

Felicia's "CRAFT" Caterers

Dinner Package Buffet "Ideas"

. Please inquire about an estimate or suggestion for your next event. These are suggested "complete" dinner packages, Choosing an Entrée, Starch, Salad, & Dessert. Other items (pasta etc) may be added, and priced accordingly. All Buffet Suggestions are based on a minimum of 40 guests

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Buffet Entrée Suggestions,	Priced Per Person	Dinner	Lunch
Roast Statler Chicken, Herb Jus, Corn Bread Stuffing		\$22	18
Chicken Marsala with Prosciutto, & Mushrooms, Marsala Demi		21	18
Chicken Piccata <i>Francaise Style</i> with Lemon & Capers		22	19
Marinated Grilled Steak Tips with a Red Wine AuJus		25	22
Sliced Soy & Balsamic glazed Flat Iron Steak , Arugula		25	22
Chicken Parmigiana with Mozzarella and Nonnies Marinara		19	16
Chicken Roulade, Choice of Filling:		21	19
<i>Sausage, Bread & Sage, Spinach & Herbed Ricotta Cheese, or Prosciutto, Spinach, Mozzarella, & Roast Pepper</i>			
"Porchetta" Stuffed Pork Loin, <i>Prosciutto, Roast Garlic, Spinach & Provolone</i>		21	15
Herb crusted Tenderloin of Beef with Red Wine or Truffle Bearnaise Sauce		26	24
Pork Cutlet Milanase , Saffron Tomato Aioli, Braised Spinach		23	19
Panko & Almond Crusted Chicken, with Spinach & Lemon Rosemary Cream		21	18
Crab stuffed Local Haddock, with a Lemon & Chive Sauce		21	18
Green Olive & Caper Crusted Roast Salmon with Basil Aioli		22	18
Roast Prime Rib of Beef, Au Jus & Horseradish Sauce		Mkt	Mkt

Two Entrees may be chosen, based on Higher priced Entrée, 2nd choice will be added, and will be priced accordingly

Potatoes, Vegetables, Rice & Risotto, **Select Two**

"LaStorias" Garlic Red Bliss Mashed or Roasted Rosemary & Olive Oil Red Bliss Potatoes
Our Signature Truffle or Extra Virgin Olive Oil, No Butter Pureed Russet Potatoes (Add \$1.00)
 Creamy Asiago & Truffle Scented Mushroom Risotto (Add \$2.00)
 Roast Butternut Squash with Fall Spices, Brown Sugar, & Sage
 Glazed or Buttered Carrots, Braised Brussel Sprouts with Pancetta
 Seasonal Vegetable Medley, Carrots, Squashes, & Parsnips, Fresh Herbs & Olive Oil
 Seasoned Rice Pilaf with finely diced Vegetable "*Mirepoix*"
 Fresh Green Beans with Toasted Almonds

Salad Choices, **Select One**

Mixed Greens with Tomatoes, Cucumbers, Olives, & Shaved Carrots, Balsamic Dressing
 Mesclun Greens with Gorgonzola, Pancetta, & Almonds, Raspberry Balsamic Dressing
 Seasonal Fruit Salad, Please inquire for Chefs Choice
 Traditional Caesar ,with House made Focaccia Croutons & Parmesan Cheese

Assorted Breads & Focaccia with Butter & Spreads

Dessert

Assorted Cookies & Brownies, Seasonal Fruit Crisp, or Assorted Mini Pastries
 Tiramisu Cups, Chocolate Torte, Lemon Mascarpone Cake, or Carrot Cake (Add \$3.00)

Pasta Choices,

Rigatoni Marinara, Fettucine Alfredo, or Cavattappi ala Vodka (Add \$2.00)
 Butternut Squash Ravioli, Sage Butter, or Tortellini Prosciutto "Con Panna" (Add \$3.00)
 Lobster Ravioli, Tomatoes, Capers, Pink Sherry Basil Sauce, (Add:\$4.00)

*All Buffets come complete with Chafing Heating Trays, Serving Utensils, Heavy Duty Plastic & Paper Ware
 Minimum of 24 for Chafing Dish Service, China & Service is additional if needed. Please inquire for
 Estimate & Rates. 15% Administrative Fee is added to all Packages*

