

THEMED PARTY MENUS



Taco Night

Minimum 40 people: \$29.95 per person

Choice of 2 meats:

Homemade Pork Pernil · Chipped Beef (Hanger Steak) · Chiken Al Pastor (dark meat) Served with Warmed Corn Tortillas

Fixings: Shredded Lettuce · Crumbled Feta · Signature Red Hot Sauce

Green Tomatillo Sauce · Pickled Jalapenos · Pico De Gallo

Fried Plantains

Basmati Rice with Red Peppers & Onions

Traditional Slow-Cooked Red Beans

Tomato Encrusted Chicken with Light Tomato Wine Broth

Penne with Spinach & Mushrooms in a Madeira Wine Sauce



Sliders Party

Minimum 30 people: \$29.95 per person

Pulled Pork Slider topped with Pickle

Buffalo Chicken Meatball Slider topped with Blue Cheese & Hot Sauce

All Beef Burger Slider

Eggplant Parmesan Slider

Classic Fixings: Cheese, Lettuce, Tomatoes, Pickles, Onions

Baked Macaroni & Cheese Garnished with Bacon & Scallions

Oven Roasted Potato Wedge Shooters with Parmesan Dipping Sauce

Homemade Cole Slaw

Warm Corn Tortilla Chips & Nacho Cheese

Servers available at \$150 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





Tailgate Party

Minimum 30 people: \$26.95 per person

Buffalo Chicken Meatballs, Cocktail Style Homemade Chili with Ground Beef & Red Beans White Basmati Rice

Create your own Nachos: Tortilla Chips, Cheese Sauce, Jalapeños **Assorted Homemade Stromboli: Pepperoni, Sausage & Meatball** *with Marinara on the Side*

Garlic Knots Stuffed with Mozzarella Cheese & Pepperoni

Pigs in a Blanket

Three Cheese Rice Balls with Marinara Rigatoni Ala Vodka



Italiano Vero

Minimum 30 people: \$26.95 per person

Assorted Homemade Stromboli: Pepperoni, Sausage & Meatball with Marinara on the Side

Gourmet Chicken Sandwiches on Artisan Baguettes

- · Grilled Chicken With Fresh Mozzarella, Roasted Red Peppers & Balsamic Dressing
- · Chicken Cutlet With Cheddar Cheese, Red Onion, Bacon & Ranch Mayo

Fried Raviolis In Marinara Sauce, Topped with Crumbled Hot Sausage

Cocktail Chicken Meatballs in a Gorgonzola Cream Sauce

Penne Ala Vodka

Three Cheese Rice Balls with Chipotle Marinara

Caesar Salad with Homemade Croutons

Garlic Knots

Servers available at \$150 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.







Octoberfest

Minimum 30 people \$39.95 per person

Grilled "Bratwurst in Beer" Links on Club Rolls
Potato Pancakes
German Goulash with Egg Noodles
Traditional Sauerbraten with Ginger Snap Gravy & Red Cabbage
Chicken Schnitzel - Gravy on the Side
Homemade Roasted Cinnamon Apples & Caramelized Onions
German Potato Salad
Creamy Horseradish Sauce
Traditional Sliced & Roasted Brussel Sprouts
Pumpernickel Rolls

Add Hot Passed Appetizers: \$19.00 per person

Warm Pretzels Served with Beer Cheese Dip German Meatballs in Gravy Reuben Fritters with Thousand Island Dipping Sauce Puff Pastry Wrapped Mini Frankfurters with Deli Mustard Pan-Fried Pierogis Topped with Caramelized Onions & Crumbled Hot Sausage with Truffle Cream Sauce

Servers available at \$150 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.

