

The items in this Brochure are served in heavy duty disposable trays, platters, or bowls. Silver plated or china may be substituted for an additional fee. These items are set up for pick-up, with a 24 hour notice for most items. Delivery is available with a minimum order of \$200.00 in a 10 mile radius.

Disposable Plates, Napkins, Cups, Forks, Knives and Serving Spoons are available for 1.00 per person.

Entrée & Side Salads

Cheese Tortellini, With Roast Peppers,
Olives, & Spinach in a light pesto Olive Oil
1.75pp

Chicken Caesar, with Croutons & our House
Caesar dressing 7.50pp

Tomato & Fresh Mozzarella Caprice, with
Basil & Extra Virgin Olive Oil 2.75pp

Sicilian Potato Salad, Olive Oil, Fresh
Herbs, Red Onion, Peppers, Olives 1.75pp

Summer Potato Salad, with Red Potatoes,
Egg, Mayo & Herbs 1.50pp

Soups

Pasta Fagioli, NE Clam Chowder, Tomato
Bisque, Chicken Noodle, Corn Chowder,

5.50pp

12 person Minimum for Soups & Salads

Celebrating & Servicing:

- Weddings
- Anniversaries
- Retirement Parties
- Graduations
- Corporate Events
- Cookouts
- Fund Raising
- Team Dinners
- Funeral Receptions
- Birthdays
- Golf Outings

Felicias Craft Catering is a division of LaStoria
Food Consulting & Services providing full service
catering services with experience in both corporate
& private events.

For more information call

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Felicias

"Craft" Catering

Composed Appetizer Platters

Including
Soups
&

Entrée Salads

*When served with a selection of other appetizers
the sizes serve the following:*

12" small-8-12

14" medium-18-32

18" large-30-40

Tuscan Charcuterie

Chefs selection of Artisan style Cured Meats & Cheeses, Marinated & Grilled Vegetables, Olives, Spreads, Fruits, & Crostinis
Sm \$45/ Med \$85/ Large \$125

Assorted Cheese & Fruit

Sharp Cheddar, & Mild Cheddar, Gruyere, & Monterey Jack, Grapes & Crackers
Sm \$35/ Med \$45/ Large \$65

International Gourmet Cheese

Chefs selection of Domestic, International, and Whimsical Varieties of Cheeses, Dried Fruits, Candied Walnuts & Crackers
Sm \$45/ Med \$60/ Large \$85

Mexican - South West

Chicken & Smoked Jack Quesadillas, Salsa, Sour Cream, Guacamole, Black Bean Dips, Black & Yellow Corn Chips
Med \$85/ Large \$125

*Choices may vary daily, Substitutions may occur,
Prices subject to change*

Mini Sandwiches

Assorted with a chefs selection or guests choice that could include Tarragon Chicken Salad, Turkey, Virginia Ham & Cheese, Tuna, Fresh Mozzarella-Pesto-Tomato
Sm \$40/ Med \$85/ Large \$130

Mediterranean

Chefs Hummus Selection, Baba Ganoush, Tabbouleh, Tzatziki, Olives, & Pita Chips
Med \$60/ Large \$85

Baked Brie en Croute

Brie Cheese layered in Puff Pastry with Cranberry Orange Chutney, or a Seasonal Jam
Fresh Fruits & Table Crackers
SM \$40/ MED \$50/ LARGE \$60

Asian Sampler

Chicken Satay Skewers with Peanut Sauce, Vegetable Spring Rolls, Crunchy Noodles, Sugar Snap Peas, Edamame, & Sesame Noodles
Med \$65/ Large \$110

Sliced Peppered Beef Loin

With Tomato Relish, Horseradish & Chive Spread, Arugula, & Baguettes
Market \$\$

Vegetable Crudite

Assorted Cold Vegetables, such as Carrots, Cherry Tomatoes, Broccoli, Asparagus, Peppers, & Celery, Olive & Ranch Dip
Sm \$35/ Med \$45/ Large \$65

Italian Meat & Cheese Antipasto

Assorted cured Italian Meats including, Parma Prosciutto, Soppressata, Mortadella, Genoa Salami, Pepperoni, Provolone & Mozzarella Cheeses, Olives & Pepperoncinis
Sm \$45/ Med \$90/ Large \$140

Bruschetta Sampler

Crostinis topped assorted relishes, Tomato-Prosciutto, Wild Mushroom & Balsamic, Puttanesca of Tomato-Olive & Caper, Tuna/White Bean with Sage, & Arugula Salad
Sm \$35/ Med \$45/ Large \$60

Buffalo Chicken Dip

With Sharp Cheddar & Bleu Cheese, Buffalo & Ranch. Served with Chips, Carrots, Celery, Toasted Bread Crostinis, & Seasonal Vegetables
Med \$48/ Large \$65

Grilled Vegetable Crudites

Grilled vegetables including Zucchini, Summer Squash, Fennel, Onions, Asparagus, Portabella Mushrooms, & Roast Peppers, with Pesto Oil & Roast Garlic Aioli
Sm \$45/ Med \$55/ Large \$75

Seafood Antipasto

Assortment of chilled Jumbo Shrimp, Pesto grilled Scallops, Calamari Salad, Raw Mussels & Littlenecks, Caper & Shallot Mignonette
Market \$\$

Jumbo Shrimp Cocktail

With Cocktail Sauce
\$1.75 per Shrimp, (Minimum 25 Shrimp)

"Other" Chilled Hors d' Oeuvres

Assorted Bruschettas
Jumbo Shrimp with Mango Salsa
Fruit Kabobs with Yogurt Dip
Pesto Chicken Skewers
Prosciutto wrapped Goat Cheese
Cherry Tomatoes, Mozzarella, & Basil
Assorted Pates with Baguettes
Assorted Herbed Cheese Pinwheels
Beef Croustades with Mint-Basil Pesto
Roast Pepper Crostinis with Parmesan
Cucumber with Crab & Boursin

