

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

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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	22
Chicken Parmigiana with Mozzarella and Nonnies Marinara	18
Chicken Roulade, Choice of Filling:	19
<i>Sausage, Bread & Sage, Spinach /Artichoke & Herbed Mascarpone Cheese</i>	
Marinated Sliced Skirt Steak with Chimichurri	23
Pan Roasted Rosemary & Lemon Crusted Statler Chicken Breast with Natural Pan Jus	19
Roast Stuffed Pork Loin, <i>Prosciutto, Roasted Peppers, Spinach & Provolone</i>	18
Herb Rubbed Tenderloin of Beef with Horseradish Aioli or Bearnaise Sauce	28
Slow Braised Beef Short Ribs, Root Veggies, Red Wine Sauce	22
Panko & Almond Crusted Chicken, with Spinach & Lemon Rosemary Cream	16
Crab stuffed Local Haddock, with a Lemon & Chive Sauce	19
Green Olive & Caper Crusted Roast Salmon with Basil Aioli	22
Almond Crusted Pan Seared Haddock, House Red potato chips, Lemon Sauce	19
Herb crusted Roast Prime Rib of Beef, Horseradish Crème fraiche & Au Jus	24

Two Entrees may be chosen, and will be priced accordingly

Prices are based on minimum 24 guests, We welcome smaller parties due to Covid restrictions, prices will be adjusted

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
Our Signature Truffle or Extra Virgin Olive Oil, No Butter Pureed	Roasted Asparagus, Lemon, Shaved Parmesan
Russet Potatoes	Seasoned Rice with finely diced Vegetable "Mirepoix"
Creamy Asiago & Truffle Scented Mushroom Risotto (add 1.50)	Fresh Green Beans with Toasted Almonds
Fall/Winter Root Vegetable Hash	Rice Pilaf

Salad Choices, Select One

Mixed Greens , Tomatoes, Cucumbers, Olives, & Shaved Carrots,	"Our" Harvest Spinach Salad with Squash, Apples, Dried
Balsamic Dressing	Cranberries ,Walnuts, Crumbled Feta & Balsamic Dressing
Chopped Wedge Iceberg, Tomatoes, Cucumbers, Red Onion,	Traditional Caesar ,House made Croutons & Parmesan
Bacon,Bleu Cheese, & Blue Hill Ranch	

Assorted Breads & Focaccia with Butter & Spreads

Dessert, Select One

Assorted Cookies & Brownies, Traditional Pies & Tortes, Seasonal Cake, 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 40 Guests for Chafing Dish Service, China & Service is additional if needed. Servers available \$30 Ph, 4 hour mi

Felicias "CRAFT" Caterers

Appetizer, Small Bites, & HorsD'oeuvres Suggestions

Felicias catering.com, Minimum 12 per order

Traditional, New, & Festive

<i>1-3 each</i>	Price pp
Prosciutto wrapped Goat Cheese with Fig Dip	2.50
Tomato "Caprese" Skewers, Fresh Mozzarella	1.75
Antipasto "Caprese" Tortellini Skewers	2.50
Mini Beef Wellingtons, Bearnaise Sauce	3.75
Panko crusted Sea Scallops wrapped in Applewood Bacon	3.75
Prosciutto wrapped Asparagus	2.50
Baby Lamb Loli Pops , Mint Yogurt Dip	4.50
Mini Crab Cakes with Lemon Aioli	3.50
Buffalo Chicken Spring Rolls	2.25
Raspberry & Brie Puff Pastry Bites	2.50
Eggplant & Ricotta Rollatini	2.50
Assorted Puff Pastry "Bites"	2.50
Baked "Mac n Cheese" Bites, Bacon,& Ranch	2.00
Cranberry Chutney & Brie Tartlets	2.50
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
Seared Potstickers, Chicken, Pork, or Vegetable with a	
Chile Garlic Sace	3.50
Coconut Shrimp with a Pineapple Chutney	3.75
Beef Empanades with a Pico de Gallo Salsa	3.50
Veggie Spring Rolls with Duck Sauce	2.50

Arancinis,

<i>Traditional Risotto Balls with a Panko Crust</i>	pp
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
Chickey Satay Sesame, Peanut Sauce	3.50
Chicken Agra Dolci, <i>Sweet n Sour</i>	3.50
Lemon Rosemary Chicken	3.00
Meatball "Pops"	2.00
Honey Garlic Shrimp	4.00

Sliders

	Each
BBQ Pulled Pork, Apple Slaw	3.50
Cheeseburger, Shredded Lettuce, House Sauce	3.00
Peppered Beef, <i>Arugula, Asiago, Horse Radish Aioli</i>	4.00
Meatball & Provolone	2.50
Buffalo Chicken, <i>Ranch, lettuce</i>	2.50
Turkey & Cheddar, Cranberry Aioli	3.00
Grilled Chicken, <i>Lettuce & Tomato</i>	3.50
Waffle & Chicken <i>Maple Aioli</i>	3.50
Reuban, Corned Beef, Swiss & Slaw	3.75
Petit Croque Monsieurs , <i>Grain Mustard</i>	3.50
Cubano, Mustard, Ham & Swiss	3.75
B L T , with Fresh Mozzarella, Basil Aioli	3.50

Stationary Small Trays & Platters to feed 8-14

Mini Meatballs in Marinara w Rolls	30
Buratta with Balsamic Peaches	36
Sweet n Sour Meatballs with Pineapple	30
Turkey/Ricotta Meatballs in Sage Butter	32
Squash Ravioli, <i>Cranberries, Almonds & Sage Butter</i>	32
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	45
Peppered Beef Board, <i>Tomato Relish, Horseradish Aioli</i>	45

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	2.00
Fig, Goat Cheese & Honey Tartlets	2.00

Risotto, Small trays to feed 6-10

Duck Confit, Cranberries, Apples	32
Wild Mushroom, Truffle Oil, Asiago, Peas	28
Shrimp, Saffron, Peas, & Tomatoes	36
Crumbled Sausage, Peas, Parmesan	24
Roast Butternut Squash, Apples, Cranberries	24

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

All menus may be customized to your liking,