

Felicia's "CRAFT" Caterers

Dinner Buffet "Ideas"

. Please inquire about an estimate or suggestion for your next event. Hot & Cold Trays also available for Delivery
781-408-9007 Felicias catering.com Lastorias@aol.com

Buffet Entrée Suggestions,

Priced Per Person

Chicken Marsala with Prosciutto, & Mushrooms, Marsala Demi	\$19
Chicken Piccata <i>Francaise Style</i> with Lemon & Capers	19
Marinated Grilled Steak Tips with a Red Wine Sauce	22
Sliced Soy & Balsamic glazed Flat Iron Steak over Arugula, Balsamic Glaze	23
Chicken Parmigiana with Mozzarella and Nonnies Marinara	18
Chicken Roulade, Choice of Filling:	20
<i>Sausage & Sage, Spinach & Herbed Mascarpone Cheese, or Prosciutto, Spinach, Mozzarella, & Roast Pepper</i>	
Chicken Balsamico, Cherry Tomatoes, Fresh Mozzarella, Braised Spinach	19
Herb Rubbed Tenderloin of Beef with Horseradish Aioli or Bearnaise Sauce	32
Slow Braised Beef Short Ribs, Root Veggies, Red Wine Sauce	23
Panko & Almond Crusted Chicken, with Spinach & Lemon Rosemary Cream	19
Crab stuffed Local Haddock, with a Lemon & Chive Sauce	21
Green Olive & Caper Crusted Roast Salmon with Basil Aioli	22
Herb crusted Roast Prime Rib of Beef, Horseradish Crème fraiche & Au Jus	28

Two Entrees may be chosen, and will be priced accordingly

Prices are based on minimum 24 guests,

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

"LaStorias" Garlic Red Bliss Mashed	Braised Brussel Sprouts with Pancetta
Roasted Rosemary & Olive Oil Red Bliss Potatoes	Assorted Vegetable Medley, Carrots, Squashes, & Parsnips
Truffle or Extra Virgin Olive Oil, No Butter Pureed Russet Potatoes	Roasted Asparagus, Lemon, Shaved Parmesan
Creamy Asiago & Truffle Scented Mushroom Risotto (Add \$2)	Seasoned Rice with finely diced Vegetable "Mirepoix"
Roast Butternut Squash with Fall Spices, Brown Sugar, & Sage	Fresh Green Beans with Toasted Almonds
	Rice Pilaf

Salad Choices, *Select One*

Mixed Greens, Tomatoes, Cucumbers, Olives, & Shaved Carrots, Balsamic Dressing	Seasonal Fruit & Spinach Salad, Feta or Goat Cheese Honey Balsamic Vinaigrette
Chopped Wedge Iceberg, Tomatoes, Cucumbers, Red Onion, Bacon, Bleu Cheese, & Ranch	Traditional Caesar, House made Croutons & Parmesan

Assorted Breads & Focaccia with Butter & Spreads

Dessert, *Select One*

Assorted Cookies & Brownies, Seasonal Fruit Crisp, or Assorted Mini Pastries

Some Pasta Choice add ons,

Add \$1.50 Rigatoni or Linguine Marinara, Fettucine Alfredo, or Cavattappi ala Vodka

Add 3.00, Rigatoni "Bolognese", Meat & Cheese Lasagna, or Tortellini with Prosciutto, Peas & Cream, or Pesto, Lobster Ravioli or Pumpkin Tortelloni, Squash & Sage Butter

*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.*

Felicias “CRAFT” Caterers
Some Appetizer, & HorsD’oeuvres Suggestions

Felicias catering.com

Traditional, New, & Festive

2-3 each

	Price pp
Prosciutto wrapped Goat Cheese with Fig Dip	2
Tortellini Tomato “Caprese” Skewers,	1.75
Antipasto Tortellini Skewers	2.0
Mini Beef Wellingtons, Bearnaise Sauce	3.75
Sea Scallops wrapped in Applewood Bacon	3.75
Prosciutto wrapped Asparagus	2
Baby Lamb Loli Pops , Mint Yogurt Dip	4.50
Mini Crab Cakes with Lemon Aioli	3.50
Buffalo Chicken Spring Rolls	2.25
Eggplant & Ricotta Rollatini	2
Assorted Puff Pastry “Bites”	2.50
Baked “Mac n Cheese” Bites, Bacon,& Ranch	2.00
Bacon Wrapped Brussel Sprouts	2.00
Mini Frittata, Chorizo, Roast Pepper	1.75
Mini Bacon, Potato, & Cheddar, Sour Cream	1.75
Cucumber Rounds, Crab & Boursin	2.50
Prosciutto & Cheese Mini Pinwheels	2.00
Chilled “Arrabiata” Spicy Shrimp, <i>Ranch</i>	3.00
Traditional Chilled Shrimp, <i>Cocktail Sauce</i>	3.00

Arancinis,

pp

<i>Traditional Risotto Balls with a Panko Crust</i>	
Sweet Italian Sausage & Mozzarella <i>pomodoro</i>	2.25
Butternut Squash w/Fontina	2
Saffron with Sweet Peas	2.5

Skewers

Each

Teriyaki Beef	3.75
Beef “Chimichurri”	3.75
Chicken “Saltimbocca” <i>Prosciutto & Sage</i>	5.00
Chicken Satay, Sesame, Peanut sauce	3.00
Chicken Agra Dolci, <i>Sweet n Sour</i>	3.00
Buffalo Chicken	3.25
Lemon Rosemary Chicken	3.00
Meatball “Pops”	1.75
Honey Garlic Shrimp	4.00

Sliders

Each

BBQ Pulled Pork, Apple Slaw	2.50
Cheeseburger,	2.25
Peppered Beef, <i>Arugula, Asiago, Horse Radish Aioli</i>	3.00
Meatball & Provolone	2.00
Buffalo Chicken, <i>Ranch, lettuce</i>	2.50
Grilled Chicken, <i>Lettuce & Tomato</i>	2.50
Waffle & Chicken <i>Maple Aioli</i>	2.75
Reuban, Corned Beef, Swiss & Slaw	2.75
Italian Style Meatloaf, <i>Carmalized Onions</i>	2.75
Petit Croque Monsieurs , <i>Grain Mustard</i>	2.50

Stationary Small Trays to feed 8-14

Mini Meatballs in Marinara w Rolls	30
Sweet n Sour Meatballs with Pineapple	30
Turkey/Ricotta Meatballs in Sage Butter	32
Pumpkin Ravioli, <i>Cranberries, Almonds & Sage Butter</i>	30
Cheese Tortellini, Mama Rosa Basil Pink sauce	28
Spinach, Gruyere, Artichoke Dip, <i>Pitas/ Crostinis</i>	28
Buffalo Chicken Dip, <i>Celery, Carrots, Ranch</i>	28
Baked Brie en Croute, <i>Seasonal Chutney, Crackers</i>	34
Charcuterie, Artisanal meats, Cheeses, Olives	42
Peppered Beef Board, <i>Tomato Relish, Horseradish Aioli</i>	36

Stuffed

pp

Traditional Sausage & Mushroom	1.75
Ricotta & Spinach Mushroom	1.75
Crab & Ritz stuffed Mushroom	2.25
Wild Mushroom/Asiago & Truffle Mushroom	2.00
Pepperoni “Pizza” style Mushroom	1.75
BBQ Pulled Pork Tartlets	1.75
Fig, Goat Cheese & Honey Tartlets	1.75
Brie, Cranberry Chutney Tartlets	1.75

Risotto, Small trays to feed 6-10

Duck Confit, Cranberries, Apples	32
Wild Mushroom, Truffle Oil, Asiago, Peas	24
Shrimp, Saffron, Peas, & Tomatoes	36
Roast Butternut Squash, Apples, Cranberries	24

Service Notes

Hot & Cold Trays available in addition to Buffet Suggestions, refer to Website.

All menus may be customized to your liking, and priced accordingly. We offer full service with Chefs, and or Waitstaff.

Waitstaff, \$30 per hour, 4 hour minimum
Chefs, \$35 per hour