



## SAMPLE WEDDING MENU



### Stationary Hors D'oeuvres

#### Platters of:

- 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
- Bruschetta with Garlic Toasts
- Vegetable Crudités with Creamy Pesto Dip
- Homemade Roasted Red Pepper & Spinach Hummus and Artichoke & Fire Roasted Red Onion Hummus Surrounded by Freshly Grilled Nahan Bread & Pita Bite Crackers
- Homemade Spinach & Artichoke Dip
- Fresh Mozzarella & Grape Tomato Salad



## Passed Hot Hors D'oeuvres

- Orange Pineapple Shrimp with a Raspberry Horseradish Sauce
- Asian Chicken & Vegetable Dumplings with Sesame Hoisin Drizzle
- Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- Portobello Mushroom Encrusted Chicken Bites with an Apricot Brandy Reduction



## Dinner

- Sicilian Stuffed Chicken With Spinach, Garlic And Mozzarella Cheese In A Marsala Sauce
- Chicken Francaise in a Light Blend of Lemon, Butter, & Wine Sauce
- Hanger Steak with Grilled Vegetables
- Rigatoni, Italian Sausage Crumbles & Peas In A Light Tomato Cream Sauce
- Rotelli, Wild Mushrooms & Spinach In A Madeira Wine Sauce
- Eggplant Rollatini Stuffed With Ricotta Cheese
- Grilled Mixed Vegetables In Balsamic Marinade
- Salad Greens With Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied Walnuts In A Raspberry Vinaigrette
- Dinner Rolls with Butter, or Garlic Knots



## Desserts

- Assorted Italian Mini Pastries & Fruit Tartlets
- Gourmet Brownies topped with Nuts • Rainbow Cookies
- Assorted Italian Cookies

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## 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 · Ginger Ale
- **Mixers:**  
Water · Flavored Sparkling Water · Seltzer · Tonic  
Juice: Orange · Cranberry · Grapefruit · Pineapple
- **Sliced Lemons · Limes**
- **Cups · Ice**



## Miscellaneous

- **Elegantware (Plates) for all courses.**
- **Reflections (Cutlery) for all courses.**



## Wait Staff

To insure a smooth flow for your guests, it is suggested that you have wait staff for 7 Hours (without Ceremony included).\*

1 Maître d' · 1 Captain · 3 Servers · 1 Chef · 1 Bus · 1 Jr. Server · 1 Bartender

\*The number of recommended staff will be determined by your final head count.



## Event Planning & Orchestrating

- Administrative consultations
- Multiple site visits
- Layout & design to ensure efficient & comfortable flow for event
- Coordinate & oversee outside vendors (Equipment rentals, port John, etc.)



## Equipment

Rental of Tents, Table Chairs, Linens and Etc. is available for you event.



## Summary of Costs

Cold Platters	85p @ \$15.95pp	_____	1,355.75
Passed Hot	85p @ \$17.00pp	_____	1,445.00
Dinner	100p @ \$27.95pp	_____	2,795.00
Desserts	100p @ \$6.95pp	_____	695.00
Coffee	100p @ \$3.95pp	_____	395.00
Beverages	100p @ \$7.95pp	_____	795.00
Reflections	100p @ \$4.95pp	_____	495.00
<b>Total</b>		_____	<b>7,975.75</b>
Tax (8.625%)		_____	687.91
<b>Total Food Costs</b>		_____	<b>\$8,663.66</b>
Event Planning & Orchestrating		_____	495.00
Day Before & Day of Set Up & Delivery		_____	150.00
			<b>Total Food Costs _____ \$9,308.66</b>
Wait Staff (Does Not Include Gratuities)		_____	1,995.00
Equipment (Ace Party Rental)		_____	To Be Determined
			<b>Event Total _____ \$11,303.66</b>

*Credit card payments will be subject to 3% convenience fee (+339.11 )*

*\*Pricing subject to change based on personalized selections, substitutions and final head count.*

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## Itinerary

- 1:00pm \_\_\_\_\_ Ceremony  
1:30pm \_\_\_\_\_ Cocktail Hour  
2:30pm \_\_\_\_\_ Introductions & First Dance  
3:30pm \_\_\_\_\_ Toast & Dinner To Follow  
4:45pm \_\_\_\_\_ Special Dances & Dessert



## Payment Schedule

- 10% Due to Secure The Date of the Event  
50% Due 30 Days Prior To The Date Of The Event  
Final Head Count Due 7 Days Prior To The Event  
Final Balance Due 5 Days Prior To The Day Of The Event

Any payments made within 60 days of the event need to be cash or certified check.

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