

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 .50 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  
3.50pp

*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

781-408-9007

[FeliciasCatering.com](http://FeliciasCatering.com)

# Felicias

# "Craft" Catering

## Appetizer Platters

Including  
Soups

&

## Entrée Salads

## Appetizer Platters

*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 Italian Antipasto

Fresh Mozzarella, Parmesan, Tomatoes, Tortellini Salad, Chicken Pesto, Marinated Roast Peppers, Olives, Artichoke Hearts, & Grilled Vegetables with Bread Sticks

Sm \$45/ Med \$85/ Large \$125

## Assorted Cheese & Fruit

Sharp Cheddar, Gorgonzola, Herb crusted Goat Cheese, Grapes & Crackers

Sm \$35/ Med \$45/ Large \$65

## International Gourmet Cheese

Wine infused Havarti, Smoked Gouda, Sundried Tomato Pesto Mascarpone spread, Chevre, Peppered Jack and or other Great Cheeses, with 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

Hummus, Baba Ganoush, Tabbouleh, Carrot Puree, Olives, & Pita Chips

Med \$60/ Large \$85

## Baked Brie en Croute

Brie Cheese layered in Puff Pastry with Cranberry Orange Chutney, or a Seasonal Chutney, Fresh Fruits & Table Crackers

SM \$40/ MED \$50/ LARGE \$6

## Asian Sampler

Chicken Satay Skewers with Peanut Sauce, Vegetable Spring Rolls, Crunchy Noodles, Sugar Snap Peas, & Sesame Noodles

Med \$65/ Large \$110

## Sliced Peppered Beef Loin

With Tomato Relish, Horseradish & Chive Spread, Arugula, & Baguettes

Sm \$45/ Med \$85/ Large \$125

## Vegetable Crudite

Assorted Cold Vegetables, such as Carrots, Cherry Tomatoes, Broccoli, Asparagus, Peppers, & Celery, Olive & Sour Cream Dip

Sm \$35/ Med \$45/ Large \$65

## Italian Meat & Cheese Antipasto

Assorted cured Italian Meats including, Parma Prosciutto, Sopresatta, 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

Sm \$45/ Med \$90/ Large \$140

## 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

