Felicia's CRAFT CATERING

Feliciascatering.com

Outdoor

THE PICNIC

All Beef Nathans Hot Dogs
Hamburgers (Cheese)

NE Baked Beans or Corn on the Cob
Relish Tray
Choice of 2 Sides
Condiments
Fruit Punch or Ice Tea
Watermelon & Cookies
\$12
Add Roast Chicken
\$15

TEX MEX

Texas Style BBQ Pork Ribs or Brisket
BBQ Chicken Quarters
Dirty Rice & Beans
Home Made Corn Bread
Corn Chips & Salsa
BBQ crock of Beans
Choice of 2 Sides
Seasonal Fruit Cobbler or Crisp
Lemonade or Iced Tea
\$23
Add Mini Taco Station
\$26

Side and Salad Choices

Strawberry, Pecan, Goat Cheese Salad
Tossed Garden Salad
Classic Roman Caesar
Red Bliss Potato Salad
Olive Oil Based Tri-Color Pasta Salad
Mayo Based Macaroni Salad
Roast Corn, Tomato and Cilantro
Three Bean Salad
Cole Slaw
Macaroni & Cheese
Grilled Herb Vegetables
Fresh Seasonal Fruit Medley
Black Bean, Corn, & Tomato Salad
Black Bean, Corn & Tomato Salad
Shrimp Squid Salad (3.50 extra)

All Buffets are supplied with disposable plates, utensils, napkins, and buffet table cloth Buffets that require a grill, with less than 75 guests will be charged a \$75.00 rental fee Discounts are available for parties over 125 guests

Specialties

AMERICAN GRILL

10-12oz Choice Sirloin Steak
Herb Marinated Chicken Quarters
Roasted Red Bliss Potatoes
Buttered Corn on the cob
Choice of 2 Sides
Assorted Dinner Rolls
Relish Tray
Double Chocolate Brownies
Ice Tea or Lemonade
\$25.95

NEW ENGLAND CLAM BAKE

Fresh Steamed Native Lobsters
Steamer Clams with Drawn Butter
Home Made Clam Chowder
Buttered Corn on the Cob
Choice of 2 Sides
Watermelon
Ice Tea or Fruit Punch
Cape Cod Potato Chips
\$Market Price

OTHER IDEAS

Italian, Chorizo, Kielbasa Sausage Trio
Fennel, Pepper Spiced Tuna Steaks
Grilled Lemon, Rosemary Chicken Breast
Garlic-Lemon Marinated Jumbo Shrimp
Sicilian Style Grilled Swordfish
Jack Cheese Quesadillas
BBQ Baby Back Pork Ribs
Grilled Pork Loin with Mango Salsa
Pork Tenderloin with Tequila & Lime
Rosemary & Garlic Tuscan "St Louis" Ribs
Marinated Chicken Breast Sandwiches
Sweet n Sour Marinated Sirloin Tips
BBQ Pulled Pork Sandwiches

COLD SOUPS

Vichyssoise Gazpacho

GRILLED KEBABS

Seasonal Vegetables Chicken & Steak Turkey Tips Shrimp & Tuna Combos