4) Rotelli With Wild Mushrooms & Spinach In A Madeira Wine Sauce (V)
- 눚 5) Rigatoni With Peas & Sausage In A Light Tomato Cream Sauce
- 눚 6) Penne Ala Vodka (V)
 - 7) Rigatoni Genovese With Sun-dried Tomatoes In Our Own Creamy Pesto Sauce (V)
- 💢 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
- 12) Cheese Ravioli Served In Marinara Or Vodka Sauce (V)
 - 13) Penne Carbonara With Proscuitto & Peas
 - 눚 14) Baked Macaroni & Three Cheeses Garnished With Bacon And Scallions
- 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 (V)
 - 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 (V)
 - 20) Homemade Baked Stuffed Shells (V)
 - 🜟 21) Homemade Cheese Lasagna (V)
 - 22) Homemade Sausage & Cheese Lasagna
 - 눚 23) Homemade Meatball & Cheese Lasagna
 - 24) Homemade Mexican Lasagna
 - 25) Homemade Vegetarian Lasagna (V)
 - 26) Homemade Baked Ziti (V)

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





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 Française In A Light Blend Of Lemon, Butter & Wine
- 5) Pan-seared Chicken With Artichokes, Sun-dried Tomatoes & Fresh Mozzarella In A Française 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\$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



- 23) Thai Style Coconut Ginger Chicken With Sauteed Onions, Carrots & Celery In Creamy Coconut Sauce
- 24) Pan-seared Chicken In A Teriyaki, Sesame Sauce
- 25) Spicy Jamaican Jerk Chicken With Marinated Red Pepper Strips
- NEW!
 - 26) Spicy Chicken Jambalaya With Anduille 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
- NEWD 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
- NEWD 12) Coconut Rice With Onions, Mushrooms & Snow
 - 💢 13) Grilled Vegetables In A Balsamic Marinade
 - 14) String Beans With Garlic
 - 15) String Beans Almondine
 - 눚 16) Mixed Vegetables (Cauliflower, Green Beans & **Baby Carrots**)
 - 17) Glazed Baby Carrots
 - 18) Broccoli Italian Style
 - 19) Creamed Spinach
- NEWD 20) Roasted Kale With White Northern Beans & Garlic
 - 21) Vegetarian Stuffed Peppers With Rice, Mushrooms, Zucchini & Squash\$55/\$90
 - 22) Stuffed Mushrooms \$45/\$90

vegetarian bestseller

Eggplant & Zucchini Selections

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



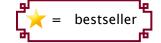
- 1) Eggplant Rollatini Stuffed With Ricotta Cheese (V)
- 2) Eggplant Rollatini Stuffed With Spinach & Ricotta Cheese (V)
- 3) Eggplant Rollatini Stuffed With Ham & Ricotta Cheese
- 4) Eggplant Parmesan (V)
- Sliced Lavered Zucchini Parmesan With Ricotta & Mozzarella Cheese (V)
- 6) Sliced Layered Zucchini Parmesan With Tomatoes & Provolone (V)





All meats are available for carving stations.

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Beef Entrées

Small Tray (Feeds 8-12) Large Tray (Feeds 15-20)

\$80.00 \$130.00



- 1) Steak Scallopini Topped With Mozarella 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 Trav (Feeds 8-12) \$75.00 **Large Tray** (Feeds 15-20) **\$115.00**



- 1) Macadamia Encrusted Pork
- - 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 Française With Lemon & White Wine
- 3) Veal Scallopini With Marsala Wine & Mushrooms
- 4) Veal Cutlet Parmesan

Seafood Entrées

Market Price



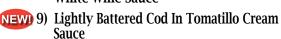
- 👉 1) Grilled Salmon Filet With Julienned Vegetables In A Sesame Teriyaki Sauté
 - 2) Salmon Puttanesca Topped With Tomatoes, Olives, Capers In A Tomato Wine Sauce

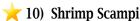


- NEW) 3) Pan-seared Salmon In Caper White Wine Sauce
 - 4) Cold Poached Salmon Served With Dill & **Tarragon Sauces**



- 🌟 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





- 11) Calamari Fra Diavolo
- 12) White Or Red Clam Sauce

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



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
- 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
- NEWD 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 Mozarella, Grape Tomatoes, Spinach & Pesto