



COCKTAIL PARTY MENUS



☞ Add our basic beverage package to your party for **\$6.95 pp**

Cocktail Party #1

Minimum 30 people: **\$25.95** per person

Stationary Hot & Cold Appetizers

Platter of Imported & Domestic Cheeses & Fresh Grapes

Bruschetta with Garlic Toasts

Vegetable Crudités with Creamy Parmesan Lemon Dip

Homemade Spinach & Artichoke Dip and Roasted Garlic Hummus Surrounded by Freshly Grilled Pita Wedges

Mini Gourmet Wraps

Honey Roasted Turkey with Provolone, Roasted Eggplant & Red Peppers

Grilled Marinated Vegetables & Fresh Mozzarella Cheese with Balsamic Vinaigrette

Grilled Chicken, Tomato, Cucumber, Red Onion & Pesto Mayonnaise

Tortellini Salad with Fresh Tomatoes, Fresh Mozzarella Chunks, Black Olives & Spinach In Homemade Italian Dressing

Rotelli, Roasted Red Peppers, Wild Mushrooms & Spinach In A Madeira Wine Sauce

Tomato Encrusted Chicken Bites in a Light Tomato Broth

It is required that you have 1 server for 5 Hours.

Parties over 50 guests may require additional Wait Staff.

Servers available at \$150.00 plus gratuity for 5 hours.

Pricing on Wait Staff will vary for holidays and special events.

*There may be a refundable deposit required on some equipment.
Substitutions of equal menu items are available.*

www.felicoscatering.com



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Cocktail Party #2

Minimum 30 people: **\$31.95** per person

Passed Hot Appetizers

Orange Pineapple Shrimp with a Raspberry Horseradish Sauce

Homemade Pigs in a Blanket

Filet Mignon Tidbits with a Rosemary Brandy Sauce

Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce

Portobello Mushroom Encrusted Chicken Bites with an Apricot Brandy Reduction

Asian Chicken & Vegetable Dumplings with Sesame Hoisin Drizzle

Asparagus Wrapped in Puff Pastry

Macaroni & Cheese Bites with Applewood Bacon Center

It is required that you have wait staff for 5 Hours (1 Server • 1 Chef*)

* Parties over 50 guests may require additional Wait Staff

Servers and chefs available at \$150.00 plus gratuity for 5 hours.

Pricing on Wait Staff will vary for holidays and special events.

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Cocktail Party #3

Minimum 30 people: **\$33.95** per person

Stationary Cold

Platter of Imported & Domestic Cheeses & Fresh Grapes

Homemade Spinach & Artichoke Dip

Homemade Roasted Red Pepper Hummus

Surrounded by Traditional & Whole Grain Grilled Artisan Breads

Antipasto Platter:

Assorted Italian Cheeses · Fresh Mozzarella & Grape Tomato Salad

Dried Italian Hot & Sweet Sausage · Pepperoni · Marinated Roasted Red Peppers

Marinated Artichokes · Marinated Mushrooms

Green Olives Hand Stuffed with Provolone · Black Olives Oil Cured with Rosemary

Vegetable Crudités with Creamy Parmesan Lemon Dip

Mango & Pineapple Bruschetta and Traditional Tomato Bruschetta *Surrounded with Homemade Garlic Toasts*

Stationary Hot

Chicken Meatballs (Cocktail Size) with Vodka Sauce

Cocktail Style Pepper Steak Strips (Hanger Cut)

Homemade Pigs in a Blanket

Assorted Homemade Stromboli: Pepperoni, Sausage & Meatball *with Marinara on the Side*

Mini Rigatoni Pomodoro with Fresh Mozzarella Balls & Ricotta Dollops

Coconut Rice with Caramelized Onions, Mushrooms & Snow Peas

Salad Greens with Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied

Walnuts in a Raspberry Vinaigrette

Garlic Knots

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Cocktail Party #4

Minimum 30 people: **\$37.95** per person

Passed Hot Appetizers

Blackened Cajun Shrimp with Mango Coconut Chutney
Pulled Pork Sliders
Hanger Steak Tidbits with Grilled Vegetables
Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
Fig wrapped in Bacon

Hors D'oeuvres Platters

Dried Italian Hot & Sweet Sausage; Marinated Roasted Red Peppers • Marinated Artichokes
Assorted Italian Cheeses • Pepperoni • Marinated Mushrooms • Green Olives Hand Stuffed with Provolone • Black Olives Oil Cured with Rosemary
Platter of Imported & Domestic Cheeses & Fresh Grapes
Fresh Mozzarella & Grape Tomato Salad
Bruschetta with Garlic Toasts
Vegetable Crudités with Creamy Parmesan Lemon Dip
Homemade Spinach & Artichoke Dip And Roasted Garlic Hummus Surrounded by Freshly Grilled Pita Wedges & Artisan Bruschetta Breads

Passed Desserts

Gourmet Brownies, Cookies & Mini Pastries

Gourmet Coffee

Regular & Decaffeinated Gourmet Coffees, Regular & Decaffeinated Gourmet Teas, Milk, Half & Half, Sugar, Assorted Sugar Substitutes, Coffee Cups & Stirrers

Beverages

Assorted Soda:
Regular & Diet Pepsi • Regular & Diet Sierra Mist
Water • Flavored Sparkling Water
Sliced Lemons • Limes • Cups • Ice

It is required that you have wait staff for 5 Hours (1 Server • 1 Chef*)

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Cocktail Party #5

Minimum 30 people: **\$31.95** per person

Grab & Go Stations:

Seasoned Pulled Chicken and Traditional Ropa Vieja - *Served in EcoKraft Food Boats*

Topped with Shredded Lettuce, Salsa Fresca, Home Made Mexican Tomatillo Sauce & Crumbled Feta

Cheeseburger Sliders - *Served in EcoKraft Food Boats*

With Ketchup and Pickle, Served With **Mac & Cheese Bites** on The Side

Gourmet Sandwiches - *Served in EcoKraft Food Boats*

Chicken Cutlet With Cheddar Cheese, Red Onions, Boar's Head Bacon And Ranch Mayo
Grilled Vegetables and Provolone Cheese With Garlic Lime Mayo

Cold Orzo Salad With Our Home Made Pesto, Spinach, Black Olives, Grape Tomatoes & Fresh Mozzarella In Italian Dressing - *Served in 5 oz clear cups*

Tropical Salad - *Served in 9 oz clear cups*

With Mixed Greens, Pineapple, Strawberries and Toasted Coconut in A Zesty Lime Vinaigrette

Orange Pineapple Encrusted Shrimp With Raspberry Horseradish Sauce

Served in A Shooter Glass

It is required that you have wait staff for 5 Hours (1 Server • 1 Chef*)

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