



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 Naan Bread & Pita Bite Crackers
- Homemade Spinach & Artichoke Dip
- Fresh Mozzarella & Grape Tomato Salad

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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	100p @ \$19.95pp	1,995.00
Passed Hot	100p @ \$18.00pp	1,800.00
Dinner	100p @ \$33.95pp	3,395.00
Desserts	100p @ \$8.95pp	895.00
Coffee	100p @ \$4.95pp	495.00
Beverages	100p @ \$9.95pp	995.00
Reflections	100p @ \$5.95pp	595.00
Total		10,170.00
Tax (8.75%)		889.88
Total Food Costs		\$11,059.88
Event Planning & Orchestrating		595.00
Day Before & Day of Set Up & Delivery		250.00
Total Food Costs		\$11,904.88
Wait Staff (Does Not Include Gratuities)		2,310.00
Equipment	To Be Determined	
Event Total		\$14,214.88

Credit card payments will be subject to 3% convenience fee (+426.45)

**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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