



5609 Hess Avenue, Baltimore, Md, 21212

For any catering inquiries contact me at [E-mail leah@felicicafe.com](mailto:leah@felicicafe.com) Cell [443-621-7673](tel:443-621-7673)

OUR TEAM - Your Account Manager will help build a menu tailored to your event and will assist with your event needs. We do deliveries seven days a week and request 18-24 hours notice. You can contact me at the above email address anytime.

DISPOSABLES -We offer a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are always available upon request.

DELIVERY + SET-UP - Felici Café Catering offer delivery based on location. Set-up is available for an additional fee is applicable.

SERVICE PERSONNEL -Our professional staff includes set-up and breakdown, serving staff and bartenders to help and maintain buffets and other food related tasks. Staff are available based on availability for an additional fee.

BILLING -We accept Visa, MasterCard, Discover and American Express and checks. Corporate accounts are available by request

Hi this is Chef Leah the following is our menu it is pretty extensive and offers a lot of various items. This is just a representation of who we are and what we can do. Before your event I will personally work with you to tailor a menu to your specific needs and wants paying much attention to detail.

We offer this because we are all unique individuals with different tastes and they should all be fulfilled.

Ethnic, Vegetarian, Vegan and Gluten free cuisines are available.

APPETIZER TRAYS

Smoked Salmon With Capers, Microgreens, Boiled Eggs, Tomatoes, Toast Points
\$3.99/Pp

Shrimp Cocktail With Cocktail Sauce And Avocadoes \$3.99/Pp

Dip TRIO With Crostini And Crudité Spicy Black Bean Hummus, Chick Pea Hummus And Tzatziki Sauce Dip \$2.99/Pp

Antipasto Tray With Capicola And Salami Rolled With Cheese, Olives And Pepperoncini \$3.99/Pp

Quiche Platter \$3.59/Pp (2 Quiche /Pp)

Caprese Bites Platter \$2.79/Pp (2 Bites/Pp)

Deviled Egg Platter \$3.59/Pp (2 Pcs /Pp)

Grilled Vegetable Platter Eggplant, Peppers, Zucchini, Hummus, Fresh Mozzarella \$2.59/Pp

Crudité Platter With Fresh Seasonal Veggies And 3 Assorted Dips \$2.59/Pp

Assorted Cheeses With Crackers, Nuts And Sun Ripened Fruit \$2.79/Pp

Assorted Sun Ripened Fruit With Strawberry Cream Cheese Dip \$2.79/Pp

Cilantro Lime shrimp with avocado, and chive sour cream \$3.99 3/order

Mushroom cap stuffed with crab imperial \$4.99 3/order

Mini-crab cake with old bay cream cheese \$4.99 2/order

Ravioli caprese with balsamic glaze \$3.79 2/order

Southwest chicken phyllo cups black beans, corn \$3.99 3/order

BBQ pork rolled in pastry dough \$3.99

Sundried tomato hummus on cornbread toast points with pickled grapes \$3.29

HOT BREAKFAST

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

A LA CARTE

Platter Bagels with Cream Cheese, Butter and Jelly \$2.75 pp

Platter Muffins (choose blueberry, coffee cake or seasonal) \$2.95 pp

Assorted Pastries \$2.95 pp

Mini muffins (blueberry, coffee cake, seasonal) \$1.95 pp

Avocado Toast with Butter and Organic Microgreens \$2.59 pp

Tomato Toast with Olive oil and Organic Microgreens \$1.89 pp

Yogurt and Granola \$3.25 pp

Individual assorted flavors single serve yogurt \$2.05 pp

EGGS and BREAKFAST MEATS

Hardboiled Egg \$1.00 pp

Scrambled Eggs \$12.95 per tray (serves 10)

Sausage \$14.95 per tray (serves 10)

Bacon \$14.95 per tray (serves 10)

Turkey Bacon \$15.95 per tray (serves 10)

BUILD YOUR OWN BREAKFAST CASSEROLE (serves 10) \$18.95

Choose 1 Meat; Salami, Ham, Turkey Bacon,

Choose 1 Cheese; Cheddar, Mozzarella, Jack Blend, Swiss

Choose 3 Veggie; From Our Wide Variety Of BYO Items; Bell Peppers, Broccoli, Cauliflower, Hots, Banana Peppers, Mushrooms, Red Onions, Spinach, Tomatoes, Yellow Onions.

FELICI BASIC \$9.95 per person

Scrambled eggs

Bacon

Toast with butter and jelly

Breakfast Potatoes accented with Peppers and Onions, served with hot Sauce and ketchup

Coffee with creamer and sweetener, Orange, Cranberry and Apple are available \$.99

(Coffee urns available for larger group, pick-up fee required)

Fruity and Flaky Pastry \$10.95 per person

Bagels with Cream Cheese, Butter & Jam

Mini Muffins and Croissants with Cream Cheese, Butter & Jam

Fresh Fruit Salad

Coffee with creamer and sweetener

Orange, Cranberry and Apple Juices are available \$.99

(Coffee urns available for larger group, pick-up fee required)

Wholesome Belly Filler \$12.95 per person

Scrambled Eggs

Bacon/Sausage

Breakfast Potatoes accented with Peppers and Onions, served with hot Sauce and ketchup

Toast with Butter & Jam

Fresh Fruit Salad

Coffee with creamer and sweetener

Orange, Cranberry and Apple Juices are available \$.99

(Coffee urns available for larger group, pick-up fee required)

Italian Breakfast \$14.95 per person

Frittatas available in 10-person portions i.e. 10 guests - choose one variety ; 20 guests - choose two varieties

Includes Coffee 1 person

Traditional Frittatas, Served at Room Temperature

Sausage, Onion, Peppers & Cheese Frittata (Swiss or Cheddar)

Roasted Vegetable, Ham & Mozzarella Frittata Veg-out Totally loaded with veggies add cheese (Swiss or Cheddar)

Toast with Cream Butter & Jam

Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup

Fresh Fruit Salad

Coffee with creamer and sweetener

Orange, Cranberry and Apple Juices are available \$.99

(Coffee urns available for larger group, pick-up fee required)

FRUIT SALAD

Our delicious fruit comes either artfully placed on a Platter or Traditionally cut up in a Bowl.

We source our fruit as locally as possible to ensure the freshest quality.

Fruit Platter small \$50.00 large \$70.00

Fruit Bowl small \$45.00 large \$65.00

Individual Fruit Bowls (8oz pp) \$3.00 pp

Baskets of whole fruit \$1.00 pp

PROTEINS PLATTERS

Steak, Seafood

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Salmon Platter \$12.50/pp plattered on a bed of kale with lemon wedges and steamed carrots

Shrimp Platter \$12.50/pp plattered on a bed of kale with lemon wedges and steamed carrots

London Broil Platter \$9.00/pp plattered on a bed of kale with lemon wedges and steamed potatoes

Mixed Meat Platter \$9.00/pp plattered on a bed of kale with lemon wedges and steamed potatoes

Beef Short Ribs \$12.00/pp plattered on a bed of kale with lemon wedges and steamed potatoes

Breaded Cod Fish Loins \$9.00/pp plattered on a bed of kale with lemon wedges and steamed carrots

Filet Mignon Platter \$12.50/pp plattered on a bed of kale with lemon wedges and steamed potatoes

GOURMET SANDWICHES

HOT SANDWICHES

SANDWICH on baguette \$9.50/pp (min10-15)

SANDWICH combo on baguette WITH ½ SALAD AND COOKIES \$11.50 /pp (min10-15)

SANDWICH combo on baguette WITH ½ SALAD, COOKIES AND CHIPS \$13.00/pp (min10-15)

CUBANO- Italian Roast pork, Capicola ham, provolone, crunchy pickles, mustard

POLLO SANDWICH- Oven roasted chicken breast, green pepper, cheese, spinach, garden tomato.

CHICKEN PARMESAN - Oven-roasted chicken breast, housemade marinara, parmesan and mozzarella

MILANO -Balsamic marinated veggies, spinach, avocado, hummus, goat cheese

CARNETTA- Italian Roast pork, provolone, roasted red pepper, red onion

COLD SANDWICHES all come with lettuce and tomato

SANDWICH on baguette \$9.00/pp sliced and plattered (min10-15) condiments on the side

SANDWICH combo on baguette WITH ½ SALAD AND COOKIES \$11.00 /pp (min10-15)

SANDWICH combo on baguette WITH ½ SALAD, COOKIES AND CHIPS \$12.50/pp (min10-15)

MUFFALETTA SANDWICH - Mortadella, Prosciutto, Salami, Provolone, Olive mix and Pepperoncini

ITALIAN COLD CUT- Sopressata, Capicola, Genoa salami, Provolone, lettuce, tomatoes, Mayo, oil and vinegar.

SICILIANO “Tony” CUT- Capicollo, prosciutto, smoked turkey, pepperoncini, soft mozzarella, roasted red peppers, olive oil, oregano

TURKEY POWERHOUSE - Oven roasted turkey, tzatziki sauce, provolone, tomatoes, cucumbers, spinach

VEGGIE POWERHOUSE- Provolone, tomatoes, cucumbers, avocado, microgreens or spinach

CAPRESE -Pesto, soft mozzarella, garden tomato, balsamic reduction, spinach

SANDWICHES BOXED LUNCHES

Our delicious sandwiches perfectly packaged into a satisfying lunch that is right at your fingertips.

HOT SANDWICHES - on roll and in a lunch box with chips and fruit \$11.00 (min 10-15)

CUBANO- Italian Roast pork, Capicola ham, provolone, crunchy pickles, yellow mustard.

POLLO SANDWICH- Oven roasted chicken breast, green pepper, cheese, spinach, garden tomato.

CHICKEN PARMESAN - Oven-roasted chicken breast, housemade marinara, parmesan and mozzarella

MILANO -Balsamic marinated veggies, spinach, avocado, hummus, goat cheese.

CARNETTA- Italian Roast pork, provolone, roasted red pepper, sautéed red onion.

COLD SANDWICHES - Sandwiches come on a roll and in a lunch box with chips and

fruit \$10.00 (min 10-15)

OR on a baguette and in a lunch box with chips and fruit \$11.00 (min 10-15)

MUFFALETTA SANDWICH - Mortadella, Prosciutto, Salami, Provolone, Olive Tapenade and Pepperoncini

ITALIAN COLD CUT- Sopressata, Capicola, Genoa salami, Provolone, lettuce, tomatoes

SICILIANO “Tony” CUT- Capicola, prosciutto, smoked turkey, pepperoncini, soft mozzarella, Roasted red peppers, olive oil, oregano

TURKEY POWERHOUSE - Oven roasted turkey, provolone, tomatoes, cucumbers, microgreens

VEGGIE POWERHOUSE- Provolone, tomatoes, cucumbers, avocado, spinach

TUNA NICOISE - Chunk white Albacore Tuna garden tomato, greens, hardboiled egg

CAPRESE -Pesto, soft mozzarella, garden tomato, balsamic reduction, spinach

CHICKEN SALAD - Grapes, celery, garden tomato, greens and cheese

TUNA SALAD - Relish, Cucumbers, Garden tomato, greens

GREEN SALADS

Whether it's Our Verde Salad or a chef's House Signature Salads Felici Café Catering always offer the freshest, seasonal ingredients. We suggest you pair with your choice of our Gluten-free/Vegan homemade dressings.

SIGNATURE SALADS Individual Salads \$9.00/pp or Side Salad \$3.59/pp SALAD BOWLS (10-15ppl) \$49.99 (20-25ppl) \$79.99

Insalata pollo- Chicken, corn, tomatoes, scallions, red onions, jalapeno, avocado

Federal Hill- Turkey, spinach, boiled egg, red onion, tomatoes, blue cheese

SIGNATURE SALADS Individual Salads \$8.00/ or Side Salad \$2.49/pp SALAD BOWLS (10-15ppl) \$39.99) (20-25ppl) \$59.99

Etruscan- Feta, olives, artichoke hearts, pepperoncini, sundried tomatoes, green pepper

Verde- filled with at least six fresh, crunchy, local ingredients

FELICI HOUSE DRESSING available in 10person portions
(i.e. 10 guests - choose one variety; 20 guests - choose two varieties)

* Blue Cheese

* Lemon Jalapeno Cilantro

* Oil & Vinegar

* White Balsamic Vinaigrette

* Lemon Honey Strawberry

* Lemon Tahini Green Apple

* Sun-Dried Tomato

* Balsamic Vinaigrette

SOUPS

8oz size-- \$4.00/pp (min 15 pl) includes bread and/or crackers and accompanying garnishes.

Most of our soups are gluten-free, the soups that are **not** gluten -free are indicated on the menu. All soups are served in returnable crock.

Non-Vegetarian Soup choices- Turkey Chili, Beef Chili, Chunky Chicken, Cream of Crab (**non GF**) Smoked Turkey And Lentil, Beef Herb, Ground Beef And Vegetable, Wild Rice And Chicken, Chicken Leek And Barley, Moroccan Chicken, Italian Wedding (**non-GF**), Irish Lamb Stew, Carnitas Enchilada, Chicken Noodle (**non GF**), Greek Lemon With Meatballs, Chicken Pot Pie (**non GF**), Beef Guinness Stew, Maryland Crab Soup.

Vegetarian Soup Choices- Butternut Squash, Veggie Chili, Cauliflower Chowder, Corn Chowder, Potato Chowder, Loaded Baked Potato, Immune Boosting Fall Vegetable, Tuscan Tortellini (**non GF**), Cream Of Parsnip, Carrot And Sweet Potato, Tomato Bisque, Minestrone, Roasted Red Pepper Bisque (**non GF**), Chile Relleno, Red Beans And Rice, Fire Roasted Tomato Bisque, Mulligatawny.

COLD SIDES all sides are \$2.79 unless otherwise indicated

Hawaiian Potato Macaroni Salad *with pineapple*

Sautéed Green Beans *with Almonds*

Penne Pasta Salad *with Seasonal Veggies nad chef's secret seasonings*

Kaleslaw *Coleslaw but Better with Kale*

Tropical Pasta Salad *with Black Beans, Mango, Cilantro, Red Pepper, Scallions*
Tabouleh Salad *with Lentils, Corn, Quinoa and Other Grains and a lemon dill dressing*
Tortellini Pasta Salad *3 cheese tortellini with mixed veggies*
Quinoa salad *with feta cheese, cucumbers and arugula and a lite olive oil and lemon dressing*
Chickpea and Kale Salad *with Kalamata olives and roasted red pepper and lite white balsamic dressing*

HOT SIDES all sides are \$2.99/pp unless otherwise indicated

Creamy Whipped Potatoes
Coconut Rice
Quinoa Pilaf
Steamed Veggies
Sautéed Veggies
Grilled Veggies
Penne Pasta with Olive Oil and garlic or marinara sauce
Sweet Potato Casserole
Granma's Corn Soufflé
Sautéed Green Beans
Baked Beans smoky and sweet
Corn Bread Moist And Delish just like Granmas
Stuffing with Granny Smith Apples and Sausage
Cranberry Sauce Homemade with Orange Segments and Spices
Ripe Plantains Steamed lots flavor
Mofongo Puerto Rican style mashed plantains with traditional seasonings and herbs
Tostones
Yucca- smothered in our butter sauce with peppers and onions
Indian Style Yellow Rice with Green Peas and Traditional Spices
Cilantro Lime Brown Rice
Brown Rice Pilaf
Black Bean Stew- Cuban style with Cumin
Red Bean Stew- Trini Style with Culantro and Peppers

POULTRY and PORK \$9.00pp

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Braised Turkey Breast beer braised and slowly oven roasted for hours
Grilled Chicken Platter house spiced marinated and char grilled to perfection
Mojo Chicken Platter
Jerk Chicken Platter marinated in Caribbean jerk spices
Curry Chicken Trini Style in thick savory sauce
Mediterranean Chicken with a caper/basil tomato sauce

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested
All Dishes Include Side of Mixed Veggies

Pick your Protein- Shrimp, Mixed Seafood, Salmon, Crab
Pick you pasta- Farfalle, Penne, Rotini, Spaghetti, Linguine

Pick your style- Primavera, Marinara, Alfredo, Olive oil and garlic

PASTA and RICE \$9.50pp

House Paella with Sausage, Chicken and Salt Pork

Vegetable Paella with tons of fresh vegetables and traditional spices

Chicken Paella with Chicken Sausage and Shrimp

Pelau- Traditional Trini Rice-Dish with pigeon peas and vegetables (gluten free and vegan)

Vegetarian Paella with Tofu (gluten free and vegan)

Eggplant Lasagna No Noodles about it! (gluten free and vegan)

Eggplant Lasagna No Noodles about it! but with meat sauce

SALAD BOWLS (10-15ppl) \$39.99) (20-25ppl) \$59.99

Etruscan- Feta, olives, artichoke hearts, pepperoncini, sundried tomatoes,
green pepper

Verde- filled with at least six fresh, crunchy, local ingredients

FELICI HOUSE DRESSING available in 10person portions

(i.e. 10 guests - choose one variety; 20 guests - choose two varieties)

* Blue Cheese

* Lemon Honey Strawberry

* Lemon Jalapeno Cilantro

* Lemon Tahini Green Apple

* Oil & Vinegar

* Sun-Dried Tomato

* White Balsamic Vinaigrette

* Balsamic Vinaigrette

DESSERT MENU

Cookie Trays Choices Include Choc/Chip, Lemon Cooler, Heath Bar

Courtesy Of Taste This Cake- Lemon Sugar, Snickerdoodle, Heath

Bar, Oatmeal Raisin \$1.69pp

Brownies- Fudge, S'mores And White Chocolate Snickerdoodle

Blondie

Mini Cupcake Platter Assorted Flavors Are Available (Choice Of

Frosting Vanilla Or Chocolate\$1.99/Pp

Tres Leches Cake \$2.99/Pp

Red Velvet Cake \$2.99/Pp

Tiramisu \$2.99/Pp

Scones- Tomato Basil, Blueberry, Chai Spice \$1.59

Bread Pudding- Lemon Berry, Triple- Berry, Orange Choc/Chip, Apple Cinnamon,

MOBIL SMOOTHIE BAR

\$4.99/Pp (Add Whey Or Veggie Protein For \$2)

SIGNATURE SMOOTHIE FLAVORS

OUR #1 SMOOTHIE TO DATE

TROPICAL GREEN - spinach, kale, mango, pineapple, banana, orange juice

STRAWBERRY BANANA strawberry, banana, non-fat Greek yogurt, apple juice

STRAWBERRY APPLE: strawberry apple, non-fat Greek yogurt, apple juice

BERRYLICIOUS -Mix of 4 berries, non-fat Greek yogurt, apple juice

FORZA DI ROMAGNA - pear, carrot, pineapple, kiwi, cucumber, apple juice

SOGNO VERDE - spinach, kale, apple, celery, melon, mint, cucumber, apple juice

PURO SUCCO - carrot, apple, beet, ginger, melon, cucumber, orange juice

CARIBBEAN BURST - carrot, mango, banana, melon, orange juice

Superfood Shooters

NEW! Add to any Smoothie Order! Superfood Shooters \$1.99per shooter

.5oz

Ginger

Tumeric

Lemon

Carrots

Lemon/Ginger

Carrot Tumeric

Cayenne, Nutmeg and all the good stuff!

ETHNICALLY THEMED MEALS

We work with you to create a perfectly themed meal or your event (\$12.00pp 3-day min)

Choose 2 proteins, 3 sides including pick between Carbs or Veggies

Caribbean - Curried Chicken or Jerk Pork and Pelau or [Arroz](#) Mompasteo, Callaloo or Curried Chickpeas, Sweet Plantains or Sautéed Green Bananas comes with Rice Pudding

Chipotle Bowl- Lime Cilantro Chicken or Pork Carnitas or Fajitas, Brown Rice or Corn and Wheat Tortillas, Red or Black beans, Corn Relish or Guacamole comes with Pico de Gallo

Spanish - Chicken Paella, Seafood, Chicken and Sausage Paella, Patatas Bravas or Egg tortilla, Arugula salad comes with Roasted Tomato Bread

Spanish Street Food - Shrimp with garlic, Empanadas, Pinchos marunos, Yucca, Spanish rice, Eggplant with tomato vinaigrette, Pico de Gallo comes with sour cream and grated cheese

Hawaiian - Kalua Pork or Mixed Skewers with pineapple and Chicken, Pork or Shrimp and Ham Fried Rice or Vegetable fried rice, Hawaiian pasta salad or Poi comes with Cabbage Slaw

Thai - Beef, Chicken, Pork or Veggie Satay, Coconut rice or Fried Rice, Mixed Vegetable Garlic Stir Fry or Sautéed Ginger Vegetables, comes with Cucumber Salad

Asian - Char Sui Pork Tenderloin, or 5 spice Chicken and Asian Noodles or Fried Rice, Vegetable Stir Fry or Miso Soup comes with plain white rice

Indian - Tandoori Chicken or Salmon Tikka Masala and Vegetable Biryani or Basmati Rice Pilaf, Braised Cauliflower and Potatoes or Okra comes with Naan

Greek - Assorted kebabs of chicken or pork, Assorted kebabs of beef or shrimp and Orzo salad, Lemon Rice, Sautéed Spinach or Greek Salad, comes with Pita Bread and Tzitziki Basmati Rice

Italian - Roasted Chicken Or Shrimp Fra Diavolo, Chicken Parmesan, Or Eggplant Cutlets and Penne Pasta, Sautéed Broccoli or Italian Salad, comes with Garlic Bread

DRINKS

Bottled Water \$1.19

Orange or Apple Juice \$1.59

Dispensed Flavored Water \$18.99 (served in a returnable glass dispenser)

Can of Soda \$1.19

EXTRAS

Chaffer with rack, sterno and Disposable white tablecloth \$15.00 each

Chaffer with rack and sterno \$10.00 each

Disposable white tablecloth \$5.00 each

Returnable Soup Crock \$20.00

Servers \$30/hr

Bartenders \$30/hr

Prices will also depend on the number of service staff needed as well as the scape and extent of the event